

GLOBAL SENSORS T-STICKS

THE FDA APPROVED  
SOLUTION

## A Simple Solution to two Difficult Problems

Its pretty easy to understand. The two most difficult temperature measurement tasks in a food preparation area is the measurement of temperture inside a cooking hamburger or the measurement of the temperature as the washing is taking place.

One way to solve this problem is to purchase expensive sensing technology: permanent temperature monitors for your dishwashing equipment or specialized thermcouples.

Our T-Sticks eliminate the expense and technical learning required. Just put the T-Stick where you want to know the maximum temperature reached, and a visible documentary result is a color change in the stick itself.

Using T-Sticks to measure cooking temperature or dishwasher temperture is FDA approved.

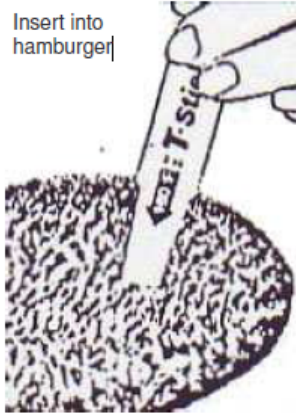


For more information, see our pages at [www.global-sensors.com](http://www.global-sensors.com). Click on the "Test Kits" link.

CODE	ITEM	PRICE
AQA1016	Fifty 160°F T-Sticks	\$12.49

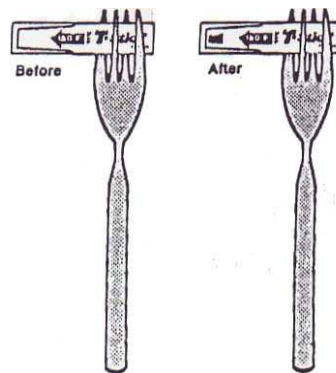
Larger Quantities available at discount

# T-Sticks for Cooking and Dishwasher Tests

*Other sticks are not tested. T-Sticks are, and are priced to beat the competition.*

 <p>Insert into hamburger</p>	 <p>Wait 5 seconds</p>	 <p>Withdraw. If black, it's done.</p>
<p>1. Insert white plastic-coated end of T-Stick™ into the center of the food to be tested. Do not remove the protective plastic coating. Wait 5 seconds.</p>	<p>2. Remove T-Stick™ from hamburger. If plastic coated end has turned black, temperature of food has reached 160°F (71°C). T-Stick™ can be discarded</p>	<p>3. If plastic coated end is still white, food has not yet reached 160°F (71°C). Cook further and repeat steps 1 and 2 using the same T-Stick™ and the same hamburger.</p>

T-Sticks are useful as cooking monitors for hamburger, ground meats, fish, pork and eggs. Use to conform to cooking guidelines of the FDA.. The back of stick can be filled out for documentary proof of testing, or you can attach them to our HACCP forms for record-keeping.



Insert the T-Stick™ into clean fork tines (as shown). The strip will turn black if a safe water temperature of 160°F has been reached at the utensil surface. The fork with its T-Stick™ may be placed anywhere in the dishwasher rack. Note that temperature gauges of commercial dishwashers measure manifold temperatures only, not the temperature of the material in the washer space.

Dishwasher tests can be made into documentary evidence by inscribing time, date and initials on the back of the T-Stick™. Attach these to the HACCP form for record-keeping. and cost-effectiveness

There is not a lot of good information available on proper dishwashing temperature. While it is generally agreed that the normal temperatures achieved by home dishwashers is insufficient to sterilize dishes (130-145°F), the ideal temperature for good microbial kill is not universal.

The best information currently available is that sustained exposure to 160°F is very effective in the sanitation of cookware and dishes, as long as the surface is impermeable and there is a detergent being used.

Temperature lower than this, even by as little as 5-10°F, greatly diminish the effectiveness of simple hot water washing. For this reason, the use of temperature strips is recommended by FDA and other authorities.

It is not necessary to check every wash cycle. The best procedure is to have a program that matches the usage. If an operation has dishwashing machinery in constant operation, every other day checks on an example load works well. For lighter use, once a week is a good rule.

If the temperature checks being applied are part of a compliance program, it is important to save the strips on a record sheet. The actual strips can be pasted on the sheet in a provided space, and notes on the time, specifics of what was tested and the operator identity can be noted. These are minimum HACCP requirements.

Hamburger testing is a highly important aspect of proper procedure in restaurant and food service operations. Hamburgers must achieve an internal temperature of 160°F for even a brief time to have an effective antimicrobial effect. E. coli and other pathogens are typically killed at this temperature, according to authorities.

Meat color is a bad indication of proper internal temperatures. In fact, almost every "rule of thumb" for cooking sensitive foods are inadequate. One cannot rely on cooking time, texture, color, or heat of the pan or griddle as a method to assure sanitary "complete cooking". Studies have proved that the only effective method is to measure internal temperature.

T-Sticks have been tested and proven effective to perform this measurement.

For more information on sanitary issues in hamburger cooking, please go to [www.global-sensors.com/hamburger.htm](http://www.global-sensors.com/hamburger.htm)

