

# How to Measure Temperature Of Sour Cream Packets

To measure the temperature of sour cream packets, you will use the same methods used for milk cartons. Please review instructions below:

1. **Wash, rinse and sanitize thermometer.** Do this before using it and after checking each food item.
2. Check to see if thermometer will measure temperatures correctly (**checking calibration**). Use the ice point method for this.
3. **Set thermometer on F (Fahrenheit)** and not C (Celsius). Push button on bottom right to change from C to F.



4. To measure **sour cream** temperatures without puncturing the packet, use the same method used for milk cartons. Place the pointed metal stem between two packets and hold packets together firmly.
5. Sour cream packets should measure 41 degrees or less. If the packets do not meet temperature requirements, puncture one of the packets to test the actual temperature inside the packet.