



# Food Inspection Equipment

## Purpose

Recommended Tools to take on a Food Inspection.

## What to consider?

- Portable, preferably small and lightweight, non-reactive, rugged and safe to use.
- Disposable or easily cleaned and decontaminated or easily protected from contamination. Field equipment must be as clean or cleaner than any utensil inspected.
- If powered, we favor those that run on “standard” batteries. It’s easy to replace any battery readily available from most convenience stores.
- Simple and easy to operate with one hand because our other hand is generally holding a notebook, pen and flashlight.
- Accurate and easy to read, even in poor lighting conditions.
- Easy to calibrate or validate in the field.

## Tools in Inspectors Bag.

- Temperature-measuring instruments – backbone of inspection
- Other “Time/Temperature Control for Food Safety (TCS)” Tools - lists the other instruments used to measure some parameter that is part of the definition of TCS
- TSFC Necessities - field instruments for which the TSFC has a specific value
- Other Essentials - tools that help measure some of the operating conditions or help evaluate/measurement of “how clean is clean?”

## Temperature-measuring instruments

*Bimetal Thermometer.* The 0F to 212F range, 1” dial, 5” stem bimetal dial thermometer remains the handiest and probably our most versatile inspection tool.





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*Thermocouple Thermometer.* For critical temperature measurements, the needle-probe thermocouple thermometer is our mainstay in conducting foodservice inspections, and for good reason: it is convenient, fast and accurate.





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*Infrared Thermometer. Screening tool and can only measure surface temperature.*





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**Other TCS Tools** – The TSFC also defines TCS foods in terms of water activity (AW) and pH, and the interaction of the two under certain conditions. Retail food establishments must include the monitoring of these two parameter, if applicable.

*Water Activity.* Pawkit - Portable, Hand Held Water Activity Meter



*Measuring pH.*





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*TSFC Necessities* - field instruments for which the TSFC has a specific value

*Light Meter.*

*Single-Use Paper Thermometer.*

*Sanitizer Indicator Papers.*

*Other Essentials* - tools that help measure some of the operating conditions or help evaluate/measurement of "how clean is clean?"

*Flashlights.*

*UV Light.*

*Electrical Safety.*

*Ventilation.*

*8' tape measure.*

*Clip Board.*

*Note Pad.*

*Pen. (Black)*

*Pencil.*

### **Point of Contact?**

Navy and Marine Corps Public Health Center:

[usn.hampton-roads.navmcpubhlthcenpors.list.nmcphc-foodsafetymana@mail.mil](mailto:usn.hampton-roads.navmcpubhlthcenpors.list.nmcphc-foodsafetymana@mail.mil)