

Combi Oven Probe

Step-by-Step Instructions

The purpose of this process is to outline a step-by-step procedure when utilizing the combi oven probe to ensure and promote safety for all Food Service employees.

Procedures:

- In a combi oven, a probe is used to monitor and control the internal temperature of food during cooking.
- Follow the step-by-step instructions below for proper use of the probe.
- Clean and sanitize the probe after each use to prevent cross-contamination.
- Ensure staff is trained before utilizing the probe setting.



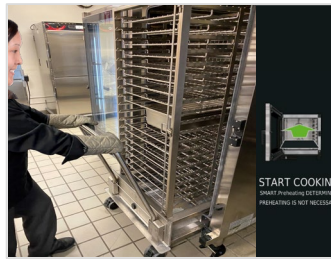
Step 1

Place the probe in the outside pocket before selecting the cooking program



Step 2

Remove the trolley & select the program that requires the use of the probe (e.g., Beef Birria (R5762CO)).



Step 3

Wait for the oven to preheat before loading the trolley into the oven.



Step 4

Insert the probe into the thickest part of the meat, ensuring it is positioned in the center.



Step 5

Post-cooking ensure food has reached the desired temperature by using a calibrated thermometer.



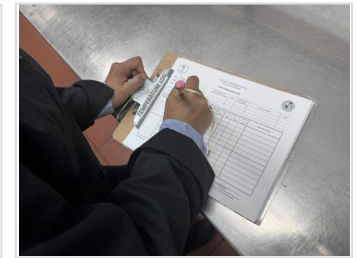
Step 6

Remove probe from the food and sanitize it.



Step 7

Return the probe to the inside pocket.



Step 8

Record the temperature of the food on the Food Temperature Log.