KLTV Deals | Bounce TV | Ask the Expert | Grow Your Business | KLTV Holiday Guide | Holiday in the Garden





64°

FULL FORECAST

Search

LIVE: DPS TROOPER LAID TO REST IN MEXIA

Store Managers Rely on the ennoLogic Non-Contact IR Thermometer for Food Safety

Published: Friday, November 17th 2017, 5:29 am PST Updated: Friday, November 17th 2017, 5:29 am PST

Managers and food service workers use the ennoLogic eT650D infrared thermometer to monitor temperatures of ready-to-eat and frozen foods to ensure food safety. The easy-to-use, non-contact temperature gun makes for easy spot checking of temperatures of the frozen and hot foods, refrigeration and heating units.



Eugene, United States - November 17, 2017 / PressCable / —

Managers of in-store delicatessens, produce and frozen foods departments understand the importance of maintaining ideal temperatures of perishable food to avoid occurrences of food borne illness. Fortunately, ennoLogic's eT650D non-contact infrared thermometer provides the solution needed with fast easy and accurate monitoring of temperatures from fresh and frozen foods to self serve hot food stations. The temperature gun can also provide instant readings on heating and refrigeration systems.

To properly manage temperatures for food safety, it is important to keep refrigeration and heating units and the foods within them out of the danger zone – temperatures between 40°F and 140°F. Foods at temperatures within the danger zone are at risk for growing bacteria that can pose health concerns.

To keep germs that cause food borne illnesses such as E. coli, salmonella, and listeria at bay, foods that need to be refrigerated should be under 40°F. Frozen food should remain in the single digits in all in-store freezer units. Most hot food stations are kept at a minimum of 165°F, as per government regulations, although food safety minimums require temperatures above 140°F.

"Grocery store managers are able to use the eT650D infrared temperature gun to measure the temperature of the walls in refrigeration, freezer, and heating units," says Chris Johnston of ennoLogic. "Measuring the temperature of the walls and the surface temperature of the food inside the units gives managers a good indication that all units are working properly, and foods are within the safe zones. When measuring foods in hot food stations such as soups or mashed potatoes, foods should be gently stirred from the center of the food upwards to the surface while taking a scanning measurement to ascertain uniform temperatures throughout the food."

12/1/2017

For most store managers and grocers, food that is "ready to eat" has the highest probability to potentially harbor bacteria that land consumers in the emergency room. These foods are typically found in the deli or produce sections. Therefore, since temperature dramatically affects the quality and safety of the food, it is crucial that managers closely monitor the temperatures of the units and the foods stored within those units.

Using <u>ennoLogic's eT650D infrared thermometer</u> can provide valuable information that managers can use to measure the functionality of the refrigeration and heating units within the grocery store.

"EnnoLogic's infrared thermometer is an easy-to-use, reliable device that managers can use to help protect the quality and safety of the food within the store and assure the safety of consumers," adds Johnston.

About ennoLogic: ennoLogic is a brand of high-quality electronics products with a focus on measurement and test instruments. The brand's goal is to offer reliable, accurate, high-quality technology products at affordable prices, backed by exceptional customer service and support. The ennoLogic brand was founded in 2013 in Eugene, Oregon.

Contact Info:

Name: Chris Johnston Email: press@ennoLogic.com Organization: ennoLogic

Address: PO Box 25207, Eugene 97402, United States

Phone: +1-541-525-9175

For more information, please visit http://ennoLogic.com

Source: PressCable Release ID: 265230

Information contained on this page is provided by an independent third-party content provider. Frankly and this Station make no warranties or representations in connection therewith. If you are affiliated with this page and would like it removed please contact <u>pressreleases@franklyinc.com</u>

SPONSORED STORIES



Find Out What Really Causes Psoriatic Arthritis Yahoo! Search



<u>Shoppers Are Getting Unbelievable Deals</u> <u>With This Little-Known Site</u> <u>Tophatter</u>



[Gallery] Todd Chrisley's Brave Confession Stuns His Fans Worldation





[Gallery] Boy Missing For 4 Years Found Hidden Inside Wall, Thanks To Clues He Left For Police Scribol



The Pillow That is Taking The Internet
By Storm...
Sleepgram



How People in Oregon Are Looking Themselves up. This new site is addicting, enter your name TruthFinder



Millions Are Getting Walk-in Tubs in This Year - Free Quotes Here walk-inbathtubquotes.com



Why Is Quicken Loans Urging You To Refi This Year? Quicken Loans, NMLS#3030

SPONSORED CONTENT

Man Who Predicted NASDAQ Crash Has Surprising New Warning The Crux

The Crazy Facial That Celebrities Say "Takes 10 Years Off" Your Face Town & Country Magazine

Best Arthritis Supplements Yahoo Search

This Simple Trick Will Improve Your Vision To 20/20 In 7 Days Friendly Healthy

Medicare Plan Changes for Seniors - Search Now Medicare | Sponsored Links

WE RECOMMEND

Documents: Hospital escapee had sexual relations with staff

Lawsuit: Teacher taped shut mouth of student with cerebral palsy

The Ultimate Southern Fried Chicken Sandwich

Parents notified of whooping cough diagnosis at Whitehouse ISD

Attack siren blares in Hawaii for first time since Cold War

Recommended by

Can't Find Something?

SEARCH

SEARCH



105 West Ferguson Street Tyler, TX 75702 (903) 597-5588 FCC Public File publicfile@kltv.com (903) 597-5588 EEO Report Closed Captioning

NEWS WEATHER SPORTS VIDEO TV COMMUNITY 7 INVESTIGATES WIN STUFF HEALTH NOTICIAS ETX ABOUT

TEXAS NEWS NOW NOTICIAS ETX

All content © Copyright 2000 - 2017 Raycom Media. All Rights Reserved. For more information on this site, please read our Privacy Policy. and Terms of Service, and Ad Choices.