



## Keeping Food Safe During The Holidays With The ennoLogic Laser Thermometer

Posted: Nov 21, 2017 3:30 AM PST

Updated: Nov 21, 2017 3:30 AM PST

This holiday season keep friends and family safe from foodborne illnesses with the ennoLogic infrared thermometer. Use this non-contact thermometer to instantly measure food and refrigerator temperatures with a point and click ensuring refrigerated foods are below 40°F and cooked foods are ready to serve.



Eugene, United States – November 21, 2017 /PressCable/ —

This holiday season families will be gathering across the country to share Thanksgiving meals and create memories. One memory no one wants to create is any kind of foodborne illness affecting family and friends. Unfortunately, with holiday meals and the endless distractions of guests and visitors it's easy for foods to end up staying out on the table longer than is advisable. Foods at room temperatures for durations over a few hours can begin to become dangerous. And foods stored or refrigerated at temperatures that do not get below 40°F can also pose risks.

Foods are at risk for harboring bacteria that cause foodborne illnesses such as E. coli, salmonella, and listeria between 40°F and 140°F.

"In the hectic holiday kitchen when you're trying to get everything to the table on time, it's important to know that all of the dishes have been cooked to safe temperatures before serving," says Chris Johnston of ennoLogic. "Using a laser thermometer, it's easy to check food temperatures of mashed potatoes, gravy or green bean casserole before serving. By stirring the foods as you take the measurements you will get accurate readings of the food temperature and know when they are ready to serve."

Another great way to use a laser thermometer during the holidays is to periodically scan the temperature of foods in the refrigerator and make sure that they are below 40°F. With so many friends and family bringing dishes to share and getting drinks and refreshments out of the refrigerator it's easy for the refrigerator temperature to rise to unsafe levels. If scans reveal more than a few items with temperatures over 40°F in the refrigerator, reduce the temperature setting of the refrigerator to help keep food cold.

"Nothing brings families together like a meal around the dinner table during the holiday season," says Chris Johnston of ennoLogic. "But after the meal is done, as people go for a walk in a nearby park, or watch their favorite sports team on television it's important to remember to store foods safely before they are allowed to stay out at room temperature and potentially become dangerous."

Make this holiday season safe and healthy with an infrared thermometer from ennoLogic.

The ennoLogic eT650D infrared thermometer is available for purchase at Amazon.com and the ennoLogic website.

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.

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Source: PressCable

Release ID: 266614

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