



MULTI-COOKERS, SLOW COOKERS, AND IMMERSION WAND FOOD SAFETY

Multi-cookers, slow cookers and immersion wands are convenient ways to prepare food. Care should be taken to avoid temperature abuse (holding food between 41°F - 135°F for 4 hours or more) which can lead to foodborne illness. Use a thermometer to ensure safe cooking temperatures have been reached. Always wash hands, cooking equipment and food preparation areas before starting. Manufacturer's instructions should always be followed for safe use.



Multi-cookers This multi-functional device cooks food at high and low temperatures

- Always use a thermometer to make sure food has reached a safe temperature.
- Wash hands, appliances, utensils and preparation areas before starting to cook.
- Avoid temperature abuse, be careful when using the delay feature, foods left at room temperature are at risk of bacteria multiplying rapidly and causing foodborne illness.
- Refrigerate or freeze leftovers immediately and do not store food in the pot.

Slow cookers

Cooks food at a low temperature approximately 170°F-280°F



- Pre-heat cooker.
- Always thaw meat and poultry first.
- Add liquid, this is necessary to create the steam needed to cook the food.
- Do not cook on warm which is designed to keep already hot foods hot.
- Keep the lid on to maintain temperature.
- Check food with a thermometer before eating to make sure it has reached a safe temperature.

Immersion wands

Cooks food at a low temperature for an extended period of time



- Do not fill pot above maximum fill line.
- Use plain water only.
- Seal bagged food before immersing in water.
- Press air from bag so it stays immersed.
- Follow the minimum and maximum cook-time instructions that come with your device. If immunocompromised choose higher temperature range.
- If food will not be eaten immediately cool by plunging into ice water to reduce the temperature quickly, then refrigerate or freeze.

NC STATE EXTENSION

For more information contact ncsafeplates@ncsu.edu
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