Calibration Procedures and Recording

Business Name: _____

It is a requirement of the food standards codes that each business has at least one probe thermometer accurate to +/-1°c for the control temperature (ie. 0.0°c, for cold and 100.0°c, for hot) available for use at all times. It is recommended to always hold a spare back up device in case the primary device is damaged or is not working.

It is important to conduct regular calibration checks of all temp measuring devices to ensure this equipment is accurately measuring your temperatures. As a guide, all thermometers should be calibrated at least once every three months using both the hot and cold process detailed below, or if a device is accidently dropped. Ensure that any brand new devices are calibrated prior to their first use also.

Thermometers used to measure the temperature of both cold and hot potentially hazardous foods are calibrated using both the 'Ice Point Check' and a 'Boiling Point Check' methods. Make sure that the thermometer is at ambient room temperature prior to comencing each process.

Thermometer Calibration Methods:

Ice Point Check - To calibrate a thermometer using the ice point calibration method, follow these steps:

1. Fill a plastic container with 4 parts crushed ice and 1-part cold water; Stir the slurry vigorously.
2. Insert the metal probe of the thermometer into the iced slurry; Wait for at least three minutes or until the device reading stabilises.
3. Check the reading is within ±1.0°C of 0.0°C. For example, a reading of 0.4°C would be considered satisfactory, whilst a reading of 1.4°C would be unsatisfactory. If the result is outside of ±1.0°C of 0.0°C, replace the battery and calibrate again or replace the thermometer.
4. Record the readings <u>including the decimal point</u> on the designated calibration recording form.

Boiling Point Check - To calibrate a thermometer using the boiling point calibration method, follow these steps:

1. Heat a saucepan (approx. 2ltr) of water on the stove; wait for the water to come to a continuous rolling hard boil,
2. Insert the metal probe of the thermometer into the boiling water; use tongs or a slotted spoon to hold the device to minimum risk of a steam burn.
3. Wait for at least three minutes or until the device reading stabilises;
4. Check the reading is within ±1.0°C of 100.0°C. For example, a reading of 99.4°C would be considered satisfactory, whilst a reading of 101.4°C would be unsatisfactory. If the result is outside of ±1.0°C of 0.0°C, replace the battery and calibrate again or replace the thermometer.
5. Record the readings <u>including the decimal point</u> on the designated calibration recording form.