

Hot and Cold Calibration Recording Sheet

Business Name:

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 accidentally 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.

Date	Thermometer Description or Serial Number	Ice Point Temp Check 0.0°C (+/- 1.0°C)	Boiling Point Temp Check 100.0°C (+/- 1.0°C)	Calibration is Satisfactory/ Unsatisfactory S or U ?	Corrective Action (required only if the result is Unsatisfactory)	Staff Initials