**Probe Thermometer Calibration Log**

***Food Safety Standard 3.2.2 clause 22***

The accuracy of thermometers used for your temperature monitoring should be checked

monthly.

This is a quick and simple exercise that ensures that the temperatures you take are correct. The method for doing this is outlined in the recording sheet.

**NOTE**: *It is a legal requirement to ensure your probe thermometer is accurate to ±1ºC and proof of accuracy will be requested by your EHO.*

**How to Calibrate a Thermometer:**

**Iced slurry method**

1. Mix 90% crushed ice and 10% cold water in a container such as a drinking glass to make‘ice slurry’.

2. Insert the probe of the thermometer, leave for 3 minutes (ensure the probe does not touch the bottom of the glass) and check that the temperature reads either -1oC, 0oC or 1oC. Note temperature.

3. Do this three times and compare temperatures.

If the readings are lower than -1oC, or higher than 1oC, place a label on the thermometer showing the date of the calibrations check was made, the variation from 0oC and correction required e.g. change the battery.

**Boiling water method**

Bring a container of water to the boil.

1. Insert the thermometer probe into the boiling water and wait for the reading to stabilise.

2. Record the temperature.

3. Do this three times and compare temperatures.

The reading should be 100ºC. If the temperature reads higher than 101ºC or lower than 99ºC attach a label to the thermometer showing the date the calibration check was made and the variation from 100ºC and correction required e.g. change the battery.

For both methods recheck the calibration again after the battery has been replaced, if the reading is still outside the above parameters the thermometer will need to be adjusted, therefore either return to the supplier or replace the probe thermometer.

Some food businesses use infrared thermometers. These thermometers are not inserted into food but can be pointed at a food to measure its surface temperature. These thermometers can be very useful for quick checks on the temperature of food, but they are not accurate enough to comply with the requirements in the standards because the surface temperature of the food may differ from its core temperature.

Consequently, if you have an infrared thermometer you will still need a probe thermometer accurate to +/- 1°C, or an infrared thermometer with a probe attachment.