## Probe Thermometer Calibration Record

Probe thermometers are an essential tool in ensuring that food is kept safe.

They allow checks to be made to confirm that food is kept at the right temperature and cooked to the right temperature.

To make sure they are accurate, monthly calibration is required. This involves checking the accuracy of both hot and cold temperature readings.

## To check cold readings

Agitate the thermometer probe in a container of water and melting ice.

The thermometer should read between -1°C and 1°C.

## To check hot readings

Agitate the thermometer probe in boiling water. The thermometer should read between 99°C and 101°C.

If the thermometer shows temperatures outside these ranges it should be repaired or returned to the manufacturer for recalibration. In some cases replacement may be necessary.

## Electronic display unit

This should be returned to the manufacturer for annual checks.



Scan the QR code or visit **ncass.org. uk/safetymanagementsystem** for additional resources.

Date	Probe Number	Hot method reading	Cold method reading	Signature	Corrective action
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		
		°C	°C		