Calibration of Thermometers

We recommend the following **Ice Slurry Method** & **Boiling Water Method**

1. The FSANZ (Food Standards Australia & New Zealand) Food Safety Standards do not require thermometers to be re-calibrated.

2. The food standards state in Standard 3.2.2, Division 6, Clause 22, states that: " a food business must at food premises where potentially hazardous food is handled, have a temperature measuring device that:

- Is readily accessible; and
- Can accurately measure the temperature of potentially hazardous food to ±1 degree celsius

3. To ensure the thermometer is accurate to the requirements of the standards we recommend a calibration check at least monthly. This check can be done by:

ICE SLURRY

- Obtain a coffee mug and fill 1/4 with ice
- Fill with cold water to just above the ice
- Leave for 2 minutes and stir for 10 seconds - this is an ice slurry
- Place probe of thermometer to be tested into the ice slurry and slowly stir and wait for the temperature reading on the display to stabilise
- The temperature displayed should be 0°C (± 1°C) taking into account the written manufacturers specification for the unit
- If the temperature is within the ± 1°C then the thermometer meets the requirements of the standard and can be returned to service

Please record this calibration check (time, date, reading attained & Employee)

- If the thermometer displays greater than ± 1°C the unit should be repaired, re-calibrated or replaced.

BOILING WATER

- Bring a container of water to the boil
- Insert the thermometer probe into the boiling water and wait for the reading to stabilise
- Record the temperature
- Take 3 further readings at least 1 minute apart
- The reading should be 100°C
- If the temperature reads higher than 101°C or lower than 99°C the thermometer should not be returned to service. It will need to be repaired, re-calibrated or replaced.