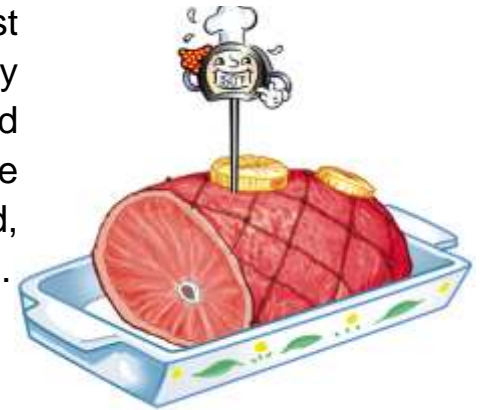


* Helping to raise our safety awareness *

Probe Thermometer Calibration



Probe thermometer is one of the most important pieces of equipment any commercial kitchens. It is widely used to check the temperatures when the food is being prepared, defrosted, cooked, cooled, reheated, and served.



Thermometer calibration is the act of verifying whether your thermometers are reporting the correct temperature reading. It's a simple process that takes just a few minutes to do. As per our QHSE Procedures Probe calibration should be conducted on all devices **once a month internally.**

Poor time and temperature control is one of the leading causes of food-borne illness outbreaks.

Calibration Process: Hot Calibration

- 1: Boil tap water in a suitable container
- 2: Place your thermometer into the boiling water container
- 3: Wait until a steady reading is achieved
- 4: Check if the temperature is between 99°C and 101°C

Calibration process: Cold Calibration

- 1: Mix crushed ice with small amount of water in a container
- 2: Place your thermometer into the ice bath container
- 3: wait until a steady reading is achieved
- 4: Check that the temperature is -1°C to +1°C

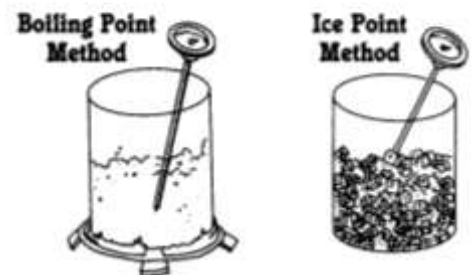
Corrective Action

If the temperature isn't within the range, adjust your thermometer to the correct temperature whilst it's still in the water. If you can't manually adjust your thermometer, arrange for repair or a replacement.

Master Probe

It is recommended to calibrate your test probe against the Master Probe (Externally Calibrated Probe)

Keep Thermometers Calibrated



Cold calibration is a safer method of thermometer calibration than hot calibration as there is less risk of getting burnt.