



The Food Control Plan requires you to *Calibrate and Record* both the *Hot and Cold* temperatures of each thermometer every **12 weeks**. These records are checked at your verification.

Two Quick Steps to Calibrating your Thermometer

1. Insert thermometer into a glass of ice cubes and cold water – Check the temperature is -1°C or 0 or 1°C . Write this down.



2. Insert thermometer into a pot of boiling water (rolling boil) - Check the temperature is 99°C or 100°C or 101°C . Write this down.



If your thermometer is not reading accurately you will need to repair or replace it.

If you need help or have any questions please contact the Environmental Health Team on 03 520 7400 or environmentalhealth@marlborough.govt.nz

