

# Calibrating your Thermometer

## The guidelines

The Template Food Control Plan (TFCP) requires you to calibrate and record the temperature readings of each thermometer that is used within your business.

Read sections:

Managing place and equipment pages 27-29 and Maintaining equipment and facilities pages 106-109 of the TFCP, for more information.

We recommend it is completed at least once every 6 months or more if you have concerns about its accuracy. These records are checked at your verification.

If using a probe thermometer, the **COLD ice-slurry** and **HOT boiling point** temperature is required. The acceptable range is 0°C (+/-1) or 100°C (+/-1)

If using an infrared thermometer, only the **COLD ice-slurry** temperature is required. The acceptable range is 0°C (+/-1). Note: placing a single tissue on top of the crushed ice, may help with this process.

Should the readings sit outside the desired range, you need to repair or replace your thermometer. Change batteries, try re-calibrating and if continues to read inaccurately a new thermometer will need to be purchased.

## How to calibrate an infrared thermometer

- Put crushed ice cubes in a cup, half fill with water, wait 1 minute, put a single layer of tissue on top of crushed ice.
- Aim infrared beam onto the tissue from a distance of 1-2cm and check temperature is 0°C. Record date and reading.

Contact the Environmental Health Team on  
**03 520 7400** if you have further questions

## How to calibrate a probe thermometer

- Put ice cubes in a cup, half fill with water, wait 1 minute.
- Insert thermometer and check temperature is 0°C.
- Put pot of water on element, wait till boiling
- Insert thermometer and check temperature is 100°C. Record date and reading.

Make sure the thermometer doesn't touch the sides/bottom of the cup and hold for 10 seconds before reading temperature.

