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.