

THERMOMETER CALIBRATION

- Thermometers to be calibrated at least twice per week.
- If the battery of the digital thermometer is low, replace it immediately.
- If after resetting thermometer does not meet calibration, it must be replaced.

Thermometer	FOH Digital	BOH Digital	ALTERNATIVE MILK Almond/Soy Coconut	MILK Blue/Trim	Intitial	Corrective action
Check 1	Date:					
Thermometer Temperature Ice Point (Ice slurry)						
Thermometer Temperature Heat Point (Boiling H2O from poaching pot)						
Check 2	Date:					
Thermometer Temperature Ice Point (Ice slurry)						
Thermometer Temperature Heat Point (Boiling H2O from poaching pot)						

Thermometer Temperature Testing



ICE POINT:

- Blend ice and H₂O in blenders to make 'Ice Slurry'.
- Place tip of thermometer probe into 'Ice Slurry' ensuring not to touch thermometer on side of glass.
- Leave for two minutes, record the reading. **It should read between -1°C and +1°C.**



HEAT POINT:

- Using Boiling H₂O from 'Egg Poaching Pan'
- Place tip of thermometer probe into pan of boiling water ensuring not to touch thermometer on side of pan.
- Leave for two minutes and record the reading. **It should read between 99°C and 100°C.**

Guide to correct use of temperature probes including testing their accuracy:

- 1) Clean the probe thoroughly using anti-bacterial wipes before and after probing to prevent cross-contamination. Ensure you throw away the wipe after each use.
- 2) Insert the probe and wait for TWO minutes before taking a reading.
- 3) Checking temperature of frozen and chilled deliveries upon acceptance and arrival in store.
- 4) Checking your fridges and freezers internal temperature is in the same range as external temperature reading.
- 5) Individually probing randomly chosen 'cooked dishes' and 'dishes in ovens' to ensure temperature has reached 75°C or above.

Calibrating Milk Thermometers



If the temperature reading is out, you will need to recalibrate the thermometer following the below steps:

1. Turn the thermometer upside down.
2. Using either pliers or a small adjustable spanner, hold the bolt underneath the thermometer.
3. Place the thermometer back into the ice slurry.
4. Twist the face of the thermometer until it reads **0°C (+/- 1°C).**