

 <p>SMALL SCALE FOOD PROCESSOR ASSOCIATION</p> <p>SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS</p>	<p>Document No. HUB.E.WI.128 Effective Date: 01-June 2022 Revision Date: New</p>
<p>Thermometer Calibration Work Instruction (with record)</p>	<p>Revised By: MDaskis Approved By: NRoss Reason for Revision: New</p>

Digital thermometers are pre-calibrated at the time of purchase and should come with a certificate of verification for a one-year period. It is important that you verify the accuracy of your thermometer frequently. There are two ways to check a thermometer, depending on whether it is being used for cold or hot temperatures.

The following method is adapted from the FOODSAFE Manual.

The Ice-Water Method.

Use the ice-water method to check a thermometer used for cold temperatures.

- Fill a container with equal parts ice and clean tap water. Stir well.
- Insert the thermometer stem a minimum of 5 cm (2 inches) into the ice water, being sure not to touch the sides or bottom of the container.
- Wait 30 seconds. If the thermometer read 0°C (32°F), then it is accurate and safe to use. If the thermometer does not read (32°F), then it is inaccurate. It needs to be recalibrated or replaced.

The Boiling-Water Method

Use the boiling-water method to check a thermometer used for hot temperatures.

- Bring a pot of clean tap water to a full rolling boil.
- Insert the thermometer stem a minimum of 5 cm (2 inches) into the ice water, being careful not to touch the sides or bottom of the pot. (Some thermometers come with clips that can make this process easier. Alternatively, use tongs.)
- Wait 30 seconds. If the thermometer read 100°C (212°F), then it is accurate and safe to use. If the thermometer does not read 100°C (212°F) then it is inaccurate. It needs to be recalibrated or replaced.

It is useful to have a certified thermometer to use for comparison when performing this task.

Instructions: The HUB user will calibrate the thermometer regularly. When used at a CCP it is recommended that the calibration be done every day before use in production and record the comparison to the certified* thermometer on the thermometer calibration log. The thermometer will be replaced if there is a 2-degree difference. The HUB Manager will review and initial the log every week. Maintain this log for a minimum of 1 year.

Date	Thermometer being calibrated	Temperature Reading in Boiling Water of certified thermometer (°C)	Temperature Reading in Boiling Water of thermometer being calibrated. (°C)	Temperature Reading in Ice Water of certified thermometer (°C)	Temperature Reading in Ice Water of thermometer being calibrated. (°C)	Corrective Action	Initials of Hub User/Manager

* certified thermometer is stored in HUB manager's office.

Record Review:

HUB QA: _____

Date: _____