Display-Fridge Wholesale Ltd
Clearly The Superior Choice

Probe Thermometer Calibration Record

Check every probe thermometer at least once a month, and after it has been dropped

BUSINESS NAME

YEAR

ICED WATER TEST
−1°C to +1°C
Crushed ice topped up with cold water; stir, wait one minute, probe the centre

BOILING WATER TEST
99°C to 101°C
Probe in rapidly boiling water, away from the bottom of the pan

Date	Thermometer ID	Iced water reading	Pass?	Boiling water reading	Pass?	Action if failed	Initials
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		
		°C	Yes ☐ No ☐	°C	Yes ☐ No ☐		

USING A PROBE CORRECTLY

- Clean and sanitise the probe before and after each use, using probe wipes.
- Insert the tip into the thickest part of the food.
- Wait until the reading stops changing before you record it.

IF A THERMOMETER FAILS

- Stop using it and label it as faulty.
- Change the battery and test again.
- Still out of range? Replace it, and re-check any recent readings you are unsure about.

Based on Food Standards Agency guidance for England, Wales and Northern Ireland. Businesses in Scotland should check Food Standards Scotland guidance. Supports, but does not replace, your food safety management system (e.g. Safer Food, Better Business).