

Calibration of probe thermometers

The wet ice and boiling water method

1. Fill a glass with cold water and wet ice.
2. Place the probe into the very centre of the water and ice mixture and agitate frequently.
3. Make a note of the temperature when it has stabilised after 3 minutes. **SHOULD READ 0°C**
4. Heat a large pan of water to a boiling (as shown in the image below).
5. Carefully insert the probe into the water with at least 7cm of the probe below water level.
6. Make a note of the temperature once it has stabilised after 3 minutes. **SHOULD READ 100°C**
7. Record and initial your results on a record sheet so all food handlers using the thermometer are aware of when it was last calibrated.

Some probe thermometers will have calibration buttons so they can be adjusted back to a 0°C reading if they are observed as being slightly inaccurate.

If a probe thermometer is not reading close to the reference temperatures when it is tested, check the battery.

If a new battery shows inaccurate results when testing, the thermometer should be discarded and replaced with a new one.



Thermometer Suppliers

Chapter 3 of the Food Standards Code requires food businesses handling *potentially hazardous* foods to have a thermometer for the purposes of measuring the temperature of food.



Please ensure the thermometer you purchase is a glass-free, stainless steel probed thermometer, accurate to $\pm 1^{\circ}\text{C}$.



Many companies can deliver a thermometer to you. Prices can range from \$30 - \$60. We would suggest a temperature range of **at least -18°C to 75°C or greater.**

Thermometers can be purchased from the following outlets:



Master Butchers

10A Asquith Road,
Victoria Park WA 6100
Ph: 08 9361 3321



KD Instruments

6-8 Harvard Way,
Canning Vale WA 6155
Ph: 08 9455 2298



Selby Scientific

57 Selspar Street,
Welshpool WA 6052
(Goods cannot be picked
up from this address)
Orders via phone
Ph: 13 29 91



Laister Consulting Services Pty Ltd

6 Kingsford Drive,
Willetton WA 6155
Ph: 08 9312 1120



R.A.Colvin & Co.

Unit 1/10 Munt Street,
Bayswater WA 6053
Ph: 08 9370 4022



Daydots Food Safety Solutions

www.daydots.com.au
Ph: 1800 673 644



Hanna Instruments

PO Box 1005, VIC 3195
Ph: 03 9769 0666
Email: hannains@hannainst.com.au



To measure the internal temperature of the food, insert the clean, sanitised probe of the thermometer into the food product and wait for the reading to settle.



General Advisory Notice Public Health Service

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