



Thermometers and equipment

Goal: Ensure that all equipment is well maintained, and that thermometers and temperature measuring equipment are used and calibrated correctly.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
If equipment is not operating effectively it may be difficult to clean. This can cause food to become contaminated or not be prepared safely	<p>Maintain equipment and replace when defective. Some equipment, such as slicers and mincers, must be regularly checked to ensure they are operating safely and can be adequately cleaned.</p> <p>Make sure pest control screens and refrigerators are working properly at all times to maintain the safety of the food you produce.</p> <p>Make sure equipment, such as weighing scales, are calibrated or adjusted so that they are reliable and accurate.</p>	Check equipment regularly.	Replace or adjust equipment as necessary.
If thermometers are not accurate, food may be in the temperature danger zone of 5°C to 60°C and allow food poisoning bacteria to grow	<p>Check temperature measurement regularly.</p> <p>Have probe thermometers calibrated annually or as per the manufacturer's specifications. (They should measure potentially hazardous food to +/-1°C).</p> <p>If using remote temperature monitoring IT systems, check that all temperature probes are replaced when damaged or malfunctioning.</p>	<p>Conduct cold temperature and/or hot temperature testing.</p> <p>Have equipment calibrated by the manufacturer, supplier or external contractor.</p> <p>If using an automated system ensure that calibration is included in any service agreements.</p>	Have faulty probe thermometers repaired or replaced.
Thermometers may contaminate food if not cleaned and sanitised properly	<p>Clean and sanitise probe thermometers before and after each use. When inserting a probe into food, clean and sanitise after each item of food is checked.</p> <p>Use alcohol swabs available from chemists, or another suitable form of cleaning.</p>	Inspect probe thermometers to see whether they have been sanitised and cleaned.	<p>Modify cleaning and sanitising practices.</p> <p>Remind staff to clean and sanitise probe thermometers after each use.</p>

