

Food Safety



Food safety records for food businesses

Class 3

(OPTIONAL) Thermometer accuracy

(Check at least **once per year** to ensure accuracy of records)

Date	Thermometer ID	Temperature °C ice water (Should be between -1.0 and 1.0°C)	Temperature °C boiling water (Should be between 99°C and 101°C)

Corrective Action if temperature wrong: _____



Step 1



Step 2



Step 3



Step 4

Ice water check

1. Mix ice and water in a container. Let it sit for a few minutes. This will chill the water to 0°C.
2. Insert the thermometer for at least 10 seconds until the reading is stable.
3. An accurate thermometer will show a temperature between -1°C and +1°C.
4. If it shows a temperature greater or less than -1°C and + 1°C, the thermometer is inaccurate and needs to be replaced immediately.

Boiling water check

1. Boil some water.
2. Carefully insert the thermometer for at least 10 seconds until the reading is stable.
3. An accurate thermometer will show a temperature between 99°C and 101°C.
4. If it shows a temperature greater or less than 99°C and 101°C, the thermometer is inaccurate and needs to be replaced immediately.

Temperature rules

Frozen foods should always be delivered and/or stored frozen hard (unless being defrosted)

Cold potentially hazardous food must be delivered and/or stored at or below 5°C

Hot potentially hazardous food must be delivered and/or stored at or above 60°C