SECTION 5 - TEMPERATURE MONITORING

TM/12: Calibration of food temperature probes (control sheet)

Unit:			Period-ending:		
Verified by: Date:					
Date	Serial No:	0°C	100°C	Signed off by	

In accordance with the University of Warwick's *Food Safety Management System* food temperature probes must be tested every two weeks for accuracy.

Food probes must be placed into ice (0°C) and boiling water (100°C) and left until the LCD stabilises. If a reading deviates either way by more than 0.5°C this must be reported to a supervisor. Any action taken as a result of probes not meeting the required temperatures must be recorded on *Control Sheet TM/14*

Version	Date of issue	Author	Endorsed by
V3	June 2019	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser