

LEAPS

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Heating Food & Calibrating Thermometers

How do I ensure that food has been heated to the correct temperature?

If your early childhood setting cooks or reheats food, then it is best practice to have a probe thermometer so you can measure the internal temperature of the food. Cooked and reheated food must reach a minimum temperature of 60°C to ensure it is safe for consumption. Always allow food to cool slightly before serving to children.

How do I perform a calibration check of a probe thermometer?

Thermometers must be regularly checked to ensure they are accurate to the requirements of safety standards.

Fildes Food Safety have created the following guide to help ensure your thermometer is working correctly.

How to perform a calibration check of your probe thermometer:

1. Obtain a coffee mug and fill $\frac{1}{4}$ with crushed ice
2. Fill with water, then slowly stir and wait for the temperature reading on the display to stabilise
3. Leave for 2 minutes and then stir for 10 seconds – this is an ice slurry
4. Place probe of thermometer to be tested into the ice slurry & slowly stir and wait for the temperature reading on the display to stabilise
5. The temperature displayed should be 0°C +/- 1°C (taking into account the written manufacturer's specification for the unit). This equates to a range of -1°C to +1°C
6. If the temperature is within -1°C to +1°C, then the thermometer meets the requirements of the standard & can be returned to service
7. If the thermometer is outside the range of -1°C to +1°C the unit should be **repaired, calibrated or replaced.**

Each time a calibration check is completed, details (time, date, reading attained & who completed the check) should be recorded.

For more information visit www.foodsafetysolutions.com.au

For more information on Food Safety visit the Food Foundations website at www.naqlid.org/category/food-foundations