

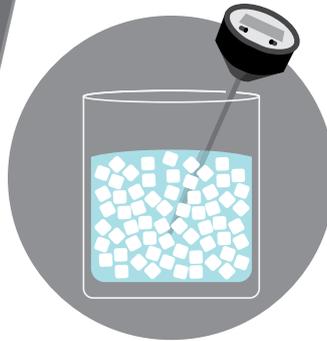
THERMOMETER CALIBRATION

Thermometer calibration is like a WOF for your thermometer - it's a chance to make sure everything is working correctly.

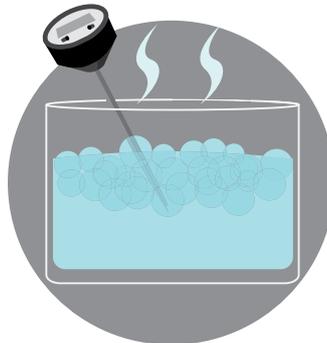
Unfit car = unsafe car.
Unfit thermometer = unsafe food.

We suggest your thermometer be checked every 6-12 months or as per manufacturer instructions.

You can check your thermometer by:



Check the temperature of ice-slush (slurry)*. **It should read between -1°C and 1°C.**



Check the temperature of boiling water*. **It should read between 99°C and 101°C.**



Check the temperature at the same time as using another calibrated thermometer*. **It should give you the same temperature.**

*make sure the thermometer doesn't touch the sides/bottom of the container and hold for 10 seconds before reading the temperature



New Zealand Food Safety
Ministry for Primary Industries
Manatū Ahu Matua