

## SECTION 5 - TEMPERATURE MONITORING

### TM/02: Food temperature probes

#### 1.0 Procurement of food temperature probes

- 1.1 Where manual temperature recordings of food are to be taken an appropriate digital food probe must be procured through a nominated supplier. Such probes must be accompanied by a valid certificate of calibration.
- 1.2 Where the MONIKA system is in place then it will be the responsibility of the appropriate manager to ensure that food probes are functioning correctly and if not are then replaced in a timely manner.

#### 2.0 Calibration and testing of digital food probes

- 2.1 Food probes must hold a valid certificate of calibration at all times and any such certificate should be retained in this section of the food safety manual.
- 2.2 Food probes must be taken through an in-house check every two weeks check in order to maintain confidence in achieving accurate readings. This can be undertaken by placing the probe into:
  - ice at 0°C and boiling water at 100°C.

..... readings must be recorded on the appropriate control sheet. Refer to **TM/15: Calibration of food probes.**

- 2.3 An upward or downward deviance of 0.5°C would normally show that the probe is not effectively calibrated and therefore it should either be recalibrated or replaced with immediate effect. In the event a probe is in need of calibration or replacement the manager must provide a substitute probe in order to ensure continuity of temperature monitoring.

#### 3.0 MONIKA monitoring system

- 3.1 Where the Monika system of temperature recording has been implemented food handlers will adhere to the manufacturers working guidelines but in the same instance observe the procedures mentioned in this section where applicable.

#### 4.0 Managers responsibility, to ensure that;

- 4.1 All food handlers have been effectively trained in the use, cleaning and disinfection of food probes.
- 4.2 A working probe and bacterial probe wipes are readily available in the unit at all times.

#### 5.0 Food handlers' responsibility, to ensure that;

- 5.1 They have received training in the use, cleaning and disinfection of food probes.
- 5.2 Temperatures are taken correctly and recorded in compliance with the local procedure.
- 5.3 Food probes are used and handled in an appropriate manner to ensure optimum life expectancy.
- 5.4 Defects to probes are reported to the line-manager in a timely manner.

Version	Date of issue	Author	Endorsed by
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