

Using & checking a probe thermometer

Measure the food core

Clean and disinfect before and after use. Put the tip into the centre or thickest part, away from bone or the container. Wait for the reading to stabilise.

0°C

Iced water

Accept: -1°C to +1°C

Use a well-stirred mixture of crushed ice and a little clean water. Immerse the sensing tip without touching the container.

100°C

Boiling water

Accept: 99°C to 101°C*

Use boiling water safely. Keep the tip away from the sides and base. Protect hands from steam and avoid splashes.

Wait. Record. Act.

Let each reading stabilise and record it. If a check fails, stop using the probe. Use a verified spare and arrange calibration or replacement.

*100°C is the expected boiling point near sea level. At altitude, follow the expected local boiling point and the manufacturer's instructions.