**Unit:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Unit No:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| --- |
| **Instructions**  Complete Probe Thermometer Check Monthly  - Please use one form per probe thermometer  - Units should have as a minimum 3 probe thermometers – 1 for ready-to-eat food, 1 for deliveries and 1 spare  - Probes must be accurate to within 1°C of 0°C (iced water) or 100°C (boiling water)  Guidance: Good Hygiene Practice Guide 9 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Make / Model** | **Serial / Identification No.** | **Location** | **Intended use**  **(ready-to eat, deliveries, etc)** |
|  |  |  |  |

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Year\_\_\_\_\_\_\_\_** | **Reading**  **+/- 1.0oC**  **+/- 0.5oC in ROI** | | **Corrective Action Required** | | **Corrective Action Taken** | **Signed** | **Dated** |
| **0oC** | **+100oC** | **Yes** | **No** |
| **January** |  |  |  |  |  |  |  |
| **February** |  |  |  |  |  |  |  |
| **March** |  |  |  |  |  |  |  |
| **April** |  |  |  |  |  |  |  |
| **May** |  |  |  |  |  |  |  |
| **June** |  |  |  |  |  |  |  |
| **July** |  |  |  |  |  |  |  |
| **August** |  |  |  |  |  |  |  |
| **September** |  |  |  |  |  |  |  |
| **October** |  |  |  |  |  |  |  |
| **November** |  |  |  |  |  |  |  |
| **December** |  |  |  |  |  |  |  |

**Retain for 12 months**