

Form - Thermometer Accuracy Verification

Food Safety & Quality Template · Provided by GIFSQ

A thermometer that's wrong makes every temperature record it's touched wrong. This form structures the routine accuracy checks - ice point, and boiling point where relevant - with clear tolerances.

Be specific and honest in every field; vague records help nobody during an investigation. If a field doesn't apply, write N/A rather than leaving it blank.

1. Document control

Field	Details
Document title	Form - Thermometer Accuracy Verification
Document no.	[QA-FORM-048]
Version	[1.0]
Effective date	[YYYY-MM-DD]
Prepared by	[Name / Title / Date]
Approved by	[Name / Title / Date]
Review date	[YYYY-MM-DD]

1. Instrument

- Thermometer ID: [] | Type: [probe / infrared]
- Location/use: [] | Date: [YYYY-MM-DD] | Checked by: [Name]
- Probe cleaned/sanitized before check? [Y/N]
- Stabilization time allowed? [Y/N]
- Ambient conditions: []
- Reference thermometer ID (if comparative check): []
- Tolerance: [e.g., +/-0.5 °C at ice point]

2. Checks

Check	Reference	Reading	Tolerance	Pass / Fail
Ice point	[Crushed ice + water, stabilized]	[] °C	[+/-0.5 °C]	[]
Boiling point (if applicable)	[Rolling boil, altitude-corrected: °C]	[] °C	[+/-1.0 °C]	[]
Post-repair verification (if applicable)	[N/A or details]	[] °C	[]	[]

3. Outcome

A failed thermometer means questioning everything it measured since its last pass - that's the real cost of skipping checks. Remove it from use immediately and assess the impact before you decide it's 'probably fine'.

- Result: [Pass - return to use / Fail - remove from use]
- If fail: product impact assessment ref: []
- Calibration certificate ref: []
- Next full calibration due: [YYYY-MM-DD]
- Batches measured since last pass identified? [Y/N]
- Corrective action: [recalibrate / replace]
- Next check due: [YYYY-MM-DD]

Approval and control

Role	Name	Signature	Date
Prepared by	[Name]	[Signature]	[Date]
Reviewed by (QA)	[Name]	[Signature]	[Date]
Approved by	[Name]	[Signature]	[Date]

Keep completed forms for Retain [3 years]. at [defined location] - and make sure someone besides you knows where that is.

General use: This template contains no country-specific laws or regulator names and suits any food business — restaurant, catering, food manufacturing, retail, or food service. Adapt temperature limits, legal references, and record-retention periods to your local regulations. Provided by GIFSQ · v1.0 · September 2026