WORKSHEET 2.10

The Cold Room That Lies

Subchapter 2.10 · case in the book: Abu Dhabi

Every temperature in your food safety records was produced by an instrument. When was each instrument last checked against something that could prove it wrong?

This worksheet turns the tools of the subchapter into a form you can fill in. The texts come from the book; the empty columns are for your own property. Adapt it before use: an unadapted checklist is exactly what the book warns against.

Practical application: what to do in your property

Step (from the book)	Done?	What we found / owner
Week 1: Buy and calibrate reference thermometers; verify all probes		
Week 1: Discard affected stock; reduce shelf life of cold-service cooked items		
Week 2–3: Map all cold rooms and freezers; relocate sensors		
Week 2: De-ice evaporators; replace seals in three rooms		
Week 3–4: Register of 83 instruments; checking intervals; change control for software		
Month 2: Look-back assessment of six months of readings		
Ongoing: Hot-climate maintenance schedule		

These steps are the book's method, not requirements of ISO 22000. Evidence can take whatever form suits the property; a separate document is needed only where an applicable requirement, or the property's own system, makes it necessary.

Verification Pact: what is believed, tested against the standard

What is commonly believed	What actually holds	Our position
"Every thermometer must be sent to a laboratory every year."	No. Equipment must be calibrated or verified at specified intervals. Calibration must be traceable; verification against a calibrated reference is often sufficient for handheld probes.	
"The cold room display is not a measuring instrument."	No. If it is used for monitoring, it falls within the requirement.	
"Our monitoring system is validated by the supplier."	Partly. Commercial software within its designed range may be considered validated; its local configuration still has to be verified. Configuration changes must be authorised, documented and validated.	

What is commonly believed	What actually holds	Our position
“A faulty probe is replaced and that is the end of it.”	No. The validity of previous results must be assessed and appropriate action taken on any product affected.	
“Maintenance is engineering’s business.”	Not only. Maintenance of infrastructure is a resource the organisation must provide, and equipment suitability and maintenance are PRP considerations.	
“Cold room air temperature is product temperature.”	No. Equipment and methods must be adequate for the monitoring activity. If the control concerns the product, the method must reflect the product.	

Common mistakes: a self-check

Mistake (from the book)	Present here?	Action / owner
Never checking instruments		
Checking instruments against each other		
Placing sensors where they are easy to install		
Changing software settings without control		
Replacing a faulty probe without looking back		
Maintaining refrigeration on a temperate schedule		

Operative synthesis

- **For a general manager, the simplest check requires no expertise: ask to see the kitchen’s reference thermometer and its certificate. If there is none, every temperature in the hotel’s records has been measured by instruments that have never been compared with anything that could prove them wrong.**
- **A second question follows from the first. If there is a reference thermometer, when was the last time someone used it to check the cold room display, and what did it find? A reference that sits in a drawer is not much better than none. The purpose of owning one is to use it, regularly, on the instruments that the whole system trusts.**
- **Is there a register of every instrument used for food safety monitoring? (Team leader): Register with methods, intervals and results**
- **Is there a calibrated reference thermometer? (Team leader): Calibration certificate**
- **Have cold rooms been mapped under worst conditions? (Engineering): Mapping reports**
- **Are software configuration changes controlled? (Director of engineering): Change records with approval and verification**
- **When an instrument was last found wrong, was a look-back done? (Team leader): Assessment report**

Action plan for our property

Action	Owner	Due	How we will know it worked

Source: Francesco Dore, The Helm and the Lens, Volume 6a «The Helm», subchapter 2.10. Edizioni Effedore, 2026. Clause references are paraphrased; this sheet does not reproduce the text of ISO 22000. It is not legal advice: food law is that of the place where the property operates.