WORKSHEET 3.10

The Thermometer Under Audit

Subchapter 3.10 · case in the book: Muscat

If one of your probe thermometers had been reading two degrees low for three months, how would you know, and what would you do about everything it measured in that time?

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
Identification and verification: Every probe, including the shuwa probe, was numbered and placed on the register.		
Protection: Adjustment was restricted to the food safety team, against a reference, with a record.		
The evaluation of previous results: A written procedure set out what to do whenever an instrument was found outside tolerance: estimate the period of error, identify the records affected, assess the products involved, and record the...		
Sensors: The cold-room sensors and their software settings were added to the scope of clause 8.7, with quarterly checks against a reference placed beside each sensor, a separate check of how its air reading relates to product...		

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 probe needs an external calibration certificate."	No. Equipment is calibrated or verified at specified intervals; traceability runs through the reference.	
"A tick in the log shows the probe was verified."	No. Calibration and verification results must be retained.	
"A faulty probe is dealt with by replacing it."	No. The validity of previous results must be assessed, and affected product addressed.	
"A chef's own probe is outside the system."	No. All equipment used for monitoring and measuring must be controlled.	
"Commercial software never needs validating."	Not as stated. It can be considered validated within its designed range; configuration changes must be authorised and validated.	

Common mistakes: a self-check

Mistake (from the book)	Present here?	Action / owner
Ticking verification instead of recording readings		
Probes without identification		
Single-point ice test only		
Replacing a faulty probe and moving on		
Personal instruments left off the register		
Adjusting probes without a reference		

Operative synthesis

- **Is every monitoring instrument identified and on the register? (Food safety team leader): Register; numbered instruments**
- **Are verification readings recorded, not ticked? (Lead auditor): Verification log**
- **Is traceability to a calibrated reference documented? (Food safety team leader): Reference certificates**
- **Are previous results assessed when an instrument fails? (Food safety team leader): Evaluation records**
- **Does the auditor test instruments during the audit? (Programme manager): Audit notes with readings**
- **When did we last find a probe out of tolerance?: A date, a probe number and what was done**
- **What did we decide about the food it measured?: A recorded evaluation**
- **Who may adjust our instruments?: A named person, against a reference**

Action plan for our property

Action	Owner	Due	How we will know it worked

Source: Francesco Dore, The Helm and the Lens, Volume 6b «The Lens», subchapter 3.10. Edizioni Effedore, 2026. Clause references are paraphrased; this sheet does not reproduce the text of ISO 22000, ISO 19011, ISO 22003-1 or ISO/IEC 17021-1. It is not legal advice: food law is that of the place where the property operates.