Calibration Program

The facility should have a calibration program that includes equipment that is used to test food safety and quality parameters (e.g., temperature, pH, product weight).

• Identify all the equipment that requires calibration (e.g., thermometers, scales, pH meters, etc.).

• Ensure the equipment, once calibrated, is protected so that measurements remain accurate.

• Ensure authorized personnel only operate the equipment and are using approved methods.

• Determine how accurate the measurements need to be. Does the supplier need to comply with industry or national standards? If the calibration is designed to check measurements implemented to improve a process the supplier may determine the level of measurement required and apply calibration parameters to ensure consistent measurement.

• Calibrate equipment regularly. The calibration frequency will vary depending upon the type of equipment and its usage. Calibration frequency must be adjusted in light of experience or manufacturer’s instructions.

• Develop a procedure to address products produced between the time equipment “out-of-calibration” is discovered and the last calibration check with normal tolerances recorded.

• Clearly identify who is responsible for undertaking calibration, recording the results of all calibrations and labeling equipment to indicate when it was last calibrated and when recalibration is due.

A calibration schedule that identifies what, how often, who and how a piece of equipment is calibrated is a good practice.