



Application Note

TEMPERATURE

FOOD SAFETY/ HACCP

HACCP (Hazard Analysis Critical Control Point) is a systematic preventative approach to food safety that involves the definition of specific measurements to reduce risk. HACCP techniques focus on the prevention of hazards and not upon final inspection. HACCP principles are widely applied to FDA and USDA regulated industries and a growing list of international industries, government agencies, and organizations.



Satisfactory monitoring of CCPs requires accurate and precise measurements of parameter values (e.g. temperature, pressure, pH, etc.) to ensure that defined Critical Limits are met. Equipment used to make those measurements must be properly calibrated. The HACCP plan must describe instrument calibration procedures and frequency, responsible individuals, and required documentation records for instruments used measuring those parameter values.



Check-Set Calibrators are designed for Food Safety Professionals as an easy-to-use tool to verify the calibration of temperature measurement instruments in compliance with HACCP requirements. Check-Set users can check thermometers and other temperature sensing instruments at temperatures equal to or close to the critical control points of their processes.

To learn more, visit <https://www.teltru.com/s-46-calibrator.aspx>. Please feel free to contact one of our experts us at 800.232.5335 or info@teltru.com.

