TEL-TRU TEMPERATURE SOLUTIONS
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Tel-Tru Check-Set Thermometer Calibrator

Equipment Suitability and Intended Use Statement

The Tel-Tru **Check-Set Thermometer Calibrator (Check-Set)** is designed for the verification and calibration of temperature measuring devices used in food safety, quality assurance, and industrial process monitoring.

The Check-Set system utilizes a precision-controlled dry block heating system capable of generating stable and repeatable temperature setpoints across its operating range. When used with a calibrated reference thermometer traceable to the National Institute of Standards and Technology (NIST), the system provides a reliable method for verifying the accuracy of thermometers used in critical food safety applications.

This method of thermometer verification is widely accepted within food manufacturing and food safety programs as an alternative to traditional ice bath or boiling water calibration methods. The Check-Set is also endorsed and recommended by USDA as an acceptable alternative. The controlled temperature environment provided by the dry block calibrator allows for repeatable verification at multiple temperature points relevant to food processing and storage conditions.

When properly operated in accordance with the product user manual and internal facility procedures, the Check-Set supports the verification of thermometers used in food safety monitoring programs under regulatory frameworks such as the Food Safety Modernization Act (FSMA) and preventive control systems based on Hazard Analysis and Critical Control Points (HACCP) principles.

Each Check-Set unit is calibrated against NIST traceable standards and supplied with a calibration certificate verifying its measurement accuracy. When used with proper documentation and calibration procedures, the system enables facilities to maintain consistent and traceable thermometer verification records that support internal quality programs and third-party food safety audits.

The Check-Set is therefore suitable for use as part of a facility's documented thermometer verification program to support temperature monitoring in food safety and quality control processes.

Food Safety Control Relevance

Accurate temperature measurement is a critical component of many food safety monitoring activities, including cooking, cooling, storage, sanitation verification, and environmental monitoring. These measurements are frequently used to verify compliance with preventive controls and critical limits established within food safety programs.

To ensure the reliability of these measurements, thermometers used in food safety applications must be periodically verified or calibrated using a controlled, traceable and repeatable reference method.

The Tel-Tru Check-Set provides a controlled temperature environment that allows food manufacturers to verify thermometer accuracy at specific temperature setpoints relevant to their processes. When used in conjunction with a calibrated reference thermometer traceable to the National Institute of Standards and Technology (NIST), the system supports the creation of repeatable and traceable verification records.

By enabling facilities to verify the accuracy of temperature measuring devices used in food safety monitoring, the Check-Set supports the integrity of temperature data used in preventive control programs and helps organizations demonstrate compliance with regulatory and audit requirements under Food Safety Modernization Act (FSMA) and food safety management systems based on Hazard Analysis and Critical Control Points (HACCP) principles.