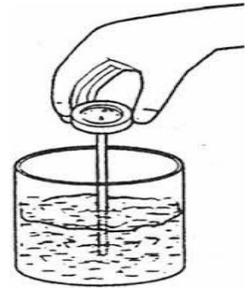




Calibrating a Thermometer



Selecting the Right Thermometer

- Select a metal-stemmed thermometer to measure internal food temperatures (Mercury-filled or glass thermometers are prohibited).
- Select a thermometer which ranges from 0°- 220°F for checking hot and cold food temperatures.
- Select a thermometer which is scaled in 2° increments, accurate to +/-2° F.
- Select a thermometer which can be calibrated.

Checking Thermometer Accuracy

(Freezing point method)

Any thermometer is subject to loss of accuracy with time and use. Thermometer accuracy needs to be checked regularly (at least weekly), after extreme temperature changes, or if the unit has been dropped.

- Create an ice water slush in a cup or shallow container with a ratio of more ice than water.
- Insert the thermometer into the slush to the appropriate immersion depth, check to ensure dimple is submerged, and avoid the sides and bottom of the container.
- Wait until the needle stops. It must measure 32°F (freezing temperature) to be accurate.

Recalibrating a Thermometer

(Freezing point method)

Recalibrating a thermometer must occur when a temperature other than 32°F is measured in an ice water slush.

- Use a small wrench or pliers to turn the calibration nut until the thermometer measures 32° F in the ice water bath.

