

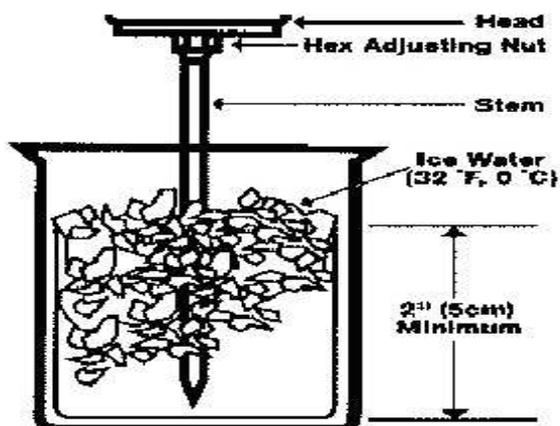


CALIBRATING FOOD THERMOMETERS

Food thermometers are important instruments in food operations. In the course of use, thermometers frequently get bumped, dropped, or subjected to abuse causing them to become inaccurate and need correction. **Thermometer calibration must be checked frequently to ensure accuracy using the boiling point or ice bath method (noted below).**

1. Fill a glass or cup with crushed ice and cold water to make an ice slurry.
2. Insert the thermometer into the ice water solution in the glass and stir.
3. Allow the thermometer to stabilize for several minutes.
4. When reading the thermometer, avoid touching the instrument probe to the side or bottom of the glass as this will give a false reading. The thermometer should read 32°F. **If not:**
5. Locate the adjustment nut (found on dial thermometers) under the head of the thermometer.
6. Secure the nut with the wrench provided on the probe shield or use a suitable tool to hold the nut. Maintaining the thermometer stem in the ice water solution, rotate the head of the thermometer clockwise or counter clockwise until the dial needle points to 32°F.
7. Verify the thermometer is capable of maintaining 32°F.
8. If the thermometer cannot be adjusted to read 32°F, the instrument must be discarded and replaced.

Follow the manufacturer's directions for use and instructions on all thermometers that cannot be manually adjusted.



A food thermometer capable of measuring temperatures from 0° - 220°F is required for food preparation processes.