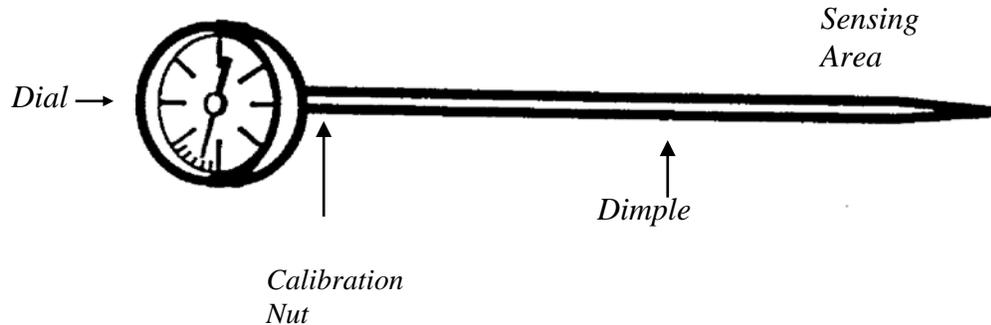


Thermometer Fact Sheet

Calibration and Use

When using thermometers to ensure food safety, you need to make sure your thermometer readings are accurate. You should calibrate thermometers before using for the first time and then monthly. Thermometer calibration is also crucial after it has been dropped.



Equipment needed

- Cup of ice and water (50/50 slush)
- Wrench/pliers
- Small pan of boiling water
- Thermometer(s)

Cold Place thermometers in a cup of ice and water mixture. (Ice must be to the bottom of the container.) Immerse the stem a minimum of 2 inches into the ice and water mixture. Wait until needle stops moving (several minutes). The thermometer should read 32°F. If an adjustment is needed use the wrench/pliers to hold the calibration nut tight while turning the top dial until it reads 32°F.

Hot Place thermometers in small pan of boiling water. Immerse the stem a minimum of 2 inches and wait at least 30 seconds. The thermometer should read 212°F. If an adjustment is needed use the wrench/pliers to turn the calibration nut until it reads 212°F. When hot calibration is done, you must know the altitude you are at.

Considerations for use:

Do you know where the thermometer is located?

Do you take daily temperatures?

buffet line salad bar cook line prep line steam tables
coolers freezers hot holding cabinets

Do you use temperature logs?

Do you clean/sanitize the thermometer between inserting into different foods?

Are you careful not to touch the bottom or sides of food containers or not to touch the bone when testing meat?

Are you careful to insert thermometer so the sensing area is in the center/thickest part of the food?

NEVER leave a dial or digital thermometer in food that is being cooked.