



# Thermometer Calibration

## Make sure your thermometers are working properly!

### What is thermometer calibration?

Calibration is done to check the accuracy of the thermometer's temperature reading.

### Why check for calibration?

Thermometers that are not accurate will give wrong information. If the thermometer registers high, the food will be undercooked. If it registers low, the food may not be stored cold enough.

### When should calibration be checked?

Food thermometers are sensitive instruments. They should be calibrated weekly and every time they are dropped.

### How to calibrate?

There are 2 ways:

Ice Water Method	Boiling Water Method
<ol style="list-style-type: none"> <li>1. Add half ice and half water to a container (i.e. glass or cup)</li> <li>2. Stir the ice water then place the thermometer probe in the ice water with the dial up above water.</li> <li>3. Keep the thermometer in the container until temperature stabilizes at <b>32°F</b>.</li> </ol>	<ol style="list-style-type: none"> <li>1. Add water to a pot or a pan and let the water boil.</li> <li>2. Place the thermometer probe in boiling water with the dial above water.</li> <li>3. Keep the thermometer in the pot or pan until temperature stabilizes at <b>212°F</b>.</li> </ol>
<p align="center">Temperatures may read <math>\pm 2</math> degrees Fahrenheit to be considered accurate.</p>	



**I have a metal-stem thermometer.  
If it does not calibrate properly:**

1. While the thermometer is in water, find the calibration nut under the head of the thermometer.
2. Adjust the nut by twisting it until the thermometer has a reading of **32°F** in ice water or **212°F** in boiling water.



