

container until temperature

stabilizes at 32°F.

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 1. Add half ice and half water to a 1. Add water to a pot or a container (i.e. glass or cup) pan and let the water boil. 2. Stir the ice water then place the **2.** Place the thermometer thermometer probe in the ice probe in boiling water water with the dial up above with the dial above water. water. **3.** Keep the thermometer in 3. Keep the thermometer in the the pot or pan until

Temperatures may read ±2 degrees Fahrenheit to be considered accurate.

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.



temperature stabilizes at

212°F.

Thermometer Calibration Log

Instructions: List the type, description, and/or location of the thermometer being checked and calibrated. Indicate the method of calibration and temperature reading that have been set. The employee will initial the entry and be verified by a manager.

	has been set. The employee will initial the entry and be ve	will initial the entry and b	e verified by a manager.	r.		
Date/Time	Type/Description/ Location of Device Calibrated	Calibration Method: Ice Water – 32°F Boiling Water – 212°F	Temperature (°F)	Adjustment Needed? Y/N	Employee Initials/ Verified By	Initials/ ed By
9/1/16	Thermometer for grill area	_√_ Ice Boiling	32	N	AB	CD
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