

Thermometer Calibration

Temperature control is one of the most important defenses against foodborne illness. The tool to help ensure that food is maintained and cooked to proper temperature is a food product stem thermometer. Food thermometers must have a range of 0°F to 220°F.

Calibrating your thermometers at least once a week is necessary to determine if it is working properly.

To calibrate:

Fill a foam cup with ice and top it off with water. Let it stand for about 10 minutes to bring the temperature to 32°F. Place the thermometer in the water so that the dimple on the lower part of the stem is covered.

If the thermometer registers anything other than 32°F, turn the dial face to 32°F using a pair of pliers or a small wrench on the hex nut at the top of the stem under the dial.

When taking temperatures of food with your thermometer, it is important that the probe be inserted two and a half inches into the food product to allow proper registering. If the food item is thin, like a hamburger patty, an electronic thermometer called a “thermocouple,” with its needle-like probe, will give a more accurate reading.

