



Cleveland Department of Public Health

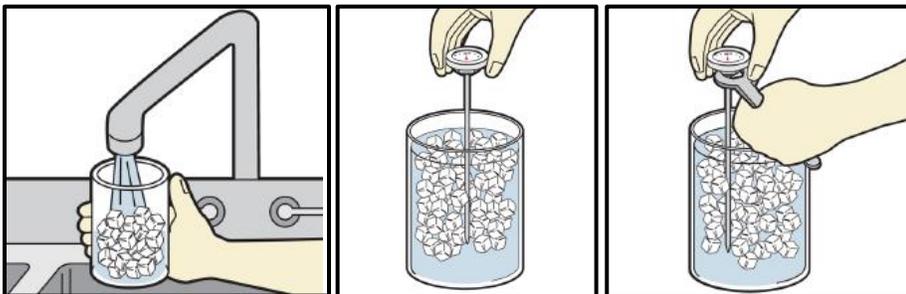
Thermometer Calibration

Why do we do it? To ensure the accuracy of measurements of internal temperatures of food in order to prevent foodborne illness.

Ice Point Method

For this method, you will need: 1) the thermometer to be calibrated, 2) a large container deep enough to submerge the dimple on the thermometer shaft under the water, 3) crushed ice (regular ice cubes will also work), and 4) a proper adjustment tool.

1. Mix an ice water slurry in a container by filling the container completely with ice and then adding cold water to just below the top. If the ice begins to float, pour out water and refill with ice as needed.
2. Allow the ice water to sit a few minutes in order for the temperature to reach 32°Fahrenheit (F).
3. Hold thermometer shaft in the center of the ice water with a little bit of mixing motion to avoid ice resting against it. Be sure not to touch the bottom or sides of the container with the thermometer shaft.
4. Check to see if the needle is above or below 32°F.
5. Adjust the thermometer to 32°F by using the tool wrench to twist the tool nut. Be sure to keep the dimple submerged in the ice water while doing this.



NOTE: Check and calibrate all thermometers often, and especially if dropped or bumped

For more information, visit http://clevelandhealth.org/network/environment/food_safety.php



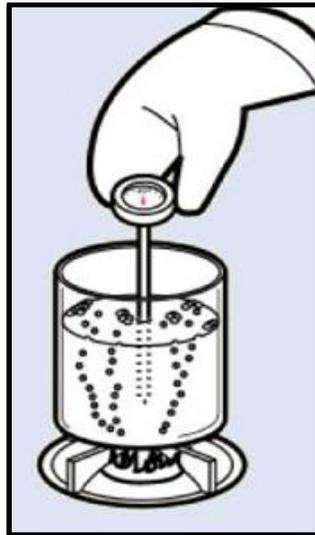
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Thermometer Calibration

Why do we do it? To ensure the accuracy of measurements of internal temperatures of food in order to prevent foodborne illness.

Boiling Point Method

1. Use a pot deep enough to submerge the dimple that is on the thermometer shaft under water, but not allowing the tip of the thermometer to touch the bottom or sides of the pan.
2. Fill with water and bring to a rolling boil.
3. Protect hands and arms from steam.
4. Hold the thermometer in the water with the dimple submerged for a moment. When the needle stops moving check the readout. If it has stabilized at 212°Fahrenheit (F) remove from the water.
5. If the reading is above or below 212°F, adjust the hex nut with tool while the thermometer is still submerged



NOTE: Check and calibrate all thermometers often, and especially if dropped or bumped. Check ALL thermometers to ensure working and accurate.

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