

CALIBRATING PROBE THERMOMETERS

Thermometers are sensitive and can easily lose calibration. Calibrate each thermometer used in your facility.

When?

- Weekly or as required by policy.
- When thermometers are dropped.
- When a thermometer experiences an extreme temperature change.

How?



Fill a medium sized glass with crushed ice.



Fill the glass 2/3 full of water and stir well.

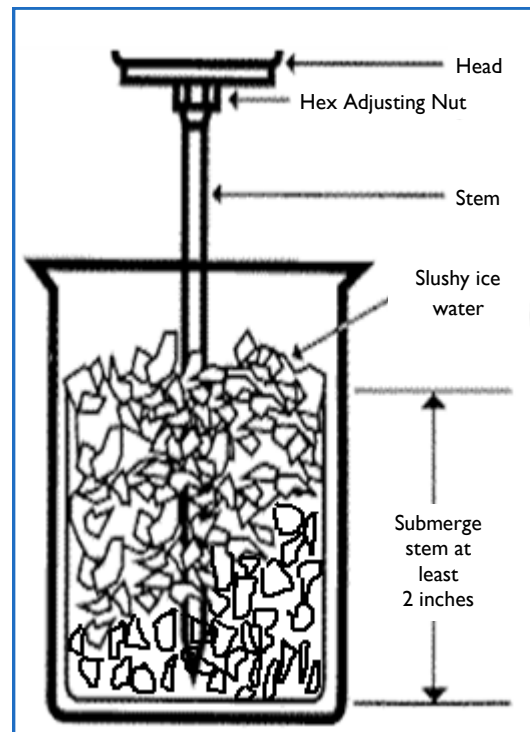


Place the thermometer in the glass of ice water. Be sure the sensor is below the water line and is not touching the sides or bottom of the glass.



Wait a minimum of 30 seconds and stir water occasionally.

The thermometer should read 32°F.



If the thermometer does not read 32°F adjust as follows:

Without removing the stem from the ice, hold the hex adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 32°F.

SANITIZE your thermometer before each use and between placing into different foods!