



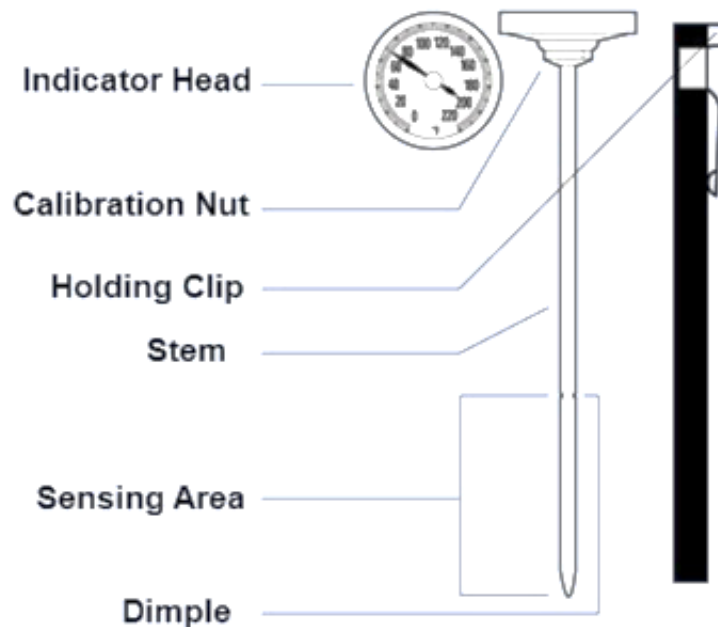
Thermometer Use and Calibration Instructions

How do you know if food is at a safe temperature? You must have access to a probe thermometer and know how to use a probe thermometer correctly.

How to use a probe thermometer

1. Wash and sanitize the thermometer before and after each use.
2. Stick the probe into the thickest part of the food.
3. Allow time for the thermometer to stabilize.
4. Read the thermometer.

Calibrate each thermometer at least once a month, after a thermometer is dropped, or you suspect the thermometer is not reading the temperature accurately. Never use glass thermometers.



How to calibrate a thermometer

1. Get a glass of ice water (mostly ice).
2. Place the thermometer in the ice water so that the level of the ice water is above the dimple.
3. Stir the ice water with the thermometer.
4. Leave the thermometer in the ice water until the dial stops moving.
5. When the dial stops moving, it should read 32°F (about 3 minutes).
6. If it does not read 32°F, then turn the calibration nut clockwise or counterclockwise while the thermometer is in the ice water until it reads 32°F.



1867 West Market St. | Akron, OH 44313-6901 | P: (330) 926.5600 | TF: (877) 687.0002 | F: (330) 923.6436

Environmental Health Division

scph.org