

## THERMOMETER CALIBRATION

There are two ways to check the accuracy of a food thermometer. One method uses ice water, the other uses boiling water. Many food thermometers have a calibration nut under the dial that can be adjusted. Check the package for instructions.

To use the ice water method, fill a large glass with finely chopped ice. Add clean tap water to the top of the ice and stir well. Immerse the food thermometer stem a minimum of 2 inches into the mixture, touching neither the sides or the bottom of the glass. Wait a minimum of 30 seconds before adjusting the thermometer. Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 32°F.

For the boiling point method, insert the stem into boiling water. Without removing the stem from the water, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads 212°F.

Remember that water boils at a lower temperature in a high altitude area. Check with the local Cooperative Extension Service for the exact temperature of boiling water in your area.



Ice method for calibration of Metal Stem Thermometer

## **THERMOMETER USE & CARE**

- As with any cooking utensil, food thermometers should be washed with hot soapy water and properly sanitized.
- Most available food thermometers will give an accurate reading within 2 to 4°F. The reading will only be correct, however, if the thermometer is placed in the proper location of the food.
- Insert the probe into the thickest part of the food to get an accurate internal temperature reading.
- Sanitize the probe before each use.