How to Calibrate a Bimetallic Stemmed Thermometer Using the Ice-Point Method

The most widely used method to calibrate a thermometer.

THERMOMETERS SHOULD BE CALIBRATED REGULARLY to make sure the readings are correct.

1. Fill a large container with ice. Add clean tap water until the container is full. Stir the mixture well.

2. Put the thermometer stem or probe into the ice water. Make sure the sensing area is under water and not touching the sides of the container. Wait 30 seconds or until the reading stays steady.

3. Adjust the thermometer so it reads 32°F (0°C). Hold the calibration nut securely with a wrench or other tool and rotate the head of the thermometer until it reads 32°F (0°C).

For more information and resources on food safety, visit:

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