

THERMOMETER CALIBRATION RESOURCE GUIDE



Background

Food temperature measuring devices should be calibrated in accordance with manufacturer's specifications to ensure their accuracy. If temperature measuring devices are not calibrated, the recorded food temperature could be inaccurate. Maintaining food at proper temperatures reduces the risk of foodborne illness.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for providing food handlers access to thermometers and training them on proper calibration techniques.

Store Personnel: Store employees are responsible for calibrating thermometers and reporting non-functional/damaged thermometers to the person in charge.

How to Prep

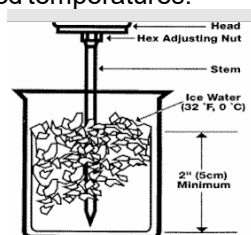
A functional food temperature measuring device should be available. Tools and items needed for calibration should be available.

Procedure

Proper calibration of equipment is vital to achieving food safety. There are two ways to check the accuracy of a food thermometer:

Ice Water Method

Fill a large glass/container with ice (crushed is best). 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, without touching the sides or the bottom of the container. Wait a minimum of 30 seconds before reading/adjusting. A thermometer should read 32°F (0°C). It is acceptable for a thermometer to read +/- 2°F (1°C) but this should be accounted for in recording food temperatures.



Boiling Water Method

Bring a pot of clean tap water to a full rolling boil. Immerse the stem of a food thermometer in boiling water a minimum of 2 inches and wait at least 30 seconds before reading/adjusting. A thermometer should read 212°F (100°C). It is acceptable for a thermometer to read +/- 2°F (1°C), but this should be accounted for in recording food temperatures.

Additional Information

To decrease the risk of cross contamination, thermometer probes should be sanitized properly between taking product temperatures.

References

- 2017 U.S. FDA Food Code

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