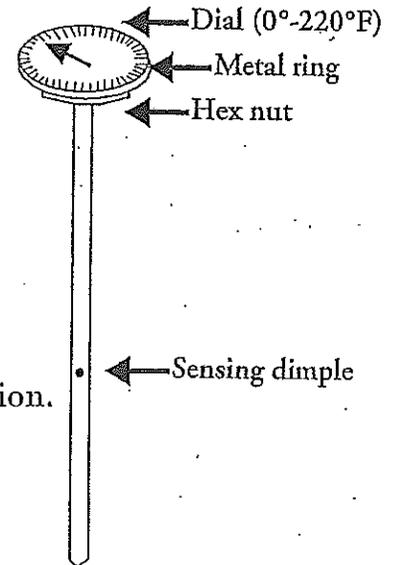


# Calibrating Your Food Thermometer

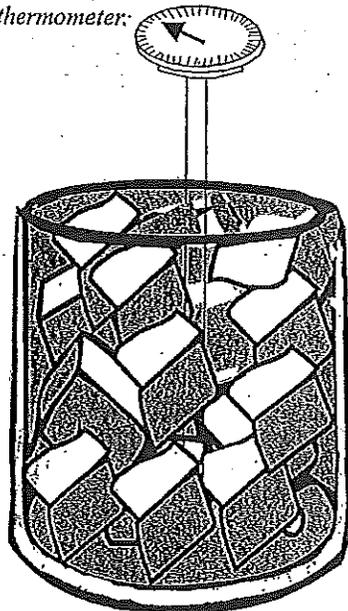
You are required to use an accurate food thermometer to monitor food safety temperatures during cooking, cooling, reheating, cold holding and hot holding. Keep food safe in your establishment by using these steps to make sure your food thermometer is good working condition.



Pack a large cup full of ice cubes and add cold water. The ice should not float in the water. Put the thermometer into the ice water – make sure the sensing dimple is surrounded by the ice. After 2-3 minutes, read the dial. If the dial reads 32°F the thermometer is accurate and does not need to be calibrated.

If the dial does not read 32°F, calibrate the thermometer using these steps:

*Keep the thermometer in the ice while you calibrate the thermometer.*



1. Keep the thermometer stem fully immersed in the ice water.
2. Hold the hex nut behind the dial with a wrench or other tool and turn the silver ring around the dial.
3. Turn the ring until the needle points to 32°F.

Your thermometer is now calibrated!

Remember to clean and sanitize your food thermometer before each use!