

How to Calibrate a Thermometer

Thermometers should be accurate within 2° F. Here's how to make sure yours is reading correctly.

Make an ice bath:

Combine ice and water in a quart container. There should be more ice than water, and the ice should rise above the level of the water. The water will chill to 32° F, so you can make sure your thermometer reads the correct temperature.



Put the thermometer into the ice water.

If your thermometer has a built-in wrench, lock the calibration nut at the base of the thermometer into it. If it does not have a built in wrench, you will need a separate wrench that fits the calibration nut.



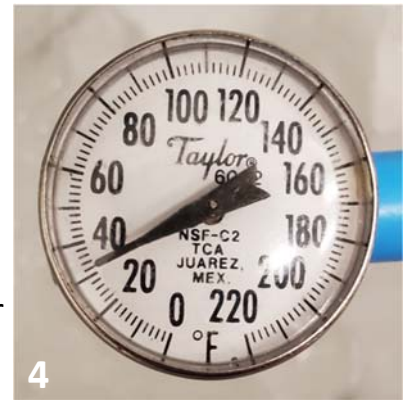
Adjust the temperature if it doesn't show 32° F.

It is important to make sure the stem of the thermometer is in the ice water when you check the temperature and make any adjustments. Twist the thermometer head so that it shows 32° F.



Check it regularly.

Dial thermometers need to be adjusted frequently. Check at least once a week and whenever you drop the thermometer. If it reads the right temperature in ice water, it will give the correct reading at other temperatures, too.



Digital thermometers should also be checked for accuracy. Sometimes, a new battery will correct a problem with a digital readout. Some brands of digital thermometers can be calibrated if they give a temperature that is not correct. If these solutions don't work, a digital thermometer will need to be replaced if it shows a wrong temperature.



For more information, please contact:

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