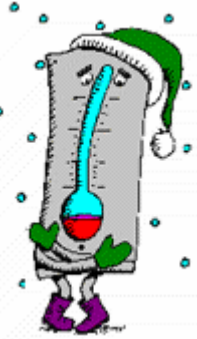


Thermometer Calibration

Wisconsin Food Code Fact Sheet #7

Ice Point Method



- Fill an insulated container, such as a wide mouth “thermos” bottle with a mixture of potable crushed ice and water.
- The container must have crushed ice throughout to provide an environment of 32°F, so you may have to pack more ice into the container during the process.
- When the mixture of the water has stabilized after four or five minutes, insert the thermometer to be calibrated to the appropriate immersion depth.
- Be sure to hold the stem of the instrument away from the bottom and sides of the container (preferably one inch) to avoid error.
- If your thermometer is not accurate within +/- 2°F of 32°F., adjust the thermometer accordingly.

The ice point method permits calibration to within 0.1 °F

Boiling Point Method

- After the water in the container has reached a complete “rolling” boil, insert the instrument to the appropriate immersion depth. The boiling point in Wisconsin is 212°F.
- Be sure there is at least a two-inch clearance between the stem or sensing element and the bottom and sides of the container.
- If your thermometer is not accurate within +/- 2°F of 212°F., adjust thermometer accordingly.



The boiling point method permits calibration to within 1.0 °F.

Remember:

Sanitize thermometers before use and in between uses, and...
...calibrate thermometers frequently!