

# Calibrating a Bi-metallic Stemmed Thermometer

## When:

- At least once a month
- After a thermometer is dropped
- After extreme temperature changes

## How:

1. Fill a medium sized glass with 50/50 ice to water
2. Place thermometer in glass of ice water so dimple is submerged
3. Wait 3 minutes, stirring occasionally
4. After 3 minutes thermometer should read 32°F



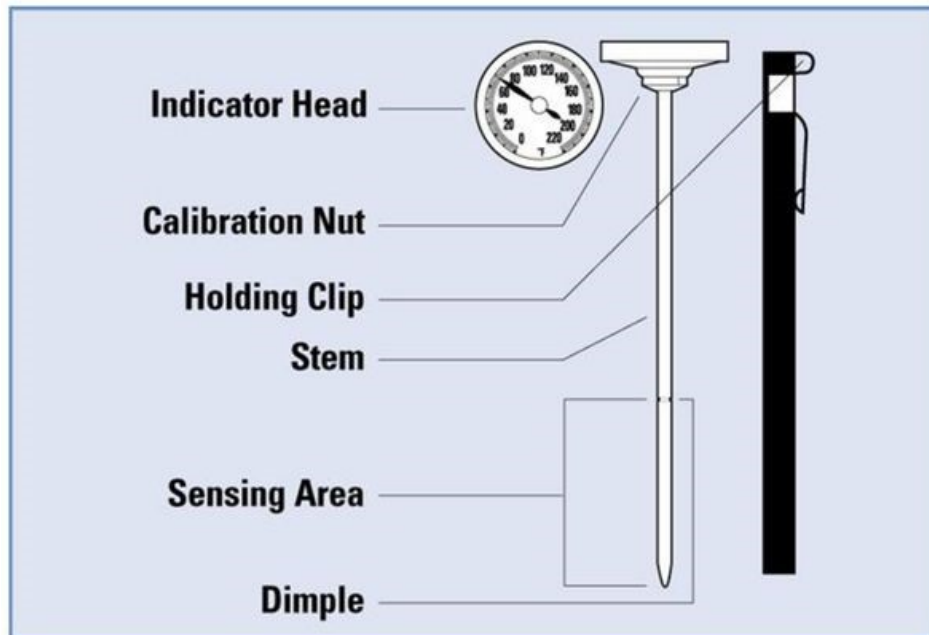
## Corrective Action:

If thermometer does not read 32°F:

1. Leave it in the ice water
2. Using pliers or an adjustable wrench, turn adjustable nut on back of thermometer display until needle reads 32°F
3. Wait 3 minutes, stirring occasionally
4. After 3 minutes, thermometer should read 32°F

**\*If thermometer still does not read 32°F, repeat corrective action\***

# How to Use a Thermometer



1. Clean and Sanitize the thermometer
  - Wash, rinse, sanitize and air dry before each use
2. Insert thermometer so sensing area is in contact with the food
  - In the center or thickest part of food
  - Between packages of food
  - Between the fold of flexible packaged food
  - *Do not poke a hole in the packaging*
3. Allow time for the thermometer needle to stop moving
  - Wait at least 15 seconds then record the temperature
4. Clean and Sanitize the thermometer and case
  - Wash, rinse, sanitize, and air dry the thermometer and case before putting them away