Calibrate Thermometers Often!

Make sure temperatures are accurate

**Ice water method**

- Head
- Hex Adjusting Nut
- Stem
- Ice Water
- 2" Minimum

**What to do**

1. Fill a large glass with crushed ice.
2. Add clean tap water until glass is full.
3. Put the thermometer or probe stem into the ice water so that the sensing area is completely submerged.
4. Wait 30 seconds.
5. Stir the mixture well. Do not let the stem touch the bottom or sides of the glass. The thermometer stem or probe stem must remain in the ice water.
6. Hold the adjusting nut securely with a wrench or pliers and rotate the head of the thermometer until it reads 32°F.

**Notes**

- Stir the mixture well
- Do not let the stem touch the bottom or sides of the glass.
- The thermometer stem or probe stem must remain in the ice water.
- Press the reset button on a digital thermometer to adjust the readout.

**Boiling water method**

- Head
- Hex Adjusting Nut
- Stem
- Boiling Water
- 2" Minimum

**What to do**

1. Bring clean tap water to a boil in a deep pan.
2. Put the thermometer or probe stem into the boiling water so that the sensing area is completely submerged.
3. Wait 30 seconds.
4. Hold the adjusting nut securely with a wrench or pliers and rotate the head of the thermometer until it reads 212°F (100°C) or the appropriate boiling temperature.
5. Press the reset button on a digital thermometer to adjust the readout.

**Notes**

- Do not let the stem touch the bottom or sides of the pan.
- The thermometer stem or probe stem must remain in the boiling water.
- Press the reset button on a digital thermometer to adjust the readout.

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