

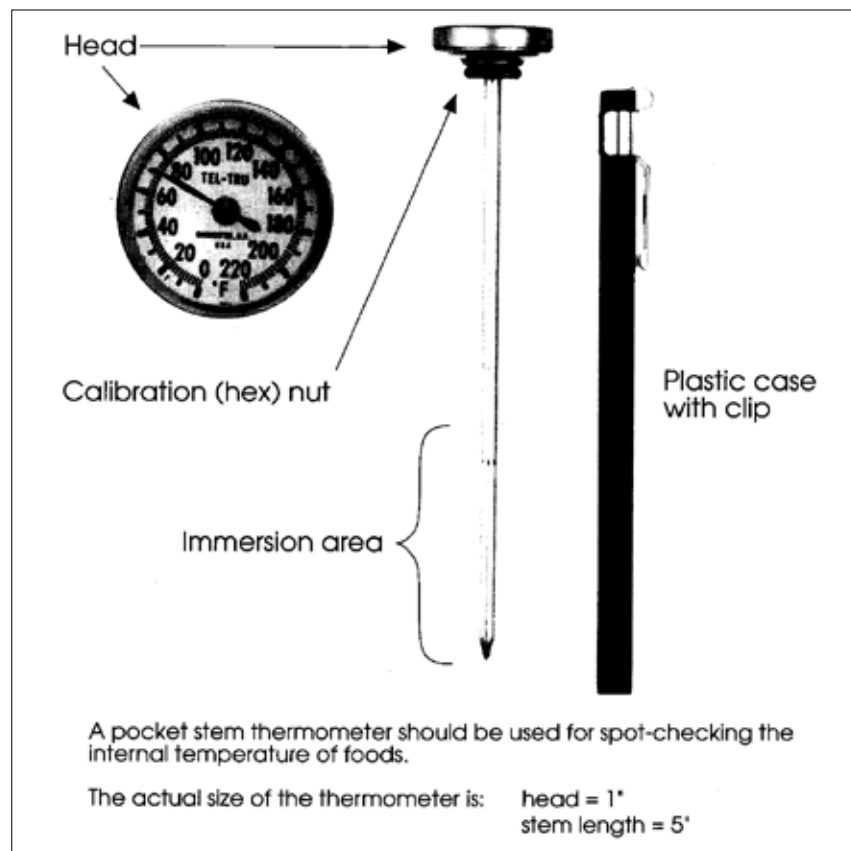
A note on calibration of your thermometer

This information on thermometer calibration is brought from "Food Store Sanitation", 1998, Sixth Edition, Gravani, Robert B., Rishoi, Don C., Cornell University Food Industry Management Distance Education Program, Lebharr-Friedman Books, Chain Store Publishing Corp.

Melting point of ice method

1. Place ice in a container and let it melt.
2. Stir to make sure that the temperature in the ice/water mixture is uniform throughout the container.
3. When the ice is partially melted and the container is filled with a 50/50 ice and water solution, insert the thermometer and wait until the needle indicator stabilizes. The thermometer should be 32°F (0°C).
4. If the thermometer is not reading 32°F (0°C), it should be adjusted by holding the head of the thermometer firmly and using a small wrench to turn the calibration (hex) nut under the head until the indicator reads 32°F (0°C).

An important item to remember as you are calibrating your thermometer using the melting point of ice method is to never add tap water to ice because this will not be 32°F (0°C) but will be at a higher temperature. The calibration will be much more accurate if you use melting ice.



Source: Tel-Tru Manufacturing Company, Rochester, NY.