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Thermometer Calibration

California Health and Safety Code requires food facilities to maintain temperature measuring devices such as thermometers to be accurate to +/- 2°F. To check cooking, cold holding, and hot holding temperatures, food facilities must use an accurate temperature measuring device. It is important to have all equipment such as refrigerators and thermometers functioning properly to ensure foods are kept out of the danger zone (between 41°F and 135°F). Thermometers should be calibrated regularly and according to the manufacturer’s recommendation.

Follow the guidelines below to calibrate probe thermometers:

1. Fill a large container with ice.
2. Add cold tap water until container is full.
3. Wait 4-5 minutes and stir well.
4. Place the thermometer or probe in the ice so the sensing area is completely submerged.
5. Wait 30 seconds or until the indicator stops moving
 - a. Do not let the stem or probe touch the bottom or side of the container
 - b. The stem or probe must always remain in the water.
6. The temperature of the ice water should read 32°F.
7. If the temperature does not read 32°F, keep thermometer in the ice water, rotate the hex adjusting nut until the thermometer reads 32°F or adjust per manufacturer’s instructions.
8. Repeat steps routinely, especially when the thermometer is dropped and after extreme temperature change.

