



NAVY AND MARINE CORPS PUBLIC HEALTH CENTER

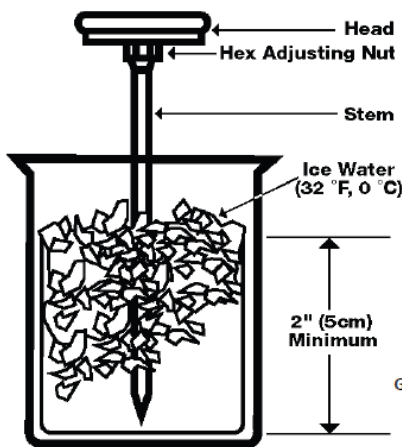
IMPROVING READINESS THROUGH PUBLIC HEALTH ACTION

Food Thermometer Calibration

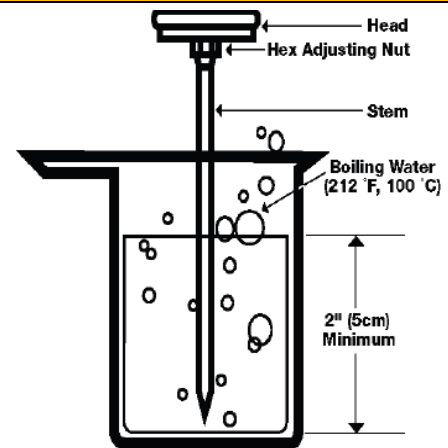
Thermometers should be calibrated whenever they are dropped, before first used, and when going from one temperature extreme to another

Ice Point Method	Boiling Point Method
1. Fill container with a mixture of water and ice in glass container.	1. After the water in the container has reached a complete 'rolling' boil, insert the instrument to the appropriate immersion depth. The boiling point in most locations is 212°F.
2. 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. This may take up to 5-minutes.	2. Immerse the stem in a minimum of 2 inches into the mixture. Ensure there is at least a two-inch clearance between the stem or sensing element and the bottom and sides of the container.
3. Immerse the stem a minimum of 2 inches into the mixture, being careful not to touch the sides or bottom of the container.	3. Wait until the needle stops moving.
4. Wait until the needle stops moving.	4. The thermometer should read within $\pm 2^\circ\text{F}$ of 212°F.
5. The thermometer should read within $\pm 2^\circ\text{F}$ of 32°F.	5. If the thermometer is not accurate, adjust the thermometer according to manufacturer specifications.
6. If the thermometer is not accurate, adjust the thermometer according to manufacturer specifications.	

If the thermometer is not accurate within $\pm 2^\circ\text{F}$ or it is not adjustable and is out of range, it must be replaced.



Graphics Courtesy of [USDA Food Safety and Inspection Service](https://www.fda.gov/food/food-safety-and-inspection-service)



For more information, resources and tools on food safety:

- Visit [NMCPHC PPS-EH Food Sanitation and Safety](https://www.nmcpheh.org/food-safety)
- Contact your local Military Treatment Facility's Preventive Medicine office.