

THERMOMETER CALIBRATION

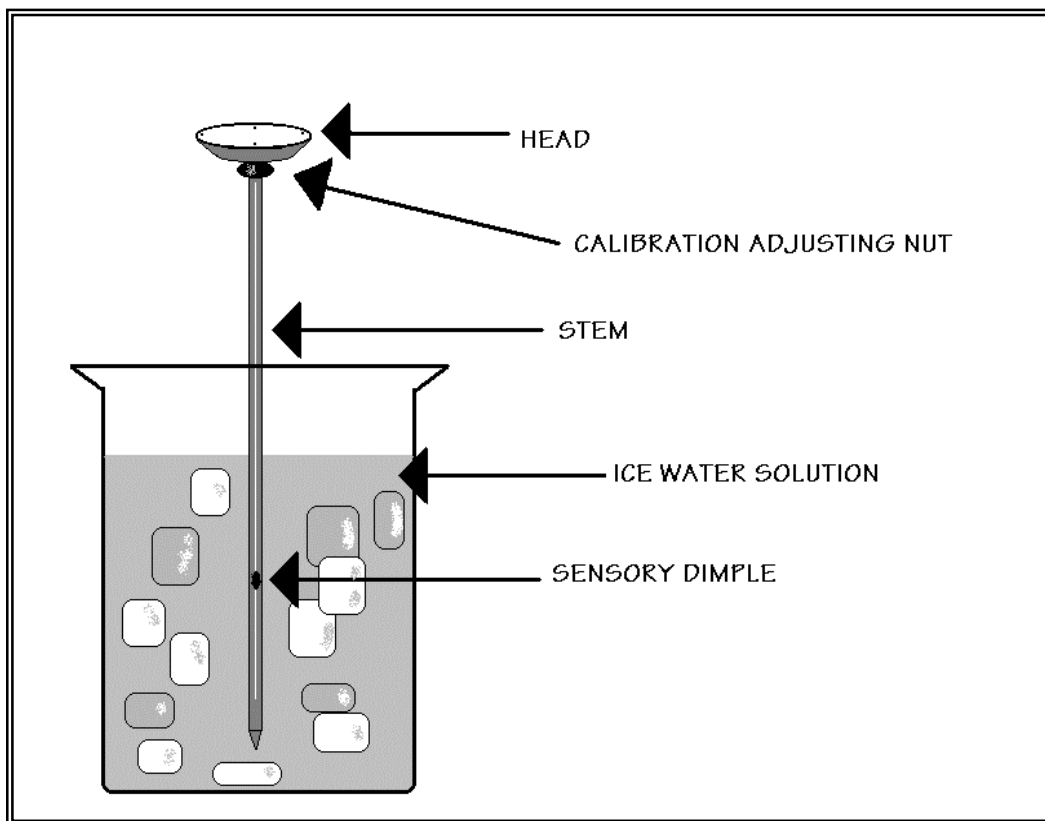
EL DORADO COUNTY ENVIRONMENTAL MANAGEMENT • ENVIRONMENTAL HEALTH

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It is important to make sure your probe thermometer is calibrated and your temperature readings are accurate. Check and recalibrate thermometers regularly because inaccurate readings could occur after an extreme temperature change, or if the unit has been dropped. To check the accuracy of your thermometer, or to recalibrate, follow the instructions below:

- **Ice Water Method:** Create a 50/50 ice and water slushy solution by filling a large cup (styrofoam is best) with finely crushed ice, add clean water to fill the glass, and stir well. Submerge thermometer stem (making sure the sensory dimple is immersed), and wait until the needle stops (about 3 minutes). The temperature should measure 32° F. IF NOT, without removing the stem from the cup, turn the calibration adjusting nut with a small wrench or other suitable tool, until the thermometer reads 32° F. [For a thermocouple or digital thermometer, try a new battery or have the manufacturer or a repair service check the unit].



- **Boiling Point Method:** Bring a deep pan of clean water to a full rolling boil. Submerge thermometer stem (making sure the sensory dimple is immersed), and wait until the needle stops (about 3 minutes). Thermometer should read 212° F. IF NOT, make necessary adjustments as described above.

For more information on food protection, please contact Environmental Health at (530) 621-5300 in Placerville or (530) 573-3450 in South Lake Tahoe.