

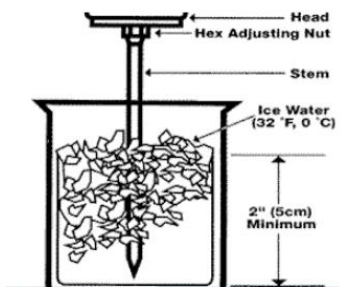
Wisconsin Food Code FACT SHEET



Dial Stem Thermometer Calibration

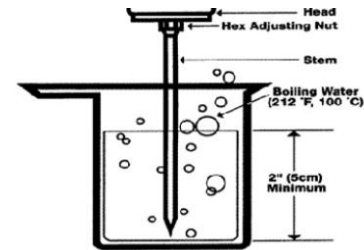
Ice Point Method

- Fill a container with a mixture of crushed ice and water.
- The container must have crushed ice throughout, so you may have to pack more ice into the container during the process.
- After four or five minutes, put the thermometer in the container past the dimple on the stem.
- Be sure to hold the stem away from the bottom and sides of the container to avoid error.
- If your thermometer is not accurate within $\pm 2^\circ\text{F}$ of 32°F , adjust the thermometer accordingly. Use the plastic sleeve/wrench to turn the hex adjusting nut. Keep thermometer in water while adjusting.



Boiling Point Method

- After the water in the container has reached a complete “rolling” boil, insert the thermometer. The boiling point in Wisconsin is 211°F .
- Be sure there is at least a two-inch clearance between the stem or sensing element and the bottom and sides of the container.
- If your thermometer is not accurate within $\pm 2^\circ\text{F}$ of 211°F , adjust thermometer accordingly. Use the plastic sleeve/wrench to turn the hex adjusting nut. Keep thermometer in water while adjusting.



The boiling point method permits calibration to within 1.0 °F.

The ice point method permits calibration to within 0.1 °F.

REMEMBER!

- *A thermometer that is even a few degrees off could be a great risk.*
- *Sanitize thermometers before and in between use*
- *Calibrate thermometers frequently, especially after being dropped.*
- *Thermometers don't last forever, so replace them as needed.*



**Wisconsin Department of Trade,
Agriculture & Consumer Protection**

Division of Food Safety
2811 Agriculture Drive, PO Box 8911
Madison, WI 53708 datcp.wi.gov



**Wisconsin Department of
Health Services**

1 West Wilson Street
Madison, WI 53703
dhs.wi.gov