USE AND CALIBRATION OF DIAL PROBE THERMOMETERS FOR FOOD TEMPERATURES

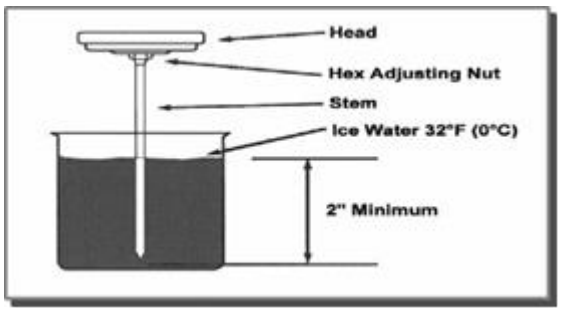
Using a probe thermometer:

By inserting the metal stem of the dial thermometer into the thickest portion of the food you can ensure that the temperature is cold or hot enough to protect foods from the rapid growth of bacteria. Make sure that the stem of the thermometer is inserted at least 2-2.5 inches into the food. The thermometer takes an average of the temperatures from the tip to 3 inches up the stem. For thin foods, such as pork chops, hamburger patties, or steaks, the probe should be inserted sideways so it can be placed deep enough into the product to get an accurate reading. A digital probe thermometer may be easier to use for thin foods because it can take an instant reading from the very tip of the metal stem. Before and after using a probe thermometer to take a food temperature the metal stem should be washed, rinsed, and sanitized. Remember to protect foods from cross-contamination!

Calibrating the dial probe thermometers:

Sometimes thermometers lose their calibration and no longer give accurate readings. The dial type probe thermometers can be calibrated by hand. Most dial thermometers have a hex nut underneath the dial. To calibrate these particular models you can use the ice water method.

1. First, fill a container with finely crushed ice.
2. Next, add clean tap water to the top of the ice.
3. Stir well.
4. Place the metal stem of the dial probe thermometer at least 2 inches into the ice water slurry. Make sure that the stem does not touch the sides or bottom of the container.
5. After 30 seconds have passed check the reading on the face of the dial thermometer.
6. While keeping the stem in the ice water, adjust the thermometer by turning the head of the hex nut with a suitable tool until the pointer reads 32°F.



*Document available in an alternate format upon request