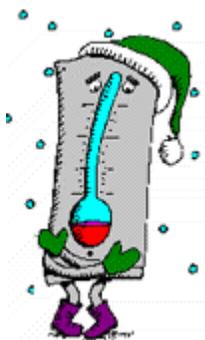


WISCONSIN FOOD CODE FACT SHEET

~~~~~ THERMOMETER CALIBRATION ~~~~~

ICE POINT METHOD:



τ Fill an insulated container, such as a wide mouth “thermos” bottle with a mixture of potable crushed ice and water.

τ The 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.

τ When the mixture of the water has stabilized after four or five minutes, insert the thermometer to be calibrated to the appropriate immersion depth.

τ Be sure to hold the stem of the instrument away from the bottom and sides of the container (preferably one inch) to avoid error.

τ If your thermometer is not accurate within +/- 2 ° F of 32 ° F., adjust thermometer accordingly.

The ice point method permits calibration to within 0.1 ° F

Boiling Point method



σ After the water in the container has reached a complete “rolling” boil, insert the instrument to the appropriate immersion depth. The boiling point in Wisconsin is 212 ° F.

σ Be sure there is at least a two-inch clearance between the stem or sensing element and the bottom and sides of the container.

σ If your thermometer is not accurate within +/- 2 ° F of 212 ° F., adjust thermometer accordingly.

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

**SANITIZE YOUR THERMOMETER BEFORE USING AND IN BETWEEN PRODUCTS
&
CALIBRATE THERMOMETERS FREQUENTLY!!**

Lincoln County Health Department

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