

Thermometers

- At least one bi-metallic stem thermometer that reads 0° - 220°F must be present. The bi-metallic stemmed thermometer has a calibration nut just below the dial face. (If there is no calibration nut, the thermometer cannot be calibrated.)
- An end point sensor thermometer is also required. This is used to check temperatures of “thin” foods, i.e. Chicken nugget, hamburger, chicken wing, etc. (Not all end point sensor thermometers can be calibrated.)

A maximum registering thermometer is required for use in high temperature dish machines to measure the surface temperatures of utensils to insure they reach at least 160°F

Calibration Methods

Calibrate your thermometer daily and after it has been dropped.

Cold Water

1. Fill a small container with crushed ice and enough cold water to cover the ice.
2. Place the bi-metallic stem of the thermometer into the ice water without touching the sides of the container. After 30-60 seconds, the ice water should have reached a consistent temperature of 32° F.
3. If the thermometer does not read 32° F, while still in the ice water, use the storage sleeve or a small wrench or pliers to turn the calibration nut. Turn the calibration nut until the needle on the dial face reaches 32° F.

Boiling Water

1. Fill a pot with water and place it on the stove. Bring the water to a rolling boil.
2. Place the bi-metallic stem of the thermometer into the boiling water without touching the sides of the container.
3. The thermometer should read 212° F. If it does not, while still in the boiling water, use the storage sleeve or a small wrench or pliers to turn the calibration nut. Turn the calibration nut until the needle on the dial face reaches 212° F.

