FOOD ESTABLISHMENT TRAINING: Thermometer Calibration	Establishment #:	McHenry County Dept of Health Division of Environmental Health	
Establishment Name:	**Risk Classification**	**Time:**	**Date:**

Training Objective: **Identify, evaluate and review facility thermometer use and calibration methods.**

- **Is a calibrated metal stem thermometer provided/used to monitor food temperatures at all stages of preparation?** **YES ☐ NO ☐**
- **Is a temperature measuring device equipped with a small diameter probe provided/used if thin foods are prepared?** **YES ☐ NO ☐**
- **Are accurate hanging thermometers provided/used to monitor ambient temperatures in cold/hot holding units?** **YES ☐ NO ☐**
- **Do food handlers monitor food temperatures during quick chilling or long slow cooking methods?** **YES ☐ NO ☐ N/A ☐**

Discussion:

_____

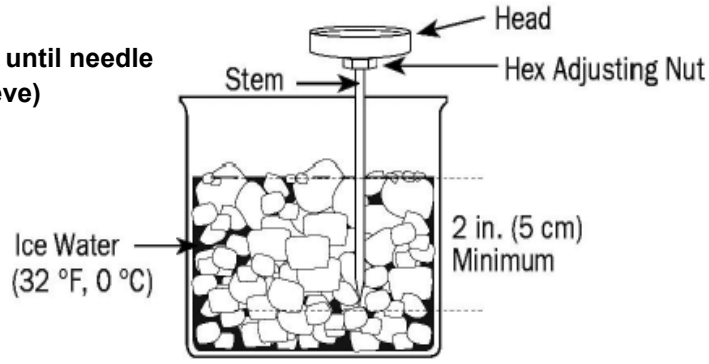
_____

_____

Provide _____by next routine inspection.

Calibrating Bi-Metal Stem Thermometer Using Ice Bath Method

- **Create an ice slurry (crushed ice/water)**
- **Let sit one minute**
- **Submerge thermometer stem into container (do not touch bottom)**
- **Hold in place for 30 seconds**
- **Hold head of thermometer and rotate hex adjusting nut until needle reads 32°F (to rotate use pliers or the thermometer sleeve)**



National Food Service Management Institute
University of Mississippi

Thermometer Calibration:

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Calibrate new thermometer before first use.	
Calibrate thermometer whenever dropped.	
Calibrate dial type thermometer frequently.	

**** Some digital thermometers can be field calibrated, see instructions. Others may require calibration by manufacturer or may need to be replaced.***

Thermometer Use:

	√
Clean and sanitize thermometer stem before first use, after becoming soiled with food, and frequently each day.	
Insert stem into center or thickest part of foods.	
Insert dial type thermometers in the food up to and past the dimple in the stem.	
Consult manufacturer for taking food temperatures when using a digital thermometer.	

****Using temperature logs to record/verify proper food temperatures is recommended.***

Training received by: _____
Signature of Person in Charge

Training given by: _____
Signature of Environmental Health Practitioner

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