



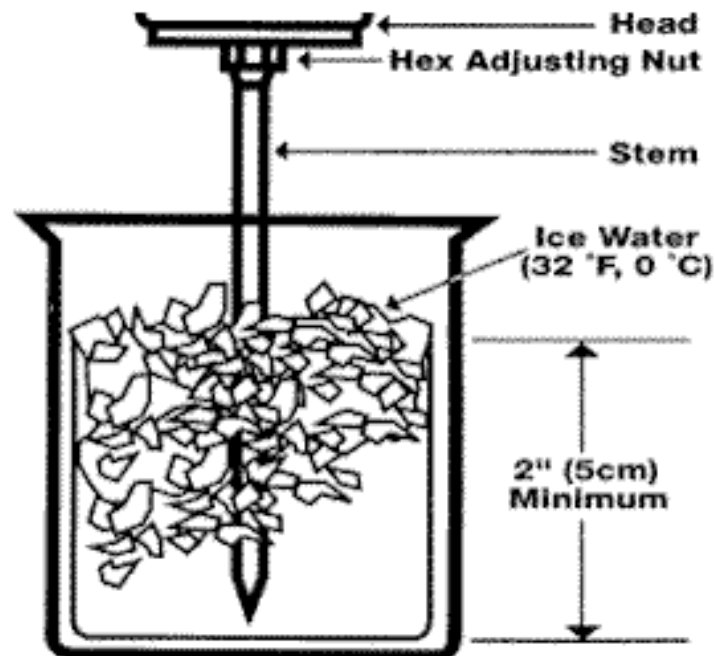
## How to Calibrate a Probe Thermometer

### Purpose

Verifying critical temperatures is vital to food safety. This requires an accurate thermometer which should be calibrated: whenever they are dropped, before first use and at regular intervals to maintain accuracy. Whether monitoring temperatures at receiving, throughout production or final product storage and distribution, thermometer calibration is essential. Sanitize thermometers before using and in between using. This can be achieved by using a sanitizing solution appropriate for food contact surfaces (100 ppm chlorine), boiling water or alcohol swabs.

### Directions

- Fill an insulated cup with crushed ice and water.
- The cup must have enough crushed ice to provide an environment of 0°C, so you may need to pack more ice into the cup during the process.
- When the mixture of the water has stabilized in about four or five minutes, insert the thermometer to be calibrated to the appropriate immersion depth indicated by a notch on the probe.
- Be sure to hold the stem of the instrument away from the bottom and sides of the container (preferably one inch) to avoid error.
- If your thermometer is not accurately reading 0 C, adjust the thermometer accordingly by turning the bolt on the back of the gauge with pliers.



**For more information please contact:**

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