



A probe thermometer is used to take food temperatures and can either be a dial or digital thermometer. Both are reliable; however, digital thermometers are best when taking temperatures of thin food items, while dial thermometers usually have to be immersed up to two inches into a food item to take a proper temperature.

How do you know a thermometer is accurate? Thermometers should be regularly checked for accuracy. There are two ways to check the accuracy of a food thermometer.

Ice Water Method - Fill a container with finely crushed ice. Add clean water to the top of the ice and stir well. Immerse the thermometer stem a minimum of two inches into the mixture without touching the sides of container. The thermometer should read 32 °F after 30 seconds.



You can easily calibrate a dial thermometer yourself. Locate the hex- or square-shaped nut found under the dial head. While the thermometer is still in the water, use a wrench or attached tool to hold the nut secure and twist the dial portion until the temperature indicator is on 32°F or 212°F, depending on the calibration method used.

Boiling Water Method (not recommended) - Bring water in a deep pan to a full rolling boil. Immerse the stem of a thermometer 2 inches into the boiling water. The thermometer should read 212 °F after 30 seconds.

Some digital units can be adjusted also; refer to the manufacturer's recommendations when calibrating digital thermometers.

Remember:

Sanitize your thermometers before use, in between uses, and...calibrate them frequently.