



FACT SHEET

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Thermometer Calibration

If thermometers are used on a continual basis, they should be calibrated at least once a day. However, they should also be calibrated whenever the thermometer is dropped, before it is first used, and when going from one temperature extreme to another.

Ice-Slurry Method

- Fill a large glass with crushed ice. Add enough tap water until the glass is full. Stir the mixture well to mix the ice with the water to form an ice-water slurry solution.
- Place the thermometer probe into the ice water so that the sensing area is completely submerged. Ensure that the probe does not touch the bottom or the sides of the glass. Wait at least 30 seconds.

The temperature should read 0°C (32°F). If it does not, hold the adjusting nut securely with a wrench and rotate the head of the thermometer until it reads 0°C (32°F). If using a digital thermometer, press the calibration button on the digital thermometer to adjust the readout or follow the manufacturer's instructions to calibrate.

Boiling-Point Method

- Bring tap water to a boil in a deep pot or pan.
- Place the thermometer probe into the boiling water so that the sensing area is completely submerged. Ensure that the probe does not touch the bottom or the sides of the glass. Wait at least 30 seconds.

The temperature should read 100°C (212°F). If it does not, hold the adjusting nut securely with a wrench and rotate the head of the thermometer until it reads 100°C (212°F) or the appropriate boiling temperature for your region. Digital thermometers may or may not be calibrated using the boiling-point method. Always follow the manufacturers instructions when calibrating digital thermometers.

Source: Food Safety Code of Practice. *Canadian Restaurant Association. 2005 edition*