



# CITY OF LONG BEACH

Department of Health and Human Services

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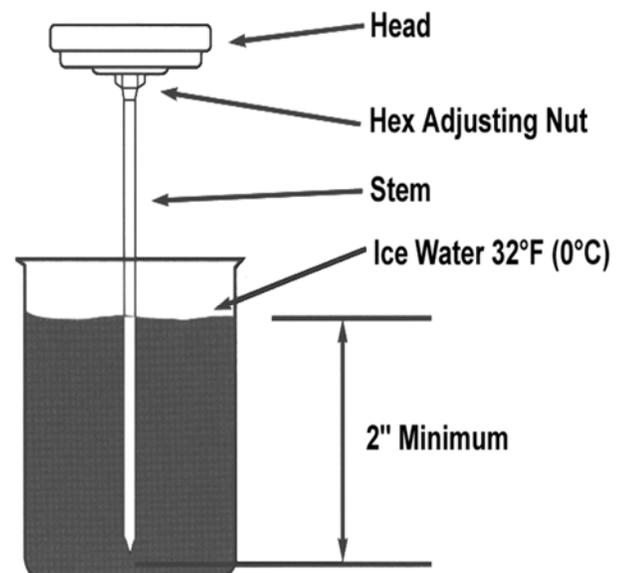
## INFORMATIONAL BULLETIN No. 2008-15-04

### Thermometer Calibration

California Health and Safety Code requires food facilities to maintain temperature measuring devices such as thermometers to be accurate to  $\pm 2^{\circ}\text{F}$ . In order to check cooking, cold holding, and hot holding temperatures, food facilities must use an accurate temperature measuring device. It is important to have all equipment such as refrigerators and thermometers functioning properly to ensure foods are kept out of the danger zone (between  $41^{\circ}\text{F}$  and  $135^{\circ}\text{F}$ ). Thermometers should be calibrated regularly and according to the manufacturer's recommendation.

Follow the guidelines below to calibrate bimetallic thermometers:

1. Fill a large container with crushed ice.
2. Add cold tap water until container is full.
3. Wait 4-5 minutes and stir well.
4. Place the thermometer or probe in the ice so the sensing area is completely submerged
5. Wait 30 seconds or until the indicator stops moving
  - a. Do not let the stem or probe touch the bottom or side of the container
  - b. The stem or probe must always remain in the water.
6. The temperature of the ice water should read  $32^{\circ}\text{F}$ .
7. If the temperature does not read  $32^{\circ}\text{F}$ , keep thermometer in the ice water, use pliers or other tools to rotate the hex adjusting nut until the thermometer reads  $32^{\circ}\text{F}$ .
8. Repeat steps routinely, especially when the thermometer is dropped and after extreme temperature change.



Bureau of Environmental Health • Food Inspection Program

*“promotes and safeguards the quality of life in Long Beach by preventing disease and eliminating environmental hazards”*