

Thermometers

Any refrigeration equipment you use should be equipped with a thermometer that measures the internal temperature of refrigerator.

Measure internal food temperatures by means of a dial or digital pocket metal-stem indicating thermometer or thermocouple.

Thermometers must be cleaned and sanitized prior to being inserted into the food and between uses to prevent contamination of the food.

CALIBRATION OF A DIAL TYPE STEM THERMOMETER

✚ Ice Point Method

Obtain a glass of crushed ice and add cold water to make ice water. Insert the thermometer and shake or stir in the glass, making sure more ice is inserted as needed. Adjust the thermometer calibration nut with a tool so it reads 32° F.

✚ Boiling Point Method

In boiling water (when water bubbles) insert the thermometer - it should read 212° F.

Accuracy of Temperature Measuring Devices.

(a) Temperature measuring device, food.

(1) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1 degrees Celsius in the intended range of use.

(2) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use.

(b) Temperature measuring devices, ambient air and water.

(1) Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use.

(2) Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.