

How To: Ice-Point Calibration



Thermometers **Calibrate Regularly**



Ice Water

Fill a large glass with crushed ice and fill with water to the top of the ice.



Insert Probe

Place probe sensor in the center of the container at a minimum of 2" depth. Wait for a minute.



Adjust Thermometer

Turn calibration nut until the thermometer reads 32°F (0°C).

Temperature Control



A properly calibrated food thermometer is the best method for determining cooking, holding, or refrigeration temperatures of all Time/Temperature Control for Safety (TCS) food. It is the most important tool the manager has for monitoring food temperatures as it moves from receipt to service

About **EduClasses**

EduClasses® provides professional quality ANAB accredited Food Handler Classes, Seller Server Classes, and Food Manager Classes.



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