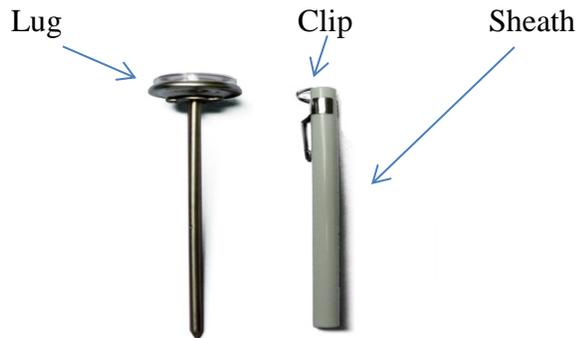


## Calibrating Your Food Thermometer



*Food thermometers must be calibrated regularly to +/- 2 degrees to ensure accurate readings. Follow these steps to adjust your thermometer to the appropriate reading.*

1. SLIDE the sheath against the head of the food thermometer.
2. TURN the sheath until the clip comes into contact with the lug.
3. TWIST the sheath and clip until the lug turns while holding the head of the thermometer in place. This will turn the pointer on the face of the thermometer.



METHODS OF CALIBRATION

### Ice Water Method

1. Fill a container with ice.
2. Add clean water.
3. Stir the ice water.
4. Submerge the stem of thermometer at least 2 inches.
5. Wait 15 seconds.
6. If the thermometer reads between 32°F +/- 2 degrees, it is accurate.
7. If not, use the clip to turn the lug until the pointer reads 32°F.

### Boiling Water Method

1. Fill a container with water.
2. Bring the water to a boil.
3. Stir the water.
4. Submerge the stem of the thermometer at least 2 inches.
5. Wait 30 seconds.
6. If the thermometer reads between 212°F +/- 2 degrees, it is accurate.
7. If not, use the clip to turn the lug until the pointer reads 212°F.

***Note:** At higher altitudes, the temperature of the boiling point will vary. Consult your local health department if you have any questions about the boiling point temperature in your area.*