

Meat Thermometer Calibration Procedure (Model Number B109882)

To calibrate the meat thermometer –

- 1) Bring a cup of water to a boil.
- 2) Keep the sheath on the thermometer probe.
- 3) Place thermometer in boiling water. Wait for at least 30 seconds to allow the thermometer to reach the proper temperature.
 - a. At sea level, the boiling point for water is 212°F. At higher elevations, the boiling point varies. Please follow link that includes boiling points at various elevations.
<http://www.foodsafety.unl.edu/haccp/helpful/thermcalibration>
- 4) Engage the metal clip on the sheath with the calibration nut ring, and twist the nut to move the dial to 212°F or correct temperature according to elevation.

USDA Link to meat thermometer calibration

http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/appliances-and-thermometers/kitchen-thermometers/ct_index#16

Table 1 - Relationship of Altitude to Boiling Point of Pure Water

Feet Above Sea Level	Boiling Point	Feet Above Sea Level	Boiling Point
0	212° F	4,500	203° F
500	211° F	5,000	203° F
1,000	210° F	6,000	201° F
1,500	209° F	7,000	199° F
2,000	208° F	8,000	197° F
2,500	207° F	10,000	194° F
3,000	206° F	12,000	190° F
3,500	205° F	14,000	187° F
4,000	204° F		

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