

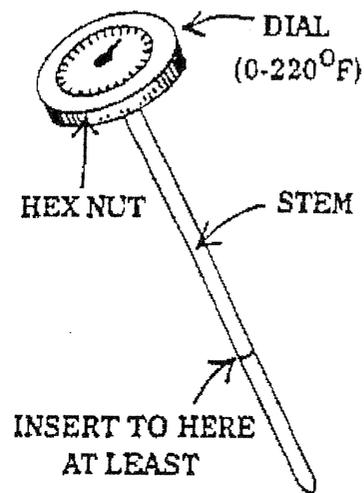
The Metal-Stem Thermometer

A metal-stem, bi-metallic thermometer is an important tool for keeping track of food temperatures. These thermometers usually measure temperatures from 0° F to 220° F. Check the metal stem for a notch or slight indentation as an indicator of how far into the food the thermometer must be placed in order to take an accurate reading.

Using a Metal-Stem Thermometer

- Step 1: Calibrate the thermometer.
- Step 2: Clean and sanitize thermometer (an alcohol wipe or sanitizer dip may be used).
- Step 3: Air dry thermometer.
- Step 4: Insert into food up to the indicator notch.
- Step 5: Take reading when dial stops moving.
- Step 6: Clean and re-sanitize thermometer.

Do not leave thermometer in food while it is cooking.



Calibrating a Metal-Stem Thermometer

A metal-stem thermometer is your best defense against temperature abuse. However, it is of no use to you if it is not measuring temperature accurately.

You should re-calibrate your thermometer any time you have used it in a very hot or cold food, it's been dropped, or if it does not appear to be taking accurate readings.

Boiling Point Method

Use this method in locations where altitude does not affect the boiling point temperature.

Place metal stem thermometer into boiling water. When the recording needle stops moving, read the dial. It should read 212° F. If this is not the reading, then adjust the calibration nut at the base of the dial until the needle is at 212° F.

Freezing Point Method

Place the metal stem thermometer into a container of crushed ice and water. When the recording needle stops moving, read the dial. It should read 32° F. If it does not, then adjust the calibration nut at the base of the dial until the needle is at 32° F.