In the new Food Code, retail food establishments serving thin foods such as hamburger patties, pork chops, chicken breasts and fish fillets must have a small-diameter probe thermometer to check these foods.

An example of a small-diameter probe is a thermocouple, as shown in the picture to the right.

Bi-metal thermometers (dial or digital as shown below) are not designed to measure the temperatures of thin foods, and can only be used for foods like soups, roasts and tuna salad.

**Temperature Ranges**—Use thermometers with a range appropriate for the food being tested.

**Thermometer Care**
Food thermometers should be cleaned between uses with individual alcohol wipes or cleaned with soapy water, rinsed and sanitized like you would with any food contact surface.

**Calibrating a Thermometer**
Thermometers should be calibrated if they are dropped, seem inaccurate or at a frequency according to manufacturer’s directions.

The most common method to check the accuracy of a food thermometer is using ice water:

- Pack a large cup to the top with crushed ice and top with water
- Put the thermometer at least 2 inches into the ice thick slurry.
- After 30 seconds (or less) it should read 32°F (0°C).

If the thermometer is not reading 32°F (0°C), then adjust according to manufacturer’s directions.