

## How to Calibrate a Food Thermometer

Part 2 of 2

### TEST YOUR THERMOMETER REGULARLY FOR ACCURACY

Part 1 covered the why's; following are the how's for calibrating a thermometer.

**BOILING WATER METHOD:** Bring a pot filled with clean water to a full rolling boil. Immerse the stem of the thermometer into the boiling water at least 2", making sure that it does not touch the bottom or sides of the pot. Wait at least 30 seconds or until the temperature indicator stabilizes, then check the temperature reading on the thermometer (take care to read at eye level and not at an angle if you're using a candy-type thermometer). If the reading corresponds with the temperature of boiling water *at your elevation*, it's accurate! If it's off, you'll need to physically recalibrate it if you can, or take the temperature difference into account.

To account for a temperature difference, just add or subtract the variance to the temperature required by your recipe. For example, if your thermometer registers 214°F in boiling water at sea level, it reads 2° hotter than it should. If your recipe calls for a temp of 220°F, then you'd need to cook to 222°F. Another way to put it: If your thermometer reads **higher** than it should, add the difference to your recipe's indicated temperature. If it reads **lower** than it should, subtract the difference from the recipe's temperature. To adjust for the gelling point for jams and jellies, simply add 8° to the boiling temperature reading from your thermometer.

**ICE WATER METHOD:** Fill a large glass with crushed ice, add clean water to the top of the ice, and stir well. Insert the stem of the thermometer at least 2" into the water, making sure that it does not touch the bottom or sides of the glass. Wait 30 seconds or until the temperature indicator stabilizes, then check the reading on the thermometer. If it does not read 32°F, physically adjust the thermometer if possible, or account for the difference like in the boiling water method described above.

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