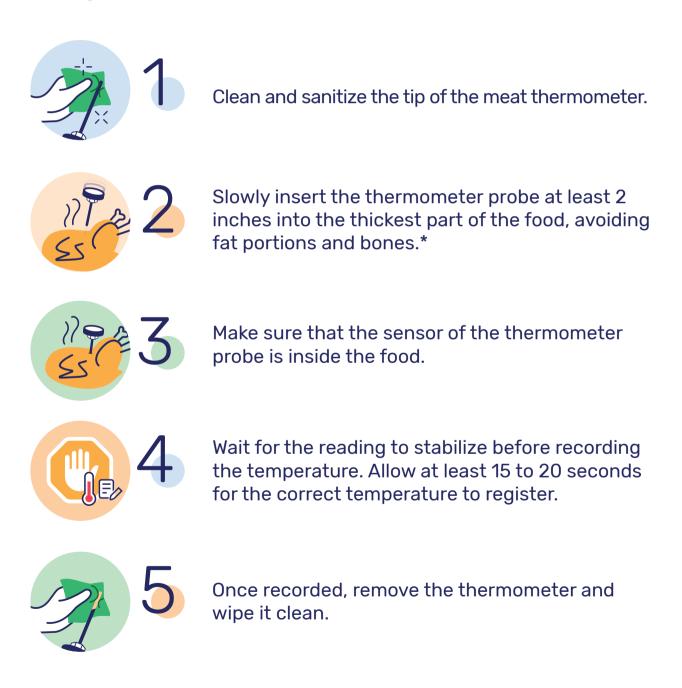
How to use a meat thermometer?

When using a meat thermometer, always make sure that the unit is **regularly calibrated** to ensure accurate temperature readings. Use the ice point or boiling point method for calibration depending on the intended use of your meat thermometer. Accurate temperature readings are critical for maintaining food safety.

In using a meat thermometer, follow these steps:



*For oven thermometers, leave the thermometer inserted into the food and monitor the temperature reading.



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