Thermometer Calibration Log

Instructions: Follow the instructions from the Cold-Point or Boiling-Point sheets to perform the Calibration. Thermometers that need calibration include (but are not limited to) dial stem/probe thermometers & digital thermometers. Every thermometer should have some sort of food-safe identification so that its accuracy can be tracked on this form.

Corrective Actions:

(1) Manually Calibrated (2) Manufacturer Calibration (3) Discarded or removed from use (n/a) No Calibration Needed All Thermometers should be Calibrated every 1-2 weeks.

Week Ending: /		Method Used		Week Ending: /		Method Used	
Thermometer Identification	Recorded Temperature	Corrective Action	Calibrater's Initials	Thermometer Identification	Recorded Temperature	Corrective Action	Calibrater's Initials
Wook Endings	,	Mothod Hood		Wook Endings	,	Mothod Hood	
Week Ending:	/ Pagewood	Method Used	Oolihyotoylo	Week Ending:	/ Pagewood	Method Used	Oolibrataria
Thermometer	Recorded	Corrective	Calibrater's Initials	Thermometer	Recorded	Corrective	Calibrater's Initials
			Calibrater's Initials				Calibrater's Initials
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	
Thermometer	Recorded	Corrective		Thermometer	Recorded	Corrective	

Supervisor's Initials and Date (once sheet is full):