# Thermometer Calibration Log

**Instructions:** Check and calibrate all bi-metallic stemmed (instant-read) thermometers in this facility every two weeks and any time a thermometer is dropped or bumped. If this log shows that thermometers stay calibrated over the two-week period, move to a three-week calibration period. Food service employees should record some common way to identify each thermometer (a cook's name, the location in which each thermometer is kept, a number written on each thermometer case, etc.), the date of calibration, the temperature prior to calibration and their initials. A supervisory employee should verify that food service employees have calibrated all thermometers as scheduled by visually monitoring food service employees, and by reviewing, initialing, and dating a random sample of these logs. Maintain this log for a minimum of two years and until given permission to discard it. If corrective action is required, explain the action taken in the last column.

**Number of Stem Thermometers in Facility:** _____

| **Identification of Thermometer** | **Date** (of Calibration) | **Temp. When Placed in Ice Bath** | **Calibrated By** (Food Service Worker's Initials) | **Corrective Action** |
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Supervisory Employee's Initials and Date: _____