

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. 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

Supervisory Employee's Initials and Date: _____