Thermometer Calibration Log

Instructions: Food service employees will record the calibration temperature and corrective action taken, if applicable, on the Thermometer Calibration Log each a time thermometer is calibrated. The food service manager will verify that food service employees are using and calibrating thermometers properly by making visual observations of employee activities during all hours of operation. The food service manager will review and initial the log daily. Maintain this log for a minimum of 1 year.

Date	Thermometer Being Calibrated	Temperature Reading	Corrective Action	Initials	Manager Initials and Date