

Get them

THERMOMETER CALIBRATION LOG

HACCPLAN-TC-01
v1.0
haccplan.com

One row per thermometer per check. Give every probe an ID and write it on the handle.

FACILITY NAME	PERIOD	CHECKED BY
_____	_____	_____

THRESHOLD / AUTHORITY

Accurate to $\pm 2^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$) in the range it is used · FDA Food Code §4-502.11(B) · Ice-point method: a proper ice slurry reads 32°F .
Adjust dial types; replace digital types that cannot be adjusted.

[illegible]

WEEKLY SUPERVISOR VERIFICATION

I have reviewed this log for the period above and confirm that any out-of-range readings have a documented corrective action.

SUPERVISOR SIGNATURE WEEK ENDING DATE SIGNED

Records retention

The FDA Food Code sets no general retention period for this log. Keep it at least as long as your health department requires – ask them, and never keep less.

Source

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Free for any operator to use.