## 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. The food service manager should verify that food service employees have calibrated all thermometers as scheduled by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating this log each week (or month). Maintain this log for a minimum of three years and until reviewed by WDE. If corrective action is required, circle the date in the first column and explain the action taken on the back of the chart or on an attached sheet of paper.

Number of Stem Thermometers in Facility:

Thermometer Number	Identification Of Thermometer	Date (of Calibration)	Temp When Placed in Ice Bath	Calibrated By (Food Service Worker's Initials)	Verified By (Manager's Initials)

## WYOMING DEPARTMENT OF EDUCATION

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