

### Food-Probe 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 Certified Food Protection Manager (CFPM) will verify that employees are using and calibrating thermometers properly by making visual observations of employee activities during all hours of operation. It is recommended the CFPM 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/Date