

HACCP Cooler Thermometer Calibration/Accuracy Verification Log									
Firm Name Firm Location									
		Calibration of Verification Thermometer (or Cooler Thermometer if calibrated directly)				Comparison of Cooler Thermometer With Calibrated Verification Thermometer			
Date	Cooler Unit No.	Calibration Date	Method of Calibration	Readings Before & After Calibration*		Cooler Thermometer Temperature If Different	Corrective Action	Initials	Reviewed by (sign) & Date
			Ice Slurry						
			Ice Slurry						
			Ice Slurry						
			Ice Slurry						
			Ice Slurry						
			Ice Slurry						

Thermometer(s) shall be calibrated or verified accurate **quarterly (not to exceed 90 days)**. If a cooler thermometer cannot be calibrated, it must be verified as accurate by comparison to a calibrated thermometer. The procedure for calibration of stem type bi-metallic thermometers is as follows: (1) Fill a small container with ice and water to create an ice slush. (2) Place the thermometer to be calibrated in the ice slush and allow it to stabilize for two minutes (**Do not allow the thermometer stem to touch the side or bottom of the container**). (3) Read the thermometer temperature while in the ice slush after two minutes and record this reading in the “Readings Before Calibration” column, above. (4) If accurate, the thermometer reading from Step 3 should be 32 °F or 0 °C. If different, adjust to 32 °F or 0 °C while in the ice slush and record 32 °F or 0 °C in the “Readings After Calibration” column, above.