

# HACCP Thermometer Calibration Log

Hazard Analysis and Critical Control Points (HACCP)  
is a preventive approach to assuring food safety.



Date	Thermometer Being Calibrated	Temperature Reading	Corrective Action	Employee Initials	Verified by/date
July 18th	(EXAMPLE)	32F	NO	MD	CS / July 1812

**Instructions:** Calibrate thermometers once a week to 32°F in ice water. Record Corrective Action if deviation found - refer to HACCP Plan Worksheet. Refer to SOP for proper handling of thermometer in use. Maintain this record for 1 year.