**Name of Food Establishment**:

**Address**:

**Instructions**: A designated foodservice employee will record the date, time, thermometer calibration temperature, corrective action, and initials on this Log. The supervisor of the food operation will verify that foodservice workers have adequately calibrated thermometers by visually monitoring food workers during the shift and reviewing, initialing, and dating this log daily. This log should be maintained for a minimum of 90 days.

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| Thermometer Calibration Log | | | | | | |
| **Type of Thermometer** | **Date** | **Time** | **Temperature**  **212°F or 32°F** | **Corrective Action** | **Food Worker Initials** | **Manager**  **Initials / Date** |
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