Food Thermometer Calibration Log

(Registro de la Calibración de Termómetros)

Southwest Training Systems
520.744.1092 / 1.888.838.1550

School: _____ Manager:_____

	Date	Time	# of Therms	# Adjusted	Signature
Example - Ejemplo -	01/ 01	12:00	5	3	Mr. Clean

Food Safety Procedures

- Calibrate Bi-Metallic Stemmed Thermometers using "Ice Point Method".

(Para calibrar un termómetro bimetálico de varilla, use el "Método del Punto de Hielo")

- Insert the thermometer probe into a cup of crushed ice.
- Add enough cold water to remove any air pockets that might remain.
- Allow the temperature reading to stabilize before reading temperature.
- Temperature measurement should be 32 °F (÷ 2 °F) [or 0 °C (÷ 1 °C)].
- If not, **with thermometer still in ice water**, adjust to proper temperature according to manufacturer's instructions.

- Calibration is to be done weekly by ONLY properly trained staff.

(Calibración se debe hacer cada semana por SOLO los empleados que fueron entrenados correctamente)