Thermometer Calibration Log

Date	Time	Thermometer #	Thermometer Reading	Adjustments Required (yes/no)	Comments	Initials
EXAMPLE: 10/24/11	2:00 pm	1	212°F	No	-	BHJ

Thermometers used in canning acidified foods will be calibrated every 6 months, or more often if needed, using the specifications of the manufacturer or the Boiling Point Method. All thermometers will be calibrated within +/- 2 degrees F. Results will be recorded on the Thermometer Calibration Log.

B. Ingham. October 2011.