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| **Farm Name:**  **Thermometer Calibration Signature/date of Person writing plan: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­­\_ Signature/date of Supervisor review: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | Effective Date: \_\_\_\_\_\_\_  Document #: \_\_\_\_\_\_\_  Revision #: \_\_\_\_\_\_\_  Revision Date: \_\_\_\_\_\_\_ |

**Thermometer Calibration**

**Policy**   
All thermometers used at Veritable Vegetable are calibrated weekly.

**Purpose**   
Thermometers are calibrated weekly to ensure accurate temperature readings.

**Responsible Parties**   
Inventory Control staff are responsible for thermometer calibration and maintaining Thermometer Calibration Log.

**Overview**   
This procedure covers steps for conducting ice point calibration and how to proceed if thermometers cannot be adjusted.

**Detailed Procedures**

1. Fill a cup completely with crushed ice
2. Allow ice to melt to a 50/50 ratio of ice and water
3. Insert thermometer into cup
4. Keep thermometer from touching sides or bottom of container
5. Allow temperature to stabilize before reading
6. If thermometer reading is not 32° F
   1. Adjust calibration (hex) nut until reading is 32° F, while keeping thermometer in ice water
   2. If a reset button is available on a digital thermometer, press the reset button while the thermometer is in ice water
7. If an inaccurate thermometer cannot be adjusted, discontinue use until it can be calibrated. Place in designated locations and notify Supervisor.
8. Log calibration results in Thermometer Calibration Log

Thermometer Calibration Log

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| **Date** | **Thermometer ID#** | **Temp in Ice Bath** | **Corrective action, if necessary** | **Results of corrective action and date accomplished** | **Initials** |
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