

Company Name and Cert#: _____

Address: _____

COOLER TEMPERATURE LOG

Cooler # _____

Month/Year: _____

Day	Time	Temp.	Initials	Time	Temp.	Initials
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
21						
22						
23						
24						
25						
26						
27						
28						
29						
30						
31						

Weekly Date/Signature: _____

Weekly Date/Signature: _____

Weekly Date/Signature: _____

Weekly Date/Signature: _____

Weekly Date/Signature: _____

Complete a Corrective Action Report if Cooler Temperature Exceeds 45°F

THERMOMETER CALIBRATION: Monthly unless otherwise specified in the HACCP plan

Calibration thermometer reading in ice slurry: ____°F

Calibration thermometer reading in cooler: ____°F

Cooler thermometer reading in cooler: ____°F

Corrective action if reading not within ±2°F of each other Y/N

If YES, describe: _____.

Calibration Completed by: _____ Date: _____

HACCP verified by: _____ Date: _____

The firm's thermometer probe(s) will be calibrated by placing the probe in a crushed ice/water slurry, stirring vigorously and reading/recording the temperature, this temperature should be 32°F. If the probe is not 32°F, the probe can be adjusted by using a wrench to rotate the hex nut under the backside of the dial to read 32°F while still in the ice slurry. Next, place the probe in cooler for 3-5 minutes near the cooler thermometer, allowing time for probe to adjust. the temperatures of both are recorded and compared; any difference noted. The corrective action(s) must be recorded. These records must also be reviewed and verified.