

Thermometer Calibration Record

Company Name: Glorious Crab, Inc.

Person Responsible: Quality Assurance Director

Address: 123 Harvest Way, Seaside MD 12345

Date	Time	Thermometer to be calibrated		Standardized Thermometer		Calibration Method Ice/Boiling Water	Comments	Initials
		Description	Reading °F	Description	Reading °F			

Comments:

Reviewer _____ Date _____ Reviewer _____ Date _____

Reviewer _____ Date _____ Reviewer _____ Date _____

NOTE: This generic record is for your information only. It should not be used without modification. The record shall include:

- 1) the name and location of the processor or importer;
 - 2) the date and time of the activity that the record reflects;
 - 3) the signature or initials of the person performing the operation; and
 - 4) where appropriate, the identity of the product and the production code, if any.
- Processing and other information shall be entered at the time that it is observed.

The review of calibrating records shall occur within a reasonable time after the records are made. The Tri-State (Maryland, Virginia, and North Carolina) Seafood HACCP Committee recommends twice weekly reviews.

Any corrective actions shall be documented in a corrective action report.

Developed by Thomas E. Rippen (Seafood Technology Specialist), Sea Grant Extension Program University of Maryland Eastern Shore

In cooperation with the Tri-State Seafood HACCP Committee and Pamela Tom (Program Representative), Food Science & Technology Department, University of California, Davis, CA 95616-8598

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