

# Thermometer Verification Log (HA)



Operation: *Pickled Shellfish Company*

Certification # : *WA-1234-HA*

Address: *2390 Fish Way* City: *Aberdeen, WA 98520*

Phone #: *(123) 456-7890*

Date	Thermometer Name & Type	Verification Method	Temperature Reading	Temperature Difference	Corrective Action	Initial
5/1/24	<i>Thermapen Digital</i>	<i>Ice Point</i>	<i>32.1 F</i>	<i>0.1 F</i>	<i>N/A</i>	<i>AK</i>
5/1/24	<i>Taylor Digital</i>	<i>Ice Point</i>	<i>33.5 F</i>	<i>1.5F</i>	<i>N/A</i>	<i>AK</i>
5/9/24	<i>Thermapen Digital</i>	<i>Ice Point</i>	<i>32.0 F</i>	<i>0 F</i>	<i>N/A</i>	<i>AK</i>
5/9/24	<i>Taylor Digital</i>	<i>Ice Point</i>	<i>34.3 F</i>	<i>2.3 F</i>	<i>Replaced Thermometer</i>	<i>AK</i>

Above is an example of a Thermometer Verification Record that may be used by a licensed Shellstock Shipper or Shucker Packer as part of the Vibrio Control Plan requirement to take temperatures with either:

- a) A **thin-tip digital thermometer** that is verified **monthly** using manufacturer specifications or with a method approved in a harvest plan; or
- b) **A thermometer certified by the National Institute of Standards and Technology (NIST) with a manufacturer certificate that does not need to be verified monthly.**

Ice Point Verification Method (Probe Thermometer):

1. Prepare a full cup of ice with a small amount of cold water to create an ice bath.
2. Place thermometer probe in ice bath and let sit for at least two minutes.
3. Verify thermometer reading is at 32°F +/- 2°F.

The Thermometer Verification Record on the next page is a fillable form allowing business information entry for printing (page 2 only) and use.

For additional information call 360-236-3330 or e-mail [shellfish@doh.wa.gov](mailto:shellfish@doh.wa.gov).

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