<table>
<thead>
<tr>
<th>Date (dd/mm/yy)</th>
<th>Time</th>
<th>Temp. °F or °C</th>
<th>Pressure</th>
<th>Temperature-sensitive indicator: Colour Change Observed (Y/N)</th>
<th>Operator's Initials</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Start</td>
<td>End</td>
<td>Cycle Length</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PLEASE NOTE:**
1. Pressure cookers, glass-bead sterilizers, microwaves, U.V. sterilizers, boiling water and dry-heat domestic ovens are **NOT** approved means of sterilizing.
2. The manufacturer’s instructions for the sterilizing equipment must be onsite and easily accessible.
3. A record book for monitoring each load placed in the sterilizer (temperature, pressure and cycle length) must be maintained for a minimum of five years, with the last 12 months onsite.
4. Biweekly spore strip test results must be kept for a minimum of five years, with the last 12 months onsite.
5. Failed spore strip tests – refer to Biological Monitoring of Sterilizer (Spore Test) poster.

**Biweekly spore strip tests submitted:** (dd/mm/yy) □ Result received (dd/mm/yy) □ Result received (dd/mm/yy) □ Result received

**Sources:** Ministry of Health and Long Term Care, Infection Prevention and Control Best Practices for Personal Services Settings, Jan. 2009.

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