Dish Machine Temperature Log

(prototype)

School/Facility: _____ **Month:**_____ **20**____

Date	Meal	Initials	Wash	Final Rinse	Water Press.	Thermal Strip	Corrective Action
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						

Directions:

1. Complete this log to designate temperature at start of first load for each meal service. The cycles must reach the appropriate temperature for each load.
2. Record date, initials, and temperatures.
3. At least once per week, attach thermal strip to a tray or plate and run through machine.
4. If temperatures are outside the acceptable range or the thermal strip does not turn to black, indicate corrective action on form.

Fill in Manufacturer's Instruction for Dishmachine. Check data plate mounted on dishmachine

- **Wash temperature: °F**
- **Final rinse temperature: °F**
- **Final rinse pressure: 15-25 psi**