



Dish Machine Temperature Log

School/Facility: _____ Month/Year: _____

Date	Meal Service	Final Rinse	Water Pressure	Thermal Strip	Initials	Corrective Action
1	B L					
2	B L					
3	B L					
4	B L					
5	B L					
6	B L					
7	B L					
8	B L					
9	B L					
10	B L					
11	B L					
12	B L					
13	B L					
14	B L					
15	B L					
16	B L					
17	B L					
18	B L					
19	B L					
20	B L					
21	B L					
22	B L					
23	B L					
24	B L					
25	B L					
26	B L					
27	B L					
28	B L					
29	B L					
30	B L					
31	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 dish machine. Check data plate mounted on dish machine.

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