Dish Machine Temperature Log

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						
	B L						

Directions:

1. Complete this form prior to each meal.
2. Attach thermal strip to a tray or plate and run through machine.
3. Record date, initials, and temperatures for each compartment.
4. If temperatures are outside the acceptable range or the thermal strip does not turn to black, indicate corrective action on form.

Temperature Standards for Your Type of Machine & Sanitizer:

- **Wash temperature: ^{o}F**
- **Final rinse temperature: ^{o}F**
- **Final rinse pressure: 15-25 psi**