Dishmachine Temperature Log (recommended daily) (required if there are ongoing problems with dishmachine temperatures)

School/Facility:								Month:	20
Date	Meal		Initials	Wash	Final Rinse	Water Press.	Thermal Strip	Corrective Action	
	В	L							
	В	L							
	В	L							
	В	L							
	В	L							
	В	L							
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	В	L							
	В	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.						ent. ermal	Temperature Standards for Your Type of Machine & Sanitizer:• Wash temperature:°F• Final rinse temperature:°F• Final rinse pressure:15-25 psi		