Dish Machine 1-Compartment High Temperature Monitoring Form

School: _____, Year____

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

- **Wash temperature – 150°F-160°F**
- **Final rinse temperature – 180°F-194°F**

Food Safety Project
IOWA STATE UNIVERSITY