# Dish Machine 3-Compartment High Temperature Monitoring Form

*School _____, Year____*

| Date | Meal | | Initials | Wash | Rinse | Final Rinse | Water Press. | Thermal Strip | Corrective Action |
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**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**
- **Rinse temperature – 160°F-170°F**
- **Final rinse temperature – 180°F-194°F**



Food Safety Project
IOWA STATE UNIVERSITY