

Chemical Dish Machine Monitoring Form

Restaurant Name: _____ Month: _____ Year: _____

[illegible]

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, indicate corrective action on form.

Temperature Standards:

- Wash temperature – 120°F
- Final rinse temperature – 75-110°F
- Final rinse pressure – 15-25 psi
- Chemical sanitation levels:
 - Chlorine: 50-100 ppm
 - Iodine: 12.5-25 mg/l
 - Quaternary Ammonium: 200-220 ppm

Manual Warewashing Monitoring Form

Restaurant Name: _____ Month, year: _____

[illegible]

Directions:

1. Complete this form prior to each meal.
2. Use either hot water immersion sanitation (water temperature of 180°F) or chemical sanitation mixed at proper concentration, testing with appropriate test strip
3. Record date, initials, final rinse temperature OR test strip.
4. If temperatures are outside the acceptable range or chemical test strips indicate improper concentration, indicate corrective action.

Temperature Standards:

- Wash temperature – 110°F
- Rinse temperature – 110°F
- Final rinse - temperature at least 180°F or chemical sanitizer at correct concentration:
 - Chlorine: 50-100 ppm
 - Iodine: 12.5-25 mg/l
 - Quaternary Ammonium: 200-220ppm