

Dishwasher Temperature Chart

Month: _____

Month: _____

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Wash/Rinse			Wash/Rinse			Wash/Rinse		
Date	Temp	Name	Date	Temp	Name	Date	Temp	Name
1	/		1	/		1	/	
2	/		2	/		2	/	
3	/		3	/		3	/	
4	/		4	/		4	/	
5	/		5	/		5	/	
6	/		6	/		6	/	
7	/		7	/		7	/	
8	/		8	/		8	/	
9	/		9	/		9	/	
10	/		10	/		10	/	
11	/		11	/		11	/	
12	/		12	/		12	/	
13	/		13	/		13	/	
14	/		14	/		14	/	
15	/		15	/		15	/	
16	/		16	/		16	/	
17	/		17	/		17	/	
18	/		18	/		18	/	
19	/		19	/		19	/	
20	/		20	/		20	/	
21	/		21	/		21	/	
22	/		22	/		22	/	
23	/		23	/		23	/	
24	/		24	/		24	/	
25	/		25	/		25	/	
26	/		26	/		26	/	
27	/		27	/		27	/	
28	/		28	/		28	/	
29	/		29	/		29	/	
30	/		30	/		30	/	
31	/		31	/		31	/	

Check rinse temperature every meal. Record temps every morning. If the temp is under 160 degrees after three consecutive racks have gone through the rinse, report it immediately to the chef or property manager.

Racks that go through at less than 160 degrees must be run through again until they've been rinsed by 160 degree or hotter water.

Never assume someone else has reported a problem!