Department of Public Safety and Correctional Services
Dishwasher Temperature / Pressure Log

Facility Name

Location of Dishwasher

Day/Month/Year

Meal	Wash Temp #1	Wash Temp #2	Rinse Temp	Pressure	Recorded By	Comments
Breakfast						
Lunch						
Dinner						

Standards:

- Minimum wash temperature (hot water sanitizing), double tank machines: 140°F.
- Minimum wash temperature (hot water sanitizing), single tank machines: 160°F.
- Minimum wash temperature (chemical sanitizing): 75°F.
- Minimum rinse temperature (hot water sanitizing): 180°F.
- Minimum rinse temperature (chemical sanitizing): 120°F.
- Rinse pressure – minimum 15 psi to maximum 25 psi.
- Chemical sanitizers shall provide the equivalent bactericidal effect of a solution containing at least 50 ppm of available chlorine. In the case of deviations, institute alternative washing and sanitizing procedures and notify maintenance immediately if minimum hot water sanitizing standards are not met. Record action taken in "Comments" column.