



**DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONAL SERVICES
DISHWASHER TEMPERATURE or PRESSURE LOG**

FACILITY or UNIT

Location of Dishwasher

Day/Month/Year

MEAL	WASH TEMP #1	WASH TEMP #2	RINSE TEMP	PRESSURE	RECORDED BY	COMMENTS
Breakfast						
Lunch						
Dinner						

Standards:

- (A) Minimum Wash Temperature (Hot Water Sanitizing), Double Tank Machines: 140° F
- (B) Minimum Wash Temperature (Hot Water Sanitizing), Single Tank Machines: 160° F
- (C) Minimum Wash Temperature (Chemical Sanitizing), 75° F
- (D) Minimum Rinse Temperature (Hot Water Sanitizing), 180° F
- (E) Minimum Rinse Temperature (Chemical Sanitizing), 120° F
- (F) Rinse Pressure – minimum 15 psi to maximum 25 psi
- (G) Chemical sanitizers shall provide the equivalent bactericidal effect of a solution containing at least 50 ppm of available chlorine
- (H) In the case of deviations, establish alternative washing and sanitizing procedures.
- (I) Notify maintenance immediately; and then record action taken in the Comments column.
- (J) Temperatures for chemical sanitizer work best between 55° F to 120° F. Higher temperatures can cause evaporation, and lower temperatures fail to activate the sanitizer.