Temperature Monitoring Form
3-Compartment High Temperature

Restaurant Name:_____ Month, Year:_____

Date	Meal			Initials	Wash	Final Rinse	Water Press.	Thermal Strip	Corrective Action
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						
	B	L	D						

Directions:
1. Complete this form prior to each meal.
2. Attach thermal strip, with sensor 160°, 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 – 150-160°F
- Rinse temperature – 160-170°F
- Final rinse temperature – 180-194°F
- Final rinse pressure – 15-25 psi