Chemical Dish Machine Monitoring Form

Restaurant Name: _____ Month: _____Year: _____

Date	Meal			Initials	Wash	Final Rinse	Water Press.	Test 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						
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	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 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