**High-Temperature Dish Machine Temperature Log**

**Instructions:** Record dish machine wash and rinse temperatures daily, as well as any corrective action taken. Maintain wash solution temperature at manufacturer’s specifications for systems using hot water for sanitization which may range between 150°F to 165°F. Maintain final rinse temperatures per manufacturer’s specifications which may range between 165°F for stationary-rack, single temperature machines to 180°F for other types of machines. Use the chart below to record the minimum temperatures required by the manufacturer’s specifications.

**Minimum Wash Temp Required:**

**Minimum Final Rinse Temp Required:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Date** | **Time** | **Wash Temp** | **Final Rinse Temp** | **Corrective Action Taken** | **Initials** |
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