HACCP-Based Record

Dishwasher Temperature Log

For Dishwashers Using Hot Water Sanitation

Date	Time	Initials	Gauge Temperatures		Thermolabel® Test Strip	Notes/Corrective Action
			Wash	Final Rinse		
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	
					(Place Here)	

FDA Food Code 2017 Section 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED In: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4- 501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator;

Retain this Log for minimum of 1 year