



NUTRITION AND FOOD SERVICES

DISHMACHINE TEMPERATURE RECORD

FACILITY: _____ MONTH: _____

ACCEPTABLE TEMPERATURES:

WASH (W) 60°-72°C (140°-160°F) RINSE (R) 80°-90°C (180-200°F)

DATE	BREAKFAST		INITIAL	LUNCH		INITIAL	SUPPER		INITIAL	ACTION TAKEN	INITIAL	FOLLOW UP	INITIAL
	W	R		W	R		W	R					
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a) $\frac{\text{total temps recorded}}{\text{total required temps}} \times 100 = \text{_____} \%$ b) $\frac{\text{total acceptable action \& follow-up taken}}{\text{total temps recorded}} \times 100 = \text{_____} \%$