



High Heat Dish Machines

It is important to know how your dish machine works, what type of dish machine your facility has, and what the water temperature of the machine should be in order to properly sanitize dishes. If the dish machine does not reach the proper temperature, pathogenic organisms may survive and can be transferred from utensils, cups, plates, etc. into food your customers eat and may make people sick. Wash temperature must be **150°F**. Final Rinse Temperature must be **180°F** but if it is a stationary rack, single temperature dish machine, then the final rinse temperature is **165°F**.

It is a requirement from the 2017 FDA Food Code to have a high heat thermometer **OR** heat strips in order to check dish machine temperatures each day.



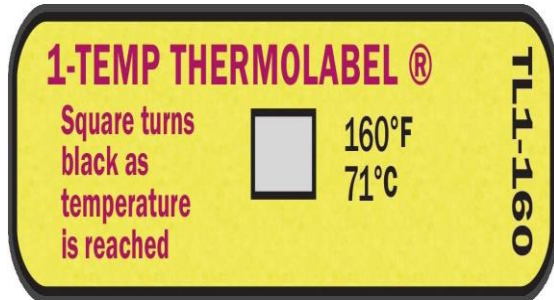
Dish Machine Plate Thermometer

- Measures the highest temperature of the water in the dish machine.
- Load directly into the dish machine on a rack.
- More cost effective than heat strips.



Single Use Dish Machine Test Strips

- Test strip sticks to the dish while dish machine cycle runs.
- Blue line on test strip turns orange once the water temperature reaches **160°F**.
- Measures the surface temperature of the dish (dish must reach **160°F** for proper sanitizing).
- Easy to store for recordkeeping.



Thermolabel Test Strips

- Test strip sticks to the dish while dish machine cycle runs.
- Gray square on test strip turns black once the water temperature reaches **160°F**.
- Measures the surface temperature of the dish (dish must reach **160°F** for proper sanitizing).
- Easy to store for recordkeeping.

Digital Thermometer

- Measures the highest temperature of the water in the dish machine.
- Load directly into the dish machine on a rack.
- More cost effective than heat strips.

Reminders:

- ALWAYS follow manufacturers' instructions.
- Keep dish machines and the surrounding areas around the dish machine clean. Check for cleanliness daily.
- Run your dish machine at least five (5) times at the start of the day before using machine to sanitize dishes.
- Check detergent and rinse aid containers. Make sure when those containers are empty, they are replaced with new, filled containers.
- Clean and scrape all dishes prior to putting them in the machine.
- Do not overload the dish machine.
- Air dry all dishes after dish washing takes place.
- It is highly recommended to have the dish machine serviced monthly by a local company.
- If manually washing dishes and using heat as your sanitizer in the 3-compartment sink, water temperature must be at least **171°F** and dishes must be immersed for at least 30 seconds.