Surface Temperature Measurement for High Temperature Warewashers

Tools Needed

- Irreversible Surface Temperature Test Strips, OR
- Irreversible Surface Temperature Thermometer

Frequency

Daily

Special Directions

Conduct this test once the warewasher is operational (turned on, filled with water, and temperature stabilized).

Link to Training Video



Scan the QR code or click the link to see the training video.

The food code

https://bit.ly/33NjS0L

needed.



Run the rack with the thermometer in it through a warewash cycle.

Pull the rack out of the warewasher and verify the temperature reading on the thermometeris 160°F (71°C) or higher.

REMINDER: Replace the

batteries in the Dish Temp

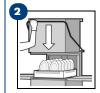
Plate Thermometer when

Turn **OFF** and store the thermometer in a designated location.

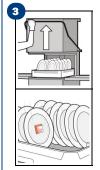
When using a Temperature Test Strip



Adhere a test strip to a clean and dry ware.



Run a rack with the plate and temp sticker through (1) dishmachine cycle.



Verify the strip on the test sticker changes to the color specified by the sticker manufacturer, that indicates 160°F (71°C) or higher.

Background



requires an irreversible temperature indicator to check the sanitization process of high temperature dish/ware washers. Directions for the use of a digital thermometer or thermal test strip for taking surface temperatures vary by manufacturer.

When using a Temp Plate Thermometer



Turn **ON** the digital irreversible thermometer and place it in the upright position on a peg rack.

Failures

- Failure to achieve a surface temperature of 160°F (71°C) or higher can be caused by one or more of the following:
 - Plugged wash and/or final rinse spray nozzles
 - Final rinse temperature is not 180°F to 194°F (82°C to 90°C.)
 - Booster heater not turned ON
 - Water supplying booster heater is not at 140°F (60°C) or higher
 - Wash tank not meeting data plate temperature requirement
 - The dish machine has not had sufficient time to warm up
 - Etc