Manual Warewashing Monitoring Form

Restaurant Name: _____ Month, year: _____

Date	Meal			Initials	Sanitizer Water Temp.	OR Sanitizer Test Strip	Corrective Action
	B	L	D				
	B	L	D				
	B	L	D				
	B	L	D				
	B	L	D				
	B	L	D				
	B	L	D				
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	B	L	D				
	B	L	D				
	B	L	D				
	B	L	D				
	B	L	D				

Directions:

1. Complete this form prior to each meal.
2. Use either hot water immersion sanitation (water temperature of 180°F) or chemical sanitation mixed at proper concentration, testing with appropriate test strip
3. Record date, initials, final rinse temperature OR test strip.
4. If temperatures are outside the acceptable range or chemical test strips indicate improper concentration, indicate corrective action.

Temperature Standards:

- Wash temperature – 110°F
- Rinse temperature – 110°F
- Final rinse - temperature at least 180°F or chemical sanitizer at correct concentration:
  - Chlorine: 50-100 ppm
  - Iodine: 12.5-25 mg/l
  - Quaternary Ammonium: 200-220ppm