

**Leamington Mennonite Home
Long Term Care**

**QUALITY & RISK MANAGEMENT
POLICY AND PROCEDURE**

CATEGORY: Quality & Risk Management - Dietary & Nutrition	SUBJECT: Dishwasher Temperature Record	SECTION: H POLICY: 5
DATE: July 12, 2022	Administrator's Signature: _____	

DISHWASHER TEMPERATURE RECORD

POLICY:

Dishwasher temperatures will be taken and recorded to maintain quality cleaning and sanitizing of ware washing.

PROCEDURE:

The Director of Dietary Services will:

- 1) Complete blank areas and provide dietary staffs with the Dishwasher Temperature Record on the first of each month.
- 2) Instruct cooks and dietary aides to monitor and record dishwasher temperatures during the times indicated.
- 3) Check that the dishwasher's built-in thermometers for the wash and rinse cycle are working properly.
- 4) As applicable:
 - a. Check that the high temperature dishwasher wash cycle temperature is between 140°F (60°C) – 160°F (71°C) (according to manufacturer), and the rinse cycle is at a temperature no less than 180°F (82°C). The rinse temperature should reach 180°F (82°C) for a minimum of 10 seconds.
 - b. Check that the low temperature dishwasher wash and rinse cycle is between 140°F (60°C) – 160°F (71°C) and sanitizer is at 200 ppm.
- 5) Instruct all dietary staffs to notify them when temperatures are NOT acceptable.
- 6) Confirm any reported malfunctioning dishwasher, and place a maintenance call to the designated repair service or contractor.
- 7) Put a contingency plan in place if the unit cannot be fixed in a reasonable length of time.
- 8) Keep all completed Dishwasher Temperature Records on file for one (1) year.

Dietary Staffs will:

- 1) Record dishwasher temperatures at each meal cleaning operation.
- 2) Check that the dishwasher temperature wash cycle is between 140°F (60°C) – 160°F (71°C) (according to manufacturer), and the rinse cycle is at a temperature no less than 180°F (82°C). The rinse temperature should reach 180°F (82°C) for a minimum of 10 seconds.

- 3) Notify the Director of Dietary Services if the dishwasher temperature wash cycle is less than 140°F (60° C) or more than 160° F (71° C), or if the rinse cycle temperature is at less than 180°F (82°C) for a minimum of 10 seconds.
- 4) Notify the Director of Dietary Services of a malfunctioning dishwasher.
- 5) Put a contingency plan in place to ensure continuity in dietary services.
- 6) Return all completed dishwasher temperature records to the Director of Dietary Services.