Manual Warewashing Verification Log

Month: _____

Date	Meal	Initials	Wash Water Temperature	Sanitizer PPM	Corrective Action
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				
	B L D				

`

Directions:

1. Complete this form for each meal period.
2. Use chemical sanitization mixed at proper strength. Test with appropriate test strip.
3. Record date, initials, wash temperature and sanitizer ppm.
4. If wash temperature is not correct or chemical test strip indicates improper strength, record the corrective action taken.

- **Wash temperature – 110°F Minimum**
- **Chemical sanitizer used:**
- **_____ 50ppm Chlorine**
- **_____ 200ppm Quaternary Ammonia**
- **_____ Other _____**