

# COMMERCIAL DISHWASHER PREVENTIVE MAINTENANCE CHECKLIST

(Daily — Every Shift / End of Day)

## Daily Maintenance Tasks

from ..... to .....

TASK	MON	TUE	WED	THU	FRI	SAT	SUN
Scrape and pre-rinse all dishes before loading. Never put large food debris into the machine.							
Check detergent, rinse aid, and sanitizer levels before each cycle. Refill as needed with manufacturer-approved chemicals only.							
Verify wash temperature is at or above 150°F (high-temp machines) or 120°F (chemical-sanitizing machines).							
Verify final rinse temperature reaches 180°F (high-temp) or that chemical sanitizer concentration meets label requirements.							
Remove and clean the drain screen/filter under running water. Use a soft brush to clear food particles.							
Check spray arms for clogged nozzles. Remove debris with a toothpick or small wire. Do not use sharp metal tools.							
Wipe down the interior walls, door gasket, and door edges with a clean damp cloth at end of day.							
Leave the door open at end of day to allow the interior to air dry and prevent bacteria/mold growth.							
<i>Additional Task:</i>							

### Instructions:

Complete every shift. Verify temperatures before the first wash cycle of the day. Never use chemicals not specified by the machine manufacturer — wrong chemicals can corrode internal components and void your warranty.

# COMMERCIAL DISHWASHER PREVENTIVE MAINTENANCE CHECKLIST

(Weekly Deep Cleaning)

## Weekly Deep Cleaning Tasks

from ..... to .....

TASK	1ST	2ND	3RD	4TH	5TH
Remove spray arms and soak in warm water with a mild detergent. Clear all nozzle openings and rinse thoroughly before reinstalling.					
Deep clean the wash tank interior. Drain completely, scrub walls and bottom with a non-abrasive brush, and refill with fresh water.					
Inspect door gaskets and seals for cracks, tears, or hardening. Report damaged seals to maintenance for replacement.					
Check wash and rinse curtains (conveyor models) for curling, cracking, or buildup. Clean or replace if damaged.					
Inspect dish racks for chipped coating, bent tines, or rust spots. Coat small chips with food-grade rack repair paint or replace racks.					
Verify chemical dispenser tubing is clear and dispensing correctly. Run a test cycle and check for proper dilution.					
<i>Additional Task:</i>					

### Instructions:

*Schedule weekly cleaning during a slow period. Drain and refill the wash tank with fresh water at least twice daily during normal operation, and always before weekly deep cleaning.*

# COMMERCIAL DISHWASHER PREVENTIVE MAINTENANCE CHECKLIST

(Monthly Inspection)

## Monthly Inspection Tasks

Date .....

TASK	STATUS
Descalc the wash tank, booster heater, and heating elements using a manufacturer-approved deliming solution.	
Inspect and clean the solenoid valve filter/strainer. Buildup here restricts water flow and affects rinse performance.	
Check water inlet pressure. FDA Food Code requires final rinse pressure between 5–30 PSI. Report readings outside this range.	
Run a sanitization verification test using an irreversible temperature indicator (test strip) on a dish surface. Target: 160°F.	
Inspect the booster heater for limescale buildup. Schedule professional descaling if water is hard in your area.	
Check all electrical connections, power cords, and plugs for wear, fraying, or damage.	
Inspect the drain pump for debris or blockages that could restrict drainage.	
Verify the machine's data plate is legible and matches the wash/rinse temperature settings you're using.	
<i>Additional Task:</i>	

### Instructions:

*FDA Food Code requires dish surface temperature of 160°F (71°C) for sanitization, verified with an irreversible temperature indicator. Final rinse water must be 180°F–194°F for high-temp machines. Do not exceed 194°F – water begins to vaporize and loses sanitizing effectiveness.*

# COMMERCIAL DISHWASHER PREVENTIVE MAINTENANCE CHECKLIST

(Quarterly / Semi-Annual Service)

## Quarterly / Semi-Annual Tasks

Date .....

TASK	1ST	2ND	3RD	4TH
Have a qualified technician inspect the machine, calibrate thermostats, and verify all temperatures meet FDA Food Code requirements.				
Inspect and replace worn wash arm bearings, spray nozzles, or end caps as needed.				
Check the conveyor belt (conveyor models) for wear, tension, and alignment. Adjust or replace as needed.				
Inspect the vent/exhaust system for blockages or buildup that could affect steam release.				
Test the overflow protection and automatic shutoff to verify they function correctly.				
Review chemical usage logs. Sudden increases may indicate dispensing issues or water quality changes.				
Check all hose connections for leaks, kinks, or deterioration. Replace worn hoses.				
<i>Additional Task:</i>				

### Instructions:

*Thermostat calibration and mechanical inspection should be performed by a qualified technician. Do not attempt to adjust thermostats, fuel pressures, or safety controls without proper training.*

# COMMERCIAL DISHWASHER PREVENTIVE MAINTENANCE CHECKLIST

(Annual Professional Service)

## Annual Professional Service

Date .....

TASK	STATUS
Schedule a certified service technician for a full annual inspection and tune-up.	<input type="checkbox"/>
Have the technician descale the entire system including booster heater, heating elements, and internal plumbing.	<input type="checkbox"/>
Inspect and replace all worn gaskets, seals, O-rings, and curtains.	<input type="checkbox"/>
Calibrate all temperature gauges, thermostats, and safety controls to manufacturer specifications.	<input type="checkbox"/>
Inspect the pump motor, impeller, and bearings for wear. Lubricate or replace as recommended.	<input type="checkbox"/>
Check and tighten all plumbing connections. Replace corroded fittings.	<input type="checkbox"/>
Verify NSF certification compliance. Confirm the machine is operating within its rated specifications.	<input type="checkbox"/>
Update the maintenance log with technician name, date, findings, and all parts replaced.	<input type="checkbox"/>
<i>Additional Task:</i>	<input type="checkbox"/>

### Instructions:

Annual service should be performed by a manufacturer-certified or NSF-qualified technician. Keep the service report on file – health inspectors may ask for proof of professional maintenance.

# COMMERCIAL DISHWASHER PREVENTIVE MAINTENANCE CHECKLIST

## Documentation and Compliance

Date .....

TASK	STATUS
Maintain a daily temperature log recording wash and rinse temperatures at start of each shift.	<input type="checkbox"/>
Log sanitization test strip results weekly (dish surface must reach 160°F per FDA Food Code 4-703.11).	<input type="checkbox"/>
Record all chemical levels, refills, and product changes in the chemical usage log.	<input type="checkbox"/>
File annual service technician reports with date, findings, parts replaced, and next service date.	<input type="checkbox"/>
Keep the machine's operating manual on-site and accessible for staff reference.	<input type="checkbox"/>
Document any repairs, breakdowns, or service calls with date and resolution.	<input type="checkbox"/>
Retain all maintenance records for a minimum of 2 years for health inspector review.	<input type="checkbox"/>
<i>Additional Task:</i>	<input type="checkbox"/>

### Instructions:

*Proper records protect your business during health inspections. The FDA Food Code requires dish sanitization verification using irreversible temperature indicators. Keep temperature logs and test results on-site and accessible.*