

THERMOSTRIP®

DISHWASHER TEMPERATURE LABELS



DayMark's ThermoStrip® labels clearly and efficiently confirm that sanitation temperatures have been achieved in a commercial dishwasher, satisfying Section 4.7 of the Food Code—which calls for measuring sanitized food contact surfaces and utensils by an irreversible registering temperature indicator.

THE DIFFERENCE IS NIGHT AND DAY.™

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800.847.0101

daymark.com

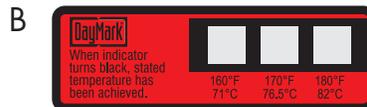
DayMark®
Safety Systems

THERMOSTRIP®

DISHWASHER TEMPERATURE LABELS



Waterproof ThermoStrip® labels from DayMark® withstand the extreme conditions of industrialgrade warewash equipment to serve as HACCPcompliant evidence of proper sterilization of all types of dishware. DayMark's ThermoStrip label is colored red with a highly visible, thermal disinfection indicator that permanently changes from white to black when the specified temperature has been attained. Once removed from sanitized dishware, the label becomes a permanent record of achieving sterilization temperatures. Available in single-temp and triple-temp indicator options, with temperature ranges from 160° F (71° C) to 180° F (82° C).



ThermoStrip® Dishwasher Temperature Labels

.5" x 1.75"
24 labels/pack

	Description	Temp Range	Item Number
A	Single Temp Point Label	160° F/71° C	117173
B	Three Temp Point Label	160° F/71° C , 170° F/76.5° C , 180° F/82° C	117174

FEATURES

- Withstands extreme conditions of commercial warewash equipment
- Red color provides a highly visible, thermal indicator
- Temperature indicator permanently changes from white to black
- After removal, label becomes a permanent record of achieving sanitation temperatures
- Creates HACCP-compliant evidence of proper cleaning and sanitation
- Accuracy +/- 2°F, +/- 1°C



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