

JTM Service Temperature Validation Assessment

Thermally Disinfecting Dishwashers in the NHS

At JTM Service we understand hygiene and infection control has never been more critical. We are experts in laundry and dishwashing disinfection and offer a specialised service, the JTM Service Temperature Validation Assessment for your Thermally Disinfecting Dishwasher to support you to protect your staff and patients and to demonstrate and certify best practice on hygiene and infection control.

What does it include



A sensor in the dishwasher



Specialist software to analyse temperature throughout a cycle



Report to show if the required temperature was held for the required time

Why is it important for customers



Hygiene and infection control critical now more than ever



NHS guidelines require disinfection including a wash temperature between 55 - 65°C and a rinse temperature of 85°C

Benefits



Helps ensure best practice for hygiene and infection control



Supports due dilligence on hygiene practices



Report and certificate to demonstrate compliance with standards



Recommendations for improvements where required



Can be performed as requested or during a visit

