

FOOD AND NUTRITION SERVICES TEST TRAY EVALUATION

DATE: 9/21/21 DAY: S M W T F S MEAL: B D DAY OF CYCLE: 1 DIET: Regu or

NURSING UNIT: _____ COMPLETED BY: Alicia Blaine

- INSTRUCTIONS**
- Do not remove cover/lid(s) until ready to take temperature.
 - Take the temperature of each cold item on the tray first, followed by each hot menu item.
 - Insert thermometer into the center of each serving and hold until indicator comes to rest.
 - Record temperature of each item as it is taken.
 - Attach menu to evaluation.

QUALITY CONTROL FACTORS 1 = Satisfactory (Very Good, Good) 0 = Unsatisfactory (Fair, Poor)

Temperatures	Menu Item	Trayline Temp.	Point of Serv. Temp	Point of Serv. Temp (points)	Taste/ Aroma	Portion	Appearance	Delivery & Overall Appearance	Score	
TL* ≤ 41°F	APPELIZER/ SALAD:	N/A	N/A	N/A	N/A	N/A	N/A	DELIVERY WITHIN 20 MIN. (meets PAR)	1	
≥ 165°F	SOUP:	176.6	145.2	0	✓	✓	✓	ACCURATE	1	
≤ 41°F	MILK:	N/A	N/A	N/A	N/A	N/A	N/A	ATTRACTIVE	1	
≤ 41°F	COLD ENTREE:	N/A	N/A	N/A	N/A	N/A	N/A	CLEAN / DRY	1	
≥ 155°F	HOT ENTREE: <u>Sesame Chix.</u>	177.1	168.9	1	✓	✓	✓	WELL ARRANGED	1	
≥ 155°F	STARCH:	173.2	170.2	1	✓	✓	✓	GARNISHED	N/A	
≥ 155°F	VEGETABLE:	181.2	148.1	1	✓	✓	✓			
Satisfactory/	BREAD:	N/A	N/A	N/A	N/A	N/A	N/A			
≤ 41°F	DESSERT:	34.1	53.4	0	✓	✓	✓			
≤ 41°F	COLD BEVERAGE:	N/A	N/A	N/A	N/A	N/A	N/A			
≥ 165°F	HOT BEVERAGE:	175	128.8	0	✓	✓	✓			
TOTALS				3	0	0	0	0	0	5
TOTAL POINTS SCORED =				6	0	0	0	0	0	5
TOTAL POSSIBLE POINTS =				6	0	0	0	0	0	5

90%

TRAY DELIVERY INFORMATION

- TIME TRAY BUILT 11:45
- TIME CART LEFT KITCHEN 11:58
- TIME CART ARRIVED ON UNIT 12:05
- TIME LAST TRAY WAS PASSED 12:15
- SCHEDULED ARRIVAL TIME 12:00-12:10

TOTAL TRAY DELIVERY TIME (4 minus 2 above) _____

OVERALL EVALUATION

EVERY GOOD (95-100%)

GOOD (90-94%)

FAIR (85-89%)

POOR (<85%)

See Instructions #7 for explanation of scoring process.

OVERALL EVALUATION SCORE #DIV/01