FOOD AND NUTRITION SERVICES TEST TRAY EVALUATION

N/A OVERALL EVALUATION DVERY GOOD (95-100%) DGOOD (90-94%) DFAIR (85-89%) DPOOR (<85%) See Instructions #7 for explanation of scoring process. OVERALL EVALUATION SCORE #DIV/01		6	6	6	30	יין מייטאנט -	TOTAL POINTS SCORED =			
TOTALS		<				TC CCOBEN -	-	The state of the s		
		\	1	1	0	128.8	175	HOT BEVERAGE:	≥150°F	≥165°F
		NIA	N/A	NA	ZA	NA	NA	BEVERAGE:		
						· [СОГР	≤ 41°F	≤41°F
NI		'	/	/	0	53.4	34.1	DESSERT:	≤ 41°F	≤ 41°F
M		NIA	NA	-N/A	NA	NIA	NIA	BREAD:	ctory/	Satisfactory/
		/	/	/	_	48.)	181.2	VEGETABLE:	≥140°F	≥155°F
	GARNISHED	1	1	//	1	170.2	173.2	STARCH:	≥140°F	≥155°F
TOTAL TRAY DELIVERY			`		1]11.1	chix.		
	WELL ARRANGED	<	<	<	-	168.9	j J	Sesanu.	≥140 +	4 9977
-	CLEAN / DRY	NIA	NIA	NA	ZA	NA	NA	COLD ENTREE:	≤ 41°F	≤41°F
4. TIME LAST TRAY WAS	ATTRACTIVE	N/A	N/A	NA	NIA	N/A	NA	MILK:	≤ 41°F	≤41°F
1 UNIT 12:05	ACCURATE	1	<	/	0	18:7	176.6	SOUP:	≥150°F	≥165°F
-	WITHIN 20 MIN. (meets	NA	NIA	NA	NA	N/A	NA	SALAD:		
1. TIME TRAY BUILT 11:45	DELIVERY				Points.			APPETIZER/	≤ 41°F	≤41°F
INFORMATION				Aroma	Serv. Temp	Serv. Temp	Temp.		POS*	TL*
atisfactory (Fair, Poor)		Appearance	Portion	Taste/	Point of	Point of	Trayline	Menu Item	ratures	Temperatures
D= llegatifactor (Fair Real)	d Good) 0 - Here	tory (Very Good Good)	RS 1 = Satisfact	TROL FACTO	QUALITY CONTROL FACTORS 1 = Satisfactory (Very Good Good)		-			
points scored by the total possible points scored to compute the overall evaluation score.	ed by the total po	points score.						on.	Attach menu to evaluation.	5. Attach mer
 Score quality control factors (satisfactory = 1, unsatisfactory = 0) and compute "total possible" and "total" points scored for each factor. Add the points scored for temperature, taste/aroma, portion, appearance and delivery & overall appearance. Add the number of possible points for temperature, 	allity control fact ble" and "total" points scored for points appearant	6. Score qu "total possi 7. Add the delivery & c		nu item.	y each hot me idicator comes	rature. rst, followed b	to take temper on the tray fi sach serving ar	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.	ove cover/lid mperature of mometer into perature of a	 Do not rem Take the te Insert then Record ten
Blaine	COMPLETED BY: A CIA	COMPLETE								INSTRUCTIONS
alar	DIET: Regular	E.	DAY OF CYCLE	0	MEAL: B (C) D		Carry M. C. a.		9	NURSING LINIT

*TL = Trayline Temp ()

e (Holding); POS = Point of Service

d retail ds for 1 year.

(Policy