

Jill McCarthy
 December 4, 2012

Tray Line Audit

Lunch Census: 144

Temperature of the foods, while on the line:

Time: 10:15

Food Item	Temperature F°	Goal Met (≤ 40°) Y/N
Fish (baked cod)	44	N
Chicken	43	N
Macaroni	43	N
Ratatouille	40	Y
Carrots	40	Y
Mixed Vegetables	30	Y
Rice (steamed white)	45	N
Chicken Noodle Soup	44	N
Minestrone Soup	44	N
Fruit Cocktail	42	N
Fruit Cup	45	N
Milk	42	N
Mashed Potatoes	39	Y

Temperature of the foods, right out of re-therm:

Time: 11:35

"Regular Diet" Test Tray	Temperature F°	Goal Met Y/N Goal Temp: 165° for 15 seconds, for reheating previously cooked foods.
Minestrone Soup	165	Y
Rice (steamed white)	171	Y
Fish	155	N
Vegetables	150	N
Milk	43	N
Pudding	43	N

"Carbohydrate Controlled Diet" Test Tray	Temperature F°	Goal Met Y/N Goal Temp: 165° for 15 seconds, for reheating previously cooked foods.
Chicken Soup	183	Y
Fish	155	N
Vegetables	150	N

Temperatures of Food Items upon Delivery:

First Tray Delivered Time: 11:50	Temperature F°	Goal Met Y/N Once reheated, hold at 140°F or hotter. Hold cold foods at 41°F or less.
Minestrone Soup	165	Y
Macaroni and Cheese	145	Y
Mashed Potatoes	140	Y
Pudding	43	N

Last Tray Delivered Time: 12:03	Temperature F°	Goal Met Y/N Once reheated, hold at 140°F or hotter. Hold cold foods at 41°F or less.
Minestrone Soup	145	Y
Fish	150	Y
Rice	160	Y
Chicken Soup	175	Y