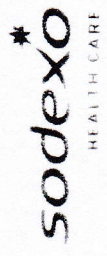




At Your Request-Room Service Dining

Patient Tray Assessment



5020 XG

a. Time meal order placed d. Time cart leaves kitchen
 b. Time meal order requested e. Time meal order delivered
 c. Time meal placed on "speed" cart f. Difference e or (b - 45 min.)

Section I Comments/Actions

Date

Floor

Diet

Temperature & Scoring Guide		Date	
Soaps, Creams & Hot Beverages	150°F / 66°C	3	145°F / 63°C
Hot Entrees	130°F / 55°C	3	125°F / 52°C
Starches & Vegetables	130°F / 55°C	3	129°F / 54°C
Fruits & Desserts	80°F / 40°C	3	51°F / 11°C
Salads & Potentially Hazardous Cold Foods	45°F / 7°C	3	46°F / 8°C
Milk, Dairy Products & Cold Beverages	41°F / 5°C	3	42°F / 6°C
Sections 1, 5 & 6	N/A		Fully acceptable/full bodied
Sections 3, 7 & 8	N/A		Needs improvement/some flavor

Number on the right side of each box indicates the possible total score for that category

Menu Type	Hot Foods & Beverages					Cold Foods & Beverages					Scored Points	Possible Points	% Achievement	
	Soup/Cereal	Entrée	Starch	Vegetable	Hot Beverage	Salad	Fruit	Dessert	Milk/Dairy	Cold Beverage				
Standard Temperature	150°F / 66°C	130°F / 55°C	130°F / 55°C	130°F / 55°C	150°F / 66°C	45°F / 7°C	50°F / 10°C	50°F / 10°C	41°F / 5°C	41°F / 5°C	41°F / 5°C	41°F / 5°C	120°F / 49°C	0
Temp of Food on Tray	3	3	3	3	3	3	3	3	3	3	3	3	60°F / 16°C	0
2 Actual Temperature	1	1	1	1	1	1	1	1	1	1	1	1	55°F / 13°C	0
3 Portion Size	2	2	2	2	2	2	2	2	2	2	2	2	51°F / 11°C	0
4 Appearance	2	2	2	2	2	2	2	2	2	2	2	2	51°F / 11°C	0
5 Quality & Preparation	2	2	2	2	2	2	2	2	2	2	2	2	Unacceptable	0
6 Taste & Aroma	1	1	1	1	1	1	1	1	1	1	1	1	Incorrect/sub	0
7 Missing Items or Subs	1	1	1	1	1	1	1	1	1	1	1	1		
8 Tray Completeness and Cleanliness	1	1	1	1	1	1	1	1	1	1	1	1		
Overall Quality	Satisfactory (96% - 95%)					Unsatisfactory (90% - 90%)					Grand Totals:			
Comment/Problem List	Evaluation Team Signatures													

A score of less than 90% requires a corrective action plan
 Any individual score with a score of less than 80% requires a corrective action plan
 Any hot food item < 120°F / 49°C yields an unacceptable tray
 Any cold potentially hazardous food item < 55°F / 13°C yields an unacceptable tray