

## Room Test Tray Evaluation

**Date:** \_\_\_\_\_ **Meal:** \_\_\_\_\_ **Wing/Hall:** \_\_\_\_\_

**Time cart left the kitchen:** \_\_\_\_\_

**Time cart arrived on hall:** \_\_\_\_\_

**Time tray delivered:** \_\_\_\_\_

**Was staff notified of cart/tray delivery?** \_\_\_\_\_

	Menu Item	Temp <30 Min. Prior to Meal Service*	Temp upon Delivery	Acceptable Delivery Temperature**
	<b>Entree</b>			40-55° (cold) 135-160° (hot)
	<b>Starch</b>			135-160°
	<b>Vegetable</b>			135-160°
	<b>Vegetable</b>			40-55° (cold) 135-160° (hot)
	<b>Beverage</b>			40-55° (cold) 145-180° (hot)
	<b>Beverage</b>			40-55° (cold) 145-180° (hot)
	<b>Beverage</b>			40-55°
	<b>Salad</b>			40-55°
	<b>Fruit/Dessert</b>			40-55° (cold) 145-180° (hot)
	<b>Hot Cereal</b>			145-160°

\*Food temperature obtained during holding process prior to meal service.

Hot foods/ beverages: >135°

Cold foods/beverages: <40°

\*\*Acceptable temperature to maximize food quality, palatability, and safety of food. Foods should not be held in the danger zone (41-135 degrees F) for more than 4 hours.

**Corrective action needed?** Yes \_\_\_\_\_ No \_\_\_\_\_

**Notes:**

**Completed by:** \_\_\_\_\_