**Home-Delivered Meal Temperature/Taste Test Log**

**Date:\_\_\_\_\_\_\_\_\_\_ Site Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Route Number:\_\_\_\_\_\_\_\_\_\_\_ Completed by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

For meal routes exceeding two hours, monthly food monitoring should be conducted (this can be done for the longest route). The meal should be delivered to the home within 3 hours of being removed from the temperature holding device. This directive is given under the assumption that if the **last meal on the longest meal route** has appropriate temperatures at the starting point and delivered to the home within three hours, then the meals delivered prior will also be in food safety compliance. If meal is to be sampled for satisfaction measures by a designated mealtime volunteer, the last three columns may also be completed.

|  |  |  |  |
| --- | --- | --- | --- |
| **Menu Item** | **\*Temperatures** | **Temperature****Conformance** | **Upon “delivery”, rate the following characteristics:** E – Excellent, VG – Very Good, F – Fair, P – Poor |
| **Starting Point: when foods are removed from temp control** |
| **Appearance** | **Quality & Preparation** | **Taste & Aroma** |
| Protein |  |  | [ ]  Y [ ]  N |  |  |  |
| Starch |  |  | [ ]  Y [ ]  N |  |  |  |
| Vegetable |  |  | [ ]  Y [ ]  N |  |  |  |
| Vegetable |  |  | [ ]  Y [ ]  N |  |  |  |
| Fruit |  |  | [ ]  Y [ ]  N |  |  |  |
| Dessert |  |  | [ ]  Y [ ]  N |  |  |  |
| Milk |  |  | [ ]  Y [ ]  N |  |  |  |
| Other |  |  | [ ]  Y [ ]  N |  |  |  |
| Other |  |  | [ ]  Y [ ]  N |  |  |  |
| Other |  |  | [ ]  Y [ ]  N |  |  |  |

|  |  |  |
| --- | --- | --- |
| **A.**Time food was removed from hot holding unit for meal packing:\_\_\_\_ | **B.**Time test meal is “delivered”:\_\_\_\_\_ | **\*\*Time Conformance:**Is the time span between A and B </=3 hours?[ ]  Y [ ]  N |

**\*Temperatures:** **Starting Point-** Take temperature of each food item when meal is removed from the temperature control device (holding oven/steam table/Cambro) and just prior to appropriate thermal packing measures for meal route delivery.

 Hot foods: **>/= 135°F**

 Cold foods/beverages: **</= 41°F**

**\*\*Time conformance:** </= 3 hours from the time the meal is removed from temperature holding devices until delivered to the home. The three hour window allows for compliance to the four hour rule: Foods should not be held in the danger zone (between 41-135 °F) for more than 4 hours.

***Corrective action needed*** if any food items do not meet temperature thresholds, meal delivery > 3 hours, or food items are rated “Poor”/”Very Poor”. Attach plan to this sheet.