Resource: Point of Service Temperature Audit Form

| Date: | | | | | | |
|-----------------------------|---------------|-----------------------|-------------------|--|----------------------|-------------------------|
| Wing/Hall/Dir | ning Room: | | | | | |
| Meal Service | (circle one): | Breakfast | Lunch | Dinner | | |
| Time cart/meal left kitchen | | Time cart/meal arrive | | ed: | d: Time meal served: | |
| | Menu Item | | | Temperature prior Temperature at to service time of service* | | |
| Entrée | | | | 10 30 | er vice | time of service |
| Starch | | | | | | |
| Vegetable | | | | | | |
| Side | | | | | | |
| Salad | | | | | | |
| Dessert | | | | | | |
| Soup/Hot Cereal | | | | | | |
| Beverage/Milk | | | | | | |
| Beverage/Milk | | | | | | |
| Other: | | | | | | |
| Other: | | | | | | |
| Other: | | | | | | |
| Corrective Acti | on Needed? | 1 Yes □ No | *Tem _l | perature at | time of servi | ice should be palatable |
| Additional Con | nments: | | | | | |
| | | | | | | |
| Completed by: | | | | | | |
| Reviewed by: | | | | D | ate: | |

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