

Patient Tray Quality Assurance Temperature Report

Summary:

The purpose of this report is to assure the highest quality and safety of our food by selecting random tray samples during breakfast for temperature inspection specifically at the time of delivery. Food quality is determined not only by ingredients and physical appearance to the customer, but is delivered within an acceptable temperature range for optimal customer satisfaction and acceptable food safety standards.

Methods:

On five separate occasions, a patient tray was randomly sampled from a delivery cart during the breakfast period immediately prior to delivery. All food items on the tray were tested for appropriate temperatures using a probe thermometer and recorded with the exception of safety sealed items. Temperature was taken with a probe thermometer and inserted approximately into the middle of the food item. The probe was left in at least 30 seconds or until the indicator stopped moving.

Results:

The results showed that out of the items sampled (n=18), 22% did not meet the temperature requirements.

Sample Tray #1:

Entrée

Oatmeal

Juice/Supplement

Sample Tray #:

All temperatures met

Sample Tray #3:

Eggs, Scrambled

Sample Tray #4:

All temperatures met

Sample Tray #5:

All temperatures met

Conclusion:

Although most trays met the temperature requirements, the first random tray sample had several items that were below the correct temperature. There are a variety of variables that could have played a role in this outcome including time food was dished, time food was placed on tray, how long the tray sat before being delivered, and how long delivery actually took. The items that appear to lose heat the quickest are scrambled eggs and oatmeal. This could be due to the evaporative nature of the scrambled eggs and how long they are sitting under heat lamps before delivery. The temperature of the oatmeal may be due to the bowls the oatmeal is placed in. Since the bowls are not heated, they may not be holding heat as effectively as the heated entrée holders. It is also observed that most oatmeal is dished for the tray before the entrée is even prepared. Overall, the food appearance was recorded as satisfactory and there were no missing items on any of the trays upon delivery.

Quality Assurance Temperature Check

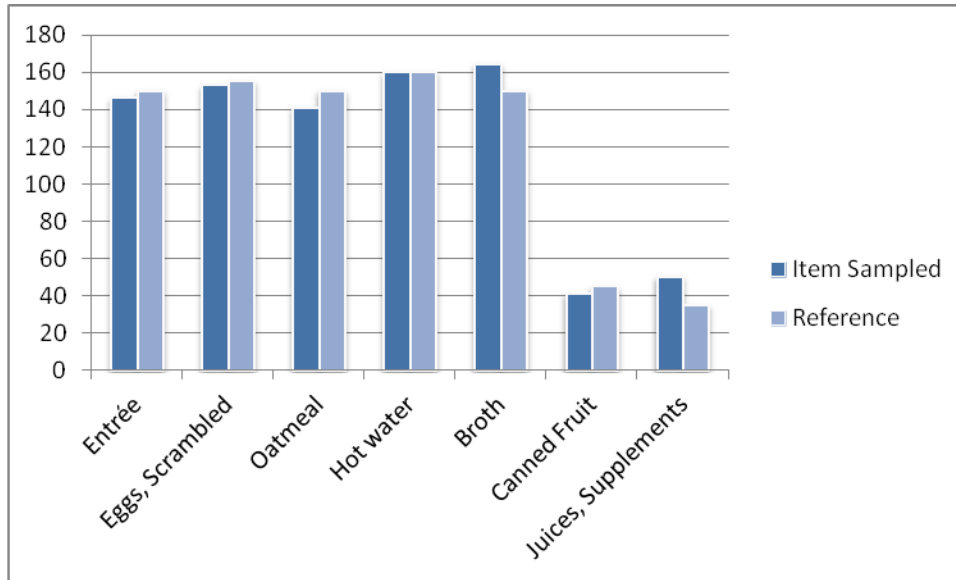
Item	Reference	Random Sample #	Date	Temperature (°F)	Acceptable Y/N
Entrée	165/150	1	14-Sep	146.1	No
Starch	180/150	1			
Vegetable	155/140	1			
Gravy	170/140	1			
Eggs, Scrambled	>155	1	14-Sep	153	?
Potatoes	160/150	1			
Cream Soups	200/155	1			
Broth Soups	180/155	1			
Strained Soups	180/155	1			
Oatmeal	180/150	1	14-Sep	141	No
Cream of Wheat	180/150	1			
Coffee	185/160	1			
Hot Water	190/160	1	14-Sep	159.9	Yes
Broth	185/150	1	14-Sep	164.4	Yes
Salad	40/45	1			
Sandwich	39/44	1			
Salad Dressing	1			
Canned Fruit/Apple Sauce	40/45	1	14-Sep	41	Yes
Pudding/Custard/Jell-O	40/45	1			
Yogurt	40/45	1			
Juices/Supplement	32/35	1	14-Sep	50.3	No
Ice Tea	32/38	1			
Milk	32/38	1			
Frozen Dessert	2/9	1			
Entrée	165/150	2	18-Sep	154	Yes

Starch	180/150	2			
Vegetable	155/140	2			
Gravy	170/140	2			
Eggs,Scrambled	>155	2			
Potatoes	160/150	2			
Cream Soups	200/155	2			
Broth Soups	180/155	2			
Strained Soups	180/155	2			
Oatmeal	180/150	2			
			18-		
Cream of Wheat	180/150	2	Sep	155.8	Yes
Coffee	185/160	2			
Hot Water	190/160	2			
Broth	185/150	2			
Salad	40/45	2			
Sandwich	39/44	2			
Salad Dressing	2			
Canned Fruit/Apple Sauce	40/45	2			
Pudding/Custard/Jell-O	40/45	2			
Yogurt	40/45	2			
Juices/Supplement	32/35	2			
Ice Tea	32/38	2			
Milk	32/38	2			
Frozen Dessert	2/9	2			
Entrée	165/150	3			
Starch	180/150	3			
Vegetable	155/140	3			
Gravy	170/140	3			
			19-		
Eggs,Scrambled	>155	3	Sep	144	No
Potatoes	160/150	3			
Cream Soups	200/155	3			
Broth Soups	180/155	3			
Strained Soups	180/155	3			
Oatmeal	180/150	3			
Cream of Wheat	180/150	3			
Coffee	185/160	3			
Hot Water	190/160	3			
			19-		
Broth	185/150	3	Sep	186.9	Yes

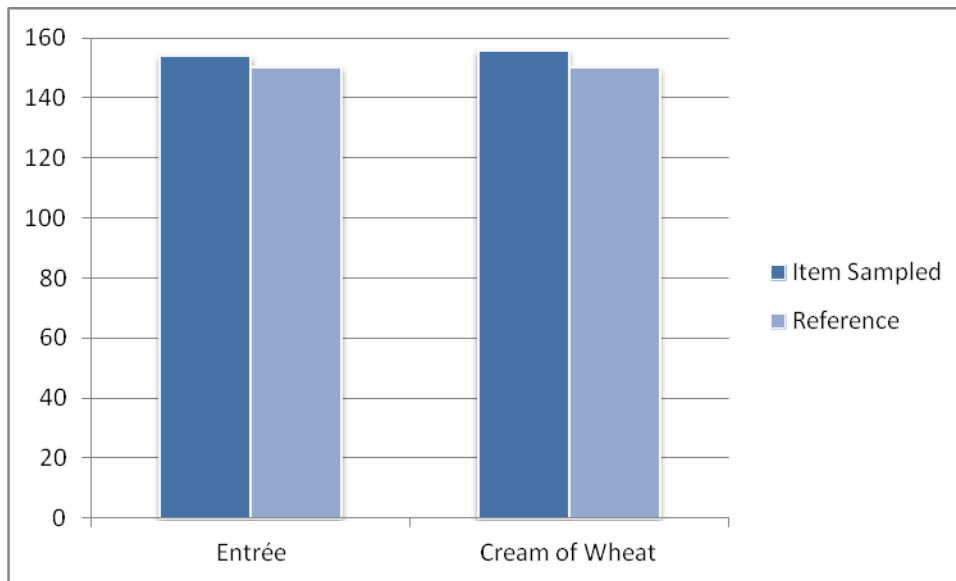
Salad	40/45	3			
Sandwich	39/44	3			
Salad Dressing	3			
Canned Fruit/Apple Sauce	40/45	3			
Pudding/Custard/Jell-O	40/45	3			
Yogurt	40/45	3			
Juices/Supplement	32/35	3			
Ice Tea	32/38	3			
Milk	32/38	3			
Frozen Dessert	2/9	3	19-Sep	8	Yes
Entrée	165/150	4	20-Sep	156	Yes
Starch	180/150	4			
Vegetable	155/140	4			
Gravy	170/140	4			
Eggs,Scrambled	>155	4			
Potatoes	160/150	4			
Cream Soups	200/155	4			
Broth Soups	180/155	4			
Strained Soups	180/155	4			
Oatmeal	180/150	4	20-Sep	152.6	Yes
Cream of Wheat	180/150	4			
Coffee	185/160	4	20-Sep	181.2	Yes
Hot Water	190/160	4			
Broth	185/150	4			
Salad	40/45	4			
Sandwich	39/44	4			
Salad Dressing	4			
Canned Fruit/Apple Sauce	40/45	4			
Pudding/Custard/Jell-O	40/45	4			
Yogurt	40/45	4			
Juices/Supplement	32/35	4			
Ice Tea	32/38	4			
Milk	32/38	4			
Frozen Dessert	2/9	4			
Entrée	165/150	5			
Starch	180/150	5			

Vegetable	155/140	5			
Gravy	170/140	5			
Eggs,Scrambled	>155	5	21- Sep	154	Yes
Potatoes	160/150	5			
Cream Soups	200/155	5			
Broth Soups	180/155	5			
Strained Soups	180/155	5			
Oatmeal	180/150	5			
Cream of Wheat	180/150	5			
Coffee	185/160	5	21- Sep	183	Yes
Hot Water	190/160	5			
Broth	185/150	5			
Salad	40/45	5			
Sandwich	39/44	5			
Salad Dressing	5			
Canned Fruit/Apple Sauce	40/45	5			
Pudding/Custard/Jell-O	40/45	5	21- Sep	44	Yes
Yogurt	40/45	5			
Juices/Supplement	32/35	5			
Ice Tea	32/38	5			
Milk	32/38	5			
Frozen Dessert	2/9	5			

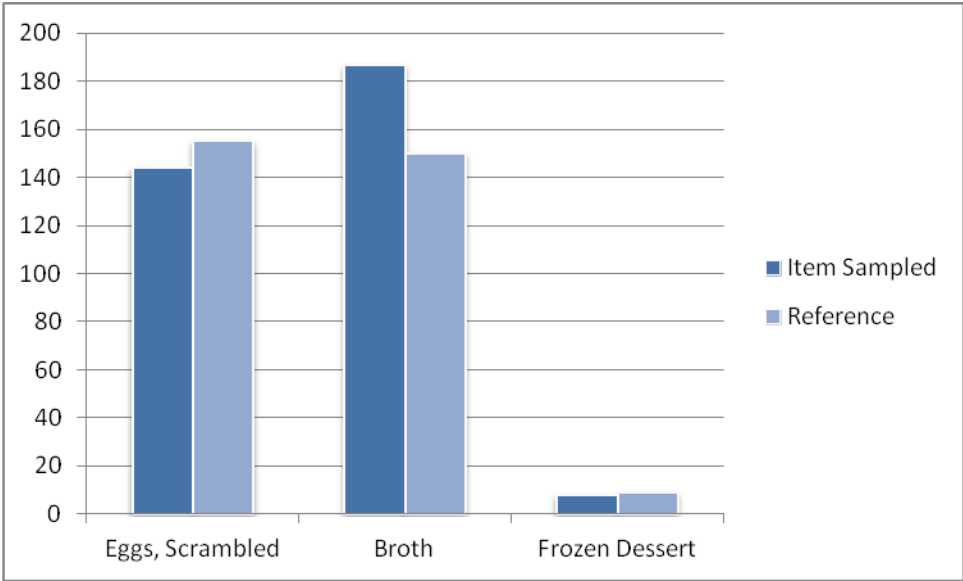
Random Sample #1



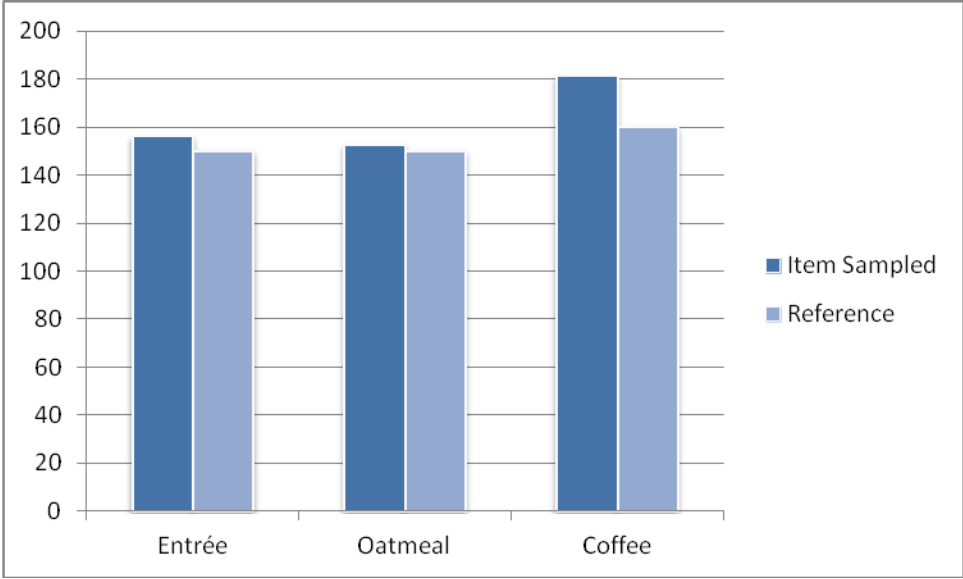
Random Sample #2



Random Sample #3



Random Sample #4



Random Sample #5

