

# Pandemic Foodservice Delivery

## In-Room Dining Tray Audit

Temperatures Taken Prior to Service

Hot foods >135 ° F

Cold Foods < 41 ° F

Check Yes	Meal Tray Setup Checklist
	Is the resident-specific meal ticket/diet order on the tray?
	Proper food/diet served (dislikes, choices, modification)
	Proper portions
	Proper texture
	Proper separation of cold foods from warm foods
	Bread/dinner roll wrapped separately
	Dessert/fruit of choice
	Beverages of choice
	Proper fluid consistency, also known as thickened liquids needed
	Proper use of food fortification or any supplements needed
	Proper utensils/Adaptive equipment
	Proper condiments/dressings for salads
	Napkins/hand sanitizer wipes
	Proper plate presentation