Georgia Nutritional Services, Inc

Summer Food Service Program

Daily Meal Record and Delivery Slip

2018 SUMMER meals FOR KIDS DELIVERY — FREEDOM TO EAT RIGHT

Sponsor Name: Georgia Nutritional Services, Inc

Meal Type: BREAKFAST

Site: _____

Meal Received: **Date:** _____ **Time:** _____ **PM**

Meal Count: _____

Meal Components

Items:	Food Temperature	Amount Received	Portion Size to be Served
1.			
2.			
3.			
4.			
5.			
6.			

*All Goods have been checked and recived in good condition.

Pick up/Delivery person's Signature	Date	Site Supervisor Signature

Food Service Management Company (FSMC): www.mealsforkids.com | email@mealsforkids.com | Ph:770-783-2303 |

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2018 SUMMER meals FOR KIDS DELIVERY — FREEDOM TO EAT RIGHT

Georgia Nutritional Services, Inc

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HACCP Temperature Records & Taste Panel Evaluations

Site Supervisor: _____

Location: _____

Meal Type	Breakfast	Lunch
Serving Time		

Date: _____

Menu Item	Portion Size	Internal Cooking Temperature (1)		Taste Panel (2)		Delivery/Holding (3)	
		Time	Temp °F	Code/Circle		Set up Time	Temp °F
				A	B		
				A	B		
				A	B		
				A	B		
				A	B		
				A	B		
				A	B		
Milk - 1%	Milk Temp. 35 -41°F	Use By Date:					

Assigned Meal Count

(1) HACCP Minimum Internal Temperature Requirements for Cooking Raw Foods

A. Poultry (solid and ground): 165°F (74°C)
B. Pork, Game: 155°F (68°C)
C. Roast Beef: 135°F (57°C) held for 45 min.
D. Veal, Lamb, Other Red Meat: 145°F (63°C)
E. Seafood: 145°F (63°C)
F. Stuffed Foods (meats, poultry, seafood, pasta): 165° (74°C)
G. Fresh (Shell) Eggs, Pasteurized Egg Dishes: 145°F (63°C)

(2) Taste Panel Evaluation

A = Acceptable
B = Corrective Action Required

(3) HACCP Minimum Delivery/Holding Temperature Requirements

HOLD HOT FOODS AT 135°F (57°C) OR ABOVE
HOLD COLD FOODS AT 41°F (4°C) OR BELOW

HACCP Recommended Serving Temperature

Cold Foods: 41°F (4°C) or below
Soups: 160-180°F (71-82°C)
Meat, Poultry, Seafood, and Eggs: 145-165°F (63-74°C)
Other Entrée: 160°F (71°C)
Sauces and Gravies: 160-180°F (71-82°C)
Vegetables: 160-180°F (71-82°C)

_____ _____
Site Supervisor Signature Date

***All Goods have been checked and recived in good condition.**

Choi Chang
Kitchen Production **Signature**

Tony Dennis
Kitchen Production Manager **Signature**

Name: _____
Delivery Driver **Signature**

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