

# Ohio Department of Rehabilitation and Correction

## Staff Dining Room Food Production Record

Vendor \_\_\_\_\_

Food Production Report (Cooks Worksheet)						
Day: _____				Meal: _____		
Portion Size	Menu Item	Recipe Number	Quantity Pulled	Substitutions and Back up foods	Temp in FS	
						Production Start Time
						Production End Time
						Serving Time Start
						Serving End Time

Food Production Statistics		Cooks Instructions			Leftovers Discarded (Waste)	Leftovers For Use (Amt Left)	Leftovers used for meal

Food Temperature Reports				Before Serve	During Serve	After Serve	Temperature Reports/Food Storage Areas			
							Coolers		Freezers	
Dish Machine Temps							Area	Temp	Area	Temp
	Wash									
	Final Rinse									
	Sanitizer Water									
							Dry Storage			
Pots and Pans									Area	Temp
	Wash									
	Final Rinse									

Pots & Pans Label:

Attach Test Strip:

Manager Signature	Date
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Comments