

Temperature on Arrival of chilled esteem meals:

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| WARD ORDER SHEET AND DAILY COOKING TEMPERATURE RECORD | | | | | | | | | | |
| Date: Ward: Start Time: Finish Time:  Name:  Plated Esteem meals should be tested in the protein item or thickest ingredient. Boost function should only be used once if required and the meal discarded if the temperature is not achieved.  **Plated Meals > 82°C, Soups > 82°C, Jacket Potatoes > 75°C, Ethnic Meals > 75°C, Puddings > 75°C.**  **Conventional Meals: Cooked to > 75C Service temperature > 63C**  **WARD HOST TO CHECK THE PATIENT INFORMATION BOARD/ WITH PATIENT PRIOR TO TAKING ORDER AND NOTE ANY PATIENT SPECIFIC REQUIREMENTS ( ALLERGY)**  CONFIRMATION PATIENT INFORMATION BOARD CHECKED:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Ward host signature | | | | | | | | | | |
| **Form completed by: Date:** | | | | | | | | | | |
| **Room** | **NHS/**  **Private** | **Starter** | **Temp** | **Main course** | **Temp** | **Boost** | **Dessert** | **Temp** | **Boost** | **Comments:**  **Including**  **ALLERGY information** |
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**Management Check By:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date Checked:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Manager to check the record and sign form. Retain for 6 months**