

Meal Delivery Ticket
(for use with single portion sizes)

Site: _____

Date: _____

Number of Meals Ordered:

Students: _____

Adults: _____

Total: _____

Temp at Serving/ Time *	Menu	Portion

*Record temperatures of potentially hazardous foods at serving time. Temperatures in violation must be circled with Corrective Action documented on the *Receiving Log*.

Initial for Receipt of Delivery: _____

Condiments Used:

Food Item(s)	Amount Used
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Other Foods Used (not sent by the delivery kitchen that day)

Food Item(s)	Amount Used
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Milk Recipe

List Kinds	List Percent OR Actual Count
_____	_____
_____	_____
_____	_____