Quality Score Card for Meat, Poultry, and Fish

Data	Name of Many Ham				
Date:	Name of Menu Item:_				
Proudly Prepared by					
Quality Scored by _					
when the food meets quality standard does food does not meet a	the standard and NO when a not apply to the food being	n it does g evaluat	not. Mar ted. Use	k NA (No the CON	to evaluate the quality. Mark YES of Applicable) when a specific IMENTS section to explain why a
				•	
APPEARANCE	ARD	YES	NO	NA	COMMENTS
Product appears mo	ist				
	mmed of any excess	0	0	0	
Product has been dr fat is visible.	rained and no cooking	0	0	0	
Color is a rich brown meat, poultry, or f	n, characteristic of the ish item.	0	О	0	
Browning is even and correct for the product (not too brown).		0	0	0	
Portions are uniform	in size.	0	0	0	
TEXTURE OR CON	SISTENCY	_			
Product is tender an	d easily chewed.	0			
Product can be piero minimum pressur		0	0	0	
Product is firm and r	noist.	0	0	0	
FLAVOR AND SEAS	SONING				
Product is juicy.		0		0	
	ppropriate for the product ste or freezer burn).	0	О	0	
Seasonings enhance but do not overpower the taste (no greasy taste, not too much salt).		0	0	0	
SERVICE TEMPER	ATURE				
Meat and poultry pro	oducts served hot –	0			

Meat or poultry products served cold – 40 °F or below

Quality Score Card for Sandwiches

Date:	Name of Menu Item:_				
Proudly Prepared by _					
Quality Scored by					
when the food meets t	he standard and NO whe not apply to the food bein	n it does	not. Mark	NA (No	to evaluate the quality. Mark YES t Applicable) when a specific MENTS section to explain why a
Remember, if a food doe	s not meet the quality standa	ards, it sho	ould not be	e placed o	n the serving line.
QUALITY STANDA	RD	YES	NO	NA	COMMENTS
APPEARANCE					
The proportion of san bread is balanced.	•	0	0	0	
Vegetable accompaniand not wilted.	ments are attractive	0	0	0	
If sandwich is toasted bread is even and		0	0	0	
TEXTURE OR CONS	SISTENCY				
Sandwich bread is fre	esh.	0	0	0	
Crumb is moist but no	ot doughy.	0	0	0	
Vegetables, if used, a	re crisp.	0	0	0	
FLAVOR AND SEAS	ONING				
Flavors of the filling, s accompaniments of	spread, and complement each other.	0	0	0	
Bread is free from fore as rancid fat or sou		0	0	0	

0

0

0

SERVICE TEMPERATURE

Cold sandwiches: 34 °F–38 °F

Hot sandwiches: 135 °F or above

Quality Score Quick Breads

Date:	Name of Menu Item:_				
Proudly Prepared	by				
Quality Scored by					
when the food me quality standard do food does not mee	ets the standard and NO whences not apply to the food beinget a standard.	n it does ig evaluat	not. Marl ted. Use	k NA (No the COM	to evaluate the quality. Mark YES of Applicable) when a specific IMENTS section to explain why a
Remember, if a food	does not meet the quality stand	ards, it sho	ould not be	e placed c	on the serving line.
QUALITY STAN	IDARD	YES	NO	NA	COMMENTS
APPEARANCE					
Color is evenly lig	ght to golden brown.	0	0	0	
Sides are even a	nd straight.	0	0	0	
Muffins have slight with no cracks		0	О	О	
Muffins have roug	gh, pebbled tops.	0		0	
Biscuits have leve	el tops with no bumps.	0	0	0	
TEXTURE OR CO	ONSISTENCY	'			
Crust is tender.		0	0	0	
Crumb is moist b	ut not doughy.	0	0	0	
Texture is even w or tunnels.	rithout large holes	0	0	0	
Bread breaks easily without crumbling.		0	0	0	
FLAVOR AND SI	EASONING	•	•	•	
Bread is fresh-tas	sting.	0	0	О	
Bread is free from rancid fat or so	n foreign flavors such as our taste.	0	0	О	
Flavor is light and	pleasing.	0	0	0	

SERVICE TEMPERATURE

60 °F-120 °F

Quality Score Card for Yeast Breads

Date: Name of Menu Item:	Name of Menu Item:				
Proudly Prepared by					
Quality Scored by					
Directions: When the food is ready to serve, use when the food meets the standard and NO whe quality standard does not apply to the food being food does not meet a standard.	n it does	not. Marl	k NA (No	ot Applicable) when a specific	
Remember, if a food does not meet the quality stand	ards, it sho	ould not be	e placed o	on the serving line.	
QUALITY STANDARD	YES	NO	NA	COMMENTS	
APPEARANCE					
Color of crust is golden brown.	0	0			
Color is smooth, free from air bubbles.	0	0	0		
Slices of bread are uniform in size.	0	0	0		
Rolls are uniform in size.	0	0	0		
Color of the interior is creamy white (or light brown, depending on the type of flour used).	0	0	0		
TEXTURE OR CONSISTENCY					
Crust is tender (French bread or other hard crust breads should have a crisp crust).	0	0	0		
Grain is moist.	0	0	0		
Grain is fine and even (free from holes).	0	0	0		
Crumb is elastic.		0	0		
FLAVOR AND SEASONING					
Bread is fresh-tasting with a nut-like flavor.		0	0		
Bread is free from foreign flavors such as	0	0	0		

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SERVICE TEMPERATURE

No lower than 60 °F

Quality Score Card for Sauces

Date: Name of Menu Item:					
Proudly Prepared by					
Quality Scored by					
Directions: When the food is ready to serve, us when the food meets the standard and NO when quality standard does not apply to the food being food does not meet a standard. Remember, if a food does not meet the quality standard.	n it does g evaluat	not. Marl ted. Use	k NA (No the COM	t Applicable) when a specific MENTS section to explain why a	
QUALITY STANDARD	YES	NO	NA	COMMENTS	
APPEARANCE					
No lumps are visible.	0	0	0		
There is no visible fat or scum.	0	0	О		
Color is consistent with the main ingredients.	0	0	0		
The sauce/gravy appears fresh, not too jellied.		0	0		
TEXTURE OR CONSISTENCY		-			
Thickness is about like corn syrup.	0	0	0		
There are no lumps.	0	0	0		
Added ingredients are fork-tender.	0	0	0		
FLAVOR AND SEASONING					
Seasonings are balanced with no one additive predominant (salt is not an obvious taste).	0	0	0		
Thickener has been thoroughly cooked, so there is no starchy taste.	0	0	0		
True flavor with no taste of burned thickener or off-flavor.	0	0	0		
The sauce or gravy complements the food					

SERVICE TEMPERATURE

135 °F or above

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Quality Score Card for Eggs

Date:	Name of Menu Item:
Proudly Prepared by	
Quality Scored by	
when the food meets the	od is ready to serve, use this Quality Score Card to evaluate the quality. Mark YES standard and NO when it does not. Mark NA (Not Applicable) when a specific apply to the food being evaluated. Use the COMMENTS section to explain why a

Remember, if a food does not meet the quality standards, it should not be placed on the serving line.

food does not meet a standard.

QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Product appears moist, but not watery.	0	0	0	
No oil or fat is visible.	0	0	0	
Egg yolk is bright yellow and white is opaque, with no evidence of greening.	0	0	0	
TEXTURE OR CONSISTENCY				
Product is fork-tender.	0	0	0	
Product is moist, not dry.	0	0	0	
Food items within the product have a defined texture.	0	0	0	
Egg mixture is soft, without accumulated water (weeping).	0	0	0	
FLAVOR AND SEASONING				
Ingredients have a balanced taste.	0	0	0	
Product is free from a burned taste or off-flavor.	0	0	0	
Seasonings are well blended.	0	0	0	
SERVICE TEMPERATURE				
135 °F or above	0	О	О	

Quality Score Card for Dairy Products

Date:	Name of Menu Item:
Proudly Prepared by	
Quality Scored by	
when the food meets the	od is ready to serve, use this Quality Score Card to evaluate the quality. Mark YES standard and NO when it does not. Mark NA (Not Applicable) when a specific apply to the food being evaluated. Use the COMMENTS section to explain why a ndard.

QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Product appears moist, but not watery.	0	0	0	
Cheese topping is melted, but not stringy.	0	0	0	
No oil or fat is visible.	0	0	О	
TEXTURE OR CONSISTENCY				
Product is fork-tender.	0	0	О	
Product is moist, not dry.	0	0	0	
Food items within the product have a defined texture.	0	0	0	
FLAVOR AND SEASONING				
Ingredients have a balanced taste.	0	0	О	
Product is free from a burned taste or off-flavor.	0	0	0	
Seasonings are well blended.	0	0	0	
SERVICE TEMPERATURE				
135 °F or above	0	0	0	

Quality Score Card for Soups

Date:	te: Name of Menu Item:				
Proudly Prepared by					
Quality Scored by					
when the food meets the	e standard and NO when	n it does	not. Mark	NA (No	to evaluate the quality. Mark YES t Applicable) when a specific MENTS section to explain why a
Remember, if a food does	not meet the quality standa	ards, it sho	ould not be	e placed o	on the serving line.
QUALITY STANDAR	RD.	YES	NO	NA	COMMENTS
APPEARANCE					
Ingredients do not app	ear overcooked.	0	0	0	
There is no visible fat of	or scum.	0	0	О	
Color is consistent with	the main ingredients.	0	0	0	
TEXTURE OR CONSI	STENCY				
Thickness is appropria	te for type of soup.	0	0	0	
Added ingredients are	fork-tender.	О	0	0	
FLAVOR AND SEASO	NING	·		^	

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Seasonings are balanced with no one additive

If a thickener is used, it has been thoroughly

cooked, so there is no starchy taste.

True flavor with no taste of burned ingredients

The ingredients of the soup complement

or off-flavor.

each other.

150 °F-170 °F

SERVICE TEMPERATURE

predominant (salt is not an obvious taste).

Quality Score Card for Pasta, Rice, Grains

Date:	Name of Menu Item:				
Proudly Prepared by __					
Quality Scored by					
Directions: When the when the food meets quality standard does food does not meet a	the standard and NO who not apply to the food bei	en it does ng evaluat	not. Marl ed. Use	k NA (No the COM	to evaluate the quality. Mark YES of Applicable) when a specific IMENTS section to explain why a on the serving line.
QUALITY STANDA	ARD	YES	NO	NA	COMMENTS
APPEARANCE					
Pasta strands or pied	ces are distinct.	0	0	0	
Rice grains are intact	t (still whole).	0	0	0	
Grains/cereals have grains, or flakes.	distinct particles,	0	О	О	
Product is moist but i	not watery.	0	0	0	
No oil or fat is visible.		0	0	0	
TEXTURE OR CONS	SISTENCY	•			
Pasta pieces are tene gummy.	der <i>(al dente)</i> but not	0	О	0	
Rice/grains are firm,	but tender, fluffy.	0	0	0	
Cereal is thick but no	t gummy.	0	0	0	
Product does not have	ve lumps.	0	0	0	
FLAVOR AND SEAS	ONING				
Flavor is bland, but d	oes not taste starchy.	0	0	0	
Flavor is typical of the	grain.	0	0	0	
Product is free from a taste.	scorched or burned	0	0	0	
A mixed dish is well seasoned but not to excess.		0	О	0	
SERVICE TEMPERA	ATURE				
Hot pasta, rice, and of 135 °F or above	grain dishes –	0	0	0	

Cold pasta, rice, or grain salads – 34 °F–38 °F

Quality Score Card for Dry Beans and Peas

Date:	Name of Menu Item:
Proudly Prepared by	
Quality Scored by	

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

QUALITY STANDARD	YES	NO	NA	COMMENTS	
	IES	NO	INA	COMMENTS	
APPEARANCE					
Product appears moist, but not watery.	0	0	0		
Beans or peas retain their shape.	0	0	0		
No oil or fat is visible.	0	0	0		
TEXTURE OR CONSISTENCY					
Product has a soft texture.	0	0	0		
Product is moist, not dry.	0	0	0		
Product gives little resistance to bite.	0	0	0		
FLAVOR AND SEASONING					
Flavor is distinctive for the specific beans or peas.	0	0	0		
Product is free from a scorched or burned taste.	0	0	0		
Seasonings are well blended.	0	0	0		
SERVICE TEMPERATURE					
135 °F or above	0	0	0		

Quality Score Card for Salads

Date:	Name of Menu Item:
Proudly Prepared by	
Quality Scored by	
D:	1: 0 II 0 0 1 1 1 1 II 1 1 1 1 1 1 1 1 1 1

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

QUALITY STANDARD	YES	NO	NA	COMMENTS	
APPEARANCE					
Bright color is typical of the fresh greens.	0	0	0		
Bright color is typical of other fresh ingredients (no discoloration).	0	0	0		
Salad appears moist, not dry or excessively wet.	0	0	О		
Salad ingredients are cut evenly.	0	0	0		
Salad ingredients appear crisp, not limp.	0	0	0		
Garnish is edible and appropriate for the salad.	0	0	0		
TEXTURE OR CONSISTENCY					
Salad ingredients are crisp, not soggy.	0	0			
Meat or pasta/rice salads are tender but not mushy.	0	0	0		
FLAVOR AND SEASONING					
Salad ingredients have a fresh, distinctive flavor.	0	0	0		
Seasonings enhance the salad but are not too salty or too tart.	0	0	0		
A variety of salad dressings are available.	0	0	0		
SERVICE TEMPERATURE					
Chilled – 34 °F – 38 °F	0	0	0		

Quality Score Card for Cooked Vegetables

te: Name of Menu Item:						
Proudly Prepared by						
Quality Scored by						
Directions: When the food is ready to serve, us when the food meets the standard and NO whe quality standard does not apply to the food bein food does not meet a standard. Remember, if a food does not meet the quality standard.	n it does g evaluat	not. Marl ed. Use	k NA (No the COM	ot Applicable) when a specific IMENTS section to explain why a		
QUALITY STANDARD	YES	NO	NA	COMMENTS		
APPEARANCE						
Bright color typical of the vegetable.	0	0	0			
Vegetable pieces are similar in size.	0	0	0			
Vegetable pieces are intact (pieces are not overcooked with a mushy appearance).	0	0	0			
Garnish is edible and appropriate for the dish.		0	0			
TEXTURE OR CONSISTENCY						
Vegetable is fork-tender (slightly crisp and not overcooked).	0	0	0			
All pieces of the vegetable have the same texture.	0	0	0			
Vegetables in casserole-type recipes are well blended, tender, and identifiable.	0	0	0			
FLAVOR AND SEASONING						
Vegetable has a definite, good flavor.	0	0	0			
Seasonings are detectable but not overpowering.	0	0	О			
Seasonings enhance the vegetable flavor.	0		\circ			
A minimal amount of salt has been added (according to recipe if applicable).	0	О	О			
If a sauce is used, it complements the vegetable (mild, not overpowering).	0	0	0			

SERVICE TEMPERATURE

Hot – 135 °F or above

Quality Score Card for Fresh Fruits and Fruit Menu Items

Date:	Name of Menu Item:
Proudly Prepared by _	
Quality Scored by	
when the food meets th	ood is ready to serve, use this Quality Score Card to evaluate the quality. Mark YES e standard and NO when it does not. Mark NA (Not Applicable) when a specific ot apply to the food being evaluated. Use the COMMENTS section to explain why a candard.

	•		•	· ·		
QUALITY STANDARD	YES	NO	NA	COMMENTS		
APPEARANCE						
Color is typical of the ripe fruit(s).	0	0	0			
Color is fresh (not marred by discoloration from oxidation).	0	0	0			
Fruit pieces are similar in size.		0	0			
Fruit pieces are intact.	0	0	0			
Garnish is edible and appropriate for the dish.	0	0	0			
TEXTURE OR CONSISTENCY	TEXTURE OR CONSISTENCY					
Fruit is at the peak of ripeness.	0	0	0			
All pieces of the fruit have the same texture.	0	0	0			
FLAVOR AND SEASONING						
Fruits have a pleasing, slightly sweet, ripe flavor.	0	0	0			
If seasonings have been used, they are detectable but not overpowering.	0	0	0			
Seasonings enhance the fruit flavor.	0	0	0			
If a dressing or sauce is used, it complements the fruit (mild, not overpowering).	0	0	0			
SERVICE TEMPERATURE						
Chilled – 34 °–38 °F	0	O	О			
detectable but not overpowering. Seasonings enhance the fruit flavor. If a dressing or sauce is used, it complements the fruit (mild, not overpowering). SERVICE TEMPERATURE	0	0	0			

Quality Score Card for Baked Fruits and Fruit Desserts

Date:	Name of Menu Item:_				
Proudly Prepared by _					
Quality Scored by					
when the food meets th	ne standard and NO whe not apply to the food bein	n it does	not. Marl	k NA (No	to evaluate the quality. Mark YES of Applicable) when a specific IMENTS section to explain why a
Remember, if a food does	s not meet the quality standa	ards, it sho	ould not be	e placed o	on the serving line.
QUALITY STANDA	RD	YES	NO	NA	COMMENTS
APPEARANCE					
Fruit pieces are simila	r in size.	0	0	0	
Fruit pieces are intact		0	0	0	
Garnish is edible and	appropriate for the dish.	0	О	0	
Pastry or topping has	a golden brown color.	0	О	0	
Pastry has a blistery s	surface.	0	О	О	
TEXTURE OR CONS	ISTENCY				
All pieces of the fruit h	nave the same texture.	0	0	0	
Pastry has a flaky or r	nealy texture.	0	0	0	
Pastry cuts easily.		0	0	О	
FLAVOR AND SEASO	ONING	•			
Fruits have a pleasing flavor.	, slightly sweet, ripe	0	0	0	
If seasonings have been detectable but not of		0	0	О	
Seasonings enhance t	he fruit flavor.				

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Pastry has a pleasant, bland flavor.

Hot Baked Fruit – 135 °F or above

SERVICE TEMPERATUREPastry Dessert – 60 °–70 °F