**Food & Nutrition: Dietary Temperature Log - Quality Assurance Report**

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| --- | --- | --- | --- | --- | --- | --- |
|  | **Current Month**  **Omissions/Opportunities** | **Error %** | **Prior Month**  **Omissions/Opportunities** | **Error %** | **Past Prior Omissions/Opportunities** | **Error %** |
| Fridge #1  AM | Ex: 3/62 | 5% | EX: 5/60 | 8% | Ex: 8/62 | 13% |
| Fridge #1  PM |  |  |  |  |  |  |
| Fridge #2  AM |  |  |  |  |  |  |
| Fridge #2  PM |  |  |  |  |  |  |
| Freezer #1  AM |  |  |  |  |  |  |
| Freezer #1  PM |  |  |  |  |  |  |
| Freezer #2  AM |  |  |  |  |  |  |
| Freezer #2  PM |  |  |  |  |  |  |
| Cooling Log |  |  |  |  |  |  |
| Tray Line/Temp Log |  |  |  |  |  |  |

Instructions: Count the omissions against opportunities for logging temperatures for the month and place under the current month. Keep the prior months rates on the form back two months to review improvement trend. Any negative trend or value above the threshold needs to have an action initiated to correct.

Threshold: 10% or less omission of all temperature logs