

### August Unit Rouding/Monitoring

Cart #	Unit #	Docking station	Temperature findings Hot / Cold	Action Taken	Test Tray
2	CTU-A	1	263/41	<b>NOTE:</b> Wesley we look for consistency, there is so many issues you can diagnose when a docking station doesn't function. This is another challenge we are working on getting our supervisors out there and educated. On the positive, This month looks way better than last month and the more they get out there the more comfortable they get wit noting what they see and being able to give insight on how to help us correct it.	CTU-A
20	CTU-A	2	264/38		L- 173/37 Good
21	CTU-a	1	260/40		B - 192/38
13	CTU-B	2	262/50		
20	CTU-a	1	239/33		
33	CTU-A	2	264/29		
19	CTU-B	1	262/49		
99	CTU-B	2	263/45		
38	CTU-A	1	265/43		
64	CTU-A	2	263/64		
2	CTU-B	1	265/30		
No Number	CTU-B	2	214/40		
95	CTU-A	1	212/39		
45	CTU-A	2	193/41		
155	CTU-A	1	208		
	FC	2	Were already gone		FC
	FC	3	Were already gone		L- food was taken
14	FC	4	Unhooked		L- 169/43 BAD
24	FC	6	162/40		Roast beef ver
31	FC	7	170/42	Cart needs top latch	D- 189/??
95	FC	9	Unhooked		
	FC	10,11,12,13	Already gone		
13	FC	5	251/37		
64	FC	10	245/49		
71	FC	12	200/33		
	FC	8	Not cooking Properly	Waiting on Docking staton #7 ro stop wlll cook there a	
108	FC	11	255/44		
96	FC	13	262/56		
0	FC	7	260/53		
14	FC	4	254/38	**MANY DRAIN PANS ARE FULL**	
0	FC	3	251/39	TIS DRAINED CHECK ON GOING FORWARD WHO IS ACCOU	
19	FC	2	238/37	STATION #6 NOT WORKING!	
21	FC	2	Was off before could check		
26	FC	6	Unhooked	Food Issue Noodles were hard (lid was off)	
30	FC	4	164/50	Dry noodles	
0	FC	3	164/55	Dry noodles	
999	FC	8	164/49		
no Number	FC	9	165/37	Dry Noodles	
no Number	FC	13 overflow	Off/Off	Dry Noodles	
27	FC	3	257/57		
98	FC	10	199/55		
55	FC	11	201/40	Cold temps	
69	FC	12	209		
56	FC	13	??		
0	FC	4	166/42		
7	FC	5	188/44		
30	FC	2	131/49	Cold Temps on Docking station	
51	FC	1	205/49		
62	FC	2	215/49		
70	FC	4	225/38		
1	FC	1	250/38		
14	FC	2			
111	FC	3	221/36	Cart 115 Cold side	
48	CT-C,D,E	3	162/59	Drain pans Full and water on the Floor	
92	CT-C,D,E	4	157/89	Hot on col side called into Power house.	
	CT-C,D,E	5	Not cooking yet		
	CT-C,D,E	6	Not cooking yet		
87	CT-C,D,E	7	163/46		
102	CT-C,D,E	2			
103	CT-C,D,E	3	161/48		
76	CT-C,D,E	4	175/49		
No Number	CT-C,D,E	6	177/46		
97	CT-C,D,E	1	173/50		
102	CT-C,D,E	2	214/49		
79	CT-C,D,E	3	167/47		
103	CT-C,D,E	5	181/50		
50	CT-C,D,E	3	163/47	Biscuits on the hot side..	
57	CT-C,D,E	4	126/66		
110	CT-C,D,E	5	158/68		
102	CT-C,D,E	6	195/44		
101	CT-C,D,E	7	167/40		
101	CT-C,D,E	3	178/58		
87	CT-C,D,E	4	199/47		
58	CT-C,D,E	5	171/50		
102	CT-C,D,E	6	165/40		
101	CT-C,D,E	2	166/48		
52	CT-C,D,E	3	160/55	Drain pan is full/water on floor	
85	CT-C,D,E	5	162/48		
48	CT-C,D,E	6	224/52		
111	CT-C,D,E	7	166/48	Drain pan is full/water on floor	
65	DDDP-East	5	205/35		
66	DDDP-East	3	256/38		
90	DDDP-East	2	215/37		
106	DDDP-East	1			

Person Rounding \_\_\_\_\_ Date \_\_\_\_\_

**FC**

Person you spoke with \_\_\_\_\_

Docking Station A: # \_\_\_\_\_ Hot Temp \_\_\_\_\_ Cold Temp \_\_\_\_\_

Docking Station Clean \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_ Cart # \_\_\_\_\_ Cart Clean \_\_\_\_\_ Yes \_\_\_\_\_ NO \_\_\_\_\_

Drain Pan full \_\_\_\_\_ yes \_\_\_\_\_ no \_\_\_\_\_ Portion Control \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_

Note: \_\_\_\_\_

Docking Station B: # \_\_\_\_\_ Hot Temp \_\_\_\_\_ Cold Temp \_\_\_\_\_

Docking Station Clean \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_ Cart # \_\_\_\_\_ Cart Clean \_\_\_\_\_ Yes \_\_\_\_\_ NO \_\_\_\_\_

Drain Pan full \_\_\_\_\_ yes \_\_\_\_\_ no \_\_\_\_\_ Portion Control \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_

Note: \_\_\_\_\_

Docking Station C: # \_\_\_\_\_ Hot Temp \_\_\_\_\_ Cold Temp \_\_\_\_\_

Docking Station Clean \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_ Cart # \_\_\_\_\_ Cart Clean \_\_\_\_\_ Yes \_\_\_\_\_ NO \_\_\_\_\_

Drain Pan full \_\_\_\_\_ yes \_\_\_\_\_ no \_\_\_\_\_ Portion Control \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_

Note: \_\_\_\_\_

Docking Station E: # \_\_\_\_\_ Hot Temp \_\_\_\_\_ Cold Temp \_\_\_\_\_

Docking Station Clean \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_ Cart # \_\_\_\_\_ Cart Clean \_\_\_\_\_ Yes \_\_\_\_\_ NO \_\_\_\_\_

Drain Pan full \_\_\_\_\_ yes \_\_\_\_\_ no \_\_\_\_\_ Portion Control \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_

Note: \_\_\_\_\_

Docking Station F: # \_\_\_\_\_ Hot Temp \_\_\_\_\_ Cold Temp \_\_\_\_\_

Docking Station Clean \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_ Cart # \_\_\_\_\_ Cart Clean \_\_\_\_\_ Yes \_\_\_\_\_ NO \_\_\_\_\_

Drain Pan full \_\_\_\_\_ yes \_\_\_\_\_ no \_\_\_\_\_ Portion Control \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_

Note: \_\_\_\_\_

Docking Station H: # \_\_\_\_\_ Hot Temp \_\_\_\_\_ Cold Temp \_\_\_\_\_

Docking Station Clean \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_ Cart # \_\_\_\_\_ Cart Clean \_\_\_\_\_ Yes \_\_\_\_\_ NO \_\_\_\_\_

Drain Pan full \_\_\_\_\_ yes \_\_\_\_\_ no \_\_\_\_\_ Portion Control \_\_\_\_\_ yes \_\_\_\_\_ No \_\_\_\_\_

Note: \_\_\_\_\_