## Exhibit H

MENU PORTION QUALITY CONTROL (MPQC)

Week 2 TU		SDAY Congregate		te Site:	Grake		Date: 12/4		/18			
DAILY MEAL COUNT REPORT			AMENDED MEAL COUNT				MEALS SERVED			APPROVALS		
FINAL RESERVED MEALS +3 MEALS		# of additional meals provided (1,2, 3 Free. If 4+ meals served over)			# of Meals Served			City Only: # of Meals Lost			Unitials Signify Ammended Numbers	
A 12 +B 32 = 44		A 3	A 2 +B 4 =			A 14 +B 30 = 50			A +B =			Selvico:
,			HOT HOLDING					HOT HOLDING				
30oz BOWL				>140°	>140°	>140°	3C PLATE			>140°	>140°	>140°
	A MEAL	Portion	when finished cooking	into catering truck	delivered to satellite site	in well at service	B MEAL	Portion	when finished cooking	into catering truck	delivered to satellite site	in well at service
Protein 2-3 oz	TURKEY APPLE SALAD	1 EACH	34	34	37	37	LEMON BAKED COD (on top of rice)	1 EACH	175	175	170	165
Vegetable #1	IN ENTRÉE	1/2 CUP					ROASTED CAULIFLOWER	1/2 CUP	160	160	155	150
Vegetable #2	TOMATO BASIL SOUP (squat cup)	6oz	140	140	185	180	DILLED CARROTS	1/2 CUP	170	170	165	160
Grain 4 oz	TOASTED CROUTON (on top of soup)	1 EACH	17-				RICE PILAF	1/2 CUP	190	190	185	170
Fruit 4 oz	FRUIT	1 EACH	35	35	37	37	FRUIT	1 EACH	35	35	37	37
Milk 8 oz	MILK	1/2 PINT	35	35	3	37	MILK	1/2 PINT	35	35/	37	37
	SALAD DRESSING	1PC	RT -									
Equipment Temperatures			Freezer: Re		frigerator: Warming Cabinet:		Steam Table: Truck:		Hot   Cold			
Keep cold food/milk at or below 40°												
Apron and Towel Drop Off: # Aprons: # Towels: Initial:         Apron and Towel Pick Up: # Aprons: # Towels: Initial:												
Comments:												
Signature:					Signature:	764	Site Server	Signature: Program Supervisor or QA				rvisor or QA