momofuku

PRODUCTION TASTING LOG

Purpose:	This log will track the items produced and tasted during a production (prep) shift.
Directions:	Before the end of each prep shift, the chef must taste all items produced. All items prepped on previous days must be tasted to ensure quality. The log must contain the item names, names of the cook responsible for prepping that item, and the result. Include the production date when checking expiring items.

Tasting Date	Item Name	Cook Name	Results/Tasting Notes	Date of Production