



## **IDDSI Audit Tool**

Product or food tested			
If heated, heating method(s)			
Temperature when tested at:	°C/°F time of service	°C/°F 15 mins after serving	°C/°F 30 mins after serving

## Instructions

Level 4 Pureed <u>critical</u> tests include Appearance + Fork Drip Test + Spoon Tilt Test OR if these are not available Finger Test. Chopstick test not appropriate.

The food item must pass or meet criteria for any row marked \*

		Meets criteria at			
Tests	Time of	15 mins	30 mins		
	service	after serving	after serving		
Critical: Appearance					
* No lumps	□Yes □No	□Yes □No	□Yes □No		
Critical: Fork Drip Test (metal dinner fork needed)					
* Food sits in a mound above the dinner fork (a small amount may form a tail below the dinner fork)		□Yes □No	□Yes □No		
* Does not drip or flow continuously through dinner fork	□Yes □No	□Yes □No	□Yes □No		
Critical: Spoon Tilt Test (teaspoon needed)					
* Holds shape on teaspoon	□Yes □No	□Yes □No	□Yes □No		
* Food slides off teaspoon with little food left on teaspoon (i.e. <u>not</u> sticky)	□Yes □No	□Yes □No	□Yes □No		
May spread or slump slowly on a flat plate	□Yes □No	□Yes □No	□Yes □No		
Alternative if Fork or Spoon not available: Finger Test					
* Hold a sample on fingers without it dripping through continuously	□Yes □No	□Yes □No	□Yes □No		
* Food slides smoothly and easily between fingers	□Yes □No	□Yes □No	□Yes □No		
Food may leave noticeable residue on fingers but is <u>not</u> sticky	□Yes □No	□Yes □No	□Yes □No		
Preferred but not critical: Fork Pressure Test					
Prongs of fork make clear pattern on surface OR food briefly retains dinner fork indentation marks		□Yes □No	□Yes □No		
OVERALL CONCLUSION: Does the sample meet the criteria for:					
Level 4 Pureed?	□Yes □No	□Yes □No	□Yes □No		

Notes:

- \* A puree needs to be able to be put in the mouth and swallowed whole. No chewing and no bolus formation skills should be needed to eat this consistency.
- \* If you can pick the sample up in your hands and could bite a piece of it (e.g. moulded puree), the sample is not a puree and poses a choking risk.
- \* Please see also <a href="http://iddsi.org/framework/food-testing-methods/">http://iddsi.org/framework/food-testing-methods/</a>.

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