



ENSURE YOUR RESIDENTS' HEALTH AND HAPPINESS



For foodservice operators in senior living settings, meeting safety and dietary requirements is job No. 1 – and it's not an easy one. The goal, however, shouldn't be merely to provide care for residents, but also to offer comfort and personalized service that elevates your facility from standard to special.

BluePrint Menu Management System® Tray Card is a resident management solution that can do exactly that, furnishing you with the streamlined tools to improve the quality, consistency and safety of your operation.



How It Works

BluePrint Menu Management System Tray Card features resident-card files, production tallies, weight-tracking and access to a wide range of resident reports. It provides a simple and cost-effective method for fulfilling resident foodservice preferences, addressing safety concerns and improving operational efficiency – all while simplifying regulatory compliance.

Powered By
cbord®



The Challenge

Resident dietary restrictions and dining preferences need to be tracked and honored.

The Solution

The BluePrint Menu Management System® Tray Card data hierarchy model enables users to establish standards for services related to dietary restrictions, allergens, supplements, nourishments, adaptive equipment and common preferences. The system is flexible and allows sites to meet the unique needs of their resident population. Foodservice operators can harness the power of the BluePrint Menu Management System Tray Card to significantly reduce data entry, instantly update standards and share common foods and settings across the organization.

FEATURES

- Resident card file
- Record of individual preferences
- Resident dining location by resident and by meal
- Printed resident TrayCards, nourishment/snack labels
- Production tallies
- Enterprise structure for chain sites
- Partnership with CBORD, which provides 24/7 technical support

INTEGRATION

- TrayCard integrates with BluePrint Menu Management System, a Value Added Service from US Foods®, to:
- Assist with cycle menu planning and execution
 - Leverage menu items, diets and allergen settings from BluePrint®
 - Leverage BluePrint menus and eliminate double entry
 - Reduce technology costs (single deployment, streamlined support)

COMPLIANCE

- Maintain resident and operational data in a central location
- Easily report data to support regulatory compliance
- Track and report resident weights
- Private resident data is protected for HIPAA compliance

COMING SOON:
TRAY TICKET

Get started with the BluePrint Menu Management System Tray Card to elevate your operation – and your resident experience – today.

For more information about the BluePrint Menu Management System, email blueprintadmin@usfoods.com or contact your US Foods® representative.