MIXER'S DAILY WORKSHEET

☐ SPONGE AND DOUGH ☐ STRAIGHT DOUGH

BREAD BAKED FOR

DATE

DOUGH NUMBER	TYPE OF BREAD	TIME TO START MIXING	MIXING TIME		TIME TO FERMENTATION		TEMPERATURE		FERMENTATION BOX TEMP		REMIX TIME		DOUGH MIXING TIME		DOUGH TEMPERATURE		PUNCH/ FLOOR TIME *(Minutes)*	TIME TO DIVIDER	
			SLOW	FAST	SCHED	ACTUAL	SCHED	ACTUAL	WET	DRY	SCHED	ACTUAL	SLOW	FAST	SCHED	ACTUAL		SCHED	ACTUAL

REMARKS

USE REVERSE SIDE FOR MIXER'S INGREDIENT RECORD

SIGNATURE OF MIXER OPERATOR

SIGNATURE OF CHIEF BAKER

DD FORM 1394, JUN 1964

REPLACES EDITION OF 1 AUG 62, EXISTING SUPPLIES OF WHICH WILL BE ISSUED AND USED UNTIL 1 MAY 66 UNLESS SOONER EXHAUSTED.

Reset

MIXER'S INGREDIENT RECORD

DOUGH NUMBER	TYPE OF BREAD	ISSUE FLOUR		RYE		WHEAT BASE		WATER		YEAST		SALT		SUGAR		SHORTE NING		PWD MILK		RAISINS		YEAST FOOD		IN-HIBITOR		CARAWAY							
		LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ	LB	OZ

FINISHING MATERIAL *(Transfer to Summary of Stores)*	LB	OZ
DUSTING FLOUR		
DIVIDER OIL		
PAN GREASING		

APPROVED *(Signature of Chief Baker)*

FORMULA HAS BEEN COMPLIED WITH *(Signature of Mixer)*