"	MIXER'S DAILY WORKSHEET BR															DATE								
		SPONGE AND DO	UGH			STRAIGHT	DOUGH																	
DOUGH NUMBER	TYPE OF E	BREAD	TIME TO START MIXING	MIXING	G TIME	TIM FERME	E TO NTATION	TEMPE	RATURE	FERMENTATIO BOX TEMP		REMIX	X TIME	DOI MIXING	JGH G TIME	DOI TEMPE	JGH RATURE	PUNCH/ FLOOR TIME	TIME DIVI	E TO DER				
INUIVIBER				SLOW	FAST	SCHED	ACTUAL	SCHED	ACTUAL	WET	DRY	SCHED	ACTUAL	SLOW	FAST	SCHED	ACTUAL	(Minutes)	SCHED	ACTUAL				
REMARKS											REV. SIDE	SE ERSE FOR ER'S		JRE OF M										
											INGRE	EDIENT CORD	SIGNATURE OF CHIEF BAKER											

,									M	IXEF	r'S	INGF	RED	IEN'	T R	ECO	RD																
DOUGH NUMBER	TYPE OF BREAD	ISSI FLO	ISSUE RYE			WHE.	AT E	WATER		YEAST		SALT		SUGAR		SHORTE NING		PWD MILK		RAISINS		YEAST FOOD		IN- HIBITOR		CARAWAY							
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FINISHING MATERIAL (Transfer to Summary of Stores)						LB	oz	APPR	OVE	ບ (Sigi	nature	e of Chi	ef Ba	iker)						F	URM	ULA H	AS E	BEEN C	OMP	LIED W	ИГН (S	Signati	ure of	Mixer,			
DUSTING FLOUR																																	
DIVIDER (
PAN GREASING																																	

DD FORM 1394 REVERSE, JUN 1964