

**Daily Food Production Record for Food-Based - On-Site Production**

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2023-2024 Sack Lunch Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Monday

TOTAL SERVED: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION													DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th									17. Adults/ A La Carte
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																			
Cold Sandwich/Wrap Choice	CM -	___ M/MA	___ ea	___ M/MA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (M/MA)	___ (M/MA)					Recipes CM-484, CM-498, CM-499, CM-4100, CM-4120, or CM-4121 may be used.
		___ M/MA	___ ea	___ M/MA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (M/MA)	___ (M/MA)					
		___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (WGR)	___ (WGR)					
		2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	sandwiches, IW (___)	sandwiches, IW (___)					
Cheese Stick or Cubes				1 M/MA				1 each		1 each		cheese sticks or cubes, RF, @ 1 oz ea	cheese sticks or cubes, RF, @ 1 oz ea						
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A			___ lbs or #10 cans	___ lbs or #10 cans					
Cucumbers				1/2 c. VO		1/2 cup		1/2 cup		1/2 cup			___ lbs. cucumbers, peeled OR unpeeled	___ lbs. cucumbers, peeled OR unpeeled					
Bean Dip OR Baked Beans OR Pinto Bean Salad	CM-405 or CM-459			1/2 c. VL		1/2 cup OR		1/2 cup OR		1/2 cup OR			bags dehydrated beans @ ___ servings/bag OR #10 cans pinto beans, OR pc cups bean dip @ 4.5 oz each	bags dehydrated beans @ ___ servings/bag OR #10 cans pinto beans OR pc cups bean dip @ 4.5 oz each				If using Bean Dip cups, verify manufacturer's product documentation to ensure 1/2 cup Vegetable Legume contribution is provided.	
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F		1 each		1 each		1 each		1 each	___ ea. whole apples (125-138 ct.)	___ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.	
													___ ea. whole oranges (113-138 ct.)	___ ea. whole oranges (113-138 ct.)					
													___ ea. whole bananas (100-120 ct.)	___ ea. whole bananas (100-120 ct.)					
													___ cups, lbs, each	___ cups, lbs, each					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		1 each		individual ___ cups or pkg @ ___ oz each	individual ___ cups or pkg @ ___ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.			___ # 10 cans	___ # 10 cans					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F						4 fl. oz.		4 fl. oz.	___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
Tortilla or Corn Chips				1 WGR		1 oz		1 oz		1 oz			___ lbs. WGR corn or tortilla chips	___ lbs. WGR corn or tortilla chips					
<b>13. Milk</b>																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1 each			___ 1/2 pints ___ unflavored milk	___ 1/2 pints ___ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		1 each			___ 1/2 pints ___ chocolate milk	___ 1/2 pints ___ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		1 each			___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk					
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-472	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		___ gallons ranch dressing	___ gallons ranch dressing						
			1 each		1 each	1 each	1 each	1 each	___ pkts ranch dressing ( ___ oz ea)	___ pkts ranch dressing ( ___ oz ea)									

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

## Daily Food Production Record for Food-Based - On-Site Production

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2023-2024 Sack Lunch Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Tuesday

TOTAL SERVED: \_\_\_\_\_

4. MEAL SERVICE:     BREAKFAST     LUNCH     SNACK

8. OFFER VS. SERVE:     YES     NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																			
PBJ Sandwich	CM-493	1 M/MA	2 Tbsp	1 M/MA	2 Tbsp		2 Tbsp		2 Tbsp		2 Tbsp		_____ cups peanut butter	_____ cups peanut butter					
		2 WGR	2 each	2 WGR	2 each		2 each		2 each		2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		1 M/MA / 1 WGR	1 each	1 M/MA / 1 WGR	1 each		1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 M/MA	1 each	1 M/MA	1 each		1 each		1 each		1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise for PreK.
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA	1/4 cup	N/A	N/A		N/A		N/A		N/A		_____ lbs or #10 cans _____	_____ lbs or #10 cans _____					
Baby Carrots				1/2 c. <b>VR</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea					
Celery Sticks				1/2 c. <b>VO</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed					
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F		1 each	1 each		1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
									__ c/ea				__ c/ea	__ c/ea	__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____	
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____						
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F			4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
Animal Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkgs. WGR animal crackers @ _____ oz ea	_____ pkgs. WGR animal crackers @ _____ oz ea					
													_____	_____					
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-472	NC	1 oz	NC		1 oz			1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh vegetable items
			1 each			1 each			1 each				1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)				

**Daily Food Production Record for Food-Based - On-Site Production**

1. CE: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_

2023-2024 Sack Lunch Menu  
 5. Wednesday

6. STUDENTS SERVED: \_\_\_\_\_  
 ADULTS SERVED: \_\_\_\_\_  
 TOTAL SERVED: \_\_\_\_\_  
 7. DATE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK 8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Cold Sandwich/Wrap Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	Recipes CM-484, CM-498, CM-499, CM-4100, CM-4120, or CM-4121 may be used.
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	
		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		
Cheese Stick or Cubes				1 M/MA				1 each		1 each			_____ cheese sticks or cubes, RF, @ 1 oz ea		_____ cheese sticks or cubes, RF, @ 1 oz ea			
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A			_____ lbs or #10 cans _____		_____ lbs or #10 cans _____			
Tomato Cup				1/2 c. VR		1/2 cup		1/2 cup		1/2 cup			_____ lbs. cherry or grape tomatoes		_____ lbs. cherry or grape tomatoes			
Fresh Veggie Cup	CM-433			1/2 c. VA		1/2 cup		1/2 cup		1/2 cup			_____ lbs. fresh _____ _____ lbs. fresh _____		_____ lbs. fresh _____ _____ lbs. fresh _____			
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.	
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
													_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																		
Multigrain Chips				1 WGR		1 pkg.		1 pkg.		1 pkg.			_____ pkgs. WGR chips @ 1 oz ea	_____ pkgs. WGR chips @ 1 oz ea				
<b>13. Milk</b>																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-472	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing			Offered with Tomato Cup		
			1 each		1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)							

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

## Daily Food Production Record for Food-Based - On-Site Production

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2023-2024 Sack Lunch Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Thursday

TOTAL SERVED: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																			
PBJ Sandwich	CM-493	1 M/MA	2 Tbsp	1 M/MA	2 Tbsp		2 Tbsp		2 Tbsp		2 Tbsp		_____ cups peanut butter	_____ cups peanut butter					
		2 WGR	2 each	2 WGR	2 each		2 each		2 each		2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		1 M/MA / 1 WGR	1 each	1 M/MA / 1 WGR	1 each		1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 M/MA	1 each	1 M/MA	1 each		1 each		1 each		1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise for PreK.
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA	1/4 cup	N/A	N/A		N/A		N/A		N/A		_____ lbs or #10 cans _____	_____ lbs or #10 cans _____					
Baby Carrots				1/2 c. <b>VR</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. carrots <b>OR</b> pkg. @ _____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ _____ oz ea					
Cucumbers				1/2 c. <b>VO</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled					
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F		1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
			_____ ea. whole oranges (113-138 ct.)			_____ ea. whole oranges (113-138 ct.)													
			_____ ea. whole bananas (100-120 ct.)			_____ ea. whole bananas (100-120 ct.)													
			_____ cups, lbs, each _____			_____ cups, lbs, each _____													
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F			4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																			
Goldfish Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkgs. Goldfish crackers @ 1 WGR ea	_____ pkgs. Goldfish crackers @ 1 WGR ea						
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-472	NC	1 oz	NC		1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh vegetable items	
			1 each			1 each								1 each	1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)		

**Daily Food Production Record for Food-Based - On-Site Production**

1. CE: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_

2023-2024 Sack Lunch Menu  
 5. Friday

6. STUDENTS SERVED: \_\_\_\_\_  
 ADULTS SERVED: \_\_\_\_\_  
 TOTAL SERVED: \_\_\_\_\_  
 7. DATE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK 8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Cold Sandwich/Wrap Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)				Recipes CM-484, CM-498, CM-499, CM-4100, CM-4120, or CM-4121 may be used.
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ (WGR)	_____ (WGR)				
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ M/MA / 2 WGR	_____ ea	_____ M/MA / 2 WGR	_____ ea	_____ M/MA / 2 WGR	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Cheese Stick or Cubes				1 M/MA				1 each		1 each	_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					
<b>10. Vegetable</b>																	
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A	_____ lbs or #10 cans _____	_____ lbs or #10 cans _____					
Broccoli				1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup	_____ lbs. broccoli florets, frz <b>OR</b> fresh	_____ lbs. broccoli florets, frz <b>OR</b> fresh					
Corn Salad <b>OR</b>	CM-422			1/2 c. VS		1/2 cup		1/2 cup		1/2 cup	_____ lbs. corn, frz <b>OR</b> #10 cans	_____ lbs. corn, frz <b>OR</b> #10 cans					
Jicama				1/2 c. VS		1/2 cup		1/2 cup		1/2 cup	_____ lbs. jicama, fresh, peeled, sticks	_____ lbs. jicama, fresh, peeled, sticks					
<b>11. Fruit</b>																	
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.
			_____ c/ea		_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																	
Tortilla or Corn Chips				1 WGR		1 oz		1 oz		1 oz	_____ lbs. WGR corn or tortilla chips	_____ lbs. WGR corn or tortilla chips					
<b>13. Milk</b>																	
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint		1 each		1 each		1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint		1 each		1 each		1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																	
Ranch dressing, lowfat	CM-472	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					
			1 each		1 each		1 each		1 each		_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)					

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.