1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast	Cycle Menu				ADULTS SERVED:
											5. Week 1, Mo					TOTAL SERVED:
3. MEAL PREPARATION SIT	TE:															7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST		D		SECTION			☐ SNACK			8. OFFER V	S. SERVE:	-	☐ YES ☐ NO
	1	I	Me	al Pattern co	ontribution, # s			7e			20.	21.		SERVIC	22.	
Food Item	16. Recipe#	16. PK Meal Pattern Contribution		. PK	16. K-12 Meal Pattern Contribution		K - 12th	17.	Adults/ a Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		(**************************************	(11, 11, 1, 11, 11, 11, 11, 11, 11, 11,				
		OWOD	Octvirigo		0.14400	Cervings		Octvings			WOR	WOD - affine				
		2 WGR		2 each	2 WGR		2 each		2 each		WGR waffles	WGR waffles				
Early Bird Sandwich	BRK-810	1 GA		1 each	1 GA		1 each		1 each		sausage patties	sausage patties				
		.75 GA		1 each	.75 GA		1 each		1 each		egg patties	egg patties				
Breakfast Pizza		1.5 WGR / 1 GA		1 each	1.5 WGR / 1 GA		1 each		1 each		slices WGR breakfast pizza	slices WGR breakfast pizza				
Optional choices that may be offere to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Freit		4/0 - 5		1 each	4/0 - 5		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
Fresh Fruit		1/2 c. F			1/2 c. F						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea	1		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with Early Bird Sandwich
Jelly	1	NC	1	1 each	NC	1	1 each	1	1 each	1	nkts jelly	nkts jelly		1		Offered with toast

1. CE:										Daily l	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS S	ERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 1, Tue	· ·				ADULTS SERVE	
3. MEAL PREPARATION SIT	E:				=							•				7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	Т			☐ LUNC				☐ SNACK			8. OFFER VS			☐ YES _	D NO
	1						SECTION			l	20		DAY OF	SERVIC		I	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		. PK	16. K-12 Meal Pattern Contribution		k serving size	17.	Adults/ a Carte	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
9. Grain/ <i>Grain Alternate</i>		Commission	18. # Servings	19. Serving Size	oona ibaacii	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		(103., #10 caris, ca., cases, cic.)	(1861) 11 10 carries carried carries carries					
Ohishaa a Bisaait	DDI(007	2 WGR		1 each	2 WGR		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each					
Chicken-n-Biscuit	BRK-807	.5 WGR / 1 GA		1 each	.5 WGR / 1 GA		1 each		1 each		chicken patties, WGR	chicken patties, WGR					
Optional choices that may be offer to the above item(s)	ed in addition																
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		wGR cereal bars @ oz ea	wGR cereal bars @ oz ea					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
* Breakfast Strudel		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast strudels	WGR breakfast strudels					
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup f cup for PK.	ruit daily for K-12 only and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint	<u> </u>	1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																0" 1 1 2 2	Div. 1
Honey		NC		1 each	NC		1 each		1 each		pkts honey	pkts honey				Offered with Chic	ken-n-Biscuit

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast					ADULTS SERVED:
3. MEAL PREPARATION SI	ITE:				_						5. Week 1, Wedr	nesday				7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST				H			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO
							SECTION						DAY OF	SERVIC	Ę	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		al Pattern co	16. K-12 Meal Pattern Contribution		& serving siz	17.	Adults/ a Carte	- 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
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Biscuit		2 WGR		1 each	2 WGR		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each				
Gravy		NC		2 oz	NC		2 oz		2 oz		oz. gravy mix	oz. gravy mix				
Scrambled Eggs	BRK-817	1 GA		#16 disher	1 GA		#16 disher		#16 disher	r	lbs. frozen eggs	lbs. frozen eggs				
Bacon		NC		2 each	NC		2 each		2 each		slices bacon, pre-cooked	slices bacon, pre-cooked				
Optional choices that may be offer to the above item(s)	ered in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
		1 WGR		1/4 cup	1 WGR		1/4 cup		1/4 cup		lbs. WGR granola	lbs. WGR granola				
		1 GA		1/2 cup	1 GA		1/2 cup		1/2 cup		lbs. yogurt	lbs. yogurt				
Breakfast Parfait	BRK-804										#10 cans peaches <i>OR</i>	#10 cans peaches <i>OR</i>				
		1/2 c. F		1/2 cup	1/2 c. F		1/2 cup		1/2 cup		lbs. strawberries <i>OR</i>	lbs. strawberries <i>OR</i>				
											lbs. bananas	lbs. bananas				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/ cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
T TOSIT T GIL		172 0.1			172 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Jelly		NC		1 each	NC		1 each		1 each	1	pkts jelly	pkts jelly				Offered with toast and biscuit

1. CE:										Daily	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 1, Th u	•				ADULTS SERVED:
3. MEAL PREPARATION SITE 4. MEAL SERVICE:		■ BREAKFAS	т		=	□ LUNC	N.I.			☐ SNACK			8. OFFER VS	CEDVE.		7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	0.1				SECTION			□ SNACK				SERVICE	=	□ YES □ NO
			Me	eal Pattern co	ontribution, # s			9			20.	21.		- CERTION	22.	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		. PK	16. K-12 Meal Pattern Contribution		K - 12th	17.	Adults/ a Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # Servings	19. Serving Size							
Pancake Wrap		1 WGR / 1 GA		1 each or 3 mini	1 WGR / 1 GA		1 each or 3 mini		1 each or 3 mini		pancake wraps, WGR	pancake wraps, WGR				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Optional choices that may be offere to the above item(s)	ed in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		wGR cereal bars @ oz ea	wGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Crackers		N/A		N/A	1 WGR		1 pkg.		1 pkg.		pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		——— pkts syrup	——— pkts syrup				Offered with Pancake Wrap

1. CE:										Daily I	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED	:
2. SCHOOL:											2017-2018 Breakfast 5. Week 1, F r	•				ADULTS SERVED:	
3. MEAL PREPARATION SITE	≣:				_											7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	T		D	☐ LUNC				☐ SNACK			8. OFFER VS		-	☐ YES □	□ NO
		ı	Ma	al Dattarn as	ontribution, # s		SECTION				20.	21.	DAY OF	SERVICE			
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		PK	16. K-12 Meal Pattern Contribution		K - 12th	17. /	Adults/ a Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. CON	MENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # Servings									
* Cinnamon Roll <i>OR</i>		N/A		N/A	2 WGR		1 each		1 each		cinnamon rolls @ 2 WGR each	cinnamon rolls @ 2 WGR each					
Biscuit		2 WGR		1 each	2 WGR		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each					
Sausage		1 GA		1 each	1 GA		1 each		1 each		sausage links OR patties	sausage links OR patties				Sausage offered with both and the Biscuit.	h the Cinnamon Roll
Optional choices that may be offere to the above item(s)	ed in addition																
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea					
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast					
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily cup for PK.	y for K-12 only and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint	1	1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																Offered with toast and bis	ecuit
Jelly		NC		1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly				Onered with toast and bis	scuit

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:											2017-2018 Breakfast 5. Week 2, Mo	•				ADULTS SERVED:	
3. MEAL PREPARATION SITE	E:				-							-				7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNC				☐ SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ N	VO
	Med Petter						SECTION			ı			DAY OF	SERVIC	<u>E</u>		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		PK	16. K-12 Meal Pattern Contribution		k serving size	17. /	Adults/ a Carte	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. COMME	ENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Pancakes		2.25 WGR		3 each	2.25 WGR		3 each		3 each		WGR pancakes	WGR pancakes					
Bacon		NC		2 each	NC		2 each		2 each		slices bacon, pre-cooked	slices bacon, pre-cooked					
Optional choices that may be offere to the above item(s)	ed in addition																
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea					
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast					
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
11. Fruit																	
				<u> </u>			=		<u> </u>		ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for le cup for PK.	K-12 only and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice 13. Milk					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk		\vdash			
14. Other/Condiments																0"	
Syrup		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with pancakes	
Jelly		NC		1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly				Offered with toast	

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast	Cycle Menu				ADULTS SERVED:
3. MEAL PREPARATION SI	TC.										5. Week 2, Tue	sday				TOTAL SERVED:
4. MEAL SERVICE:	16	■ BREAKFAS	ST		_	☐ LUNC	:H			☐ SNACK			8. OFFER VS	S. SERVE:		7. DATE:
4. MEAL SERVICE.		— BREART	51		Р		SECTION			_ ONTOR				SERVICE	E	2 120 2 140
Food Item	16.	16. PK	Me	al Pattern co	ontribution, # s	servings, 8	& serving siz		Adults/	Total Servings	20. Total Amount Planned	21.	Actual Servings	НАССР	22. Leftover	23. COMMENTS
1 oou item	Recipe #	Meal Pattern Contribution	17	. PK	Meal Pattern Contribution	17.	K - 12th		a Carte	Planned	(lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Prepared	Temp	Servings	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		2 WGR		1 each	2 WGR		1 each		1 each		bagels @ 2 WGR each	bagels @ 2 WGR each				
Sunrise Sandwich	BRK-819	.25 GA		1/2 slice	.25 GA		1/2 slice		1/2 slice		slices RF American cheese @ .5 oz each (halved)	slices RF American cheese @ .5 oz each (halved)				
Camer Canamis.	2	.25 GA		1 slice	.25 GA		1 slice		1 slice		slices turkey ham @ .5 oz ea	slices turkey ham @ .5 oz ea				
		.75 GA		1 each	.75 GA		1 each		1 each		egg patties	egg patties				
		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR bread	slices WGR bread				
Cheesy Toast	BRK-806	.5 GA		1 slice	.5 GA		1 slice		1 slice		slices RF yellow cheese @ .5 oz ea	slices RF yellow cheese @ .5 oz ea				
		.5 GA		1 slice	.5 GA		1 slice		1 slice		slices RF white cheese @ .5 oz ea	slices RF white cheese @ .5 oz ea				
Optional choices that may be offer to the above item(s)	red in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Strudel		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast strudels	WGR breakfast strudels				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / <i>1 GA</i>		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																

1. CE:									Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:										2017-2018 Breakfast 5. Week 2, Wedi					ADULTS SERVED:
3. MEAL PREPARATION SITE:_										3. Week 2, Wedi	nesuay				7. DATE:
4. MEAL SERVICE:		BREAKFAS	ST		☐ LUNG	CH			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO
						SECTION						DAY OF	SERVIC	E	1
	16. cipe #	16. PK Meal Pattern Contribution	Meal Pattern co	ntribution, # s 16. K-12 Meal Pattern Contribution		& serving si	17.	Adults/ a Carte	- 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
9. Grain/Grain Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
French Toast OR		1 WGR / 1 GA	1 slice OR	1 WGR / 1 GA		1 slice OR		1 slice OR		slices WGR French toast OR	slices WGR French toast OR				Check manufacturer's product documentation to verify meal pattern contribution.
French Toast Sticks		2.25 WGR	3 sticks	2.25 WGR		3 sticks		3 sticks		sticks, WGR French toast	sticks, WGR French toast				
Sausage		1 GA	1 each	1 GA		1 each		1 each		sausage links OR patties	sausage links OR patties				
Optional choices that may be offered in a to the above item(s)	ddition														
Cereal Variety, WGR		1 WGR	1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR	1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
		1 WGR	1/4 cup	1 WGR		1/4 cup		1/4 cup		lbs. WGR granola	lbs. WGR granola				
		1 GA	1/2 cup	1 GA		1/2 cup		1/2 cup		lbs. yogurt	lbs. yogurt				
Breakfast Parfait BR	K-804									#10 cans peaches <i>OR</i>	#10 cans peaches <i>OR</i>				
		1/2 c. F	1/2 cup	1/2 c. F		1/2 cup		1/2 cup		lbs. strawberries OR	lbs. strawberries <i>OR</i>				
										lbs. bananas	lbs. bananas				
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA	1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit															
						<u> </u>		<u>.</u>		ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F	c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk		<u> </u>		
Fat-Free Strawberry				1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk		<u>L</u>		
14. Other/Condiments															
Syrup		NC	1 each	NC		1 each		1 each		——— pkts syrup	——— pkts syrup				Offered with French toast
Jelly		NC	1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly				Offered with toast

										Doily	Food Braduation Books for Food B	Paged On Site Broduction				
1. CE:										Daily	Food Production Record for Food-B	sased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast	·				ADULTS SERVED:
3. MEAL PREPARATION SI	TE:										5. Week 2, Thu	rsday				TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST				CH			☐ SNACK			8. OFFER V	S. SERVE:		☐ YES ☐ NO
		.			P	LANNING	SECTION			1			DAY OF	SERVIC	E	
Food Item	16. Recipe#	16. PK Meal Pattern		al Pattern co	ntribution, # s 16. K-12 Meal Pattern		& serving siz	17.	Adults/ a Carte	Total Servings Planned	20. Total Amount Planned	21. Actual Amount Prepared	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
9. Grain/Grain Alternate		Contribution	18. #	19. Serving	Contribution	18. #	19. Serving	18. #	19. Serving		(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)			Servings	
or Graniporam Antomato			Servings	Size		Servings	Size	Servings	Size		lbs. dry oats <i>OR</i> lbs. frz., prepared	lbs. dry oats OR lbs. frz., prepared				
Oatmeal	BRK-813	1 WGR		3/4 cup	1 WGR		3/4 cup		3/4 cup		steel cut oatmeal OR bowls steel cut oats, prepared	steel cut oatmeal OR bowls steel cut oats, prepared				
Cinnamon Toast	BRK-809	1.75 OR 2 WGR		1 each OR 2 each	1.75 OR 2 WGR		1 each OR 2 each		1 each OR 2 each		slices Texas Toast <i>OR</i> slices WGR toast	slices Texas Toast OR ————————————————————————————————————				
* Breakfast Strudel OR		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast strudels	WGR breakfast strudels				
Breakfast Bread		2 WGR		1 each	2 WGR		1 each		1 each		WGR bread slices	WGR bread slices				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				Offered with Oatmeal, Cinnamon Toast, Breakfast Strudel, & Breakfast Bread.
Optional choices that may be offered to the above item(s)	ed in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		wGR cereal bars @ oz ea	WGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Crackers		N/A		N/A	1 WGR		1 pkg.		1 pkg.		pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
РВЈ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
I	1		1	1		1	1	1	1	1		1	1	1	1	İ

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 2, Fri					ADULTS SERVED: TOTAL SERVED:
3. MEAL PREPARATION SI	TE:										3. Week 2, 111	uay				7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST			□ LUNC	CH			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO
	,				P	LANNING	SECTION						DAY OF	SERVIC	Ę	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		· PK	16. K-12 Meal Pattern Contribution		& serving size	17. A A La	Adults/ a Carte	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
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		breakfast burritos, WGR <i>OR</i>	breakfast burritos, WGR <i>OR</i>				
		1 WGR		1 each	1 WGR		1 each		1 each		WGR flour tortillas, 6"	WGR flour tortillas, 6"				
Breakfast Burrito	BRK-801	NC		1 slice	NC		1 slice		1 slice		slices bacon, pre-cooked	slices bacon, pre-cooked				
		.5 GA		.5 oz	.5 GA		.5 oz		.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
		1 GA		#16 scoop	1 GA		#16 scoop		#16 scoop)	lbs. frozen eggs	lbs. frozen eggs				
Hash Browns		NC		1/4 cup	NC		1/4 cup		1/4 cup		lbs. frz potatoes, shredded OR cubed	lbs. frz potatoes, shredded OR cubed				
Optional choices that may be offe to the above item(s)	red in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
Tresit Full		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
14. Other/Condiments Salsa Jelly		NC		1 each	NC		1 each		1 each		pc or #10 cans salsa	pc or #10 cans salsa				Offered with burrito
Jelly		NC		1 each	NC		1 each		1 each		pkts jelly	pkts jelly		1		Offered with toast

1. CE:										Daily	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 3, Mo	·				ADULTS SERVED: TOTAL SERVED:
3. MEAL PREPARATION SIT	E:				_						3. Week 3, Mo	may				7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNC				☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO
	1				PI	LANNING	SECTION			ı			DAY OF	SERVICE		
	16.		Me	eal Pattern co	ontribution, # s	ervings, 8	& serving size			Total	20.	21.	Actual	НАССР	22.	
Food Item	Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-12 Meal Pattern Contribution	17.	K - 12th		Adults/ a Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	Temp	Leftover Servings	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # Servings	19. Serving Size							
Sausage Kolache		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		sausage kolaches, WGR	sausage kolaches, WGR				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Optional choices that may be offered to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Jelly		NC		1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly				Offered with toast

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 3, Tu e					ADULTS SERVED:
3. MEAL PREPARATION SIT					_											7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST			☐ LUNC				☐ SNACK			8. OFFER VS		_	☐ YES ☐ NO
	1	I		15.4			SECTION			1	20.		DAY OF	SERVICE	I .	I
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		. PK	ontribution, # s 16. K-12 Meal Pattern Contribution		k serving siz	17.	Adults/ a Carte	Total Servings Planned	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
9. Grain/Grain Alternate			18. # Servings			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Cheese Omelet		2 GA		1 each	2 GA		1 each		1 each		cheese omelets	cheese omelets				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
Breakfast Taquito		1.25 WGR / .75 GA		1 each	1.25 WGR / .75 GA		1 each		1 each		breakfast taquitos, WGR	breakfast taquitos, WGR				
Optional choices that may be offer to the above item(s)	red in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Strudel		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast strudels	WGR breakfast strudels				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / <i>1 GA</i>		1 each	1 WGR / <i>1 GA</i>		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
	1		1					1		1			1	1	I	

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL: 3. MEAL PREPARATION SI	TE.										2017-2018 Breakfast 5. Week 3, Wedi					ADULTS SERVED:
4. MEAL SERVICE:	16	■ BREAKFA	T			☐ LUNC	NII.			SNACK			8. OFFER V	S SEDVE:		7. DATE:
4. MEAL SERVICE:		■ BREAKFA	51		P		SECTION			□ SNACK				SERVIC	=	□ YES □ NO
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		al Pattern co	16. K-12 Meal Pattern Contribution	ervings,		17.	Adults/ a Carte	- 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
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Waffles		2 WGR		2 each OR1 pkg.	2 WGR		2 each OR 1 pkg.		2 each OR 1 pkg.		WGR waffles OR pkg. WGR waffles	WGR waffles OR pkg. WGR waffles				
Sausage		1 GA		1 each	1 GA		1 each		1 each		sausage links OR patties	sausage links OR patties				
Optional choices that may be offer to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				=
		1 WGR		1/4 cup	1 WGR		1/4 cup		1/4 cup		Ibs. WGR granola	Ibs. WGR granola				
		1 GA		1/2 cup	1 GA		1/2 cup		1/2 cup		Ibs. yogurt	lbs. yogurt				=
Breakfast Parfait	BRK-804										#10 cans peaches <i>OR</i>	#10 cans peaches <i>OR</i>				
		1/2 c. F		1/2 cup	1/2 c. F		1/2 cup		1/2 cup		Ibs. strawberries OR	lbs. strawberries <i>OR</i>				
											Ibs. bananas	lbs. bananas				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				=
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
T TOOM T TURE		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		——— pkts syrup	——— pkts syrup				Offered with waffles
Jelly		NC		1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly		1	1	Offered with toast

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:											2017-2018 Breakfast 5. Week 3, Thu	•				ADULTS SERVED:	
3. MEAL PREPARATION SITE					-											7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNCI				☐ SNACK		•	8. OFFER VS			☐ YES ☐ NO	
			Mar	al Dattarn as			SECTION				20.	21.	DAY OF	SERVICE			
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		PK	ntribution, # so 16. K-12 Meal Pattern Contribution		K - 12th	17. A	dults/ Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size			, , , , , ,					
Breakfast Pizza		1.5 WGR / 1 GA		1 each	1.5 WGR / 1 GA		1 each		1 each		slices WGR breakfast pizza	slices WGR breakfast pizza					
Optional choices that may be offere to the above item(s)	ed in addition																
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
* Breakfast Crackers		N/A		N/A	1 WGR		1 pkg.		1 pkg.		pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea					
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / <i>1 GA</i>		1 each	1 WGR / <i>1 GA</i>		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only cup for PK.	and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
i resir i ruit		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																	

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast					ADULTS SERVED:
3. MEAL PREPARATION SITE	E:										5. Week 3, Fri	iday				TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAST	Т			□ LUNC	H			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO
					Pl	LANNING	SECTION						DAY OF	SERVIC		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	Meal		16. K-12 Meal Pattern Contribution		serving size	17. /	Adults/ a Carte	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
9. Grain/Grain Alternate			18. # 1 Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
* Donut <i>OR</i>		N/A		N/A	2 WGR		1 each		1 each		donuts, WGR	donuts, WGR				
* Donut Holes OR		N/A		N/A	2 WGR		6 each		6 each		donut holes, WGR	donut holes, WGR				
French Toast		1 WGR / 1 GA		1 slice	1 WGR / 1 GA		1 slice		1 slice		slices French toast, WGR	slices French toast, WGR				Office devite Deput Deput Holes and French
Sausage		1 GA		1 each	1 GA		1 each		1 each		sausage links OR patties	sausage links OR patties				Offered with Donut, Donut Holes, and French Toast
Optional choices that may be offere to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		wGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.)	ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/cup for PK.
T TOSIT TUIL		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with French toast
Jelly	1	NC		1 each	NC	1	1 each		1 each	l	pkts jelly	pkts jelly	1	1		Offered with toast

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 4, Mo	•				ADULTS SERVED:
3. MEAL PREPARATION SITE					_							-				7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T							☐ SNACK			8. OFFER VS			☐ YES ☐ NO
	ı	ı					SECTION			T.			DAY OF	SERVIC		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		eal Pattern co	16. K-12 Meal Pattern Contribution		k serving siz K - 12th	17.	Adults/ a Carte	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
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Pancakes		2.25 WGR		3 each	2.25 WGR		3 each		3 each		WGR pancakes	WGR pancakes				
Sausage		1 GA		1 each	1 GA		1 each		1 each		sausage links OR patties	sausage links OR patties				
Optional choices that may be offered to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with pancakes Offered with toast
Jelly		NC		1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly				Onered with toast

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:											2017-2018 Breakfast					ADULTS SERVED:	
3. MEAL PREPARATION SIT	E:										5. Week 4, Tue	esday				TOTAL SERVED: 7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	Т				CH CH			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO_	
					Pl		SECTION							SERVICI	E		
			Me	eal Pattern co	ontribution, # s	ervings, &	serving size)		Total	20.	21.	Actual		22.		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	17	. PK	16. K-12 Meal Pattern Contribution	17.	K - 12th		dults/ Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENT	ΤS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
		1 WGR / 1 GA	-	1 each	1 WGR / 1 GA		1 each	-	1 each		breakfast burritos, WGR <i>OR</i>	breakfast burritos, WGR <i>OR</i>					
		1 WGR		1 each	1 WGR		1 each		1 each		WGR flour tortillas, 6"	WGR flour tortillas, 6"					
Breakfast Burrito	BRK-801	NC		1 slice	NC		1 slice		1 slice		slices bacon, pre-cooked	slices bacon, pre-cooked					
	DIXIX-001	.5 GA		.5 oz	.5 GA		.5 oz		.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded					
		1 GA		#16 scoop	1 GA		#16 scoop		#16 scoop		lbs. frozen eggs	lbs. frozen eggs					
Hash Browns		NC		1/4 cup	NC		1/4 cup		1/4 cup		lbs. frz potatoes, shredded OR cubed	lbs. frz potatoes, shredded OR cubed					
Optional choices that may be offer to the above item(s)	ed in addition																
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
* Breakfast Strudel		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast strudels	WGR breakfast strudels					
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA		1 each	1 WGR / <i>1 GA</i>		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 cup for PK.	only and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
i resir i ruit		1/2 0.1			1/2 6.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																Office and width browning	
Salsa		NC		1 each	NC		1 each		1 each		pc or #10 cans salsa	pc or #10 cans salsa				Offered with burrito	

1. CE:									Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:										2017-2018 Breakfast 5. Week 4, Wedr					ADULTS SERVED:	
3. MEAL PREPARATION SITI				_											7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	Т	-	LUNC				☐ SNACK			8. OFFER VS			☐ YES ☐ 1	NO
	1	1	Mari Dattania			SECTION			1	20	24	DAY OF	SERVICE	ı		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	Meal Pattern co	16. K-12 Meal Pattern Contribution		K - 12th	17. A	Adults/ Carte	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. COMM	ENTS
9. Grain/Grain Alternate			18. # 19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Biscuit		2 WGR	1 each	2 WGR		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each					
Scrambled Eggs	BRK-817	1 GA	#16 disher	1 GA		#16 disher		#16 disher		lbs. frozen eggs	lbs. frozen eggs					
Bacon		NC	2 each	NC		2 each		2 each		slices bacon, pre-cooked	slices bacon, pre-cooked					
Optional choices that may be offere to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR	1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea					
Toast		1 WGR	1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast					
		1 WGR	1/4 cup	1 WGR		1/4 cup		1/4 cup		lbs. WGR granola	lbs. WGR granola					
		1 GA	1/2 cup	1 GA		1/2 cup		1/2 cup		lbs. yogurt	lbs. yogurt					
Breakfast Parfait	BRK-804					1				#10 cans peaches <i>OR</i>	#10 cans peaches <i>OR</i>					
		1/2 c. F	1/2 cup	1/2 c. F		1/2 cup		1/2 cup		lbs. strawberries <i>OR</i>	lbs. strawberries <i>OR</i>					
										lbs. bananas	lbs. bananas					
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
11. Fruit																
***										ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for	K-12 only and 1/2
			1 each			1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				cup for PK.	
Fresh Fruit		1/2 c. F	- Cacii	1/2 c. F		Cacii		·				1				
			c/ea			c/ea		c/ea		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F	c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk	1				
Fat-Free Chocolate				1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk	1				
Fat-Free Strawberry				1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments															Offered with toast	
Jelly		NC	1 each	NC		1 each		1 each		pkts jelly	pkts jelly				Onered with toast	

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast					ADULTS SERVED:
3. MEAL PREPARATION SIT	E:										5. Week 4, Thu	rsday				TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST T			☐ LUNC	CH CH			☐ SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ NO
					P	LANNING	SECTION						DAY OF	SERVICE	E	
			Me	eal Pattern co	ontribution, # s	ervings, 8	serving siz	е		Total	20.	21.	Actual		22.	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-12 Meal Pattern Contribution	17.	K - 12th		Adults/ a Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # Servings	19. Serving Size							
Sausage Kolache		1 WGR / <i>1 GA</i>		1 each	1 WGR / 1 GA		1 each		1 each		sausage kolaches, WGR	sausage kolaches, WGR				
Spice Muffins	BRK-818	2 WGR		1 each	2 WGR		1 each		1 each		spice muffins, WGR	spice muffins, WGR				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				Offered with both the Sausage Kolache and Spice Muffins.
Optional choices that may be offer to the above item(s)	ed in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Crackers		N/A		N/A	1 WGR		1 pkg.		1 pkg.		pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
T TOOM T TURE		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																

1. CE:										Daily	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast	Cycle Menu				ADULTS SERVED:
											5. Week 4, Fri	iday				TOTAL SERVED:
3. MEAL PREPARATION SIT	E:												0.05550.11	(O. OEDVE		7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST				SECTION			☐ SNACK			8. OFFER V	S. SERVE:	=	☐ YES ☐ NO
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		eal Pattern co	ontribution, # s 16. K-12 Meal Pattern Contribution	ervings, 8		ze 17. A	dults/ Carte	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	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # Servings	19. Serving Size							
		1.5 WGR		2 each	1.5 WGR		2 each		2 each		pancakes, WGR	pancakes, WGR				
		.75 GA		1 each	.75 GA		1 each		1 each		egg patties	egg patties				
Breakfast Club	BRK-802	NC		1 slice	NC		1 slice		1 slice		slices bacon, pre-cooked	slices bacon, pre-cooked				
Dieanast Glub	BIXIX-002	.25 GA		1/2 slice	.25 GA		1/2 slice		1/2 slice		slices RF American cheese @ .5 oz ea (halved)	slices RF American cheese @ .5 oz ea (halved)				
		.25 GA		1 slice	.25 GA		1 slice		1 slice		slices turkey ham @ .5 oz ea	slices turkey ham @ .5 oz ea				
		NC		1 tsp. each	NC		1 tsp. each		1 tsp. each		cups syrup	cups syrup				
Egg and Cheese Sandwich		1.25 WGR / .75 GA		1 each	1.25 WGR / .75 GA		1 each		1 each		sandwiches, WGR	sandwiches, WGR				
Optional choices that may be offer addition to the above item(s)	ed in															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				_
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				_
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins				<u> </u> -
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																Must offer 1 cup fruit daily for K-12 only and
				1							ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
Tresit ruit		1/2 6.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																

Offered with toast

pkts jelly

pkts jelly

1 each

1 each

NC

1 each

NC

1. CE:										Daily	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 5, Mo	•				ADULTS SERVED:
3. MEAL PREPARATION SITI	E:				_											7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	ST							☐ SNACK			8. OFFER VS			☐ YES ☐ NO
	ı						SECTION			I			DAY OF	SERVIC		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		eal Pattern co	ontribution, # s 16. K-12 Meal Pattern Contribution		k serving siz K - 12th	17.	Adults/ a Carte	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
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Waffles		2 WGR		2 each OR1 pkg.	2 WGR		2 each OR 1 pkg.		2 each OR 1 pkg.		waffles, WGR OR pkg. WGR waffles	waffles, WGR OR ————————————————————————————————————				
Bacon		NC		2 each	NC		2 each		2 each		slices bacon, pre-cooked	slices bacon, pre-cooked				
Optional choices that may be offered to the above item(s)	ed in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each	_	WGR muffins	WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
		.,2 0			.,						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with waffles
Jelly		NC		1 each	NC		1 each		1 each		——— pkts jelly	——— pkts jelly				Offered with toast

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 5, Tue	•				ADULTS SERVED:
3. MEAL PREPARATION SIT	E:				_						J. Week J, Tue	suay				7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNC	CH			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO
					P	LANNING	SECTION						DAY OF	SERVIC	Ę	
Food Item	16.	16. PK			ontribution, # s				Adults/	Total Servings	20. Total Amount Planned	21. Actual Amount Prepared	Actual Servings	НАССР	22. Leftover	23. COMMENTS
	Recipe #	Meal Pattern Contribution		. PK	Meal Pattern Contribution		K - 12th	A La	a Carte	Planned	(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)	Prepared	Temp	Servings	20. 002
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # Servings	19. Serving Size							
* Cinnamon Roll		N/A		N/A	2 WGR		1 each		1 each		cinnamon rolls @ 2 WGR each	cinnamon rolls @ 2 WGR each				
		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR bread	slices WGR bread				
Cheesy Toast	BRK-806	.5 GA		1 slice	.5 GA		1 slice		1 slice		slices RF yellow cheese @ .5 oz ea	slices RF yellow cheese @ .5 oz ea				
		.5 GA		1 slice	.5 GA		1 slice		1 slice		slices RF white cheese @ .5 oz ea	slices RF white cheese @ .5 oz ea				
Sausage		1 GA		1 each	1 GA		1 each		1 each		sausage links OR patties	sausage links OR patties				Offered with both the Cinnamon Roll and Chees Toast.
Optional choices that may be offer to the above item(s)	ed in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Strudel		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast strudels	WGR breakfast strudels				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / 1 GA		1 each	1 WGR / <i>1 GA</i>		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
T TOOM T TURE		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																

1. CE:										Daily I	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast 5. Week 5, Wed					ADULTS SERVED:
3. MEAL PREPARATION SIT	E:				=											7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T							☐ SNACK			8. OFFER VS			☐ YES ☐ NO
	1	<u> </u>					SECTION					24	DAY OF	SERVIC		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		al Pattern co	ntribution, # s 16. K-12 Meal Pattern Contribution		& serving size	17. A	dults/ Carte	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
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Breakfast Pizza		1.5 WGR / 1 GA		1 each	1.5 WGR / 1 GA		1 each		1 each		slices WGR breakfast pizza	slices WGR breakfast pizza				
Optional choices that may be offer to the above item(s)	red in addition															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast				
		1 WGR		1/4 cup	1 WGR		1/4 cup		1/4 cup		lbs. WGR granola	lbs. WGR granola				
		1 GA		1/2 cup	1 GA		1/2 cup		1/2 cup		lbs. yogurt	lbs. yogurt				
Breakfast Parfait	BRK-804	1/2 c. F		1/2 cup	1/2 c. F		1/2 cup		1/2 cup		#10 cans peaches <i>OR</i> lbs. strawberries <i>OR</i>	#10 cans peaches <i>OR</i> lbs. strawberries <i>OR</i>				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		lbs. bananas WGR muffins	lbs. bananas WGR muffins				
		1 WGR			1 WGR						yogurt cups @ 4 oz ea					
Yogurt		7 GA		1 each	7 GA		1 each		1 each		yogun cups @ 4 02 ea	yogurt cups @ 4 oz ea				
11. Fruit																Must offer 1 cup fruit daily for K-12 only and 1/2
							_				ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
				,			,		,		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
0 15 %		1/0 -		c/ea	1/0 =		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments		NO		1 0 1	NO		4 4 = = 1		4 0 1-		plate in the	alda iallu				Offered with toast
Jelly		NC		1 each	NC		1 each		1 each		pkts jelly	pkts jelly				Chorod mar todat

1. CE:										Daily	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast	Cycle Menu				ADULTS SERVED:
3. MEAL PREPARATION SIT	E .										5. Week 5, Thu	rsday				TOTAL SERVED:
4. MEAL SERVICE:	<u> </u>	■ BREAKFAS	RT.		_	□ LUNC	`H			☐ SNACK			8. OFFER VS	S SERVE:		7. DATE:
4. MEAL GERVICE.		- DIVEARIA	, i		P		SECTION			LI ONAOR				SERVIC	E	
			Me	eal Pattern co	ontribution, # s	servings, 8	& serving siz	e		Total	20.	21.	Actual		22.	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-12 Meal Pattern Contribution	17.	K - 12th		Adults/ a Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		2 WGR		1 each	2 WGR		1 each		1 each		buns @ 2 WGR each	buns @ 2 WGR each				
Sausage, Egg, and Cheese Sandwich	BRK-816	.25 GA		1/2 slice	.25 GA		1/2 slice		1/2 slice		slices RF American cheese @ .5 oz ea, halved	slices RF American cheese @ .5 ———— oz ea, halved				
		.75 GA		1 each	.75 GA		1 each		1 each		lbs. frozen eggs OR egg patties	lbs. frozen eggs OR egg patties				
		1 GA		1 each	1 GA		1 each		1 each		sausage patties	sausage patties				
Optional choices that may be offer to the above item(s)	ed in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	wGR cereal bars @ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Crackers		N/A		N/A	1 WGR		1 pkg.		1 pkg.		pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / <i>1 GA</i>		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit																
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
		.,,2 0			.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments																
	1	I	1	1	I	1	1	1	1					1		Ī

1. CE: Daily Food Production Record for Food-Based - On-Site Production 6													6. STUDENTS SER	VED:			
2. SCHOOL:											2017-2018 Breakfast 5. Week 5, Fr	•				ADULTS SERVED:_	
3. MEAL PREPARATION SIT	ΓE:										5	,				7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	Т							☐ SNACK						☐ YES	_
	1	I					SECTION				1 22	04	DAY OF SERVICE			Ī	
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		PK	ntribution, # s 16. K-12 Meal Pattern Contribution		& serving siz	17.	Adults/ a Carte	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. C	OMMENTS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Biscuit		2 WGR		1 each	2 WGR		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each					
Gravy		NC		2 oz	NC		2 oz		2 oz		oz. gravy mix	oz. gravy mix					
Scrambled Eggs	BRK-817	1 GA		#16 disher	1 GA		#16 disher		#16 disher		lbs. frozen eggs	lbs. frozen eggs					
	DDK 04.4	1 WGR		1/2 pita	1 WGR		1/2 pita		1/2 pita		pita pockets, WGR, halved	pita pockets, WGR, halved					
Pita Pocket Breakfast	BRK-814	1.5 GA		#12 scoop	1.5 GA		#12 scoop		#12 scoop		lbs. frozen eggs lbs. RF cheddar cheese, shredded	lbs. frozen eggs lbs. RF cheddar cheese, shredded					
		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		stuffed pitas, WGR	stuffed pitas, WGR					
Optional choices that may be offer addition to the above item(s)	red in																
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea					
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast					
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit cup for PK.	t daily for K-12 only and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
Fiesii Fiuit		1/2 C. F			1/2 C. F						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																0"	
Jelly	1	NC		1 each	NC	1	1 each	1	1 each	1	pkts ielly	pkts ielly	1			Offered with toast an	nd biscuit

1. CE:	Daily Food Production Record for Food-Based - On-Site Production															6. STUDENTS SERVED:		
2. SCHOOL:											2017-2018 Breakfast 5. Week 6, Mo	•			ADULTS SERVED:			
3. MEAL PREPARATION SIT	E:				_								7. DATE:					
4. MEAL SERVICE:		BREAKFAS	ST.							☐ SNACK		8. OFFER VS. SERVE:						
	I	1					SECTION			ı			DAY OF	SERVIC				
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		eal Pattern co	ntribution, # servings, & serving size 16. K-12 Meal Pattern Contribution 17. K - 12th			17.	Adults/ a Carte	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		
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
	BRK-815	2 WGR		1 each	2 WGR		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each						
Sausage Biscuit		1 GA		1 each	1 GA		1 each		1 each		sausage patties	sausage patties						
		2 WGR / 1 GA		1 each	2 WGR / 1 GA		1 each		1 each		sausage biscuits, WGR	sausage biscuits, WGR				Check product documentation to verify Meal Pattern contribution.		
Optional choices that may be offered to the above item(s)	ed in addition																	
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea						
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast						
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds						
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea						
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins						
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea						
11. Fruit																		
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.		
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each						
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans						
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each						
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted						
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk						
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk						
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk						
14. Other/Condiments		NO		41	NO		41		4		n lata Sallis	alda falli.				Offered with toast and biscuit		
Jelly		NC		1 each	NC		1 each		1 each		pkts jelly	pkts jelly]			S. S. S. Will todot and Disoult		

1. CE:									Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:	
									,							
2. SCHOOL:										2017-2018 Breakfast 5. Week 6, Tue	-				ADULTS SERVED: TOTAL SERVED:	
3. MEAL PREPARATION SI	TE:									5. Week 6, Tue		7. DATE:				
4. MEAL SERVICE:		■ BREAKFAS	ST			□ LUNC	CH		☐ SNACK			☐ YES ☐ NO				
							SECTION					DAY OF SERVICE				
F 11	16.	16. PK	Mea	al Pattern co	ntribution, # s	servings, a	& serving size		Total	20.	21.	Actual	HACCP	22.	22 22445172	
Food Item	Recipe #	Meal Pattern Contribution	17.	. PK	Meal Pattern Contribution	17.	K - 12th	17. Adults/ A La Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	Temp	Leftover Servings	23. COMMENTS	
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings		18. # 19. Serving Size								
		o WCD		1 biscuit	O WOD		1 biscuit	1 biscuit		biscuits @ 2 WGR each OR	biscuits @ 2 WGR each OR		1			
		2 WGR		OR 2 slices	2 WGR		OR 2 slices	OR 2 slices		slices toast @ 1 WGR each	slices toast @ 1 WGR each					
Breakfast Combo	BRK-803	1 GA		#16 scoop	1 GA		#16 scoop	#16 scoop		lbs. frozen eggs	lbs. frozen eggs					
		NC		#16 scoop	NC		#16 scoop	#16 scoop		lbs. frz potatoes, cubed OR	lbs. frz potatoes, cubed OR		1			
		.5 GA		.5 oz	.5 GA		.5 oz	.5 oz		shredded lbs. RF cheddar cheese, shredded	shredded lbs. RF cheddar cheese, shredded		+			
		1 WGR /		1 each	1 WGR /		1 each	1 each		breakfast burritos, WGR <i>OR</i>	breakfast burritos, WGR <i>OR</i>		+			
		<i>1 GA</i> 1 WGR		1 each	<i>1 GA</i> 1 WGR		1 each	1 each		WGR flour tortillas, 6"	WGR flour tortillas, 6"		+			
Breakfast Burrito		NC		1 slice	NC		1 slice	1 slice		slices bacon, pre-cooked	slices bacon, pre-cooked		+			
	BRK-801	.5 GA		.5 oz	.5 GA		.5 oz	.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded		+			
		1 GA		#16 scoop	1 GA		#16 scoop	#16 scoop		lbs. frozen eggs	lbs. frozen eggs		+			
Llook Browns		NC NC		1/4 cup	NC		1/4 cup	1/4 cup		lbs. frz potatoes, shredded <i>OR</i>	lbs. frz potatoes, shredded <i>OR</i>		+			
Hash Browns Optional choices that may be offer	and in addition	INC		1/4 Cup	NC		1/4 cup	1/4 cup		cubed	cubed					
to the above item(s)	ed in addition															
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each	1 each		WGR cereal bars @ oz ea	wGR cereal bars @ oz ea					
Yogurt		1 GA		1 each	1 GA		1 each	1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea		<u> </u>			
* Breakfast Strudel		N/A		N/A	2 WGR		1 each	1 each		WGR breakfast strudels	WGR breakfast strudels					
Cheese Stick		1 GA		1 each	1 GA		1 each	1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA		1 each	1 WGR / <i>1 GA</i>		1 each	1 each		WGR PBJ sandwiches	WGR PBJ sandwiches					
11. Fruit																
										ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2	
				1 each			1 each	1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				cup for PK.	
Fresh Fruit		1/2 c. F		1	1/2 c. F					ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
				c/ea	1		c/ea	c/ea		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.	1/2 c.		# 10 cans	# 10 cans		1			
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea	c/ea		cups, lbs, each	cups, lbs, each		1			
100% Fruit Juice					1/2 c. F		4 fl. oz.	4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted		+			
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each	1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored	+	1/2 pint		1 each	1/2 pint		1 each	1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk		+			
Fat-Free Chocolate	†	·			1/2 pint		1 each	1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk		+			
Fat-Free Strawberry	<u> </u>				1/2 pint		1 each	1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk		+			
14. Other/Condiments																
Salsa		NC		1 each	NC		1 each	1 each		pc or #10 cans salsa	pc or #10 cans salsa				Offered with Breakfast Combo and burrito	

1. CE:										Daily I	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:												ADULTS SERVED:					
3. MEAL PREPARATION SIT	E:											TOTAL SERVED: 7. DATE:	<u>——</u>				
4. MEAL SERVICE:		■ BREAKFAS	īT		=		CH			SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO	
					P	LANNING	SECTION						DAY OF	SERVIC	E		
	40		Ме	al Pattern co	ontribution, # s	ervings, 8	serving size	•		Total	20.	21.	Actual	HACCP	22.		
Recipe # Meal Pat		16. PK Meal Pattern Contribution	17.	PK	16. K-12 Meal Pattern Contribution	17.	K - 12th		dults/ Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	Temp	Leftover Servings	23. COMMENT	ΓS
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Objetan a Marila	DDIV 000	1 WGR		1 each	1 WGR		1 each		1 each		waffles, WGR	waffles, WGR					
Chicken-n-Waffles	BRK-808	.5 WGR / 1 GA		1 each	.5 WGR / 1 <i>GA</i>		1 each		1 each		chicken patties, WGR	chicken patties, WGR					
Optional choices that may be offer to the above item(s)	ed in addition																
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea					
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast					
		1 WGR		1/4 cup	1 WGR		1/4 cup		1/4 cup		lbs. WGR granola	lbs. WGR granola					
Breakfast Parfait BRK-		1 GA		1/2 cup	1 GA		1/2 cup		1/2 cup		lbs. yogurt	lbs. yogurt					
	BRK-804										#10 cans peaches <i>OR</i>	#10 cans peaches <i>OR</i>					
		1/2 c. F		1/2 cup	1/2 c. F		1/2 cup		1/2 cup		lbs. strawberries OR	lbs. strawberries OR					
											lbs. bananas	lbs. bananas					
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins					
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 cup for PK.	only and 1/2
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans					
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each					
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk					
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments		NC		1 000h	NC		1 000h		1 000h		pkte evrup	nkte evrup				Offered with Chicken-n-Waffles	
Syrup	1			1 each			1 each		1 each		pkts syrup	pkts syrup				Offered with toast	
Jelly		NC		1 each	NC		1 each		1 each		pkts jelly	pkts jelly					

1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:			
2. SCHOOL:	2017-2018 Breakfast Cycle Menu 5. Week 6, Thursday															ADULTS SERVED:			
3. MEAL PREPARATION SIT	E:				=								8. OFFER VS			7. DATE:			
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNC				☐ SNACK		☐ YES ☐ NO							
	I						SECTION			1		24	DAY OF	SERVIC					
	16.	16. PK	Me	al Pattern co	ontribution, # s 16. K-12	servings, &	serving siz			Total	20.	21.	Actual	НАССР	22.				
Food Item	Recipe #	Meal Pattern Contribution	17.	. PK	Meal Pattern Contribution	17.	K - 12th		Adults/ Carte	Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared	Servings Prepared	Temp	Leftover Servings	23. COMMENTS			
9. Grain/Grain Alternate		Contribution	18. #	19. Serving	Contribution	18. #	19. Serving	18. #	19. Serving		(ibs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)			oo. viiige				
* Stuffed Bagel <i>OR</i>		N/A	Servings	Size N/A	2 WGR	Servings	Size 1 each	Servings	Size 1 each		stuffed bagels, WGR	stuffed bagels, WGR							
Pancakes		2.25 WGR		3 each	2.25 WGR		3 each		3 each		WGR pancakes	WGR pancakes							
																Offered with both the Stuffed Bagel and			
Sausage		1 GA		1 each	1 GA		1 each		1 each		sausage patties OR links	sausage patties OR links				Pancakes.			
Optional choices that may be offer to the above item(s)	ed in addition																		
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		WGR cereal bars @ oz ea	WGR cereal bars @ oz ea							
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea							
* Breakfast Crackers		N/A		N/A	1 WGR		1 pkg.		1 pkg.		pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea							
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea							
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches							
11. Fruit																			
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only an cup for PK.	d 1/2		
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)							
Tresit Fult		1/2 0.1			1/2 0.1						ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)							
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each							
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans							
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each							
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted							
13. Milk																			
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk							
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk							
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk							
14. Other/Condiments																			
Syrup		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with Pancakes			

1. CE: Daily Food Production Record for Food-Based - On-Site Production 6. STUDENTS SERVED:														6. STUDENTS SERVED:				
2. SCHOOL:	_										2017-2018 Breakfast 5. Week 6, F r	•				ADULTS SERVED:		
3. MEAL PREPARATION SITE	E:				_											7. DATE:		
4. MEAL SERVICE:		■ BREAKFAS	ST			LUNC	SECTION			☐ SNACK			8. OFFER VS. SERVE:					
	l	ı		1 D //							20	24	DAY OF	SERVIC	1			
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		. PK	ontribution, # s 16. K-12 Meal Pattern Contribution		K - 12th	17. /	Adults/ Carte	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		
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
* Dutch Waffle OR		N/A		N/A	2 WGR		1 each		1 each		Dutch waffles, WGR	Dutch waffles, WGR						
French Toast		1 WGR / 1 GA		1 slice	1 WGR / 1 GA		1 slice		1 slice		slices French toast, WGR	slices French toast, WGR						
Bacon		NC		2 each	NC		2 each		2 each		slices bacon, pre-cooked	slices bacon, pre-cooked				Offered with both the Dutch Waffle and French Toast.		
Optional choices that may be offered to the above item(s)	ed in addition																	
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		WGR bowlpacks @ oz ea	WGR bowlpacks @ oz ea						
Toast		1 WGR		1 each	1 WGR		1 each		1 each		slices WGR toast	slices WGR toast						
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		WGR breakfast rounds	WGR breakfast rounds						
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea						
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		WGR muffins	WGR muffins						
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea						
11. Fruit																		
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.		
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		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		cups, lbs, each	cups, lbs, each						
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans						
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each						
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted						
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk						
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk						
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk						
14. Other/Condiments																		
Syrup Jelly		NC		1 each	NC		1 each		1 each		pkts syrup	pkts syrup				Offered with Dutch Waffle and French Toast		
Jelly		NC		1 each	NC		1 each		1 each		pkts jelly	pkts jelly				Offered with toast		

1. CE:	Daily Food Production Record for Food-Based - On-Site Production															6. STUDENTS SERVED:			
SCHOOL: MEAL PREPARATION SITE	E:										ADULTS SERVED: TOTAL SERVED: 7. DATE:								
4. MEAL SERVICE:		■ BREAKFAS	T			□ LUNC	:H			☐ SNACK			8. OFFER VS	SERVE:		☐ YES ☐ NO			
			•				SECTION					SERVICE	=						
			Me	al Pattern co	ontribution, # s	ervinas. 8	servina siz	е		T-1-1	20.	21.	Antoni		22.				
Food Item	tem 16. 16. PK 16. K-1 Neal Pattern 17. PK Meal Pattern 18. Meal Pattern 19. Meal Pattern		16. K-12 Meal Pattern Contribution		K - 12th	17.	Adults/ a Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS					
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
Optional choices that may be offered to the above item(s)	ed in addition																		
				-															
				-															
							-												
11. Fruit																			
THE THE					1/2 c. F						ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.			
Fresh Fruit		1/2 c. F		1 each			1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)							
. 10011 1 1 1 1		.,2 6									ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)							
				c/ea			c/ea		c/ea		cups, lbs, each	cups, lbs, each							
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans							
Frozen Fruit		1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each							
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted							
13. Milk																			
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk							
Fat-Free Chocolate					1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk							
Fat-Free Strawberry					1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk							
14. Other/Condiments																			
			I				1						l						