1. CE:										Daily	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast in the Class 5. Week 1, Mo					ADULTS SERVED:
3. MEAL PREPARATION SIT		_			=					_						7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	BREAKFAST □ LUNCH PLANNING SECTION							☐ SNACK			8. OFFER VS			☐ YES ☐ NO
	l	<u> </u>	Ma	aal Battara aa	ontribution, # s						20.	21.		SERVICE	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							
* 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				
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				
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. CE:										Daily I	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:	E:										2017-2018 Breakfast in the Class 5. Week 1, Tue					ADULTS SERVED: TOTAL SERVED: 7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNC	Н			☐ SNACK			8. OFFER VS	S. SERVE:		☐ YES ☐ NO	
					Pl	ANNING	SECTION						DAY OF	SERVICE			
			Mea	al Pattern co	ntribution, # s	ervings, &	serving siz	е		Total	20.	21.	Actual	HAGOD	22.		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-12 Meal Pattern Contribution	17. i	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. COMMENTS	
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Mini Pancakes		2 WGR		1 pkg.	2 WGR		1 pkg.		1 pkg.		pkgs. WGR mini pancakes	pkgs. WGR mini pancakes					
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.	/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.)					
1 Tooli T Talk		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-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast in the Class 5. Week 1, Wedr					ADULTS SERVED:
3. MEAL PREPARATION SITE					_											7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T			☐ LUNC				☐ SNACK			8. OFFER VS			☐ YES ☐ NO
							SECTION					0.4	DAY OF	SERVICE		
Food Hom	16.	16. PK	Mea	al Pattern co	ntribution, # so	ervings, &	serving siz		. 1. 11 - 1	Total	20.	21.	Actual	НАССР	22.	22 COMMENTS
Food Item	Recipe #	Meal Pattern Contribution	17.	PK	Meal Pattern Contribution	17. I	K - 12th		Adults/ 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	19. Serving Size	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				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 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	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 l	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:	E:										2017-2018 Breakfast in the Class 5. Week 1, Thu					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	т		-	☐ LUNC	Н			SNACK			8. OFFER VS	SFRVF:		☐ YES ☐ NO
		_ 5.12/	•				SECTION							SERVICE		
			Mea	al Pattern co	ontribution, # s	ervings, &	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/ 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							
Breakfast Burrito		1 WGR / <i>1 GA</i>		1 each	1 WGR / 1 GA		1 each		1 each		breakfast burritos, WGR	breakfast burritos, WGR				
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. CE:										Daily I	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast in the Class 5. Week 1, Fr					ADULTS SERVED:
		■ BREAKFAS	-		=	□ LUNC	N. I			☐ SNACK			8. OFFER VS	0550/5		7. DATE:
4. MEAL SERVICE:		BREAKFAS	01		DI		SECTION			□ SNACK				SERVICE		☐ YES ☐ NO
			Ma	al Dattara as	ontribution, # s						20.	21.	DATOR	SERVICE		
Food Item	16. Recipe #	16. PK Meal Pattern		PK	16. K-12 Meal Pattern		K - 12th	17. A	dults/ Carte	Total Servings Planned	Total Amount Planned	Actual Amount Prepared	Actual Servings Prepared	HACCP Temp	22. Leftover	23. COMMENTS
		Contribution	40 "	40.0	Contribution	10 "	I				(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)			Servings	
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
French Toast		1 WGR / 1 GA		1 pkg.	1 WGR / 1 GA		- 1 pkg.		1 pkg.		pkgs. WGR French toast sticks <i>OR</i>	pkgs. WGR French toast sticks <i>OR</i>				Check manufacturer's product documentation to verify meal pattern contribution.
		OR 2 WGR		. p.vg.	<i>OR</i> 2 WGR		. prigi		. p.vg.		pkgs. WGR mini French Toast	pkgs. WGR mini French Toast				
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																

NC = No Contribution.

									Daily I	Food Production Record for Food-E	Based - On-Site Production				6. STUDENTS SERVED:
															ADULTS SERVED:
		_		-											7. DATE:
	■ BREAKFAS	Τ		DI					☐ SNACK						□ YES □ NO
1	l		-1 D-44				_			20	0.4	DAY OF	SERVICE		
16. Recipe #	16. PK Meal Pattern Contribution			16. K-12 Meal Pattern Contribution			17. A		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
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
	N/A		N/A	2 WGR		1 each		1 each		cinnamon rolls, WGR	cinnamon rolls, WGR				
	1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
	1.25 WGR / .75 GA		1 each	1.25 WGR / .75 GA		1 each		1 each		sandwiches, WGR	sandwiches, WGR				
										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.
	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				
	1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans	# 10 cans				
	1/2 c. F		c/ea	1/2 c. F		c/ea		c/ea		cups, lbs, each	cups, lbs, each				
				1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
	1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
	1/2 pint		1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
				1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
				1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
	16.	16. PK Meal Pattern Contribution N/A 1 GA 1.25 WGR / .75 GA 1/2 c. F 1/2 c. F 1/2 c. F	### BREAKFAST 16. PK 17. Contribution 17. Servings N/A	16. PK 17. PK 19. Servings Size	N/A 1 each 1/2 c. F 1/2 c. F 1/2 pint 1/2 p	16. Recipe # 17. PK 16. K-12 Meal Pattern Contribution 18. # Servings 19. Servings 18. # Servings 19. Servings 18. # Servings 18. # Servings 18. # Servings 19. Servings 18. # Servings 19. Servings 18. # Servings 19. Servings	N/A 1 each 1/2 c. F 1/2 pint 1 each 1/2 pint 1	Servings Servings	16. 16. 17. PK 18. # 19.	BREAKFAST	Second S	BREAKFAST	B B B B B B B B B B	Break/Fish	Second Content of the Content of t

1. CE:										Daily I	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:											2017-2018 Breakfast in the Class 5. Week 2, Tue					ADULTS SERVED:
3. MEAL PREPARATION SITE	E:															7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T							☐ SNACK			8. OFFER VS			☐ YES ☐ NO
		<u> </u>					SECTION			<u> </u>			DAY OF	SERVICE		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		PK	16. K-12 Meal Pattern Contribution		k serving siz 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. COMMENTS
9. Grain/Grain Alternate		Contribution	18. # Servings	19. Serving Size	Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		(103., #10 caris, ea., cases, etc.)	(ibb., ii to cario, ca., cacco, ctc.)			- The state of the	
Breakfast Muffin or Loaf		1 WGR	3.	1 each	1 WGR	3.	1 each	J. J.	1 each		muffins or loaves, WGR	muffins or loaves, WGR				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
Breakfast Empanada		2 WGR / 1 GA		1 each	2 WGR / 1 GA		1 each		1 each		breakfast empanadas, WGR	breakfast empanadas, WGR				
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.
Freeh Fruit		4/0 - 5		1 each	4/0 - 5		1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				cup tot PK.
Fresh Fruit		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																

1. CE:										Daily l	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:	F•										2017-2018 Breakfast in the Class 5. Week 2, Wedr					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T		-	☐ LUNC	ш			SNACK			8. OFFER VS	SEDVE:		☐ YES ☐ NO
4. MEAL SERVICE.		- DIVLARI AC) I				SECTION			- SNACK				SERVICE		L 123 L 140
			Me	al Pattern co	ntribution, # s			e			20.	21.			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							
Pancake Wrap		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		pancake wraps, WGR	pancake wraps, WGR				
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. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
SCHOOL: MEAL PREPARATION SITE	E:										2017-2018 Breakfast in the Class 5. Week 2, Thu					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T			□ LUNC	H			☐ SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ NO
					Р	LANNING	SECTION						DAY OF	SERVICE	E	
			Ме	al Pattern co	ntribution, # s	servings, 8	serving size	е		Total	20.	21.	Actual	HAGOD	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								
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				
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. CE:										Daily l	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:
SCHOOL: MEAL PREPARATION SITI	E:				_						2017-2018 Breakfast in the Class 5. Week 2, Fr	, , ,				ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	T			□ LUNC	CH			☐ SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ NO
					PI	LANNING	SECTION						DAY OF	SERVICE	E	
			Me	al Pattern co	ontribution, # s	ervings, 8	& serving size	е		Total	20.	21.	Actual		22.	
Food Item	16. Recipe #	16. PK Meal Pattern		PK	16. K-12 Meal Pattern		K - 12th	17.	Adults/	Servings	Total Amount Planned	Actual Amount Prepared	Servings	HACCP Temp	Leftover	23. COMMENTS
		Contribution	17.	FIX	Contribution	17.	K - 12tii	A L	a Carte	Planned	(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)	Prepared		Servings	
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
Waffle		2 WGR		1 each	2 WGR		1 each		1 each		waffles, WGR	waffles, WGR				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 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																
											-					

1. CE:										Daily l	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:	_
2. SCHOOL: 3. MEAL PREPARATION SITI	F·										2017-2018 Breakfast in the Class 5. Week 3, Mo	· •				ADULTS SERVED: TOTAL SERVED: 7. DATE:	
4. MEAL SERVICE:		■ BREAKFAS	T			□ LUNC	H			SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ NO	
4. MEAL CERTICE.		_ BINE/INI / NO			Pl		SECTION			ON NOT				SERVICE		2 120 2 110_	
			Me	al Pattern co	ontribution, # s	ervings, &	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. I	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. COMMENT	S
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
* 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					
		2 WGR / 1 GA		1 each	2 WGR / 1 GA		1 each		1 each		sausage biscuits, WGR OR	sausage biscuits, WGR OR					
Sausage Biscuit	BRK-815	2 WGR		1 each	2 WGR		1 each		1 each		biscuits, WGR	biscuits, WGR					
	BKK-013	1 GA		1 each	1 GA		1 each		1 each		sausage patties	sausage patties					
11. Fruit																	
											ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 c 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.)					
1 resir 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	Based - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:	E:				_						2017-2018 Breakfast in the Class 5. Week 3, Tue					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		■ BREAKFAS	Т			☐ LUNC	H			☐ SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ NO
					Pl	LANNING	SECTION						DAY OF	SERVICE		
			Mea	al Pattern co	ntribution, # s	servings, 8	k 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. l	K - 12th		Adults/ 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							
Breakfast Sandwich		1.25 WGR / .75 GA		1 each	1.25 WGR / .75 GA		1 each		1 each		sandwiches, WGR	sandwiches, WGR				
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.)				
1 Tooli T Talk		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-B	Based - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL: 3. MEAL PREPARATION SITE	i:				_						2017-2018 Breakfast in the Class 5. Week 3, Wedi					ADULTS SERVED: TOTAL SERVED: 7. DATE:	
4. MEAL SERVICE:	■ BREAKFAST □ LUNCH □ SNACK 8. OFFER VS. SER													. SERVE:		☐ YES ☐ NO	_
					Pl	LANNING	SECTION										
		Meal Pattern contribution, # servings, & serving size									20.	21.	Actual		22.		
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	17. PK		16. K-12 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	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								
Breakfast Sliders		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		breakfast sliders, WGR	breakfast sliders, WGR					
* Stuffed Bagel		N/A		N/A	2 WGR		1 each		1 each		stuffed bagels, WGR	stuffed bagels, WGR					
11. Fruit																	Ī
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 1/2 cup for PK.		
											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																	
							<u> </u>										
	_			_					_								

1. CE:										Daily	Food Production Record for Food-B	ased - On-Site Production				6. STUDENTS SERVED:		
2. SCHOOL:											2017-2018 Breakfast in the Class 5. Week 3, Thu	· •			ADULTS SERVED:			
3. MEAL PREPARATION SITI	E:				-											7. DATE:		
4. MEAL SERVICE:		BREAKFAS	Т			☐ LUNC				☐ SNACK			8. OFFER VS	. SERVE:		☐ YES ☐ NO		
					P	LANNING	SECTION				<u> </u>							
			Me	al Pattern co		ution, # servings, & serving size				Total	20.	21.	Actual	HACCP	22.			
Food Item	16. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-12 Meal Pattern Contribution	17. i	17. K - 12th		Adults/ 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			
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
Chialana a Diaguit	DDK 907	2 WGR		1 each	2 WGR		1 each		1 each		biscuits, WGR	biscuits, WGR						
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						
Waffle		2 WGR		1 each	2 WGR		1 each		1 each		waffles, WGR	waffles, WGR						
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 eac	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 = No Contribution.

1. CE:										Daily I	Food Production Record for Food-B	Based - On-Site Production				6. STUDENTS SERVED:		
2. SCHOOL:	<u> </u>										2017-2018 Breakfast in the Class 5. Week 3, Fr					ADULTS SERVED: TOTAL SERVED: 7. DATE:		
4. MEAL SERVICE:		■ BREAKFAS	т		-	□ LUNC	ш			SNACK			8. OFFER VS	SEDVE:		7. DATE: NO		
4. WEAL SERVICE.		■ BREARFAS	1		PI		SECTION			L SNACK				SERVICE		NO		
			Mo	al Pattorn co				0			20.	21.		SERVICE	22.			
Food Item	16. Recipe #	16. PK Meal Pattern Contribution		. PK	PK 16. K-12 Meal Pattern 17. K - Contribution		47 K - 12th		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	Leftover Servings	23. COMMENTS		
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
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						
Pita Pocket Breakfast		1 WGR / <i>1 GA</i>		1 each	1 WGR / <i>1 GA</i>		1 each		1 each		stuffed pitas, WGR	stuffed pitas, WGR						
11. Fruit																		
Fresh Freit		4/0 - 5	1 each	1 each	4/0 =		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 1/2 cup for PK.		
Fresh Fruit		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																		

1. CE:	Daily Food Production Record for Food-Based - On-Site Production														6. STUDENTS SERVED:			
2. SCHOOL:											2017-2018 Breakfast in the Class 5. Week #, Day				ADULTS SERVED:			
3. MEAL PREPARATION SITE 4. MEAL SERVICE:		■ BREAKFAS	`T		_	☐ LUNC	4.1			SNACK			8. OFFER VS	· CEDVE.	7. DATE:			
4. MEAL SERVICE:		■ DREAKFAS	01				SECTION			□ SNACK			B. OFFER VS. SERVE: YES NO DAY OF SERVICE					
			Me	al Pattern co	ontribution, # s			e		T. ()	20.	21.			22.			
Food Item	16. Recipe #	16. PK Meal Pattern Contribution			16. K-12 Meal Pattern Contribution		K - 12th	- 12th 17. Adults/ A La 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. Fruit																		
					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.)						
1 Toom Truit		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																		