

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Enchiladas	CM-808 or CM-810	2 M/MA / 2 WGR	2 each	2 M/MA / 2 WGR	2 each	2 each	2 each		2 each		2 each	_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken						
Taquito		2 M/MA / 2 WGR	1 serving	2 M/MA / 2 WGR	1 serving	1 serving	1 serving		1 serving		1 serving	_____ WGR taquitos @ _____ oz ea	_____ WGR taquitos @ _____ oz ea					Check product documentation to determine serving size needed to provide 2 M/MA / 2 WGR.	
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Charro Beans	CM-807	1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans						
Seasoned Corn	CM-850	1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans						
Salsa		N/A	N/A	1/4 c. VR	1/4 cup	1/4 cup	1/4 cup		1/4 cup		1/4 cup	_____ #10 cans salsa	_____ #10 cans salsa						
					1 each	1 each	1 each		1 each		1 each	_____ pc cups salsa	_____ pc cups salsa						
11. Fruit																			
Fresh Seasonal Fruit		N/A	N/A	1/2 c. F	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup	_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)						
Sliced Seasonal Fruit		1/4 c. F	1/4 cup	N/A	N/A	N/A	N/A		N/A		N/A	_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F			1 each				1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
												_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Fruit Juice, Assorted				1/2 c. F			4 fl. oz.				4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																			
Spanish Rice		N/A	N/A	1 WGR	N/A	1/2 cup	1/2 cup		1/2 cup		1/2 cup	_____ lbs. WGR Spanish rice mix	_____ lbs. WGR Spanish rice mix						
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		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 each		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 each		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 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																			
Fruit Crisp	CM-825	N/A	N/A	NC	1 each	1 each	1 each		1 each		1 each	_____ pans prepared Fruit Crisp	_____ pans prepared Fruit Crisp						
Queso		NC	2 oz	NC	2 oz	2 oz	2 oz		2 oz		2 oz	_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce					Offered with taquito	

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
9. Meat/Meat Alternate																	
Meatball Sub Sandwich	CM-837	1.5 M/MA .5 M/MA 1/4 c. VR 2 WGR	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	1.5 M/MA .5 M/MA 1/4 c. VR 2 WGR	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	each (1 serving) .5 oz. 2 oz ladle 1 hoagie	meatballs @ _____ oz each lbs. RF mozzarella cheese, shredded #10 cans spaghetti sauce hoagie rolls, WGR, 4"	meatballs @ _____ oz each lbs. RF mozzarella cheese, shredded #10 cans spaghetti sauce hoagie rolls, WGR, 4"					Check manufacturer's product documentation for # meatballs needed to provide 1.5 M/MA per serving.
Chili Cheese Combo	CM-814	1 M/MA 1 M/MA 1/4 c. VS 2 WGR	#10 scoop 1 oz. 1/4 cup 1 each	1 M/MA 1 M/MA 1/2 c. VS 2 WGR	#10 scoop 1 oz. 1/2 cup 1 each	#10 scoop 1 oz. 1/2 cup 1 each	#10 scoop 1 oz. 1/2 cup 1 each	#10 scoop 1 oz. 1/2 cup 1 each	#10 scoop 1 oz. 1/2 cup 1 each	#10 scoop 1 oz. 1/2 cup 1 each	lbs. meat (_____) OR bags chili, frozen lbs. RF cheddar cheese, shredded lbs. potato rounds cornbread @ 2 WGR	lbs. meat (_____) OR bags chili, frozen lbs. RF cheddar cheese, shredded lbs. potato rounds cornbread @ 2 WGR					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR													
10. Vegetable																	
Potato Rounds		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	lbs. potato rounds	lbs. potato rounds					Offered with Meatball Sub Sandwich
Fresh Veggie Cup	CM-823	N/A	N/A	1/4 c. VR / 1/4 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	lbs. cherry tomatoes OR red pepper strips lbs. squash, zucchini, raw OR cucumbers, raw	lbs. cherry tomatoes OR red pepper strips lbs. squash, zucchini, raw OR cucumbers, raw					
Sliced Fresh Vegetables		1/4 c. VA	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	lbs. raw _____	lbs. raw _____					
11. Fruit																	
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	#10 cans mixed fruit	#10 cans mixed fruit					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each		1 each		1 each	ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.) ea. whole bananas (100-120 ct.) cups, lbs, each _____	ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.) ea. whole bananas (100-120 ct.) cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.	4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
12. Grain																	
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	1 each	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 each	1 each	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 each	1 each	1 each	1 each	1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																	
Ranch dressing, lowfat	CMS-808	N/A	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing					Offered with Fresh Veggie Cup & Sliced Fresh Vegetables
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	pc packets ketchup	pc packets ketchup					Offered with Potato Rounds

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 1, Wednesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th	17. 9th - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Chicken Nuggets		1.5 M/MA / .75 WGR	4 each	2 M/MA / 2.75 M/MA / 1 WGR / 1.25 WGR	5 each	7 each	7 each							_____ chicken nuggets, WGR	_____ chicken nuggets, WGR			
Macaroni & Cheese		1 M/MA / .5 WGR	1/3 cup	1 M/MA / 2 M/MA / .5 WGR / 1 WGR	1/3 cup	2/3 cup	2/3 cup							_____ lbs. RF, WGR macaroni & cheese	_____ lbs. RF, WGR macaroni & cheese			Offered with Chicken Nuggets
Asian Stir Fry	CM-803	2 M/MA / 1 WGR / 1/2 c. VA / 1 WGR	1 serving / 1/2 cup / 1/2 cup / 1/2 flatbread	2 M/MA / 1 WGR / 1/2 c. VA / 1 WGR / 2 WGR	1 serving / 1/2 cup / 1/2 cup / 1/2 flatbread	1 serving / 1/2 cup / 1/2 cup / 1 flatbread	1 serving / 1/2 cup / 1/2 cup / 1 flatbread							_____ lbs. diced chicken OR lbs. sliced beef / _____ lbs. WGR noodles OR WGR long grain, OR instant OR parboiled brown rice / _____ lbs. Oriental Blend vegetables, frozen / _____ flatbreads, WGR	_____ lbs. diced chicken OR lbs. sliced beef / _____ WGR noodles OR lbs. WGR long grain, OR instant OR parboiled brown rice / _____ lbs. Oriental Blend vegetables, frozen / _____ flatbreads, WGR			Check manufacturer's product documentation to ensure a 2 M/MA serving.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Savory Green Beans	CM-849	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup							_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans			Offered with Chicken Nuggets
Garden Salad		N/A	N/A	1/2 c. VDG	1 cup	1 cup	1 cup							_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix			
11. Fruit																		
Apple Slices		1/2 c. F	1/2 c. F	1/2 c. F	1/2 cup	1/2 cup	1/2 cup							_____ bags sliced apples @ _____ oz ea OR lbs. fresh apple slices	_____ bags sliced apples @ _____ oz ea OR lbs. fresh apple slices			
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each	1 each							_____ ea. whole apples (125-138 ct.) / _____ ea. whole oranges (113-138 ct.) / _____ ea. whole bananas (100-120 ct.) / _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) / _____ ea. whole oranges (113-138 ct.) / _____ ea. whole bananas (100-120 ct.) / _____ cups, lbs, each _____			
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		4 fl. oz.	4 fl. oz.							_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted			
12. Grain																		
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	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 each							_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk			
Fat-Free Chocolate				1/2 pint	1 each	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 each							_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk			
14. Other/Condiments																		
Ketchup		NC	1 each	NC	2 each	2 each	2 each							_____ pc packets ketchup	_____ pc packets ketchup			Offered with Chicken Nuggets
Ranch dressing, lowfat	CM-808	NC	1 oz / 1 each	NC	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each							_____ gallons ranch dressing / _____ pc packets ranch dressing	_____ gallons ranch dressing / _____ pc packets ranch dressing			Offered with Garden Salad

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 1, Thursday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th	17. 9th - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings							
9. Meat/Meat Alternate																	
Cheese Pizza		2 MMA / 2 WGR / 1/8 c. VR	1 each	2 MMA / 2 WGR / 1/8 c. VR	1 each	1 each	1 each		1 each		_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case					
Pepperoni Pizza		2 MMA / 2 WGR / 1/8 c. VR	1 each	2 MMA / 2 WGR / 1/8 c. VR	1 each	1 each	1 each		1 each		_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case					
Fiesta Bowl	CM-821	2 MMA	1 serving	2 MMA	1 serving	1 serving	1 serving		1 serving		_____ lbs. meat (_____) OR _____ lbs. fajita chicken _____ lbs. RF cheddar cheese, shredded _____ lbs. WGR Spanish rice mix _____ tostada bowls, WGR _____ lbs. corn, frz OR #10 cans _____ #10 cans black or pinto beans, drained _____ #10 cans salsa _____ pc cups salsa	_____ lbs. meat (_____) OR _____ lbs. fajita chicken _____ lbs. RF cheddar cheese, shredded _____ lbs. WGR Spanish rice mix _____ tostada bowls, WGR _____ lbs. corn, frz OR #10 cans _____ #10 cans black or pinto beans, drained _____ #10 cans salsa _____ pc cups salsa				Check manufacturer's product documentation to ensure a 2 MMA serving WGR Tostada bowl can be substituted with 1 oz WGR tortilla chips.	
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR													
10. Vegetable																	
Seasoned Corn	CM-850	1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup		1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					Offered with pizza
Red Bell Pepper Strips OR Tiny Tomato Cup		N/A	N/A	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup		1/2 cup		_____ lbs. red bell peppers, fresh OR _____ lbs. cherry OR grape tomatoes	_____ lbs. red bell peppers, fresh OR _____ lbs. cherry OR grape tomatoes					
11. Fruit																	
Fruity Gelatin	CM-827	1/2 c. F	3/4 cup	1/2 c. F	3/4 cup	3/4 cup	3/4 cup		3/4 cup		_____ #10 cans mixed fruit, drained	_____ #10 cans mixed fruit, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each	1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		4 fl. oz.	4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																	
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	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 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 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 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																	
Ranch dressing, lowfat	CMS-808	NC	N/A	NC	1 oz	1 oz	1 oz		1 oz		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with tomatoes or red pepper strips
			N/A		1 each	1 each	1 each		1 each								

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

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2017-2018 Lunch Cycle Menu
 5. Week 1, Friday

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																		
Hamburger or Cheeseburger		2 M/MA 2 WGR .5 M/MA	1 each 1 each 1 each	2 M/MA 2 WGR .5 M/MA	1 each 1 each 1 each	1 each 1 each 1 each	1 each 1 each 1 each	1 each 1 each 1 each	1 each 1 each 1 each	1 each 1 each 1 each		_____ hamburger patties _____ hamburger buns, WGR _____ cheese slices, RF @ .5 oz ea	_____ hamburger patties _____ hamburger buns, WGR _____ cheese slices, RF @ .5 oz ea					
Frito Pie	CM-824	2 M/MA .5 M/MA 1 WGR	#10 scoop .5 oz 1 oz.	2 M/MA / 2.5 M/MA .5 M/MA / 1 M/MA 1 WGR / 2 WGR	#10 scoop .5 oz 1 oz.	#8 scoop 1 oz. 2 oz.	#8 scoop 1 oz. 2 oz.	#8 scoop 1 oz. 2 oz.	#8 scoop 1 oz. 2 oz.	#8 scoop 1 oz. 2 oz.		_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ lbs. WGR corn chips	_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ lbs. WGR corn chips					Check manufacturer's product documentation to ensure a 2 or 2.5 M/MA serving from meat.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Cucumber Slices		1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers	_____ lbs. cucumbers					
Baby Carrots		N/A	N/A	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. baby carrots OR _____ bags baby carrots @ _____ oz ea	_____ lbs. baby carrots OR _____ bags baby carrots @ _____ oz ea					
11. Fruit																		
Cinnamon Applesauce	CM-815	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	1 each	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 each	1 each	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 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Cookie, WGR		N/A	N/A	NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ cookies, WGR	_____ cookies, WGR					
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with Cucumber Slices and Baby Carrots
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ lbs. lettuce _____ lbs. tomato, diced	_____ lbs. lettuce _____ lbs. tomato, diced					Offered with Frito Pie
Hamburger Garnish	CM-831	NC	1/4 cup	NC	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ lbs. lettuce _____ lbs. tomatoes, medium, sliced _____ gallons pickle chips	_____ lbs. lettuce _____ lbs. tomatoes, medium, sliced _____ gallons pickle chips					Offered with Hamburger and Cheeseburger
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets mustard	_____ pc packets mustard					Offered with Hamburger and Cheeseburger
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup					
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise					

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Meal Pattern contribution, # servings, & serving size																		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		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
			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Steak Fingers		1.5 M/MA / .75 WGR		3 each	2 M/MA / 1 WGR		4 each		4 each		4 each		_____ steakfingers, WGR	_____ steakfingers, WGR				
Breaded Pork Chop		2 M/MA / .5 WGR		1 each	2 M/MA / .5 WGR		1 each		1 each		1 each		_____ breaded pork chops, WGR	_____ breaded pork chops, WGR				Check WGR contribution as it may differ by product.
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR													
10. Vegetable																		
Mashed Potatoes		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. potato granules	_____ lbs. potato granules				
Carrot Coins	CM-806	1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frz. OR #10 cans carrots	_____ lbs. frz. OR #10 cans carrots				
11. Fruit																		
Strawberries & Bananas	CM-855	1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. strawberries, frozen, sliced _____ lbs. bananas, fresh (100-120 ct.)	_____ lbs. strawberries, frozen, sliced _____ lbs. bananas, fresh (100-120 ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				
							_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)										
							_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)										
							_____ cups, lbs, each _____	_____ cups, lbs, each _____										
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
Roll		2 WGR		1 each	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Cream Gravy		NC		2 oz.	NC		2 oz.		2 oz.		2 oz.		_____ oz. cream gravy mix	_____ oz. cream gravy mix				Offered with Steak Fingers
Brown Gravy		NC		2 oz.	NC		2 oz.		2 oz.		2 oz.		_____ oz. brown gravy mix	_____ oz. brown gravy mix				Offered with Breaded Pork Chop

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Spaghetti Bowl	CM-853	2 MMA 1 WGR 1/4 c. VR	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	2 MMA 1 WGR 1/4 c. VR	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	____ ea (1 serving) #8 scoop 4 oz ladle or 1 serving	_____ meatballs @ _____ oz. ea _____ lbs. spaghetti, WGR _____ #10 cans spaghetti sauce OR _____ lbs. frozen meatsauce	_____ meatballs @ _____ oz. ea _____ lbs. spaghetti, WGR _____ #10 cans spaghetti sauce OR _____ lbs. frozen meatsauce					Check manufacturer's product documentation for # meatballs needed to provide 2 MMA per serving. Check manufacturer's product documentation to verify VR contribution.
French Bread Pizza		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices French bread pizza, WGR	_____ slices French bread pizza, WGR					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Garden Salad		N/A	N/A	1/2 c. VDG	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
California Blend Vegetables		1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. California veg. blend, frz	_____ lbs. California veg. blend, frz					
Marinara sauce		N/A	N/A	1/2 c. VR	3 oz or 1 each	3 oz or 1 each	3 oz or 1 each	3 oz or 1 each	3 oz or 1 each	3 oz or 1 each	3 oz or 1 each	_____ #10 cans marinara or pc cups @ _____ oz ea	_____ #10 cans marinara or pc cups @ _____ oz ea					Offered with French Bread Pizza
11. Fruit																		
Fruit Cup	CM-826	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans diced peaches _____ #10 cans mixed fruit _____ lbs. apples (125-138 ct.)	_____ #10 cans diced peaches _____ #10 cans mixed fruit _____ lbs. apples (125-138 ct.)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F			1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each					Offered with Spaghetti Bowl
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Choc or Vanilla Pudding		N/A	N/A	NC	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans RF pudding	_____ #10 cans RF pudding					
Ranch dressing, lowfat	CMS-808	N/A	N/A	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with Garden Salad

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Wednesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Boneless Chicken Wings		2 M/MA / 1 WGR	5 each	2 M/MA / 1 WGR		5 each		5 each		5 each		_____ boneless chicken wings, WGR	_____ boneless chicken wings, WGR					
Texas Chili	CM-859	2 M/MA / 3/8 c. VR	8 oz ladle	2 M/MA / 3/8 c. VR		8 oz ladle		8 oz ladle		8 oz ladle		_____ lbs. ground (_____) OR _____ bags chili, frozen (____ lb. ea)	_____ lbs. ground (_____) OR _____ bags chili, frozen (____ lb. ea)					Check meal pattern contribution of chili to provide 2 M/MA per serving. Check VR contribution and adjust accordingly.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Celery Sticks		1/4 c. VO	1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed					
Carrot Sticks		1/4 c. VR	1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		_____ lbs. whole or baby carrots	_____ lbs. whole or baby carrots					
11. Fruit																		
Orange Smiles	CM-841	1/2 c. F	1 orange	1/2 c. F		1 orange		1 orange		1 orange		_____ lbs. fresh oranges (113-138 ct.)	_____ lbs. fresh oranges (113-138 ct.)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F			1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
						_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)										
						_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)										
						_____ cups, lbs, each _____		_____ cups, lbs, each _____										
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Multigrain Chips		N/A	N/A	1 WGR		N/A		1 pkg.		1 pkg.		_____ pkg. WGR chips @ 1 oz ea	_____ pkg. WGR chips @ 1 oz ea					Offered with Boneless Chicken Wings
Cornbread		2 WGR	1 each	2 WGR		1 each		1 each		1 each		_____ cornbread @ 2 WGR	_____ cornbread @ 2 WGR					Offered with Texas Chili
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Brownie		N/A	N/A	NC		1 each		1 each		1 each		_____ brownies or ounces mix (WGR)	_____ brownies or ounces mix (WGR)					
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with Celery Sticks and Carrot Sticks
			1 each		1 each							1 each	1 each					

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Mexican Combo Plate	CM-839	1 MMA .5 WGR .25 M/MMA .5 M/MMA / .5 WGR N/A	#30 scoop 1 each .25 oz 1 each N/A	1 MMA .5 WGR .25 M/MMA .5 M/MMA / 1 MMA / .5 WGR / 1WGR 1 WGR	#30 scoop 1 each .25 oz 1 each N/A	#30 scoop 1 each .25 oz 2 each 1/2 cup	#30 scoop 1 each .25 oz 2 each 1/2 cup	#30 scoop 1 each .25 oz 2 each 1/2 cup				_____ lbs. meat (_____) _____ taco shells, WGR _____ lbs. RF cheddar cheese, shredded _____ tamales (beef, pork, or chicken) _____ lbs. WGR Spanish rice mix	_____ lbs. meat (_____) _____ taco shells, WGR _____ lbs. RF cheddar cheese, shredded _____ tamales (beef, pork, or chicken) _____ lbs. WGR Spanish rice mix					Check manufacturer's product documentation to ensure a 1 oz. MMA serving is provided.
Chicken Quesadilla		2 M/MMA / 2 WGR	1 serving	2 M/MMA / 2 WGR	1 serving	1 serving	1 serving	1 serving				_____ quesadillas, WGR	_____ quesadillas, WGR					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Mexicali Corn	CM-838	N/A	N/A	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					
Refried Beans		1/4 c. VL	1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		#10 cans refried beans OR bags dehydrated beans @ _____ lbs./bag	#10 cans refried beans OR bags dehydrated beans @ _____ lbs./bag					
Salsa		1/4 c. VR	1/4 cup	1/4 c. VR		1/4 cup 1 each		1/4 cup 1 each		1/4 cup 1 each		#10 cans salsa pc cups salsa	#10 cans salsa pc cups salsa					
11. Fruit																		
Sliced Peaches		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans sliced peaches	#10 cans sliced peaches					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
12. Grain																		
Spanish Rice		N/A	N/A	1 WGR		N/A		1/2 cup		1/2 cup		_____ lbs. WGR Spanish rice mix	_____ lbs. WGR Spanish rice mix					Offered with Chicken Quesadilla
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		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 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		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 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk					
14. Other/Condiments																		
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		_____ lbs. lettuce _____ lbs. tomato, diced	_____ lbs. lettuce _____ lbs. tomato, diced					

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Popcorn Chicken		1.5 M/MA / .5 WGR	10 pieces	2 M/MA / 1 WGR		___ pieces (1 serving)		___ pieces (1 serving)		___ pieces (1 serving)		_____ pieces popcorn chicken, WGR	_____ pieces popcorn chicken, WGR				Check product documentation to determine number of pieces to provide 2 M/MA / 1 WGR contribution.	
Sloppy Joe Sandwich	CM-851	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR		#8 scoop 1 each		#8 scoop 1 each		#8 scoop 1 each		_____ lbs. sloppy joe filling OR _____ ground beef _____ hamburger buns, WGR	_____ lbs. sloppy joe filling OR _____ ground beef _____ hamburger buns, WGR				Check product documentation to ensure a 2 M/MA serving is provided.	
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Broccoli Bites OR Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets					
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. oven fries	_____ lbs. oven fries					
11. Fruit																		
Fresh Seasonal Fruit		N/A	N/A	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)					
Sliced Seasonal Fruit		1/4 c. F	1/4 cup	N/A		N/A		N/A		N/A		_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Roll		2 WGR	1 each	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Popcorn Chicken	
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Broccoli Bites	
Ketchup		NC	1 each	NC		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Popcorn Chicken and Oven Fries	

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																		
Breaded Drumstick		2 M/MA / .75 WGR	1 each	2 M/MA / .75 WGR		1 each		1 each		1 each		_____ drumsticks, WGR breaded	_____ drumsticks, WGR breaded					
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case					
Pepperoni Pizza		2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Baby Carrots OR Carrots		1/4 c. VR	1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		_____ lbs. baby OR whole carrots OR bags baby carrots @ ___oz each	_____ lbs. baby OR whole carrots OR bags baby carrots @ ___oz each					
Seasoned Corn	CM-850	1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					
11. Fruit																		
Fresh Grapes		N/A	N/A	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. grapes or pkg. @ ___oz ea	_____ lbs. grapes or pkg. @ ___oz ea					
Sliced Grapes		1/4 c. F	1/4 cup	N/A		N/A		N/A		N/A		_____ lbs. grapes, RTU	_____ lbs. grapes, RTU					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
												_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Texas Toast Triangle / Texas Toast		N/A	N/A	.75 WGR / 1.75 WGR		1/2 each		1 each		1 each		_____ WGR Texas toast slices	_____ WGR Texas toast slices					Offered with Breaded Drumstick
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with Baby Carrots
			1 each			1 each		1 each		1 each		_____ pc packets ranch dressing	_____ pc packets ranch dressing					
Cookie, WGR		N/A	N/A	NC		1 each		1 each		1 each		_____ cookies, WGR	_____ cookies, WGR					

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																			
Crispy Tacos	CM-819	2.5 M/MA / 1 WGR	2 each	2.5 M/MA / 1 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ lbs. meat (_____)	_____ lbs. meat (_____)	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded	_____ WGR taco shells	_____ WGR taco shells	Check manufacturer's product documentation to ensure a 2 M/MA serving from meat.	
Frito Pie	CM-824	2 M/MA / .5 M/MA / 1 WGR	#10 scoop / .5 oz / 1 oz	2 M/MA / 2.5 M/MA / 1 M/MA / 1 WGR / 2 WGR	#10 scoop / .5 oz / 1 oz	#8 scoop / 1 oz / 2 oz	#8 scoop / 1 oz / 2 oz	#8 scoop / 1 oz / 2 oz	#8 scoop / 1 oz / 2 oz	#8 scoop / 1 oz / 2 oz	#8 scoop / 1 oz / 2 oz	_____ lbs. meat (_____)	_____ lbs. meat (_____)	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded	_____ lbs. WGR corn chips	_____ lbs. WGR corn chips	Check manufacturer's product documentation to ensure a 2 or 2.5 M/MA serving from meat.	
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Fresh Veggie Cup	CM-823	N/A	N/A	1/4 c. VR / 1/4 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. cherry tomatoes OR red pepper strips	_____ lbs. cherry tomatoes OR red pepper strips	_____ lbs. squash, zucchini, raw OR cucumbers, raw	_____ lbs. squash, zucchini, raw OR cucumbers, raw				
Sliced Fresh Vegetables		1/4 c. VA	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ lbs. raw _____	_____ lbs. raw _____						
Charro Beans	CM-807	1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans						
Salsa		N/A	N/A	1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ #10 cans salsa	_____ #10 cans salsa	_____ pc cups salsa	_____ pc cups salsa				
11. Fruit																			
Apple-Pineapple D'Lite	CM-801	N/A	N/A	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. red apples, fresh, 125-138 ct., unpeeled	_____ ea. red apples, fresh, 125-138 ct., unpeeled	_____ ea. green apples, fresh, 125-138 ct., unpeeled	_____ ea. green apples, fresh, 125-138 ct., unpeeled	_____ #10 cans pineapple rings	_____ #10 cans pineapple rings		
Sliced Fruit Choice		1/4 c. F	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ lbs. or #10 cans _____	_____ lbs. or #10 cans _____						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)	_____ cups, lbs, each _____	_____ cups, lbs, each _____
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																			
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. WGR Spanish rice mix	_____ lbs. WGR Spanish rice mix	Offered with Crispy Tacos					
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																			
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ lbs. lettuce	_____ lbs. lettuce	_____ lbs. tomato, diced	_____ lbs. tomato, diced				
Ranch dressing, lowfat	CMS-808	NC	1 oz / 1 each	NC	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	_____ gallons ranch dressing	_____ gallons ranch dressing	_____ pc packets ranch dressing	_____ pc packets ranch dressing	Offered with Fresh Veggie Cup & Sliced Fresh Vegetables			

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Wednesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Lasagna	CM-833	1.5 M/MA / 1 WGR .5 M/MA	1 each .5 oz	1.5 M/MA / 1 WGR .5 M/MA	1 each .5 oz	1 each .5 oz	1 each .5 oz	1 each .5 oz	1 each .5 oz	1 each .5 oz	1 each .5 oz		_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded				
Ravioli	CM-844	2 M/MA / 1 WGR	3 each	2 M/MA / 1 WGR	3 each	3 each	3 each	3 each	3 each	3 each	3 each		_____ ravioli, WGR	_____ ravioli, WGR				
Stuffed Shells	CM-856	2 M/MA / 1 WGR	2 each	2 M/MA / 1 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ stuffed shells, WGR	_____ stuffed shells, WGR				
Chicken Nuggets		1 M/MA / .75 WGR	4 each	2 M/MA / 2.75 M/MA 1 WGR / 1.25 WGR	5 each	7 each	7 each	7 each	7 each	7 each	7 each		_____ chicken nuggets, WGR	_____ chicken nuggets, WGR				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Mashed Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. potato granules	_____ lbs. potato granules				Offered with Chicken Nuggets
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix				
Tuscan Vegetables	CM-861	N/A	N/A	1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. Italian veg. blend, frz	_____ lbs. Italian veg. blend, frz				
11. Fruit																		
Pears		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans pears, sliced, diced, OR halved _____ ea. whole apples (125-138 ct.)	_____ #10 cans pears, sliced, diced, OR halved _____ ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
Roll		N/A	N/A	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Garden Salad
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Chicken Nuggets

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Hamburger or Cheeseburger		2 M/MA 2 WGR .5 M/MA	1 each 1 each 1 each	2 M/MA 2 WGR .5 M/MA	1 each 1 each 1 each								_____ hamburger patties _____ hamburger buns, WGR _____ cheese slices, RF @ .5 oz ea	_____ hamburger patties _____ hamburger buns, WGR _____ cheese slices, RF @ .5 oz ea				
Hot Dog		2 M/MA 2 WGR	1 each	2 M/MA 2 WGR	1 each								_____ frankfurters _____ hot dog buns, WGR	_____ frankfurters _____ hot dog buns, WGR				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup								_____ lbs. oven fries	_____ lbs. oven fries				
Baby Carrots OR Carrots		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup								_____ lbs. baby OR whole carrots OR bags baby carrots @ ___oz each	_____ lbs. baby OR whole carrots OR bags baby carrots @ ___oz each				
11. Fruit																		
Orange Smiles	CM-841	1/2 c. F	1 orange	1/2 c. F	1 orange								_____ lbs. fresh oranges (113-138 ct.)	_____ lbs. fresh oranges (113-138 ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each			_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each			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 each			_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each			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 each			_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Hamburger Garnish	CM-831	NC	1/4 cup	NC	1/4 cup			1/4 cup		1/4 cup			_____ lbs. lettuce _____ lbs. tomatoes, medium, sliced _____ gallons pickle chips	_____ lbs. lettuce _____ lbs. tomatoes, medium, sliced _____ gallons pickle chips				Offered with Hamburger and Cheeseburger
Mustard		NC	1 each	NC	2 each			2 each		2 each			_____ pc packets mustard	_____ pc packets mustard				
Ketchup		NC	1 each	NC	2 each			2 each		2 each			_____ pc packets ketchup	_____ pc packets ketchup				
Mayonnaise		NC	1 each	NC	1 each			1 each		1 each			_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Hamburger and Cheeseburger
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each			1 oz 1 each		1 oz 1 each			_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Baby Carrots

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 3, Friday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

2017-2018 Lunch Cycle Menu
5. Week 3, Friday

PLANNING SECTION												DAY OF SERVICE								
Meal Pattern contribution, # servings, & serving size																				
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		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
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Meat/Meat Alternate																				
Pulled Pork Sliders	CM-843	2 MMA 2 WGR		2 oz 2 sliders or 1 each	2 MMA 2 WGR		2 oz 2 sliders or 1 each		2 oz 2 sliders or 1 each		2 oz 2 sliders or 1 each		2 oz 2 sliders or 1 each		_____ lbs. pulled pork _____ slider buns OR _____ hamburger buns, WGR	_____ lbs. pulled pork _____ slider buns OR _____ hamburger buns, WGR				Check manufacturer's product documentation to ensure a 2 MMA contribution is served.
Chicken Parmesan	CM-812	2 MMA / 1 WGR .5 MMA		1 each .5 oz 4 oz. ladle	2 MMA / 1 WGR .5 MMA		1 each .5 oz 4 oz. ladle		1 each .5 oz 4 oz. ladle		1 each .5 oz 4 oz. ladle		1 each .5 oz 4 oz. ladle		_____ chicken patties, breaded WGR _____ lbs. RF mozzarella cheese, shredded _____ #10 cans spaghetti sauce	_____ chicken patties, breaded WGR _____ lbs. RF mozzarella cheese, shredded _____ #10 cans spaghetti sauce				Check manufacturer's product documentation to verify VR contribution.
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR															
10. Vegetable																				
Coleslaw	CM-816	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cabbage, green, shredded OR lbs. cabbage mix	_____ lbs. cabbage, green, shredded OR				Offered with Pulled Pork Sliders
Garden Salad		1/4 c. VDG		1/2 cup	1/2 c. VDG		1 cup		1 cup		1 cup		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix				Offered with Chicken Parmesan
Savory Green Beans	CM-849	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans				
11. Fruit																				
Pineapple, chilled		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans pineapple tidbits	_____ #10 cans pineapple tidbits				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F						1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F						4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																				
Multigrain Chips		N/A		N/A	1 WGR		N/A		1 pkg.		1 pkg.		1 pkg.		_____ pkg. WGR chips @ 1 oz ea	_____ pkg. WGR chips @ 1 oz ea				Offered with Pulled Pork Slider
Breadstick(s)		1 WGR		1 each	1 WGR / 2 WGR		1 each		2 each		2 each		2 each		_____ breadsticks @ 1 WGR ea	_____ breadsticks, WGR @ 1 oz. ea				Offered with Chicken Parmesan
13. Milk																				
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		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 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 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 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																				
Ranch dressing, lowfat	CMS-808	NC		1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Garden Salad

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Meat/Meat Alternate																			
Corn Dog		2 M/MA / 2 WGR	1 regular or 6 mini	2 M/MA / 2 WGR	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini		_____ poultry corn dogs, WGR, @ _____ oz each	_____ poultry corn dogs, WGR, @ _____ oz each						
Oven Roasted Chicken		2.5 M/MA	1 each	2.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ chicken drumsticks @ _____ oz each	_____ chicken drumsticks @ _____ oz each						
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Tater Tots		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. tater tots	_____ lbs. tater tots					Offered with Corn Dog	
Broccoli Bites OR Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets					Offered with Oven Roasted Chicken	
Baked Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans baked beans	_____ #10 cans baked beans						
11. Fruit																			
Apple-Pineapple D'Lite	CM-801	N/A	N/A	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. red apples, fresh, 125-138 ct., unpeeled _____ ea. green apples, fresh, 125-138 ct., unpeeled _____ #10 cans pineapple rings	_____ ea. red apples, fresh, 125-138 ct., unpeeled _____ ea. green apples, fresh, 125-138 ct., unpeeled _____ #10 cans pineapple rings						
Sliced Fruit Choice		1/4 c. F	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A		_____ lbs. or #10 cans _____	_____ lbs. or #10 cans _____						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____						
Fruit Juice, Assorted				1/2 c. F				4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																			
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Oven Roasted Chicken	
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	1 each	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 each	1 each	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 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																			
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with Corn Dog and Tater Tots	
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets mustard	_____ pc packets mustard					Offered with Corn Dog	
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with Broccoli Bites	

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

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2017-2018 Lunch Cycle Menu
 5. Week 4, Tuesday

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Nachos Grande	CM-840	1 M/MA	#30 scoop	1 M/MA / 2 M/MA	#30 scoop	1 M/MA / 1 M/MA	3 oz ladle	1.25 M/MA	1 WGR / 2 WGR	1 oz	2 oz	16 scoops	4 oz ladle	2 oz	_____ lbs. meat (_____)	_____ lbs. meat (_____)		Check product documentation to ensure a 1 M/MA serving is provided. Must use cheese sauce that credits as 3 oz = 1 M/MA
		1 M/MA	3 oz ladle	1 M/MA	3 oz ladle	1 M/MA	3 oz ladle	1 M/MA	3 oz ladle	1 M/MA	3 oz ladle	4 oz	4 oz	_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce			
		1 WGR	1 oz	1 WGR	1 oz	1 WGR	1 oz	1 WGR	1 oz	1 WGR	1 oz	2 oz	2 oz	_____ lbs. WGR tortilla chips	_____ lbs. WGR tortilla chips			
Taco Soup	CM-857	2 M/MA / 1/2 c. VA	1 cup	2 M/MA / 1/2 c. VA	1 cup									_____ lbs. meat (_____)	_____ lbs. meat (_____)		Other veg. include:	
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Refried Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup									_____ #10 cans refried beans OR bags dehydrated beans @ _____ lbs./bag	_____ #10 cans refried beans OR bags dehydrated beans @ _____ lbs./bag		Offered with Nachos Grande	
Salsa		1/4 c. VR	1/4 cup	1/4 c. VR	1/4 cup		1/4 cup		1 each	1/4 cup	1 each			_____ #10 cans salsa	_____ #10 cans salsa			
Tiny Tomato Cup OR Sliced Tomatoes		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup									_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes			
Cucumber Slices		1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup									_____ lbs. cucumbers	_____ lbs. cucumbers			
11. Fruit																		
Peaches		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup									_____ #10 cans sliced OR diced peaches	_____ #10 cans sliced OR diced peaches			
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822													_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			
				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.)			
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F							4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted			
12. Grain																		
Combread		2 WGR	1 each	2 WGR	1 each									_____ combread @ 2 WGR each	_____ combread @ 2 WGR each		Offered with Taco Soup	
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	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									_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk			
Fat-Free Chocolate				1/2 pint	1 each									_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk			
Fat-Free Strawberry				1/2 pint	1 each									_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk			
14. Other/Condiments																		
Lime Sherbet Cup		N/A	N/A	NC	1 each									_____ lime sherbet cups	_____ lime sherbet cups			
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC	1/4 cup									_____ lbs. lettuce	_____ lbs. lettuce		Offered with Nachos Grande	
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC	1 oz	1 each	1 oz	1 each	1 oz	1 each	1 oz	1 each	1 oz	1 each	_____ gallons ranch dressing	_____ gallons ranch dressing	Offered with Tiny Tomato Cup and Cucumber Slices	
			1 each		1 each										1 each	1 each		_____ pc packets ranch dressing

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

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2017-2018 Lunch Cycle Menu
 5. Week 4, Wednesday

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th	17. 9th - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Chicken Sandwich		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR	1 each								_____ WGR breaded chicken patties _____ OR grilled chicken patties _____ WGR hamburger buns	_____ WGR breaded chicken patties _____ OR grilled chicken patties _____ WGR hamburger buns				
X-Treme Burrito	CM-862	2 MMA / 2 WGR	1 each	2 MMA / 2 WGR	1 each								_____ WGR beef and bean burritos	_____ WGR beef and bean burritos				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup								_____ lbs. oven fries	_____ lbs. oven fries				Offered with Chicken Sandwich
Seasoned Corn	CM-850	1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup								_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Offered with X-treme Burrito
Salsa		1/4 c. VR	1/4 cup	1/4 c. VR	1/4 cup								_____ #10 cans salsa _____ pc cups salsa	_____ #10 cans salsa _____ pc cups salsa				Offered with X-treme Burrito
Fresh Veggie Cup	CM-823	N/A	N/A	1/4 c. VR / 1/4 c. VO	1/2 cup								_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. squash, zucchini, raw OR cucumbers, raw	_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. squash, zucchini, raw OR cucumbers, raw				
Sliced Fresh Vegetables		1/4 c. VA	1/4 cup	N/A	N/A								_____ lbs. raw	_____ lbs. raw				
11. Fruit																		
Mandarin Oranges		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup								_____ #10 cans mandarin oranges	_____ #10 cans mandarin oranges				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each			_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each			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 each			_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each			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 each			_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC	1/4 cup			1/4 cup		1/4 cup			_____ lbs. lettuce _____ lbs. tomato, diced	_____ lbs. lettuce _____ lbs. tomato, diced				Offered with X-Treme Burrito
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC	1 oz			1 oz		1 oz			_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Fresh Veggie Cup and Sliced Fresh Vegetables
Ketchup		NC	1 each	NC	2 each			2 each		2 each			_____ pc packets ketchup	_____ pc packets ketchup				Offered with Oven Fries
Mayonnaise		NC	1 each	NC	1 each			1 each		1 each			_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Chicken Sandwich

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Asian Bowl	CM-802	2 M/MA 1 WGR 1 WGR / 1/2 c. VA	1 serving 1/2 cup 1 each	2 M/MA 1 WGR 1 WGR / 1/2 c. VA	1 serving 1/2 cup 1 each	1 serving 1/2 cup 1 each	1 serving 1/2 cup 1 each	1 serving 1/2 cup 1 each	1 serving 1/2 cup 1 each	1 serving 1/2 cup 1 each		_____ lbs. meat (_____) _____ lbs. WGR long grain brown rice OR _____ lbs. WGR rice, brown, instant _____ WGR vegetable egg rolls	_____ lbs. meat (_____) _____ lbs. WGR long grain brown rice OR _____ lbs. WGR rice, brown, instant _____ WGR vegetable egg rolls					Check manufacturer's product documentation to verify serving size needed to provide a 2 M/MA contribution.
Salisbury Steak		2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ salisbury steaks	_____ salisbury steaks					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Roasted Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen potatoes	_____ lbs. frozen potatoes					Offered with Salisbury Steak
Garden Salad		N/A	N/A	1/2 c. VDG		1 cup		1 cup		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
11. Fruit																		
Fruity Gelatin	CM-827	1/2 c. F	3/4 cup	1/2 c. F		3/4 cup		3/4 cup		3/4 cup		_____ #10 cans mixed fruit, drained	_____ #10 cans mixed fruit, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Biscuit		2 WGR	1 each	2 WGR		1 each		1 each		1 each		_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each					Offered with Salisbury Steak
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Brown Gravy		NC	2 oz	NC		2 oz		2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix					Offered with Salisbury Steak
Ranch dressing, lowfat	CMS-808	N/A	N/A	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with Garden Salad
		N/A	N/A			1 each		1 each		1 each								

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 4, Friday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th	17. 9th - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings								19. Serving Size	
9. Meat/Meat Alternate																			
Cheese Pizza		2 MMA / 2 WGR / 1/8 c. VR	1 each	2 MMA / 2 WGR / 1/8 c. VR	1 each	1 each	1 each		1 each			_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case						
Pepperoni Pizza		2 MMA / 2 WGR / 1/8 c. VR	1 each	2 MMA / 2 WGR / 1/8 c. VR	1 each	1 each	1 each		1 each			_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case						
Ham and Cheese Melt	CM-830	1 MMA	3 slices	1 MMA	3 slices		3 slices		3 slices			_____ lbs. turkey ham @ .5 oz slices	_____ lbs. turkey ham @ .5 oz slices						
		1 MMA	2 slices	1 MMA	2 slices		2 slices		2 slices			_____ slices RF cheese @ .5 oz each	_____ slices RF cheese @ .5 oz each						
		2 WGR	1 each	2 WGR	1 each		1 each		1 each			_____ buns @ 2 WGR each	_____ buns @ 2 WGR each						
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Baby Carrots		N/A	N/A	1/2 c. VR	1/2 cup		1/2 cup		1/2 cup			_____ lbs. baby carrots OR bags baby carrots @ _____ oz ea	_____ lbs. baby carrots OR bags baby carrots @ _____ oz ea						
Crunchy Broccoli Salad	CM-820	1/8 c. VR / 3/8 c. VDG	1/2 cup	1/8 c. VR / 3/8 c. VDG	1/2 cup		1/2 cup		1/2 cup			_____ lbs. broccoli, fresh, raw spears OR florets _____ lbs. carrots, fresh, raw _____ lbs. tomatoes, fresh, raw	_____ lbs. broccoli, fresh, raw spears OR florets _____ lbs. carrots, fresh, raw _____ lbs. tomatoes, fresh, raw						
11. Fruit																			
Fresh Seasonal Fruit		N/A	N/A	1/2 c. F	1/2 cup		1/2 cup		1/2 cup			_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)						
Sliced Seasonal Fruit		1/4 c. F	1/4 cup	N/A	N/A		N/A		N/A			_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F			1 each		1 each			_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
								_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)									
								_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)									
								_____ cups, lbs, each _____		_____ cups, lbs, each _____									
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.		4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																			
Multigrain Chips		N/A	N/A	1 WGR	N/A		1 pkg.		1 pkg.			_____ pkg. WGR chips @ 1 oz ea	_____ pkg. WGR chips @ 1 oz ea				Offered with Ham and Cheese Melt		
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		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 each			_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each		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 each			_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																			
Brownie		N/A	N/A	NC			1 each		1 each			_____ brownies or ounces mix (WGR)	_____ brownies or ounces mix (WGR)						
Ranch dressing, lowfat	CMS-808		N/A	NC			1 oz		1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Baby Carrots		
		N/A	N/A				1 each		1 each			_____ pc packets ranch dressing	_____ pc packets ranch dressing						

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																			
Country Fried Steak OR Country Fried Steak Strips		1.5 M/MA / .75 WGR	3 each (strips)	2 M/MA / 1 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ patties, beef, WGR breaded _____ strips, beef, WGR breaded	_____ patties, beef, WGR breaded _____ strips, beef, WGR breaded						
"Your School" Meatloaf	CM-863	2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices meatloaf	_____ slices meatloaf				Check product documentation to ensure a 2 M/MA serving is provided.		
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Mashed Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. potato granules	_____ lbs. potato granules						
Breaded Okra OR		N/A	N/A	1/2 c. VO / 2 WGR	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded						
Roasted Okra	CM-846	N/A	N/A	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. okra, sliced, frozen	_____ lbs. okra, sliced, frozen						
11. Fruit																			
Strawberry Cup		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ strawberry cups @ _____ oz ea	_____ strawberry cups @ _____ oz ea						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
												_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																			
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each						
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																			
Cream Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ oz. cream gravy mix	_____ oz. cream gravy mix				Offered with Country Fried Steak		

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Meal Pattern contribution, # servings, & serving size																		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		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
			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Meat & Cheese Chalupas	CM-836	1.5 M/MA		#20 scoop	1.5 M/MA		#20 scoop		#20 scoop		#20 scoop		_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1.5 M/MA contribution is provided.
		.5 M/MA		.5 oz	.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
		1 WGR		2 each	1 WGR		2 each		2 each		2 each		_____ WGR chalupa shells	_____ WGR chalupa shells				
Enchiladas	CM-808 or CM-810	2 M/MA / 2 WGR		2 each	2 oz M/MA / 2 WGR		2 each		2 each		2 each		_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken				
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR													
10. Vegetable																		
Salsa		1/4 c. VR		1/4 cup	1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		_____ #10 cans salsa	_____ #10 cans salsa				
Zesty Cucumbers	CM-864	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ pc cups salsa	_____ pc cups salsa				
Refried Beans		1/4 c. VL		1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cucumbers	_____ lbs. cucumbers				
													_____ #10 cans refried beans OR bags dehydrated beans @ _____ lbs./bag	_____ #10 cans refried beans OR bags dehydrated beans @ _____ lbs./bag				
11. Fruit																		
Rosy Applesauce	CM-847	1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F			1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				
														_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)			
														_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F			4 fl. oz.	4 fl. oz.		4 fl. oz.		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
													_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
Spanish Rice		N/A		N/A	1 WGR		N/A		1/2 cup		1/2 cup		_____ lbs. WGR Spanish Rice	_____ lbs. WGR Spanish Rice				
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Lettuce and Tomato Garnish	CM-834	NC		1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		_____ lbs. lettuce	_____ lbs. lettuce				
													_____ lbs. tomato, diced	_____ lbs. tomato, diced				

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Wednesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																			
Chicken Tenders		2 M/MA / 1 WGR	___pieces (1 serving)	2 M/MA / 1 WGR	___pieces (1 serving)								_____ pieces, chicken, frozen, WGR	_____ pieces, chicken, frozen, WGR					Check manufacturer's product documentation to determine number of pieces needed to provide 2 M/MA/1WGR contribution.
Hamburger or Cheeseburger		2 M/MA	1 each	2 M/MA	1 each								_____ hamburger patties	_____ hamburger patties					
		2 WGR	1 each	2 WGR	1 each									_____ hamburger buns, WGR	_____ hamburger buns, WGR				
		.5 M/MA	1 each	.5 M/MA	1 each									_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG	1/2 cup								_____ lbs. broccoli florets	_____ lbs. broccoli florets					
Sweet Potato Fries		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup								_____ lbs. sweet potato fries	_____ lbs. sweet potato fries					
11. Fruit																			
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup								_____ #10 cans mixed fruit	_____ #10 cans mixed fruit					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each			_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
													_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F								4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																			
Texas Toast Triangle / Texas Toast		N/A	N/A	.75 WGR / 1.75 WGR	1/2 each								_____ WGR Texas toast slices	_____ WGR Texas toast slices					Offered with Chicken Tenders
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	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								_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each								_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each								_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																			
Crispy Cereal Treat	CM-818	N/A	N/A	NC	1 each								_____ lbs. rice cereal	_____ lbs. rice cereal					
Cream Gravy		NC	2 oz	NC	2 oz								_____ oz. cream gravy mix	_____ oz. cream gravy mix					Offered with Chicken Tenders
Hamburger Garnish	CM-831	NC	1/4 cup	NC	1/4 cup								_____ lbs. lettuce	_____ lbs. lettuce					Offered with Hamburger and Cheeseburger
													_____ lbs. tomatoes, medium, sliced	_____ lbs. tomatoes, medium, sliced					
													_____ gallons pickle chips	_____ gallons pickle chips					
Mustard		NC	1 each	NC	2 each								_____ pc packets mustard	_____ pc packets mustard					
Ketchup		NC	1 each	NC	2 each								_____ pc packets ketchup	_____ pc packets ketchup					
Mayonnaise		NC	1 each	NC	1 each								_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Hamburger and Cheeseburger

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Chicken Spaghetti	CM-813	1.5 M/MA 1 WGR .25 M/MA .25 M/MA	1 cup	1.5 M/MA 1 WGR .25 M/MA .25 M/MA	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. chicken, diced, cooked _____ lbs. WGR spaghetti noodles _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each	_____ lbs. chicken, diced, cooked _____ lbs. WGR spaghetti noodles _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each					
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case					
Pepperoni Pizza		2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR pizza slices; _____ ct/case	_____ WGR pizza slices; _____ ct/case					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
Carrots		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. OR #10 cans carrots	_____ lbs. or #10 cans carrots					
11. Fruit																		
Apple Slices		1/2 c. F	1/2 c. F	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ bags sliced apples @ _____ oz ea OR _____ lbs. fresh apple slices	_____ bags sliced apples @ _____ oz ea OR _____ lbs. fresh apple slices					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Spaghetti	
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Garden Salad	

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE											
Meal Pattern contribution, # servings, & serving size																							
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		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			
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
9. Meat/Meat Alternate																							
Shrimp Poppers OR		.5 M/MA / .5 WGR		1/2 cup (1.5 oz)	1 M/MA / 1 WGR		1 cup (3 oz)		1 cup (3 oz)		1 cup (3 oz)		1 cup (3 oz)		_____ lbs. WGR shrimp poppers	_____ lbs. WGR shrimp poppers				Check product documentation to verify serving size for 1 M/MA contribution.			
Fish Sticks		1 M/MA / .5 WGR		2 sticks	2 M/MA / 1.25 WGR		4 sticks		4 sticks		4 sticks		4 sticks		_____ sticks, fish, WGR @ ____ oz ea	_____ sticks, fish, WGR @ ____ oz ea				Check product documentation to verify serving size for 2 M/MA contribution.			
Macaroni & Cheese		1 M/MA / .5 WGR		1/3 cup	1 M/MA / 2 M/MA .5 WGR / 1 WGR		1/3 cup		2/3 cup		2/3 cup		2/3 cup		_____ lbs. RF, WGR macaroni & cheese	_____ lbs. RF, WGR macaroni & cheese				Offered with Shrimp Poppers and Fish Sticks			
BBQ on a Bun	CM-804	2 M/MA 2 WGR		1 serving 1 each	2 M/MA 2 WGR		1 serving 1 each		1 serving 1 each		1 serving 1 each		1 serving 1 each		_____ lbs. chopped BBQ or pulled pork _____ WGR hamburger buns	_____ lbs. chopped BBQ or pulled pork _____ WGR hamburger buns				Check product documentation to determine portion size to provide 2 M/MA contribution.			
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR																		
10. Vegetable																							
Coleslaw	CM-816	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cabbage, green, shredded OR lbs. cabbage mix	_____ lbs. cabbage, green, shredded OR							
Savory Green Beans	CM-849	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans							
11. Fruit																							
Orange Smiles	CM-841	1/2 c. F		1 orange	1/2 c. F		1 orange		1 orange		1 orange		1 orange		_____ lbs. fresh oranges (113-138 ct.)	_____ lbs. fresh oranges (113-138 ct.)							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____							
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F						4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
12. Grain																							
13. Milk																							
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		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 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 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 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
14. Other/Condiments																							
Ketchup		NC		1 each	NC		2 each		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Shrimp Poppers or Fish Sticks			
Tartar Sauce		NC		1 each	NC		1 each		1 each		1 each		1 each		_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Shrimp Poppers or Fish Sticks			

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

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2017-2018 Lunch Cycle Menu
 5. Week 6, Monday

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE										
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS				
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte												
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size												
9. Meat/Meat Alternate																						
Texas Basket	CM-858	1.5 M/MA / .75 WGR	3 each	2 M/MA / 1 WGR	4 each	4 each	4 each	4 each	4 each	4 each	_____	steakfingers @ _____ oz each	_____	steakfingers @ _____ oz each				May substitute chicken or fish products for steakfingers; check product documentation for contribution.				
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	lbs. oven fries	_____	lbs. oven fries								
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____	rolls, WGR @ 2 oz each	_____	rolls, WGR @ 2 oz each							
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____	oz. gravy mix	_____	oz. gravy mix							
Hamburger or Cheeseburger		2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	_____	hamburger patties	_____	hamburger patties								
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____	hamburger buns, WGR	_____	hamburger buns, WGR							
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____	cheese slices, RF @ .5 oz ea	_____	cheese slices, RF @ .5 oz ea							
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR																		
10. Vegetable																						
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	lbs. oven fries	_____	lbs. oven fries				Offered with Hamburger and Cheeseburger				
Fresh Veggie Cup	CM-823	N/A	N/A	1/4 c. VR / 1/4 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	lbs. cherry tomatoes OR red pepper strips	_____	lbs. cherry tomatoes OR red pepper strips								
Sliced Fresh Vegetables		1/4 c. VA	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____	lbs. squash, zucchini, raw OR cucumbers, raw	_____	lbs. squash, zucchini, raw OR cucumbers, raw								
Sliced Fresh Vegetables											_____	lbs. raw	_____	lbs. raw								
11. Fruit																						
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	#10 cans mixed fruit	_____	#10 cans mixed fruit								
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each	_____	ea. whole apples (125-138 ct.)	_____	ea. whole apples (125-138 ct.)								
											_____	ea. whole oranges (113-138 ct.)	_____	ea. whole oranges (113-138 ct.)								
												_____	ea. whole bananas (100-120 ct.)	_____	ea. whole bananas (100-120 ct.)							
												_____	cups, lbs, each _____	_____	cups, lbs, each _____							
Fruit Juice, Assorted				1/2 c. F				4 fl. oz.		4 fl. oz.	_____	4 oz. fruit juice, assorted	_____	4 oz. fruit juice, assorted								
12. Grain																						
13. Milk																						
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	1 each	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 each	1 each	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 each	1 each	1 each	1 each	_____	1/2 pints FF strawberry milk	_____	1/2 pints FF strawberry milk								
14. Other/Condiments																						
Hamburger Garnish	CM-831	NC	1/4 cup	NC	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____	lbs. lettuce	_____	lbs. lettuce				Offered with Hamburger and Cheeseburger				
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	_____	lbs. tomatoes, medium, sliced	_____	lbs. tomatoes, medium, sliced								
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	_____	gallons pickle chips	_____	gallons pickle chips								
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	_____	pc packets mustard	_____	pc packets mustard								
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____	pc packets ketchup	_____	pc packets ketchup								
Ranch dressing, lowfat			1 each		1 each	1 each	1 each	1 each	1 each	1 each	_____	pc packets mayonnaise	_____	pc packets mayonnaise				Offered with Hamburger and Cheeseburger				
Ranch dressing, lowfat											_____	gallons ranch dressing	_____	gallons ranch dressing				Offered with Fresh Veggie Cup and Sliced Fresh Vegetables				
Ranch dressing, lowfat											_____	pc packets ranch dressing	_____	pc packets ranch dressing								

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Tex-Mex Stack	CM-860	1.5 M/MA .5 M/MA 1 WGR	#20 scoop .5 oz 1 oz	1.5 M/MA .5 M/MA 1 WGR	#20 scoop .5 oz 1 oz	#20 scoop .5 oz 1 oz	#20 scoop .5 oz 1 oz	#20 scoop .5 oz 1 oz	#20 scoop .5 oz 1 oz	#20 scoop .5 oz 1 oz		_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ lbs. WGR corn chips	_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ lbs. WGR corn chips					Check product documentation to ensure a 1.5 M/MA serving.
Chicken Fajitas	CM-811	2 M/MA 2 WGR	1 serving 2 each	2 M/MA 2 WGR	1 serving 2 each	1 serving 2 each	1 serving 2 each	1 serving 2 each	1 serving 2 each	1 serving 2 each		_____ lbs. chicken fajita meat _____ lbs. onion/pepper blend _____ tortillas, WGR, 6 inch	_____ lbs. chicken fajita meat _____ lbs. onion/pepper blend _____ tortillas, WGR, 6 inch					Check product documentation to ensure a 2 M/MA serving.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Charro Beans	CM-807	1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans pinto beans	_____ #10 cans pinto beans					
Tiny Tomato Cup		N/A	N/A	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes					
Salsa		1/4 c. VR	1/4 cup	1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ #10 cans salsa _____ pc cups salsa	_____ #10 cans salsa _____ pc cups salsa					
11. Fruit																		
Hot Cinnamon Apples	CM-832	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans sliced apples	_____ #10 cans sliced apples					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F			1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Spanish Rice		N/A	N/A	1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. WGR Spanish rice mix	_____ lbs. WGR Spanish rice mix					
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	1 each	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 each	1 each	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 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ lbs. lettuce _____ lbs. tomato, diced	_____ lbs. lettuce _____ lbs. tomato, diced					
Ranch dressing, lowfat	CMS-808	N/A	N/A N/A	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with Tiny Tomato Cup

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

Revised 05-03-2017

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, Wednesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Chicken Alfredo	CM-809	1.5 M/MA .5 M/MA 1 WGR	3/4 cup	1.5 M/MA .5 M/MA 1 WGR	3/4 cup		3/4 cup		3/4 cup		3/4 cup		_____ lbs. chicken, diced, cooked _____ lbs. RF mozzarella cheese, shredded _____ lbs. WGR penne pasta	_____ lbs. chicken, diced, cooked _____ lbs. RF mozzarella cheese, shredded _____ lbs. WGR penne pasta				
Calzone		2 M/MA / 2 WGR / 1/4 c. VR	1 regular or 3 mini	2 M/MA / 2 WGR / 1/4 c. VR	1 regular or 3 mini		1 regular or 3 mini		1 regular or 3 mini		1 regular or 3 mini		_____ calzones OR mini calzones, WGR	_____ calzones OR mini calzones, WGR				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Tuscan Vegetables	CM-861	1/4 c. VA	1/4 cup	1/2 c. VA	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. Italian veg. blend, frz	_____ lbs. Italian veg. blend, frz				
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup		1 cup		1 cup		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix				
Marinara sauce		N/A	N/A	1/2 c. VR	3 oz or 1 each		3 oz or 1 each		3 oz or 1 each		3 oz or 1 each		_____ #10 cans marinara or pc cups @ _____ oz ea	_____ #10 cans marinara or pc cups @ _____ oz ea				Offered with Calzone
11. Fruit																		
Peaches		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans sliced OR diced peaches	_____ #10 cans sliced OR diced peaches				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F					1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F					4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each		2 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Alfredo
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		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 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 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 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Cookie, WGR		N/A	N/A	NC	1 each		1 each		1 each		1 each		_____ cookies, WGR	_____ cookies, WGR				
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each		1 oz 1 each		1 oz 1 each		1 oz 1 each		_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing				Offered with Garden Salad

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Grilled Cheese Sandwich	CM-829	2 M/MA / 2 WGR	4 slices 2 slices 1 each	2 M/MA / 2 WGR	4 slices 2 slices 1 each	4 slices 2 slices 1 each	4 slices 2 slices 1 each	4 slices 2 slices 1 each	4 slices 2 slices 1 each	4 slices 2 slices 1 each	4 slices 2 slices 1 each	_____ slices RF American cheese @ .5 oz each _____ slices bread @ 1 WGR per slice _____ grilled cheese sandwiches, WGR	_____ slices RF American cheese @ .5 oz each _____ slices bread @ 1 WGR per slice _____ grilled cheese sandwiches, WGR					
Country Pot Pie	CM-817	2 M/MA 1/2 c. VA 2 WGR	8 oz ladle 1 each	2 M/MA 1/2 c. VA 2 WGR	8 oz ladle 1 each	8 oz ladle 1 each	8 oz ladle 1 each	8 oz ladle 1 each	8 oz ladle 1 each	8 oz ladle 1 each	8 oz ladle 1 each	_____ lbs. chicken or turkey, diced, cooked _____ lbs. mixed vegetables, frozen _____ biscuits @ 2 WGR each	_____ lbs. chicken or turkey, diced, cooked _____ lbs. mixed vegetables, frozen _____ biscuits @ 2 WGR each					Check product documentation to verify amount needed to provide 2 M/MA portions.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Broccoli Bites		N/A	N/A	1/2 c. VDG	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. broccoli florets	_____ lbs. broccoli florets					
Fresh Veggie Cup	CM-823	N/A	N/A	1/4 c. VR / 1/4 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. squash, zucchini, raw OR cucumbers, raw _____ lbs. raw _____	_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. squash, zucchini, raw OR cucumbers, raw _____ lbs. raw _____					
Sliced Fresh Vegetables		1/4 c. VA	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ lbs. raw _____	_____ lbs. raw _____					
11. Fruit																		
Snowball Salad	CM-852	1/2 c. F	#6 scoop	1/2 c. F	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	_____ #10 cans mandarin oranges _____ #10 cans pineapple chunks OR tidbits _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ #10 cans mandarin oranges _____ #10 cans pineapple chunks OR tidbits _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		1 each	1 each	1 each	1 each	1 each	1 each	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
Fruit Juice, Assorted				1/2 c. F		4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Multigrain Chips		N/A	N/A	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkg. WGR chips @ 1 oz ea	_____ pkg. WGR chips @ 1 oz ea					Offered with Grilled Cheese Sandwich
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	_____ gallons ranch dressing _____ pc packets ranch dressing	_____ gallons ranch dressing _____ pc packets ranch dressing					Offered with all fresh vegetable items

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																		
"Mascot" Chicken Bowl Popcorn Chicken (PK)	CM-835	1.5 M/MA / .5 WGR N/A N/A N/A	10 pieces N/A N/A N/A	2 M/MA / 1 WGR NC 1/2 c. VS 1/4 c. VS NC		__ pieces (1 serving) 1 tsp. 1/2 cup 1/4 cup 1/4 cup		__ pieces (1 serving) 1 tsp. 1/2 cup 1/4 cup 1/4 cup		__ pieces (1 serving) 1 tsp. 1/2 cup 1/4 cup 1/4 cup		_____ pieces WGR popcorn chicken _____ lbs. RF cheddar cheese, shredded _____ lbs. potato granules _____ lbs. corn, frz OR #10 cans _____ oz. gravy mix	_____ pieces WGR popcorn chicken _____ lbs. RF cheddar cheese, shredded _____ lbs. potato granules _____ lbs. corn, frz OR #10 cans _____ oz. gravy mix					Check product documentation to ensure a 2 M/MA / 1 WGR contribution.
Roast Beef Sandwich	CM-845	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR		#8 scoop 1 each		#8 scoop 1 each		#8 scoop 1 each		_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"					Check product documentation to ensure a 2 M/MA contribution.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Mashed Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. potato granules	_____ lbs. potato granules					Offered with Roast Beef Sandwich & Popcorn Chicken (PK)
Savory Green Beans	CM-849	1/4 c. VO	1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans					
11. Fruit																		
Apple Slices		1/2 c. F	1/2 c. F	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ bags sliced apples @ ____ oz ea OR _____ lbs. fresh apple slices	_____ bags sliced apples @ ____ oz ea OR _____ lbs. fresh apple slices					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Roll		N/A	N/A	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Mascot Chicken Bowl
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		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 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Brown Gravy		NC	2 oz.	NC		2 oz.		2 oz.		2 oz.		_____ oz. brown gravy mix	_____ oz. brown gravy mix					Offered with Roast Beef Sandwich
Ketchup		NC	1 each	NC		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with Popcorn Chicken (PK)

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2017-2018 Lunch Cycle Menu
 5. Week _____, _____

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION													DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th	17. 9th - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								18. # Servings	19. Serving Size
9. Meat/Meat Alternate																				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR																
10. Vegetable																				
11. Fruit																				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F				1 each			1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
													_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.			4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																				
13. Milk																				
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints 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 each	1 each	1 each	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 each	1 each	1 each	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 each	1 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																				

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