

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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

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																		
Corn Dog <i>or</i> Corn Dog Minis		N/A	N/A	2 MMA / 2 WGR		1 regular or 6 mini		1 regular or 6 mini		1 regular or 6 mini		_____ corn dogs, WGR or corn dog minis, WGR	_____ corn dogs, WGR or corn dog minis, WGR					If serving corn dogs to PK, slice lengthwise to minimize choking hazard.
Oven Roasted Chicken		2 MMA	1 serving	2 MMA		1 serving		1 serving		1 serving		_____ pieces roasted chicken	_____ pieces roasted chicken					1 serving = _____ ea or oz
Cheeseburger Macaroni	CM-110	1.5 MMA / .5 WGR	1/2 cup	3 MMA / 1 WGR		1 cup		1 cup		1 cup		_____ lbs. ground beef (_____) _____ lbs. RF, WGR macaroni and cheese	_____ lbs. ground beef (_____) _____ lbs. RF, WGR macaroni and cheese					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Tater Tots		N/A	N/A	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. tater tots	_____ lbs. tater tots					Offered with Corn Dog
Savory Green Beans	CM-178	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 Oven Roasted Chicken and Cheeseburger Macaroni
Tomato Cup		N/A	N/A	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes					
11. Fruit																		
Fruit Cup	CM-136	1/4 c. F	1/4 cup	1/2 c. F		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-132	N/A	N/A	1/2 c. F		N/A		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)		N/A	N/A	1/2 c. F		N/A		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 Oven Roasted Chicken and Cheeseburger Macaroni
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 Corn Dog and Tater Tots
Mustard		NC	1 each	NC		2 each		2 each		2 each		_____ pc packets mustard	_____ pc packets mustard					Offered with Corn Dog

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: _____

2020-2021 Lunch Cycle Menu
 5. Week 1, 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-155	1 M/MA	#30 scoop	1 M/MA / 2 M/MA	#30 scoop		#16 scoop		#16 scoop			_____ lbs. meat (_____)	_____ lbs. meat (_____)					Check product documentation to ensure a 1 MMA or 2 MMA serving is provided. Must use cheese sauce that credits as 3 oz = 1 MMA	
		1 M/MA	3 oz ladle	1 M/MA / 1.25 M/MA	3 oz ladle		4 oz ladle		4 oz ladle			_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce						
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz		2 oz		2 oz			_____ lbs. WGR tortilla chips	_____ lbs. WGR tortilla chips						
Taco Soup	CM-188	2 M/MA / 1/2 c. VA	1 cup	2 M/MA / 1/2 c. VA	1 cup		1 cup		1 cup			_____ lbs. meat (_____)	_____ lbs. meat (_____)					*Other veg. include:	
Chicken Tortilla Soup	CM-120	2 M/MA / 1/4 c. VA	1 cup	2 M/MA / 1/4 c. VA	1 cup		1 cup		1 cup			_____ lbs. chicken, diced	_____ lbs. chicken, diced					*Vegetables include:	
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Beans		1/4 c. VO	1/4 cup	1/2 c. VL	1/2 cup		1/2 cup		1/2 cup			_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag					Offered with Nachos Grande. Recipes CM-109 or CM-160 may be used.	
Salsa		N/A	N/A	1/4 c. VR	1/4 cup		1/4 cup		1/4 cup			_____ #10 cans salsa	_____ #10 cans salsa					Offered with Nachos Grande. May use recipe CM-176. Serving size is 3/8 cup.	
Cucumber		N/A	N/A	1/2 c. VO	1/2 cup		1/2 cup		1/2 cup			_____ pc cups salsa @ _____ oz ea	_____ pc cups salsa @ _____ oz ea					May use CM-197	
												_____ lbs. cucumbers	_____ lbs. cucumbers						
11. Fruit																			
Apricots		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup			_____ #10 cans apricots, drained (Type _____)	_____ #10 cans apricots, drained (Type _____)					Slice or dice apricots for PK	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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.)						
Fruit Juice, Assorted (Grades 9-12 Only)		N/A	N/A	1/2 c. F	N/A		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		1 each		1 each			_____ cornbread @ 2 WGR each	_____ cornbread @ 2 WGR each					Offered with soups	
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																			
Ice Cream Cup		N/A	N/A	NC	1 each		1 each		1 each			_____ ice cream cups	_____ ice cream cups						
Ranch dressing, lowfat	CMS-108	NC	1 oz	NC	1 oz		1 oz		1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with cucumber slices.	
			1 each		1 each		1 each		1 each			_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)						

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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								
9. Meat/Meat Alternate																		
Crispy or Grilled Chicken Sandwich	CM-118	2 M/MA / 2 WGR OR 2 M/MA / 3 WGR	1 each	2 M/MA / 2 WGR OR 2 M/MA / 3 WGR	1 each	1 each	1 each	1 each	1 each	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-196	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	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	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. oven fries	_____ lbs. oven fries					Offered with Chicken Sandwich
Corn		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					Offered with X-treme Burrito. Recipes CM-179 or CM-186 may be used.
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 _____ pc cups salsa @ _____ oz ea	_____ #10 cans salsa _____ pc cups salsa @ _____ oz ea					Offered with X-treme Burrito. May use recipe CM-176. Serving size is 3/8 cup.
Fresh Veggie Cup	CM-133	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		_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. zucchini, raw OR cucumbers, raw	_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. zucchini, raw OR cucumbers, raw					
11. Fruit																		
Fruity Gelatin	CM-137	1/2 c. F	1 each	1/2 c. F		1 each	1 each	1 each	1 each	1 each		_____ #10 cans mixed fruit, drained	_____ #10 cans mixed fruit, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F		N/A	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)		N/A	N/A	1/2 c. F		N/A	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		_____ 1/2 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																		
Mayonnaise		NC	1 each	NC		1 each	1 each	1 each	1 each	1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Chicken Sandwich
Ranch dressing, lowfat	CMS-108	NC	1 oz	NC		1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)					Offered with Fresh Veggie Cup.
Ketchup		NC	2 each	NC		2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with Oven Fries and 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: _____

2020-2021 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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																		
Asian Bowl	CM-102	2 MMA	____ oz (1 serving)	2 MMA	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	_____ lbs. meat (_____)	_____ lbs. meat (_____)					1 serving = _____ oz = 2 MMA	
		N/A	N/A	1 EG	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. rice (Type:_____)	_____ lbs. rice (Type:_____)						
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls						
Hamburger Steak	CM-142	2 MMA	1 each	2 MMA	1 each	1 each	1 each	1 each	1 each	1 each	_____ hamburger steaks	_____ hamburger steaks						
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ oz. brown gravy mix	_____ oz. brown gravy mix						
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	1/2 cup	1/2 cup	1/2 cup	_____ lbs. potatoes, frz	_____ lbs. potatoes, frz					Offered with Hamburger Steak	
Crunchy Broccoli Salad	CM-129	N/A	N/A	1/8 c. VR / 3/8 c. VDG	1/2 cup	1/2 cup	1/2 cup	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																		
Mandarin Oranges		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 mandarin oranges, drained	_____ #10 cans mandarin oranges, drained						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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																		
Biscuit		N/A	N/A	2 EG	1 each	1 each	1 each	1 each	1 each	1 each	_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each					Offered with Hamburger Steak	
Animal or Graham Crackers, WGR		1 WGR	1 each	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ pkg. WGR animal or graham crackers @ _____ oz ea	_____ pkg. WGR animal or graham crackers @ _____ oz ea						
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																		
Sweet and Sour Sauce		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	_____ packets Sweet and Sour Sauce	_____ packets Sweet and Sour Sauce					Offered with egg roll	
Ketchup		NC	2 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Roasted Potatoes and Hamburger 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: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 1, Friday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

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																				
Cheese Pizza			1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each	_____ slices pizza, WGR	_____ slices pizza, WGR						
Pepperoni Pizza			1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each	_____ slices pizza, WGR	_____ slices pizza, WGR						
Fiesta Bowl		CM-131	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ lbs. meat (_____) OR	_____ lbs. meat (_____) OR							1 serving = _____ oz meat = 2 M/MA		
			.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 oz	.5 oz	.5 oz	_____ lbs. fajita chicken	_____ lbs. fajita chicken									
			N/A	N/A	1 EG	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded								CM-183 may be used. Portion size is 2/3 cup.	
			1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ pkg. enriched Spanish rice mix @ _____ servings/package	_____ pkg. enriched Spanish rice mix @ _____ servings/package									
			1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ tostada bowls, WGR	_____ tostada bowls, WGR									
			1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans									
			1/4 cup	1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ #10 cans black or pinto beans, drained	_____ #10 cans black or pinto beans, drained										
			1 each	1/4 c. VR	1 each	1 each	1 each	1 each	_____ #10 cans salsa OR	_____ #10 cans salsa OR										
Salad Entrée Choice			N/A	N/A	See Salad Entrée FPR															
10. Vegetable																				
Carrots			N/A	N/A	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea							Recipe CM-108 or CM-138 may be used.		
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									
11. Fruit																				
Fresh Seasonal Fruit			1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)							Slice fruit for PK.		
Fresh Fruit Bowl (Grades 9-12 Only)		CM-132	N/A	N/A	1/2 c. F	N/A	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)			N/A	N/A	1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted									
12. Grain																				
Grain-Based Dessert			N/A	N/A	_____ EG OR WGR	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____							Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.		
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-108	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing							Offered with fresh carrots and Garden Salad		
				1 each		1 each	1 each	1 each	_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)										

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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

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-189	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	4 each	_____ steakfishers	_____ steakfishers				Check product documentation for serving size and Meal Pattern 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	1/2 cup	_____ lbs. oven fries	_____ lbs. oven fries					
		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					
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ oz. gravy mix	_____ oz. gravy mix					
Monte Cristo Sandwich	CM-154	1 M/MA	3 each	1 M/MA	3 each	3 each	3 each	3 each	3 each	3 each	3 each	_____ slices turkey ham @ .5 oz each	_____ slices turkey ham @ .5 oz each					
		1 M/MA	2 each	1 M/MA	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ slices cheese @ .5 oz each	_____ slices cheese @ .5 oz each				
		2 WGR	2 each	2 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ slices WGR French toast	_____ slices WGR French toast				
Hamburger or Cheeseburger	CM-141	2 M/MA	1 each	2 M/MA	1 each	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	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	1/2 cup	_____ lbs. oven fries	_____ lbs. oven fries				Offered with Hamburger and Cheeseburger	
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. _____ potatoes	_____ lbs. _____ potatoes				Offered with Monte Cristo Sandwich	
Cucumbers		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. cucumbers	_____ lbs. cucumbers				May use recipe CM-197	
11. Fruit																		
Strawberries		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	_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	N/A	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)		N/A	N/A	1/2 c. F	N/A	N/A	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 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																		
Mustard		NC	1 each	NC	2 each	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	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	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Hamburger and Cheeseburger	
Ranch dressing, lowfat	CMS-108	N/A	N/A	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Zesty Cucumbers	
					1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)					
Syrup		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts syrup	_____ pkts syrup				Offered with Monte Cristo	
Jelly		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts jelly	_____ pkts jelly				Offered with Monte Cristo	

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: _____

2020-2021 Lunch Cycle Menu
 5. Week 2, 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									
9. Meat/Meat Alternate																			
Tex-Mex Stack	CM-191		#30 scoop	2 M/M/A		#16 scoop		#16 scoop		#16 scoop			_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 2 M/M/A serving.	
			1 oz	1 M/M/A		1 oz		1 oz		1 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded						
			1 oz	1 WGR		1 oz		1 oz		1 oz		_____ lbs. WGR corn chips	_____ lbs. WGR corn chips						
Chicken Fajitas	CM-116		_____ oz (1 serving)	2 M/M/A		_____ oz (1 serving)		_____ oz (1 serving)		_____ oz (1 serving)		_____ lbs. chicken fajita meat	_____ lbs. chicken fajita meat				1 serving = _____ oz = 2 M/M/A		
			.5 oz	1 M/M/A		1 oz		1 oz		1 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded						
			1 each	2 EG		2 each		2 each		2 each		_____ flour tortillas @ 1 EG each	_____ flour tortillas @ 1 EG each						
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Beans		1/4 c. VL	1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag					Recipes CM-109 or CM-160 may be used.	
Carrots		N/A	N/A	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea					Recipe CM-108 or CM-138 may be used.	
Salsa		N/A	N/A	1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		_____ #10 cans salsa	_____ #10 cans salsa						May use recipe CM-176. Serving size is 3/8 cup.
			1 each			1 each		1 each		_____ pc cups salsa @ _____ oz ea									
11. Fruit																			
Hot Cinnamon Apples	CM-143	1/4 c. F	1/4 cup	1/2 c. F		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-132	N/A	N/A	1/2 c. F		N/A		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)		N/A	N/A	1/2 c. F		N/A		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 EG		N/A		1/2 cup		1/2 cup		_____ pkg. enriched Spanish rice mix @ _____ servings/package	_____ pkg. enriched Spanish rice mix @ _____ servings/package					CM-183 may be used. Portion size is 2/3 cup.	
Animal or Graham Crackers, WGR		1 WGR	1 each	N/A		N/A		N/A		N/A		_____ pkg. WGR animal or graham crackers @ _____ oz ea	_____ pkg. WGR animal or graham crackers @ _____ oz ea						
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																			
Sour Cream		N/A	N/A	NC		1 oz		1 oz		1 oz		_____ pkg. sour cream @ 1 oz each	_____ pkg. sour cream @ 1 oz each					Offered with Chicken Fajitas	
Sherbet Cup		N/A	N/A	NC		1 each		1 each		1 each		_____ sherbet cups	_____ sherbet cups						
Ranch dressing, lowfat	CMS-108	N/A	N/A	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing						Offered with fresh carrots
			1 each			1 each		1 each		_____ pkts ranch dressing (_____ oz ea)									

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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

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							
Chicken Alfredo	CM-114	1.5 M/MA .5 M/MA 1 EG	3/4 cup	1.5 M/MA .5 M/MA 1 EG	3/4 cup		3/4 cup		3/4 cup		3/4 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. enriched penne pasta	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. enriched penne pasta				
Pizza Pocket		2 M/MA / 2 WGR	1 regular or 3 mini	2 M/MA / 2 WGR	1 regular or 3 mini		1 regular or 3 mini		1 regular or 3 mini		1 regular or 3 mini		_____ pizza pockets OR mini pizza pockets, WGR	_____ pizza pockets OR mini pizza pockets, WGR				
Cheesy Breadsticks		2 M/MA / 2 WGR	2 each	2 M/MA / 2 WGR	2 each		2 each		2 each		2 each		_____ cheesy breadsticks, WGR	_____ cheesy breadsticks, WGR				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
Tuscan Vegetables	CM-192	N/A	N/A	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				
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 peaches, drained (Type _____) _____ ea. whole apples (125-138 ct.)	_____ #10 cans peaches, drained (Type _____) _____ ea. whole apples (125-138 ct.)				For PK, serve diced peaches
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F		N/A	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)		N/A	N/A	1/2 c. F		N/A	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		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Alfredo
Grain-Based Dessert		N/A	N/A	_____ EG OR WGR		1 each	1 each		1 each		1 each		_____ each _____	_____ each _____				Recipes CM-004, CM-022, CM-026, or CM-035, or CM-075 may be used.
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-108	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 _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)				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: _____

2020-2021 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

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							
Ranchero Wrap	CM-170	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ lbs. carne guisada	_____ lbs. carne guisada				1 serving = _____ oz = 2 M/MA	
		1 EG	1 each	2 EG	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ flour tortillas @ 1 EG each	_____ flour tortillas @ 1 EG each					
X-Treme Burrito	CM-196	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR beef and bean burritos	_____ WGR beef and bean burritos					
Country Pot Pie	CM-125	2 M/MA	8 oz ladle	2 M/MA	8 oz ladle	8 oz ladle	8 oz ladle	8 oz ladle	8 oz ladle	8 oz ladle	8 oz ladle	8 oz ladle	_____ lbs. chicken, diced, cooked	_____ lbs. chicken, diced, cooked				Check product documentation to verify serving size to provide 2 M/MA contribution.	
		1/2 c. VA	1 each	1/2 c. VA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ lbs. white cheese sauce	_____ lbs. white cheese sauce					
		2 EG	1 each	2 EG	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Corn		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	1/2 cup	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-179 or CM-186 may be used. Offered with Ranchero Wrap and X-Treme Burrito.	
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	1/2 cup	1/2 cup	_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes					
11. Fruit																			
Snowball Salad	CM-181	1/4 c. F	#12 scoop	1/2 c. F	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop	_____ #10 cans mandarin oranges, drained _____ #10 cans pineapple chunks OR tidbits, drained	_____ #10 cans mandarin oranges, drained _____ #10 cans pineapple chunks OR tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	4 fl. oz	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																			
Animal or Graham Crackers, WGR		1 WGR	1 each	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ pkg. WGR animal or graham crackers @ _____ oz ea	_____ pkg. WGR animal or graham crackers @ _____ oz ea					
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 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 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 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 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																			
Ranch dressing, lowfat	CMS-108	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Tomato Cup	
			1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)							

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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								
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																				
"Mascot" Chicken Bowl OR Popcorn Chicken	CM-148	1.5 M/MA / .75 WGR		___ pieces	2 M/MA / 1 WGR		___ pieces (1 serving)		___ pieces (1 serving)		___ pieces (1 serving)		___ pieces (1 serving)		_____ pieces WGR popcorn chicken	_____ pieces WGR popcorn chicken				1 serving = _____ pieces = 2 M/MA / 1 WGR PK serving = _____ pieces = 1.5 M/MA / .75 WGR
		N/A		N/A	NC		1 Tbsp.		1 Tbsp.		1 Tbsp.		1 Tbsp.		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
		N/A		N/A	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. potato granules	_____ lbs. potato granules				
		N/A		N/A	1/4 c. VS		1/4 cup		1/4 cup		1/4 cup		1/4 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				
		NC		1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		1/4 cup		_____ oz. brown gravy mix	_____ oz. brown gravy mix				
Breaded Pork Chop		2 M/MA / .5 WGR		1 each	2 M/MA / .5 WGR		1 each		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		N/A		N/A	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. potato granules	_____ lbs. potato granules				Offered with Breaded Pork Chop
Savory Green Beans	CM-178	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																				
Fresh Apple Slices		1/4 c. F		1/4 c. F	1/2 c. F		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-132	N/A		N/A	1/2 c. F		N/A		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)		N/A		N/A	1/2 c. F		N/A		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		_____ 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		_____ 1/2 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																				
Brown Gravy		NC		2 oz	NC		2 oz		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: _____

2020-2021 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

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																				
Enchiladas	CM-111 or CM-115	2 M/MA / 2 WGR		2 each	2 M/MA / 2 WGR		2 each		2 each		2 each		_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken						
Taquitos		1 M/MA / 1 WGR		___ ea	2 M/MA / 2 WGR		___ ea		___ ea		___ ea		_____ WGR taquitos @ _____ oz ea	_____ WGR taquitos @ _____ oz ea				K-12: _____ each = 2 M/MA PK: _____ each = .5 M/MA		
Queso		1 M/MA		3 oz	1 M/MA		3 oz		3 oz		3 oz		_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce				Check product documentation to determine serving size needed to provide 1 M/MA.		
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR															
10. Vegetable																				
Beans		1/4 c. VL		1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-109 or CM-160 may be used.		
Corn		N/A		N/A	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				Recipe CM-179 or CM-186 may be used.		
Salsa		N/A		N/A	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 @ _____ oz ea	_____ #10 cans salsa _____ pc cups salsa @ _____ oz ea				May use recipe CM-176. Serving size is 3/8 cup.		
11. Fruit																				
Fresh Seasonal Fruit		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)				Slice fruit for PK.		
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A		N/A	1/2 c. F		N/A		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)		N/A		N/A	1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																				
Grain-Based Dessert		N/A		N/A	___ EG OR WGR		1 each		1 each		1 each		_____ each _____	_____ each _____				Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.		
Animal or Graham Crackers, WGR		1 WGR		1 each	N/A		N/A		N/A		N/A		_____ pkg. WGR animal or graham crackers @ _____ oz ea	_____ pkg. WGR animal or graham crackers @ _____ oz ea						
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																				

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															6. STUDENTS SERVED: _____				
1. CE: _____															ADULTS SERVED: _____				
2. SCHOOL: _____															TOTAL SERVED: _____				
3. MEAL PREPARATION SITE: _____															7. DATE: _____				
4. MEAL SERVICE: <input type="checkbox"/> BREAKFAST <input checked="" type="checkbox"/> LUNCH <input type="checkbox"/> SNACK															8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> 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								
Meatball Sub Sandwich	CM-150	1.5 M/MA		each (1 serving)	1.5 M/MA		each (1 serving)		each (1 serving)		each (1 serving)		_____ meatballs	_____ meatballs				1 serving = _____ meatballs = 1.5 M/MA	
		.5 M/MA		.5 oz	.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded					
		2 WGR		1 hoagie	2 WGR		1 hoagie		1 hoagie		1 hoagie		_____ hoagie rolls, WGR, 4"	_____ hoagie rolls, WGR, 4"					
Chili Cheese Totchos	CM-121	1 M/MA		#16 scoop	2 M/MA		#8 scoop		#8 scoop		#8 scoop		_____ lbs. meat (_____)	_____ lbs. meat (_____)				If using bagged chili product, check manufacturer's documentation to determine quantity needed to provide adequate M/MA contribution.	
		.5 M/MA		2 oz	.5 M/MA		2 oz		2 oz		2 oz		_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce					
		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. tater tots	_____ lbs. tater tots					
Chicken-n-Waffles	CM-113	2 M/MA / 1 WGR		3 each	2 M/MA / 1 WGR		3 each		3 each		3 each		_____ breaded chicken strips, WGR	_____ breaded chicken strips, WGR					
		1 WGR		1 each	1 WGR / 2 WGR		1 each		2 each		2 each		_____ waffles @ 1 WGR each	_____ waffles @ 1 WGR 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		_____ lbs. tater tots	_____ lbs. tater tots				Offered with Meatball Sub Sandwich	
Hash Browns		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. hash browns OR each hash brown patties	_____ lbs. hash browns OR each hash brown patties				Offered with Chicken-n-Waffles	
Fresh Veggie Cup	CM-133	N/A		N/A	1/4 c. VR / 1/4 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. zucchini, raw OR cucumbers, raw	_____ lbs. cherry tomatoes OR red pepper strips _____ lbs. zucchini, raw OR cucumbers, raw					
11. Fruit																			
Strawberries		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A		N/A	1/2 c. F		N/A		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)		N/A		N/A	1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																			
Grain Choice		2 WGR		1 each	2 WGR		1 each		1 each		1 each		_____ @ 2 WGR each	_____ @ 2 WGR each				Served with Chili Cheese Tatchos	
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-108	N/A		N/A	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup	
				N/A			1 each		1 each		1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)					
Ketchup		NC		1 each	NC		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with potato items	
Syrup		NC		1 each	NC		1 each		1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with Chicken-n-Waffles	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu
5. Week 3, Wednesday

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

7. DATE: _____

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								
		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 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				Check product documentation to verify serving size for correct MMA and WGR contribution.
Fish		1 M/MA / .5 WGR	___ ea	2 M/MA / 1.25 WGR	___ ea		___ ea		___ ea			_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded				Check product documentation to verify serving size for correct MMA and WGR 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			_____ lbs. RF, WGR macaroni & cheese	_____ lbs. RF, WGR macaroni & cheese				Offered with Chicken Nuggets and Fish
Asian Bowl	CM-102	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)		___ oz (1 serving)		___ oz (1 serving)			_____ lbs. meat (_____)	_____ lbs. meat (_____)				1 serving = _____ oz = 2 M/MA
		N/A	N/A	1 EG	1/2 cup		1/2 cup		1/2 cup			_____ lbs. rice (Type:_____)	_____ lbs. rice (Type:_____)				
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each		1 each		1 each			_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls				
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR													
10. Vegetable																	
Black-eyed Peas		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 black eyed peas	_____ lbs. frozen OR #10 cans black eyed peas				Offered with Chicken Nuggets and Fish
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																	
Grapes		1/4 c. F	1/4 cup	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				Slice grapes lengthwise and then cut into smaller pieces for PK or provide another fruit to avoid choking hazard.
Sliced fruit		1/4 c. F	1/4 cup	N/A	N/A		N/A		N/A			_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A		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)		N/A	N/A	1/2 c. F	N/A		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 and Fish
Tartar Sauce		NC	1 each	NC	1 each		1 each		1 each			_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Fish
Sweet and Sour Sauce		NC	1 each	NC	1 each		1 each		1 each			_____ packets Sweet and Sour Sauce	_____ packets Sweet and Sour Sauce				Offered with egg roll
Ranch dressing, lowfat	CMS-108	N/A	N/A	NC	1 oz		1 oz		1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Garden Salad
			N/A		1 each	1 each	1 each			_____ pkts ranch dressing (___ oz ea)	_____ pkts ranch dressing (___ oz ea)						

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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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

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																			
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Pepperoni Pizza		2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each	2 M/MA / 2 WGR / 1/8 c. VR	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Ham and Cheese Melt	CM-140	1 M/MA	3 slices	1 M/MA	3 slices	1 M/MA	3 slices	1 M/MA	3 slices	1 M/MA	3 slices		_____ lbs. turkey ham @ .5 oz slices	_____ lbs. turkey ham @ .5 oz slices					
		1 M/MA	2 slices	1 M/MA	2 slices	1 M/MA	2 slices	1 M/MA	2 slices	1 M/MA	2 slices		_____ slices RF cheese @ .5 oz each	_____ slices RF cheese @ .5 oz each					
		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each		_____ buns @ 2 WGR each	_____ buns @ 2 WGR each					
Grilled Cheese Sandwich	CM-139	2 M/MA	4 each	2 M/MA	4 each	2 M/MA	4 each	2 M/MA	4 each	2 M/MA	4 each		_____ slices RF cheese @ .5 oz each	_____ slices RF cheese @ .5 oz each					
		2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each		_____ grilled cheese sandwiches, WGR	_____ grilled cheese sandwiches, WGR					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Corn		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-179 may be used.	
Red Bell Pepper Strips OR		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup		_____ lbs. red bell peppers, fresh OR	_____ lbs. red bell peppers, fresh OR					
Tomato Cup		N/A	N/A	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup		_____ lbs. cherry OR grape tomatoes	_____ lbs. cherry OR grape tomatoes					
11. Fruit																			
Fruity Gelatin	CM-137	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each		_____ #10 cans mixed fruit, drained	_____ #10 cans mixed fruit, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
		N/A	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
		N/A	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
		N/A	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)		N/A	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	N/A		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																			
Multigrain Chips		N/A	N/A	1 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.		_____ pkg. WGR chips @ 1 oz ea	_____ pkg. WGR chips @ 1 oz ea				Offered with both sandwiches	
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	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 pint	1 each	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 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	1/2 pint	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																			
Soup		N/A	N/A	NC	1 cup	NC	1 cup	NC	1 cup	NC	1 cup		_____ cups soup (_____)	_____ cups soup (_____)				Offered with both sandwiches.	
Ranch dressing, lowfat	CMS-108	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with tomatoes or red pepper strips	
			1 each	NC	1 each	NC	1 each	NC	1 each	NC	1 each	NC		_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)				

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____
 4. MEAL SERVICE: BREAKFAST LUNCH SNACK

2020-2021 Lunch Cycle Menu
 5. Week 3, Friday

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____
 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	CM-141		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								
Stuffed Baked Potato	CM-187		1 M/MA	_____ oz (1 serving)	1 M/MA	_____ oz (1 serving)					_____ lbs. meat (_____)	_____ lbs. meat (_____)					1 serving = _____ oz = 1 M/MA			
			1 M/MA	3 oz	1 M/MA	3 oz					_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce								
			3/4 c. VS	1 each	3/4 c. VS	1 each					_____ potatoes, baked (100 count)	_____ potatoes, baked (100 count)								
Potato Bowl	CM-164		2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)					_____ lbs. meat (_____)	_____ lbs. meat (_____)					1 serving = _____ oz = 2 M/MA			
			1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup					_____ lbs. frz. potato wedges	_____ lbs. frz. potato wedges								
Salad Entrée Choice			N/A	N/A	See Salad Entrée FPR															
10. Vegetable																				
Celery			N/A	N/A	1/2 c. VO	1/2 cup		1/2 cup		1/2 cup	_____ lbs. celery	_____ lbs. celery								
Carrots			1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup		1/2 cup		1/2 cup	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea					Cook carrots for PK; Recipes CM-108 or CM-138 may be used for all			
11. Fruit																				
Cinnamon Applesauce	CM-123		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-132		N/A	N/A	1/2 c. F	N/A		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)			N/A	N/A	1/2 c. F	N/A		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 Stuffed Baked Potato and Potato Bowl			
Grain-Based Dessert			N/A	N/A	_____ EG OR WGR	1 each		1 each		1 each	_____ each _____	_____ each _____					Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.			
Animal or Graham Crackers, WGR			1 WGR	1 each	N/A	N/A		N/A		N/A	_____ pkg. WGR animal or graham crackers @ _____ oz ea	_____ pkg. WGR animal or graham crackers @ _____ oz ea								
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-108		NC	1 oz	NC	1 oz		1 oz		1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with celery			
				1 each		1 each		1 each		1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)								
Mustard			NC	1 each	NC	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	_____ 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			

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 4, Monday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

2020-2021 Lunch Cycle Menu

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

Meal Pattern contribution, # servings, & serving size												DAY OF SERVICE								
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																				
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						
Chili Cheese Dog or Hot Dog	CM-145 OR CM-144	N/A		N/A	2 M/MA		1 each		1 each		1 each		_____ frankfurters	_____ frankfurters				Slice frankfurter lengthwise for PK.		
		N/A		N/A	.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded						
		N/A		N/A	2 WGR		1 each		1 each		1 each		_____ hot dog buns, WGR	_____ hot dog buns, WGR						
Pig in a Blanket	CM-162	N/A		N/A	2 M/MA		1 each		1 each		1 each		_____ frankfurters	_____ frankfurters				Slice frankfurter lengthwise for PK.		
		N/A		N/A	2 WGR		1 each		1 each		1 each		_____ hoagie rolls @ 2 WGR each	_____ hogie rolls @ 2 WGR each						
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR															
10. Vegetable																				
a																				
Sweet Potatoes		1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		_____ lbs. OR #10 cans sweet potatoes	_____ lbs. OR #10 cans sweet potatoes				Recipe CM-169 may be used.		
Corn		N/A		N/A	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				Recipes CM-179 or CM-186 may be used.		
11. Fruit																				
Grapes		1/4 c. F		1/4 cup	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				Slice grapes lengthwise and then cut into smaller pieces for PK or provide another fruit to avoid choking hazard.		
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A		N/A	1/2 c. F		N/A		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)		N/A		N/A	1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																				
Biscuit		2 EG		1 each	2 EG		1 each		1 each		1 each		_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each				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																				
Ketchup		NC		1 each	NC		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with all entrees		
Mustard		NC		1 each	NC		2 each		2 each		2 each		_____ pc packets mustard	_____ pc packets mustard				Offered with Pig in a Blanket		

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: _____

2020-2021 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 4, Tuesday

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			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
Crispy Tacos	CM-128	1 M/MA .5 M/MA .5 WGR	#20 scoop .5 oz 1 each	2 M/MA 1 M/MA 1 WGR	#10 scoop 1 oz 2 each	#10 scoop 1 oz 2 each	#10 scoop 1 oz 2 each	#10 scoop 1 oz 2 each	#10 scoop 1 oz 2 each		_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ WGR taco shells	_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ WGR taco shells					Check product documentation to verify serving size needed to provide correct M/MA contribution.
Walking Taco	CM-194	N/A N/A N/A	N/A N/A N/A	2 M/MA 1 M/MA 1 WGR	#10 scoop 1 oz 1 each	#10 scoop 1 oz 1 each	#10 scoop 1 oz 1 each	#10 scoop 1 oz 1 each	#10 scoop 1 oz 1 each		_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ bags chips @ 1 WGR each	_____ lbs. meat (_____) _____ lbs. RF cheddar cheese, shredded _____ bags chips @ 1 WGR each					Check product documentation to verify serving size needed to provide correct M/MA contribution.
Frito Pie	CM-134	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		_____ 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 verify serving size needed to provide correct M/MA contribution.
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR													
10. Vegetable																	
Cucumbers		N/A	N/A	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers	_____ lbs. cucumbers					
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		_____ #10 cans pinto beans	_____ #10 cans pinto beans					Recipes CM-009 or CM-060 may be used.
Salsa		N/A	N/A	1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1 each		_____ #10 cans salsa _____ pc cups salsa @ ____ oz ea	_____ #10 cans salsa _____ pc cups salsa @ ____ oz ea					May use recipe CM-076. Serving size is 3/8 cup.
11. Fruit																	
Orange Smiles	CM-156	1/4 c. F	2 quarters	1/2 c. F	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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 EG	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ pkg. enriched Spanish rice mix @ _____ servings/package	_____ pkg. enriched Spanish rice mix @ _____ servings/package					Offered with Crispy Tacos and Walking Taco. CM-083 may be used. Portion size is 2/3 cup.
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																	
Ranch dressing, lowfat	CM-108	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		_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)					Offered with Cucumber Slices

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: _____

2020-2021 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, 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						
9. Meat/Meat Alternate																	
Lasagna Roll-Ups	CM-146	2 M/MA / 1 WGR	1 each	2 M/MA / 1 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded				
Lasagna	CM-147	2 M/MA / 1 EG	1 serving	2 M/MA / 1 EG	1 serving	1 serving	1 serving	1 serving	1 serving	1 serving	1 serving	_____ lbs. meat (_____) _____ lbs. lasagna noodles, EG _____ lbs. RF mozz cheese, shredded	_____ lbs. meat (_____) _____ lbs. lasagna noodles, EG _____ lbs. RF mozz cheese, shredded				
Ravioli	CM-171	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				
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	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		N/A	N/A	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
Broccoli		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, frz OR fresh	_____ lbs. broccoli florets, frz OR fresh				Recipe CM-112 may be used for all
Tuscan Vegetables	CM-192	1/4 c. VA	1/4 cup	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				Offered with Lasagna & Ravioli
11. Fruit																	
Fruit Cup	CM-136	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-132	N/A	N/A	1/2 c. F	N/A	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.)				
Fruit Juice, Assorted (Grades 9-12 Only)		N/A	N/A	1/2 c. F	N/A	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																	
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				
Grain-Based Dessert		N/A	N/A	_____ EG OR WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____				Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.
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-108	N/A	N/A	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)				Offered with fresh broccoli
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.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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									
		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	CM-141	2 MMA	1 each	2 MMA	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		_____ 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		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea						
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	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR							
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	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR							
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Steak Fries		N/A	N/A	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. steak fries	_____ lbs. steak fries							
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		_____ carrots, lbs, #10 cans, OR pkg. @ _____ oz ea	_____ carrots, lbs, #10 cans, OR pkg. @ _____ oz ea						Cook carrots for PK; Recipe CM-108 or CM-138 may be used for all	
11. Fruit																			
Snowball Salad	CM-181	1/4 c. F	#12 scoop	1/2 c. F	#6 scoop	#6 scoop	#6 scoop	#6 scoop	#6 scoop		_____ #10 cans mandarin oranges, drained _____ #10 cans pineapple chunks OR tidbits, drained _____ ea. whole apples (125-138 ct.)	_____ #10 cans mandarin oranges, drained _____ #10 cans pineapple chunks OR tidbits, drained _____ ea. whole apples (125-138 ct.)							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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		_____ 1/2 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																			
Mustard		NC	1 each	NC	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		_____ pc packets ketchup	_____ pc packets ketchup						Offered with Hamburger and Cheeseburger	
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise						Offered with Hamburger and Cheeseburger	
Ranch dressing, lowfat	CM-108	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)						Offered with fresh carrots	

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

Revised 05-01-2020

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																			
Pulled Pork Sliders	CM-165	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)		_____ lbs. pulled pork slider buns OR hamburger buns, WGR	_____ lbs. pulled pork slider buns OR hamburger buns, WGR				1 serving = _____ oz = 2 M/MA	
		2 WGR	2 sliders or 1 each	2 WGR	2 sliders or 1 each	2 WGR	2 sliders or 1 each	2 WGR	2 sliders or 1 each										
Chicken Parmesan	CM-117	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each		_____ chicken patties OR nuggets, breaded WGR _____ lbs. RF mozzarella cheese, shredded	_____ chicken patties OR nuggets, breaded WGR _____ lbs. RF mozzarella cheese, shredded				Check manufacturer's product documentation to verify VR contribution.	
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz										
		1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle										
		1 EG	1/2 cup	1 EG	1/2 cup	1 EG	1/2 cup	1 EG	1/2 cup	1 EG	1/2 cup		_____ #10 cans spaghetti sauce	_____ #10 cans spaghetti sauce					
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					
Savory Green Beans	CM-178	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. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans					
11. Fruit																			
Pineapple tidbits, chilled		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 pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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	N/A	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 Pulled Pork Sliders	
Breadstick		N/A	N/A	1 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ breadsticks @ 1 WGR ea	_____ breadsticks, WGR @ 1 oz. ea				Offered with Chicken Parmesan	
Grain-Based Dessert		N/A	N/A	_____ EG OR WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____				Recipes CM-004, CM-022, CM-026, or CM-035, or CM-075 may be used.	
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-108	N/A	N/A	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Garden Salad	
			N/A		1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)							

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 5, Monday

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										
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		18. # Servings	19. Serving Size						
9. Meat/Meat Alternate																						
Country Fried Steak OR Steak Fingers		1.5 M/MA / .75 WGR		3 each (strips)	2 M/MA / 1 WGR		1 each		1 each		1 each		1 each		_____ beef patties, WGR breaded _____ beef steakfingers, WGR breaded	_____ beef patties, WGR breaded _____ beef steakfingers, WGR breaded						
Meatloaf	CM-151	2 M/MA		1 each	2 M/MA		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		_____ 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		_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded						
Roasted Okra	CM-173	N/A		N/A	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. okra, sliced, frozen	_____ lbs. okra, sliced, frozen						
11. Fruit																						
Strawberries		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A		N/A	1/2 c. F		N/A		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)		N/A		N/A	1/2 c. F		N/A		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		_____ 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		_____ 1/2 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 Country Fried Steak & Steakfingers
Cream Gravy		NC		2 oz	NC		2 oz		2 oz		2 oz		2 oz		_____ oz. cream gravy mix	_____ oz. cream gravy mix						Offered with Country Fried Steak & Steakfingers

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: _____

2020-2021 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						
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								
Meat & Cheese Chalupas	CM-149	1 M/MA	#20 scoop	2 M/MA	#10 scoop	#10 scoop	#10 scoop					_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1 or 2 M/MA contribution is provided.	
		.5 M/MA	.5 oz	1 M/MA	1 oz	1 oz	1 oz					_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		.5 WGR	1 each	1 WGR	2 each	2 each	2 each					_____ WGR chalupa shells	_____ WGR chalupa shells					
Enchiladas	CM-111 or CM-115	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					
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR														
10. Vegetable																		
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				May use recipe CM-176. Serving size is 3/8 cup.	
Cucumbers		N/A	N/A	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup			_____ lbs. cucumbers	_____ lbs. cucumbers				May use recipe CM-197	
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			_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-109 or CM160 may be used.	
11. Fruit																		
Rosy Applesauce	CM-174	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			_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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 EG	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup			_____ pkg. enriched Spanish rice mix @ _____ servings/package	_____ pkg. enriched Spanish rice mix @ _____ servings/package				CM-183 may be used. Portion size is 2/3 cup.	
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																		

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: _____

2020-2021 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									
9. Meat/Meat Alternate																			
Chicken Tenders		2 M/MMA / 1 WGR	_____ pieces (1 serving)	2 M/MMA / 1 WGR	_____ pieces (1 serving)	_____ pieces (1 serving)	_____ pieces (1 serving)	_____ pieces (1 serving)	_____ pieces (1 serving)	_____ pieces (1 serving)		_____ pieces, chicken, frozen, WGR	_____ pieces, chicken, frozen, WGR					1 serving = _____ pieces = 2 M/MMA	
Hamburger or Cheeseburger	CM-141	2 M/MMA	1 each	2 M/MMA	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		_____ hamburger buns, WGR	_____ hamburger buns, WGR						
		.5 M/MMA	1 each	.5 M/MMA	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																			
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, frz OR fresh	_____ lbs. broccoli florets, frz OR fresh					Steam broccoli for PK; Recipe CM-112 may be used for all	
Sweet Potatoes		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. OR #10 cans sweet potatoes	_____ lbs. OR #10 cans sweet potatoes					Recipe CM-169 may be used.	
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-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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																			
Roll		N/A	N/A	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Chicken Tenders	
Grain-Based Dessert		N/A	N/A	_____ EG OR WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____					Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.	
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																			
Cream Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz		_____ oz. cream gravy mix	_____ oz. cream gravy mix					Offered with Chicken Tenders	
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					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.

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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									
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
Chicken Spaghetti	CM-119	2.25 MMA	1 cup	2.25 MMA	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. enriched spaghetti noodles	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. enriched spaghetti noodles						
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	1 each	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR						
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	1 each	1 each		_____ slices pizza, WGR	_____ slices 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		_____ 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		_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea					Cook carrots for PK; Recipes CM-108 or CM-138 may be used for all	
11. Fruit																			
Fresh Apple Slices		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		_____ 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-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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		_____ 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		_____ 1/2 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-108	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 _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)					Offered with fresh vegetable items	

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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

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																			
Fish Sticks		1 M/MA / .5 WGR	_____ ea	2 M/MA / 1.25 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea		_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded					Check product documentation to verify serving size for correct M/MA and WGR 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	2/3 cup	2/3 cup		_____ lbs. RF, WGR macaroni & cheese	_____ lbs. RF, WGR macaroni & cheese					Offered with fish	
BBQ on a Bun	CM-105	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)		_____ lbs. chopped BBQ or pulled pork	_____ lbs. chopped BBQ or pulled pork					1 serving = _____ oz = 2 M/MA	
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ WGR hamburger buns	_____ WGR hamburger buns						
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Coleslaw	CM-124	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		_____ lbs. cabbage, green, shredded OR lbs. cabbage mix	_____ lbs. cabbage, green, shredded OR lbs. cabbage mix						
Savory Green Beans	CM-178	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. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans						
11. Fruit																			
Orange Smiles	CM-156	1/4 c. F	2 quarters	1/2 c. F	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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	N/A	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkg. WGR chips @ 1 oz ea	_____ pkg. WGR chips @ 1 oz ea					Offered with BBQ on a Bun	
Grain-Based Dessert		N/A	N/A	_____ EG OR WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____					Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.	
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 fish	
Tartar Sauce		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ pc packets tartar sauce	_____ pc packets tartar sauce					Offered with fish	

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: _____

2020-2021 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, 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									
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
Steak Fingers		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		_____ steak fingers, WGR	_____ steak fingers, WGR						
Roast Beef Sandwich OR	CM-172	2 M/MA	#8 scoop	2 M/MA	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop		_____ lbs. sliced beef	_____ lbs. sliced beef					Verify serving size on product documentation to provide 2 M/MA contribution.	
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ hoagie rolls, WGR, 4"	_____ hoagie rolls, WGR, 4"						
Philly Cheesesteak Sandwich	CM-161	1.5 M/MA	1 serving (3.25 oz)	1.5 M/MA	1 serving (3.25 oz)	1 serving (3.25 oz)	1 serving (3.25 oz)	1 serving (3.25 oz)	1 serving (3.25 oz)	1 serving (3.25 oz)		_____ lbs. sliced beef	_____ lbs. sliced beef					Verify serving size on product documentation to provide 1.5 M/MA contribution.	
		.5 M/MA		.5 M/MA								_____ lbs. queso blanco	_____ lbs. queso blanco						
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ hoagie rolls, WGR, 4"	_____ hoagie rolls, WGR, 4"						
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
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		_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes						
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						
11. Fruit																			
Strawberries & Bananas	CM-185	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		_____ 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-132	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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																			
Roll		N/A	N/A	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Steak Fingers	
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																			
Cream Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz		_____ ounces gravy mix	_____ ounces gravy mix					Offered with Steak Fingers	
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 Steak Fingers	

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: _____

2020-2021 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	
		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																			
Spaghetti Bowl	CM-182	2 M/MA	ea (1 serving)	2 M/MA	ea (1 serving)							_____ meatballs	_____ meatballs				1 serving = _____ meatballs = 2 M/MA		
		1 EG	#8 scoop	1 EG	#8 scoop								_____ lbs. enriched spaghetti noodles	_____ lbs. enriched spaghetti noodles					
		1/4 c. VR	4 oz ladle or 1 serving	1/4 c. VR	4 oz ladle or 1 serving								_____ #10 cans spaghetti sauce OR _____ lbs. frozen meatsauce	_____ #10 cans spaghetti sauce OR _____ lbs. frozen meatsauce					Check product documentation to verify VR contribution. 1 serving = _____ oz meatsauce = 2 M/MA
Pizza Baked Pasta	CM-163	2 M/MA / 1 EG / 1/4 c. VR	3/4 cup	2 M/MA / 1 EG / 1/4 c. VR	3/4 cup							_____ lbs. pepperoni _____ lbs. enriched spaghetti noodles _____ lbs. meat _____ #10 cans spaghetti sauce OR _____ lbs. frozen meatsauce	_____ lbs. pepperoni _____ lbs. enriched spaghetti noodles _____ lbs. meat _____ #10 cans spaghetti sauce OR _____ lbs. frozen meatsauce				Check product documentation to verify VR contribution.		
		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	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																			
Marinara sauce		N/A	N/A	1/2 c. VR	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		
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup							_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix						
California Blend Vegetables		N/A	N/A	1/2 c. VO	1/2 cup							_____ lbs. California veg. blend, frz	_____ lbs. California veg. blend, frz						
11. Fruit																			
Fruit Cup	CM-136	1/4 c. F	1/4 cup	1/2 c. F	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-132	N/A	N/A	1/2 c. F	N/A	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.)						
Fruit Juice, Assorted (Grades 9-12 Only)		N/A	N/A	1/2 c. F	N/A	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					_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Spaghetti Bowl and Pizza Baked Pasta		
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-108	NC	1 oz / 1 each	NC	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each					_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)				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: _____

2020-2021 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									
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																					
Boneless Chicken Wings		1.5 M/MA / .75 WGR		4 each	2 M/MA / 1 WGR		5 each		5 each		5 each			_____ boneless chicken wings, WGR	_____ boneless chicken wings, WGR						
Beef Stew	CM-107	2 M/MA / 1/2 c. VA		8 oz ladle	2 M/MA / 1/2 c. VA		8 oz ladle		8 oz ladle		8 oz ladle			_____ lbs. beef (_____) _____ #10 cans vegetables*	_____ lbs. beef (_____) _____ #10 cans vegetables*				*Vegetables include:		
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR																
10. Vegetable																					
Celery Sticks		N/A		N/A	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup			_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed						
Carrots		1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup			_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea				Offered with Boneless Chicken Wings for PreK; Cook carrots for PK; Recipes CM-108 or CM-138 may be used for all		
11. Fruit																					
Peaches		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup			_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A		N/A	1/2 c. F		N/A		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)		N/A		N/A	1/2 c. F		N/A		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 Beef Stew		
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 Wings		
Pudding		N/A		N/A	NC		1/2 cup		1/2 cup		1/2 cup			_____ #10 cans RF pudding	_____ #10 cans RF pudding						
Ranch dressing, lowfat	CMS-108	NC		1 oz	NC		1 oz		1 oz		1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh vegetable items		
				1 each			1 each		1 each		_____ pkts ranch dressing (____ oz ea)			_____ pkts ranch dressing (____ oz ea)							

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

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

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

2020-2021 Lunch Cycle Menu
 5. Week 6, Thursday

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																			
Mexican Combo Plate	CM-153	1 M/MA	#20 scoop	1 M/MA	#20 scoop	#20 scoop	#20 scoop	#20 scoop	#20 scoop	#20 scoop	#20 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check manufacturer's product documentation to ensure a 1 oz M/MA serving is provided.		
		.5 WGR	1 each	.5 WGR	1 each	.5 WGR	1 each	.5 WGR	1 each	.5 WGR	1 each	_____ taco shells, WGR	_____ taco shells, WGR						
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded						
		.5 M/MA / .5 WGR	1 each	.5 M/MA / .5 WGR / 1WGR	1 each	1 each	2 each	2 each	2 each	2 each	2 each	_____ tamales (beef, pork, or chicken)	_____ tamales (beef, pork, or chicken)						
		N/A	N/A	1 EG	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ pkg. enriched Spanish rice mix @ _____ servings/package	_____ pkg. enriched Spanish rice mix @ _____ servings/package					CM-183 may be used. Portion size is 2/3 cup.	
Quesadilla	CM-167 OR CM-168	1.5 M/MA / 1 EG	1/2 each	3 M/MA / 2 EG	1 each	1 each	1 each	1 each	1 each	1 each	_____ lbs. chicken, diced or fajita style	_____ lbs. chicken, diced or fajita style							
		2 M/MA / 2 WGR	1 serving	2 M/MA / 2 WGR	1 serving	1 serving	1 serving	1 serving	1 serving	1 serving	_____ lbs. RF cheese, shredded	_____ lbs. RF cheese, shredded							
Salad Entrée Choice		N/A	N/A	See Salad Entrée FPR															
10. Vegetable																			
Corn		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. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipes CM-179 or CM-186 may be used.			
Beans		N/A	N/A	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	#10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	#10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-009 or CM-060 may be used.			
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	#10 cans salsa	#10 cans salsa				May use recipe CM-176. Serving size is 3/8 cup.			
					1 each	1 each	1 each	1 each	1 each	1 each	_____ pc cups salsa @ _____ oz ea	_____ pc cups salsa @ _____ oz ea							
11. Fruit																			
Fresh Seasonal 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	_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)				Slice fruit for PK.			
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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.)						
Fruit Juice, Assorted (Grades 9-12 Only)		N/A	N/A	1/2 c. F	N/A	4 fl. oz	4 fl. oz	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 EG	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ pkg. enriched Spanish rice mix @ _____ servings/package	_____ pkg. enriched Spanish rice mix @ _____ servings/package				Offered with Quesadilla. CM-183 may be used. Portion size is 2/3 cup.			
Animal or Graham Crackers, WGR		1 WGR	1 each	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ pkg. WGR animal or graham crackers @ _____ oz ea	_____ pkg. WGR animal or graham crackers @ _____ oz ea							
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																			

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 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									
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																					
Popcorn Chicken		1.5 M/MA / .75 WGR		___ pieces	2 M/MA / 1 WGR		___ pieces		___ pieces		___ pieces			___ pieces popcorn chicken, WGR	___ pieces popcorn chicken, WGR				K-12: ___ pieces = 2 M/MA / 1 WGR PK: ___ pieces = 1.5 M/MA / .75 WGR		
Sloppy Joe Sandwich	CM-180	2 M/MA	#8 scoop	2 M/MA	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop			lbs. sloppy joe filling OR ground beef	lbs. sloppy joe filling OR ground beef				Check product documentation to ensure a 2 M/MA serving is provided.		
		2 WGR		2 WGR										1 each	1 each					1 each	1 each
Salad Entrée Choice		N/A		N/A	See Salad Entrée FPR																
10. Vegetable																					
Vegetable Medley		1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup			___ lbs. frz _____ blend	___ lbs. frz _____ blend						
Potatoes		N/A		N/A	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup			___ lbs. potato granules OR ___ lbs. frz _____ potatoes	___ lbs. potato granules OR ___ lbs. frz _____ potatoes						
11. Fruit																					
Pears		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup			___ #10 cans pears, drained (Type: _____)	___ #10 cans pears, drained (Type: _____)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-132	N/A	N/A	1/2 c. F	N/A	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)		N/A		N/A	1/2 c. F		N/A		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 Popcorn Chicken		
Grain-Based Dessert		N/A		N/A	___ EG OR WGR		1 each		1 each		1 each			___ each _____	___ each _____				Recipes CM-104, CM-122, CM-126, or CM-135, or CM-175 may be used.		
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 Popcorn Chicken and potato item		

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: _____

2020-2021 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	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-030	N/A	N/A	1/2 c. F	N/A	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)		N/A	N/A	1/2 c. F	N/A	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																		

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