

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

Asian Salad - CMS-101

7. DATE: _____
 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								
Chicken, diced	CMS-101			2 M/MA		____ oz (1 serving)		____ oz (1 serving)		____ oz (1 serving)		_____ lbs. diced chicken	_____ lbs. diced chicken					Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
10. Vegetable																		
Romaine lettuce	CMS-101			3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color					
Broccoli florets				1/4 c. VDG		1/4 cup		1/4 cup		1/4 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets					
11. Fruit																		
Mandarin oranges	CMS-101			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans mandarin oranges	_____ #10 cans mandarin oranges					
12. Grain																		
Flatbread, WGR	CMS-101			2 WGR		1 each		1 each		1 each		_____ WGR flatbreads	_____ WGR flatbreads					
14. Other/Condiments																		
Asian Vinaigrette dressing	CMS-102			NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing					
Other dressing (_____)				NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing					
						1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea					

Students are allowed choice of daily fruit and vegetable offerings on the 6-Week Cycle Menu.

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 - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

Caribbean Salad - CMS-103

7. DATE: _____
 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, diced	CMS-103			2 M/MA		____ oz (1 serving)		____ oz (1 serving)		____ oz (1 serving)		_____ lbs. diced chicken	_____ lbs. diced chicken					Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
10. Vegetable																		
Romaine lettuce	CMS-103			3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color					
Broccoli florets				1/4 c. VDG		1/4 cup		1/4 cup		1/4 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets					
11. Fruit																		
Mandarin oranges	CMS-103			1/4 c. F		1/4 cup		1/4 cup		1/4 cup		_____ #10 cans mandarin oranges	_____ #10 cans mandarin oranges					
Pineapple tidbits				1/4 c. F		1/4 cup		1/4 cup		1/4 cup		_____ #10 cans pineapple tidbits	_____ #10 cans pineapple tidbits					
12. Grain																		
Roll, WGR	CMS-103			2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					
14. Other/Condiments																		
Strawberry Vinaigrette dressing	CMS-110			NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing					
Other dressing (_____)				NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing					
							1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea				

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1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

Chef Salad - CMS-104

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							
9. Meat/Meat Alternate																		
Turkey ham, diced	CMS-104				.75 M/MA		_____ oz (1 serving)		_____ oz (1 serving)		_____ oz (1 serving)		_____ lbs. diced turkey ham	_____ lbs. diced turkey ham				Check product documentation to determine serving size needed to provide .75 M/MA contribution per serving.
Egg, hard-cooked					1 M/MA		1/2 egg		1/2 egg		1/2 egg		_____ hard-cooked eggs	_____ hard-cooked eggs				
Cheddar cheese					.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
10. Vegetable																		
Romaine lettuce	CMS-104				3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color				
Broccoli florets					1/4 c. VDG		1/4 cup		1/4 cup		1/4 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets				
Tomatoes, cherry or grape					1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes				
11. Fruit																		
12. Grain																		
Pretzel Sticks, WGR	CMS-104				2 WGR		2 each		2 each		2 each		_____ pretzel sticks @ 1 WGR each	_____ pretzel sticks @ 1 WGR each				
14. Other/Condiments																		
Light Italian Dressing					NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing				
Other dressing (_____)					NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing				
							1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea				

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

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2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

Chicken Fajita Salad - CMS-105

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																		
Fajita Chicken	CMS-105			2 M/MA		____ oz (1 serving)		____ oz (1 serving)		____ oz (1 serving)		_____ lbs. fajita chicken	_____ lbs. fajita chicken					Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
Cheddar cheese				.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
10. Vegetable																		
Romaine lettuce	CMS-105			3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color					
Tomatoes, diced				1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		_____ lbs. tomatoes, diced	_____ lbs. tomatoes, diced					
Salsa				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																		
12. Grain																		
Tortilla Chips, WGR	CMS-105			1 WGR or 2 WGR		1 oz or 2 oz		1 oz or 2 oz		1 oz or 2 oz		_____ lbs. WGR tortilla chips	_____ lbs. WGR tortilla chips					Ensure combination of WGR items provides 2 WGR total meal pattern contribution.
Tortilla Bowl, WGR				1 WGR		1 each		1 each		1 each		_____ tostada bowls, WGR	_____ tostada bowls, WGR					
14. Other/Condiments																		
Salad dressing (_____)				NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		_____ gallons dressing _____ pkts dressing @ _____ oz ea	_____ gallons dressing _____ pkts dressing @ _____ oz ea					

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

Chicken Salad - CMS-106

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Chicken Salad	CMS-106			2 M/MA		#8 scoop		#8 scoop		#8 scoop		_____ lbs. diced chicken	_____ lbs. diced chicken					Note: 4.25 lb diced chicken yields 25 1/2-cup servings of Chicken Salad.
10. Vegetable																		
Romaine lettuce	CMS-106			3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color					
Tomato wedges				1/4 c. VR		1/4 tomato		1/4 tomato		1/4 tomato		_____ lbs. large tomatoes	_____ lbs. large tomatoes					
11. Fruit																		
Apple slices	CMS-106			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ bags sliced apples @ ____ oz ea OR lbs. fresh apple slices	_____ bags sliced apples @ ____ oz ea OR lbs. fresh apple slices					
12. Grain																		
Croissant, WGR	CMS-106			2 WGR		1 each		1 each		1 each		_____ croissant rolls @ 2 WGR each	_____ croissant rolls @ 2 WGR each					
14. Other/Condiments																		

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

Crispy Chicken Salad - CMS-107

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							
9. Meat/Meat Alternate																		
Chicken, WGR breaded	CMS-107				2 M/MA / 1 WGR		_____ oz (1 serving)		_____ oz (1 serving)		_____ oz (1 serving)		_____ lbs. WGR breaded chicken	_____ lbs. WGR breaded chicken				Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
Cheddar cheese					.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
10. Vegetable																		
Romaine lettuce	CMS-107				3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color				
Tomatoes, cherry or grape					1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes				
11. Fruit																		
12. Grain																		
Breadsticks, WGR	CMS-107				2 WGR		2 each		2 each		1 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-108	NC		1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				
				1 each			1 each		1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea		
Other dressing (_____)					NC		1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing				
							1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea				

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6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

Sante Fe Salad - CMS-109

7. DATE: _____
 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																		
Taco Meat	CMS-109			2 M/MA		____ oz (1 serving)		____ oz (1 serving)		____ oz (1 serving)		_____ lbs. meat (_____)	_____ lbs. meat (_____)					Check product documentation to determine serving size needed to provide 2 MMA contribution per serving.
Cheddar cheese				.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
10. Vegetable																		
Romaine lettuce	CMS-109			3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color					
Tomatoes, diced				1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		_____ lbs. tomatoes, diced	_____ lbs. tomatoes, diced					
Corn				1/4 c. VS		1/4 cup		1/4 cup		1/4 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					
Pinto or black beans				1/4 c. VL		1/4 cup		1/4 cup		1/4 cup		_____ #10 cans _____ beans	_____ #10 cans _____ beans					
Salsa				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	_____ pc cups salsa @ _____ oz ea					
11. Fruit																		
12. Grain																		
Corn or tortilla chips, WGR	CMS-109			2 WGR		2 oz		2 oz		2 oz		_____ lbs. WGR corn or tortilla chips	_____ lbs. WGR corn or tortilla chips					
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-108	NC		1 oz	NC	1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					
				1 each		1 each		1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea			
Other dressing (_____)				1 oz	NC	1 oz		1 oz		1 oz		_____ gallons dressing	_____ gallons dressing					
				1 each			1 each		1 each		1 each		_____ pkts dressing @ _____ oz ea	_____ pkts dressing @ _____ oz ea				

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6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

Tuna Salad - CMS-111

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Tuna Salad	CMS-111			2 M/MA		#8 scoop		#8 scoop		#8 scoop		_____ ozs. tuna	_____ ozs. tuna					
10. Vegetable																		
Romaine lettuce	CMS-111			3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		_____ lbs. romaine or romaine & fresh spinach salad mix w/ color	_____ lbs. romaine or romaine & fresh spinach salad mix w/ color					
Tomato wedges				1/4 c. VR		1/4 tomato		1/4 tomato		1/4 tomato		_____ lbs. large tomatoes	_____ lbs. large tomatoes					
11. Fruit																		
Apple slices	CMS-111			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ bags sliced apples @ ____ oz ea OR lbs. fresh apple slices	_____ bags sliced apples @ ____ oz ea OR lbs. fresh apple slices					
12. Grain																		
Croissant, WGR	CMS-111			2 WGR		1 each		1 each		1 each		_____ croissant rolls @ 2 WGR each	_____ croissant rolls @ 2 WGR each					
14. Other/Condiments																		

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

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2. SCHOOL: _____

2020-2021 Lunch Cycle Menu - Salad Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

Salad - Recipe # _____

7. DATE: _____
 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								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		18. # Servings	19. Serving Size							
10. Vegetable																		
11. Fruit																		
12. Grain																		
14. Other/Condiments																		

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