

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2022-2023 Grab-n-Go Cold Lunch Menu

ADULTS SERVED: \_\_\_\_\_

**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						
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									
<b>9. Meat/Meat Alternate</b>																			
Nachos Dippers	CM-352	1 M/MA	1 each	1 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ cups cheese sauce @ 3 oz each	_____ cups cheese sauce @ 3 oz each						
		2 M/MA	1/2 cup <b>OR</b> 1 each	2 M/MA	1/2 cup <b>OR</b> 1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ bags dehydrated beans @ _____ servings/bag <b>OR</b> _____ pc cups bean dip @ 4.5 oz each	_____ bags dehydrated beans @ _____ servings/bag _____ pc cups bean dip @ 4.5 oz each					Recipe CM-305 may be used for Bean Dip.
		1 WGR	1 oz	2 WGR	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz		_____ lbs. tortilla chips, WGR	_____ lbs. tortilla chips, WGR					
<b>10. Vegetable</b>																			
Cucumbers		1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled						
Baby Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. baby carrots or pkg baby carrots @ _____ each	_____ lbs. baby carrots or pkg baby carrots @ _____ each						
Salsa				1/4 c. VR	1/4 cup	1 each	1/4 cup	1 each	1/4 cup	1 each		_____ #10 cans salsa <b>OR</b> _____ pc cups salsa @ _____ oz ea	_____ #10 cans salsa <b>OR</b> _____ pc cups salsa @ _____ oz ea					May use recipe CM-382. Serving size is 3/8 cup.	
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	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.)				
				__ c/ea		__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																			
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																			
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____					Recipes CM-304, CM-319, CM-324, CM-335, or CM-370 may be used.	
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with cucumbers and carrots	
			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: \_\_\_\_\_

2022-2023 Grab-n-Go Cold Lunch Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Tuesday

TOTAL SERVED: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION													DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte									
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
Cold Sandwich/Wrap Choice	CM -	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	Recipes CM-384, CM-398, CM-399, CM-3120, CM-3121, or CM-3100 may be used.		
		___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea			
		2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea			
		___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)			
10. Vegetable																				
Fresh Veggie Cup	CM-333	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	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	Slice or dice fresh vegetables for PreK to minimize choking hazard.	
Corn Salad	CM-322			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	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		
11. Fruit																				
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.
			___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	
			___ ea. whole apples (125-138 ct.)	___ ea. whole oranges (113-138 ct.)	___ ea. whole bananas (100-120 ct.)	___ cups, lbs, each _____	___ individual _____ cups or pkg @ ___ oz each	___ # 10 cans _____	___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted	___ 1/2 pints _____ unflavored milk	___ 1/2 pints _____ chocolate milk	___ 1/2 pints _____ strawberry milk	___ gallons ranch dressing	___ pkts ranch dressing ( _____ oz ea)	___ pc packets mustard	___ pc packets mayonnaise			
			___ ea. whole apples (125-138 ct.)	___ ea. whole oranges (113-138 ct.)	___ ea. whole bananas (100-120 ct.)	___ cups, lbs, each _____	___ individual _____ cups or pkg @ ___ oz each	___ # 10 cans _____	___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted	___ 1/2 pints _____ unflavored milk	___ 1/2 pints _____ chocolate milk	___ 1/2 pints _____ strawberry milk	___ gallons ranch dressing	___ pkts ranch dressing ( _____ oz ea)	___ pc packets mustard	___ pc packets mayonnaise			
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.	4 fl. oz.			4 fl. oz.	4 fl. oz.			4 fl. oz.	4 fl. oz.			
12. Grain																				
Multigrain Chips				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		
13. Milk																				
FF OR 1% 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 each	1 each	1 each	1 each	1 each	1 each		
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		
14. Other/Condiments																				
Ranch dressing, lowfat	CM-372	NC	1 each	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		
		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		
Mustard		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		

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: \_\_\_\_\_

2022-2023 Grab-n-Go Cold Lunch Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

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								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
PBJ Sandwich	CM-393	1 M/MA 2 WGR	2 Tbsp 2 each	1 M/MA 2 WGR	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each		_____ cups peanut butter _____ slices bread @ 1 WGR each	_____ cups peanut butter _____ slices bread @ 1 WGR each					
		1 M/MA / 1 WGR	1 each	1 M/MA / 1 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 M/MA	1 each	1 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise if served to PreK.
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A		_____ lbs. <b>OR</b> #10 cans _____	_____ lbs. or #10 cans _____					
Baby Carrots				1/2 c. <b>VR</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. carrots <b>OR</b> pkg. @ _____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ _____ oz ea					
Celery Sticks				1/2 c. <b>VO</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed					
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	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 _____					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Goldfish Crackers				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkgs. WGR goldfish crackers @ _____ oz ea	_____ pkgs. WGR goldfish crackers @ _____ oz ea					
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-372	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

V DG = 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: \_\_\_\_\_

2022-2023 Grab-n-Go Cold Lunch Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

**5. 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
<b>9. Meat/Meat Alternate</b>			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size									
Build Your Own Pizza	CM-307	2 MMA		__ slices	2 MMA		__ slices		__ slices		__ slices		_____ slices Canadian Turkey Ham or slices Turkey Pepperoni	_____ slices Canadian Turkey Ham or slices Turkey Pepperoni					
		2 WGR		__ each	2 WGR		__ each		__ each		__ each		_____ Ciabatta bread, WGR sliced or English muffins, WGR sliced or mini flatbread, WGR	_____ Ciabatta bread, WGR sliced or English muffins, WGR sliced or mini flatbread, WGR					
		1 MMA		1 oz	1 MMA		1 oz		1 oz		1 oz		_____ lbs. Mozzarella cheese, RF, shredded	_____ lbs. Mozzarella cheese, RF, shredded					
		1/2 c. VR		1 each	1/2 c. VR		1 each		1 each		1 each		_____ pc cups marinara sauce @ ____ oz ea	_____ pc cups marinara sauce @ ____ oz ea					
Cheese Stick or Cubes				1 MMA		1 each		1 each		1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea						
<b>10. Vegetable</b>																			
Broccoli		1/4 c. VDG		1/4 cup	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		_____ lbs. broccoli florets, fresh	_____ lbs. broccoli florets, fresh					
Corn Salad	CM-322				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					
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F		1 each	1/2 c. F		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
											_____ 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 _____						
Individual Fruit Cups/Pkg.		1/2 c. F		1 each	1/2 c. F		1 each		1 each		1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each					
Canned Fruit		1/4 c. F		1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F						4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
<b>13. Milk</b>																			
FF OR 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-372	NC		1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh broccoli
				1 each			1 each		1 each		1 each		_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)					
Pudding Cup					NC		1 each		1 each		1 each		_____ pudding cups	_____ pudding cups					

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: \_\_\_\_\_

2022-2023 Grab-n-Go Cold Lunch Menu  
 5. Friday

6. STUDENTS SERVED: \_\_\_\_\_  
 ADULTS SERVED: \_\_\_\_\_  
 TOTAL SERVED: \_\_\_\_\_  
 7. DATE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK 8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION													DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Ham / Turkey & Cheese Stack	CM-338	1.5 M/MA	4 each	1.5 M/MA	4 each	4 each	4 each	4 each	4 each	4 each	_____ slices Canadian Turkey Ham, sliced and / or Turkey Breast slices	_____ slices Canadian Turkey Ham, sliced and / or Turkey Breast slices				Use enough meat from deli meat combination to provide a total of 1.5 M/MA.		
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices yellow American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice						
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices white American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice						
		2 WGR	4 each	2 WGR	4 each	4 each	4 each	4 each	4 each	4 each	_____ pkg WGR crackers @ ____ oz ea	_____ pkg WGR crackers @ ____ oz ea						
<b>10. Vegetable</b>																		
Red Bell Pepper or Tomato Cup		1/4 c. <b>VR</b>	1/4 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. red pepper strips <b>OR</b> cherry tomatoes	_____ lbs. red pepper strips <b>OR</b> cherry tomatoes				Dice red bell peppers or slice tomatoes lengthwise for PreK.		
Pinto Bean Salad <b>OR</b>	CM-359			1/2 c. <b>VL</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pinto beans, unheated, drained	_____ #10 cans pinto beans, unheated, drained						
Hummus				1/2 c. <b>VL</b>	1 each	1 each	1 each	1 each	1 each	1 each	_____ pc cups hummus @ ____ oz ea	_____ pc cups hummus @ ____ oz ea						
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.			
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)								
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																		
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____				Recipes CM-304, CM-319, CM-324, CM-335, or CM-370 may be used.		
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Red Bell Peppers or Tomato Cup.		
			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.