

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

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

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

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

2022-2023 Holiday Meal

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

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

5. Week \_\_\_\_\_, \_\_\_\_\_

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								
Turkey		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. turkey	____ lbs. turkey					Check manufacturer's product documentation to determine serving size needed to provide 2 oz M/MA contribution.
<b>10. Vegetable</b>																		
Mashed Potatoes		1/2 c. VS	1/2 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	____ lbs. potato granules					
Savory Green Beans	CM-3101	1/2 c. VO	1/2 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					
<b>11. Fruit</b>																		
Fruit Choice		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		____ lbs. OR #10 cans	____ lbs. OR #10 cans					Adjust serving size as needed to provide 1/2 cup fruit contribution to PreK-8 and 1 cup contribution to 9-12.
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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)				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					
<b>12. Grain</b>																		
Dressing	CM-341	1 WGR	1/2 cup	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		____ bags WGR dressing mix @ 56 oz / bag	____ bags WGR dressing mix @ 56 oz / bag					
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		____ rolls @ 2 WGR each	____ rolls @ 2 WGR each					
<b>13. Milk</b>																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		____ 1/2 pints ____ unflavored milk	____ 1/2 pints ____ unflavored milk					
FF OR 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 OR 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>																		
Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz		____ oz gravy mix	____ oz gravy mix					
Cranberry Sauce		NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		____ #10 cans cranberry sauce	____ #10 cans cranberry sauce					
Pumpkin Pie Pudding	CM-362	NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each		____ # servings	____ # servings					

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