

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

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

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

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

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

**Asian Salad - CM-374**

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>																		
Chicken, diced	CM-374			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.
<b>10. Vegetable</b>																		
Romaine lettuce	CM-374			3/4 c. <b>VDG</b>		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. <b>VDG</b>		1/4 cup		1/4 cup		1/4 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets					
<b>11. Fruit</b>																		
Mandarin oranges	CM-374			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans mandarin oranges	_____ #10 cans mandarin oranges					
<b>12. Grain</b>																		
Flatbread, WGR	CM-374			2 WGR		1 each		1 each		1 each		_____ WGR flatbreads	_____ WGR flatbreads					
<b>14. Other/Condiments</b>																		
Asian Vinaigrette dressing	CM-371			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 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

Caribbean Salad - CM-375

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>																		
Chicken, diced	CM-375			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.
<b>10. Vegetable</b>																		
Romaine lettuce	CM-375			3/4 c. <b>VDG</b>		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. <b>VDG</b>		1/4 cup		1/4 cup		1/4 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets					
<b>11. Fruit</b>																		
Mandarin oranges	CM-375			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					
<b>12. Grain</b>																		
Roll, WGR	CM-375			2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					
<b>14. Other/Condiments</b>																		
Strawberry Vinaigrette dressing	CM-373			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 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

**Chef Salad - CM-376**

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							
<b>9. Meat/Meat Alternate</b>																		
Turkey ham, diced	CM-376				.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				
<b>10. Vegetable</b>																		
Romaine lettuce	CM-376				3/4 c. <b>VDG</b>		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. <b>VDG</b>		1/4 cup		1/4 cup		1/4 cup		_____ lbs. broccoli florets	_____ lbs. broccoli florets				
Tomatoes, cherry or grape					1/4 c. <b>VR</b>		1/4 cup		1/4 cup		1/4 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes				
<b>11. Fruit</b>																		
<b>12. Grain</b>																		
Pretzel Sticks, WGR	CM-376				2 WGR		2 each		2 each		2 each		_____ pretzel sticks @ 1 WGR each	_____ pretzel sticks @ 1 WGR each				
<b>14. Other/Condiments</b>																		
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				

Students are allowed choice of daily fruit and vegetable offerings on the 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

Chicken Fajita Salad - CM-378

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								
Fajita Chicken	CM-378			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					
<b>10. Vegetable</b>																		
Romaine lettuce	CM-378			3/4 c. <b>VDG</b>		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. <b>VR</b>		1/4 cup		1/4 cup		1/4 cup		_____ lbs. tomatoes, diced	_____ lbs. tomatoes, diced					
Salsa				1/4 c. <b>VR</b>		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-382. Serving size is 3/8 cup.
<b>11. Fruit</b>																		
<b>12. Grain</b>																		
Tortilla Chips, WGR	CM-378			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					
<b>14. Other/Condiments</b>																		
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					

Students are allowed choice of daily fruit and vegetable offerings on the 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

**Chicken Salad - CM-377**

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	CM-377			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.
<b>10. Vegetable</b>																		
Romaine lettuce	CM-377			3/4 c. <b>VDG</b>		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. <b>VR</b>		1/4 tomato		1/4 tomato		1/4 tomato		_____ lbs. large tomatoes	_____ lbs. large tomatoes					
<b>11. Fruit</b>																		
Apple slices	CM-377			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ bags sliced apples @ ____ oz ea <b>OR</b> lbs. fresh apple slices	_____ bags sliced apples @ ____ oz ea <b>OR</b> lbs. fresh apple slices					
<b>12. Grain</b>																		
Croissant, WGR	CM-377			2 WGR		1 each		1 each		1 each		_____ croissant rolls @ 2 WGR each	_____ croissant rolls @ 2 WGR each					
<b>14. Other/Condiments</b>																		

Students are allowed choice of daily fruit and vegetable offerings on the 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

**Crispy Chicken Salad - CM-379**

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>																		
Chicken, WGR breaded	CM-379			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					
<b>10. Vegetable</b>																		
Romaine lettuce	CM-379			3/4 c. <b>VDG</b>		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. <b>VR</b>		1/4 cup		1/4 cup		1/4 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes					
<b>11. Fruit</b>																		
<b>12. Grain</b>																		
Breadsticks, WGR	CM-379			2 WGR		2 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each					
<b>14. Other/Condiments</b>																		
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					
			1 each		1 each	1 each	1 each	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					

**Students are allowed choice of daily fruit and vegetable offerings on the 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

Sante Fe Salad - CM-380

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								
Taco Meat	CM-380			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					
<b>10. Vegetable</b>																		
Romaine lettuce	CM-380			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-382. Serving size is 3/8 cup.
						1 each		1 each		1 each		_____ pc cups salsa @ _____ oz ea	_____ pc cups salsa @ _____ oz ea					
<b>11. Fruit</b>																		
<b>12. Grain</b>																		
Corn or tortilla chips, WGR	CM-380			2 WGR		2 oz		2 oz		2 oz		_____ lbs. WGR corn or tortilla chips	_____ lbs. WGR corn or tortilla chips					
<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					
				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				

Students are allowed choice of daily fruit and vegetable offerings on the 4-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: \_\_\_\_\_

2022-2023 Lunch Cycle Menu - Salad Entrée

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

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

5. Week # \_\_\_\_\_, Day \_\_\_\_\_

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

**Tuna Salad - CM-381**

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	CM-381			2 M/MA		#8 scoop		#8 scoop		#8 scoop		_____ ozs. tuna	_____ ozs. tuna					
<b>10. Vegetable</b>																		
Romaine lettuce	CM-381			3/4 c. <b>VDG</b>		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. <b>VR</b>		1/4 tomato		1/4 tomato		1/4 tomato		_____ lbs. large tomatoes	_____ lbs. large tomatoes					
<b>11. Fruit</b>																		
Apple slices	CM-381			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ bags sliced apples @ ____ oz ea <b>OR</b> lbs. fresh apple slices	_____ bags sliced apples @ ____ oz ea <b>OR</b> lbs. fresh apple slices					
<b>12. Grain</b>																		
Croissant, WGR	CM-381			2 WGR		1 each		1 each		1 each		_____ croissant rolls @ 2 WGR each	_____ croissant rolls @ 2 WGR each					
<b>14. Other/Condiments</b>																		

Students are allowed choice of daily fruit and vegetable offerings on the 4-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: \_\_\_\_\_

2022-2023 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	18. # Servings	19. Serving Size							
10. Vegetable																		
11. Fruit																		
12. Grain																		
14. Other/Condiments																		

Students are allowed choice of daily fruit and vegetable offerings on the 4-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.