

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 1, 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								
9. Meat/Meat Alternate																		
Corn Dog <i>or</i> Corn Dog Minis		2 M/MA / 2 WGR	1 regular or 6 mini	2 M/MA / 2 WGR	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	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					For PK, slice corndogs lengthwise to minimize choking hazard.
Oven Fried Chicken		1.5 M/MA / .75 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	___ pieces	___ pieces	___ pieces	___ pieces	___ pieces		_____ pieces chicken, WGR breaded	_____ pieces chicken, WGR breaded					
Burger Choice	CM-243	2 M/MA	1 each	2 M/MA	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	1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea				
Salad Entrée Choice		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				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																		
Fruit Cup	CM-238	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 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-234			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					
12. Grain																		
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					Offered with Oven Fried Chicken
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 Corn Dog, Potatoes, Burger Choice
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 Corn Dog and Burger Choice
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 Burger Choice

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: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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							
Nachos Grande	CM-257	1 M/MA	#30 scoop	1 M/MA / 2 M/MA	#30 scoop	3 oz	#12 scoop	3 oz	#12 scoop	4 oz	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1 M/MA or 2 MMA serving is provided. Must use cheese sauce that credits as 3 oz = 1 M/MA	
		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								
Quesadilla	CM-269 OR CM-270	1.5 M/MA / 1 WGR	1/2 each	3 M/MA / 2 WGR	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	_____ quesadillas, WGR	_____ quesadillas, WGR						
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/MA)	_____ (M/MA)						
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/MA)	_____ (M/MA)						
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ WGR	_____ WGR						
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)						
Salad Entrée Choice				See Salad Entrée FPR													
10. Vegetable																	
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea					May use recipe CM-278. Serving size is 3/8 cup.	
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-209 or CM-262 may be used.	
Cucumbers				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 CM-300.	
11. Fruit																	
Apricots		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 apricots, drained (Type _____)	_____ #10 cans apricots, drained (Type _____)					Slice or dice apricots for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234									_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
				1/2 c. F		N/A	1 each	1 each	1 each	_____ 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 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																	
Ice Cream Cup				NC	1 each	1 each	1 each	1 each	1 each	_____ ice cream cups	_____ ice cream cups						
Ranch dressing, lowfat	CMS-208			NC	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with cucumbers	
					1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)						

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 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								
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								
Crispy or Grilled Chicken Sandwich	CM-218	2 M/MA / 1 WGR OR 2 M/MA	1 each	2 M/MA / 1 WGR OR 2 M/MA	1 each					1 each		_____ WGR breaded chicken patties OR _____ grilled chicken patties	_____ WGR breaded chicken patties OR _____ grilled chicken patties						
		2 WGR	1 each	2 WGR	1 each					1 each		_____ WGR hamburger buns	_____ WGR hamburger buns						
Spaghetti Bowl	CM-284	2 M/MA	_____ ea (1 serving)	2 M/MA	_____ ea (1 serving)					_____ ea (1 serving)		_____ meatballs	_____ meatballs					1 serving = _____ meatballs = 2 M/MA	
		1 WGR	#8 scoop	1 WGR	#8 scoop					#8 scoop		_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles						
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each					1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR						
Salad Entrée Choice		See Salad Entrée FPR																	
10. Vegetable																			
Fresh Veggie Cup	CM-235			1/2 c. VA		1/2 cup				1/2 cup		_____ lbs. fresh _____	_____ lbs. fresh _____						
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG		1 cup				1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix						
11. Fruit																			
Fruity Gelatin	CM-239	1/2 c. F	1 each	1/2 c. F		1 each				1 each		_____ #10 cans mixed fruit, drained	_____ #10 cans mixed fruit, drained						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234			1/2 c. F		N/A				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)				1/2 c. F		N/A				4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																			
Chips, WGR				1 WGR		N/A				1 pkg.		_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					Offered with Chicken Sandwich	
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR		1 each				2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each					Offered with Spaghetti Bowl	
13. Milk																			
Unflavored 1%		1/2 pint	1 each	1/2 pint		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		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint		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		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																			
Mayonnaise		NC	1 each	NC		1 each				1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Chicken Sandwich	
Ranch dressing, lowfat	CMS-208	NC	1 oz	NC		1 oz				1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with Fresh Veggie Cup and Garden Salad	
		NC	1 each	NC		1 each				1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)						
Ketchup		NC	2 each	NC		2 each				2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with 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: _____

2021-2022 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

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										
Asian Bowl	CM-202	2 M/MA	____ oz (1 serving)	2 M/MA	____ oz (1 serving)	1/2 cup	____ oz (1 serving)	1/2 cup	____ oz (1 serving)	1/2 cup	____ lbs. meat (____)	____ lbs. meat (____)					1 serving = ____ oz = 2 M/MA			
				1 WGR	1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 each	____ lbs. brown rice or pasta (Type: _____)	____ lbs. brown rice or pasta (Type: _____)								
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 each	____ WGR vegetable egg rolls	____ WGR vegetable egg rolls								
Breaded Pork Chop		2 M/MA / .5 WGR	1 each	2 M/MA / .5 WGR	1 each	1 each	2 M/MA / .5 WGR	1 each	1 each	1 each	____ breaded pork chops, WGR	____ breaded pork chops, WGR					Check WGR contribution as it may differ by product.			
Tex-Mex Choice	CM - ____	____ M/MA	____ (1 serving)	____ M/MA	____ (1 serving)	____ (1 serving)	____ M/MA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/MA)	____ (M/MA)								
		____ M/MA	____ (1 serving)	____ M/MA	____ (1 serving)	____ (1 serving)	____ M/MA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/MA)	____ (M/MA)								
		____ WGR	____ (1 serving)	____ WGR	____ (1 serving)	____ (1 serving)	____ WGR	____ (1 serving)	____ (1 serving)	____ (1 serving)	____, WGR	____, WGR								
		2 M/MA / 2 WGR	____ ea	2 M/MA / 2 WGR	____ ea	____ ea	2 M/MA / 2 WGR	____ ea	____ ea	____ ea	____ (entrée)	____ (entrée)								
Salad Entrée Choice											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					Recipe CM-212 may be used for all.			
Corn				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					Recipe CM-281 or CM-289 may be used.			
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-234			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								
12. Grain																				
Roll		2 WGR	1 each	2 WGR	1 each	1 each	2 WGR	1 each	1 each	1 each	____ rolls @ 2 WGR each	____ rolls @ 2 WGR each					Offered with Breaded Pork Chop			
13. Milk																				
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	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	1/2 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	1/2 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	1/2 pint	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	NC	1 each	1 each	1 each	____ packets Sweet and Sour Sauce	____ packets Sweet and Sour Sauce					Offered with egg roll			
Brown Gravy		NC	2 oz	NC	2 oz	2 oz	NC	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: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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																			
Cheese Pizza			1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ slices pizza, WGR	_____ slices pizza, WGR						
Pepperoni Pizza			1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ slices pizza, WGR	_____ slices pizza, WGR						
Cheeseburger Macaroni	CM-210		1/2 cup	1.5 M/MA / .5 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						
Texas Basket Choice	CM-292		1/4 cup	1.5 M/MA / .75 WGR		1/2 c. VS		1/2 cup		1/2 cup		_____ pieces _____ _____ lbs. oven fries	_____ pieces _____ _____ lbs. oven fries					Check product documentation for serving size and Meal Pattern contribution.	
			1/4 cup	2 WGR		1 each		1 each		1 each		_____ @ 2 WGR each	_____ @ 2 WGR each						
			2 oz	NC		2 oz		2 oz		2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix				
Salad Entrée Choice				See Salad Entrée FPR															
10. Vegetable																			
Carrots				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-208 or CM-240 may be used.	
Savory Green Beans	CM-280		1/4 cup	1/4 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						
11. Fruit																			
Fresh Seasonal Fruit			1/4 cup	1/4 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-234			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.)												
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
12. Grain																			
Roll			1 each	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Cheeseburger Macaroni	
13. Milk																			
Unflavored 1%			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 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																			
Grain-Based Dessert				NC		1 each		1 each		1 each		_____ each _____	_____ each _____					Recipes CM-204, CM-223, CM-227, or CM-237, or CM-277 may be used.	
Ranch dressing, lowfat	CMS-208			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)	_____ 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: _____

2021-2022 Lunch Cycle Menu
5. Week 2, Monday

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		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									
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 OR _____ beef steakfingers, WGR breaded	_____ beef patties, WGR breaded OR _____ beef steakfingers, WGR breaded					
Fish Sticks		1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1.25 WGR	___ ea		___ ea		___ ea		___ ea		_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded				Check product documentation to verify serving size for correct MMA and WGR contribution.	
Burger Choice	CM-243	2 M/MA	1 each	2 M/MA	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		_____ hamburger buns, WGR	_____ hamburger buns, WGR					
		.5 M/MA	1 each	.5 M/MA	1 each		1 each		1 each		1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea					
Salad Entrée Choice				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	_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Breaded Okra OR				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-275			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-234			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)				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				Offered with Country Fried Steak, Steakfingers, and Fish Sticks	
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																			
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	
Tartar Sauce		NC	1 each	NC		1 each		1 each		1 each		1 each	_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Fish Sticks	
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, Burger Choice	
Mustard		NC	1 each	NC		2 each		2 each		2 each		2 each	_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Mayonnaise		NC	1 each	NC		1 each		1 each		1 each		1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

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: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, 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								
Tex-Mex Stack	CM-294	1 M/M	#30 scoop	2 M/M	#12 scoop	#12 scoop	#12 scoop					_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 2 M/M serving.	
		1 M/M	1 oz	1 M/M	1 oz	1 oz	1 oz					_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 oz	1 WGR	1 oz	1 oz	1 oz					_____ lbs. WGR corn chips	_____ lbs. WGR corn chips					
Chicken Fajitas	CM-216	1 M/M	_____ oz (1 serving)	2 M/M	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)					_____ lbs. chicken fajita meat	_____ lbs. chicken fajita meat				1 serving = _____ oz = 2 M/M	
		.5 M/M	.5 oz	1 M/M	1 oz	1 oz	1 oz					_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 each	2 WGR	2 each	2 each	2 each					_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each					
Hot Sandwich Choice	CM - _____	_____ M/M	_____ ea	_____ M/M	_____ ea	_____ ea	_____ ea					_____ (M/M)	_____ (M/M)					
		_____ M/M	_____ ea	_____ M/M	_____ ea	_____ ea	_____ ea					_____ (M/M)	_____ (M/M)					
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea					_____ WGR	_____ WGR					
		2 M/M / 2 WGR	_____ ea	2 M/M / 2 WGR	_____ ea	_____ ea	_____ ea					_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)					
Salad Entrée Choice				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-262 or CM-209 may be used.	
Carrots				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-208 or CM-240 may be used.	
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup					_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea				May use recipe CM-278. Serving size is 3/8 cup.	
11. Fruit																		
Hot Cinnamon Apples	CM-245	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-234			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.)					
Fruit Juice, Assorted (Grades 9-12 Only)				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				1 WGR	N/A	1/2 cup	1/2 cup					_____ pkg. WGR Spanish rice mix @ _____ servings/package	_____ pkg. WGR Spanish rice mix @ _____ servings/package				CM-285 may be used. Portion size is 2/3 cup. Offered with Tex-Mex Stack and Chicken Fajitas.	
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		NC	1 oz	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				NC	1 each	1 each	1 each					_____ sherbet cups	_____ sherbet cups					
Ranch dressing, lowfat	CMS-208			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)	_____ pkts ranch dressing (_____ oz ea)					

V DG = 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: _____

2021-2022 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									
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																					
Chicken Alfredo	CM-214	1.5 M/MA .5 M/MA 1 WGR		3/4 cup	1.5 M/MA .5 M/MA 1 WGR		3/4 cup		3/4 cup		3/4 cup		3/4 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. WGR penne pasta	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. WGR penne pasta					
Meatball Sub Sandwich	CM-252	1.5 M/MA		____ each (1 serving)	1.5 M/MA		____ each (1 serving)		____ 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		.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded					
		2 WGR		1 hoagie	2 WGR		1 hoagie		1 hoagie		1 hoagie		1 hoagie		_____ hoagie rolls, WGR, 4"	_____ hoagie rolls, WGR, 4"					
Pizza Choice		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR					
Salad Entrée Choice															See Salad Entrée FPR						
10. Vegetable																					
Garden Salad					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					
Savory Green Beans	CM-280	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																					
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.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ #10 cans peaches, drained (Type _____) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				For PK, serve diced peaches	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234				1/2 c. F		N/A		1 each		1 each		1 each								
Fruit Juice, Assorted (Grades 9-12 Only)					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	
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-208				NC		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 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: _____

2021-2022 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									
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
9. Meat/Meat Alternate																					
Ranchero Wrap	CM-272	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)	2 M/MA	___ oz (1 serving)	___ lbs. carne guisada	___ lbs. carne guisada					1 serving = _____ oz = 2 MMA	
		1 WGR	1 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	___ tortillas @ 1 WGR each	___ tortillas @ 1 WGR each						
Popcorn Chicken		1.5 M/MA / .75 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	___ pieces popcorn chicken, WGR	___ pieces popcorn chicken, WGR					K-12: _____ pieces = 2 MMA / 1 WGR PK: _____ pieces = 1.5 MMA / .75 WGR	
Tex-Mex Choice	CM -	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ (M/MA)	___ (M/MA)						
		___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ M/MA	(1 serving)	___ (M/MA)	___ (M/MA)						
		___ WGR	(1 serving)	___ WGR	(1 serving)	___ WGR	(1 serving)	___ WGR	(1 serving)	___ WGR	(1 serving)	___ WGR	(1 serving)	___, WGR	___, WGR						
		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	___ (entrée)	___ (entrée)						
Salad Entrée Choice			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	1/2 c. VS	1/2 cup	___ lbs. corn, frz OR #10 cans	___ lbs. corn, frz OR #10 cans					Recipe CM-281 or CM-289 may be used.	
Crunchy Broccoli Salad	CM-129			1/2 c. VA	1/2 cup	1/2 c. VA	1/2 cup	1/2 c. VA	1/2 cup	1/2 c. VA	1/2 cup	1/2 c. VA	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																					
Fresh Apple Slices		1/4 c. F	1/4 c. F	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	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-234			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)				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	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	___ rolls @ 2 WGR each	___ rolls @ 2 WGR each					Offered with Popcorn Chicken	
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 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 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 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 pint	1 each	___ 1/2 pints FF strawberry milk	___ 1/2 pints FF strawberry milk						
14. Other/Condiments																					
Grain-Based Dessert				NC	1 each	NC	1 each	NC	1 each	NC	1 each	NC	1 each	___ each	___ each					Recipes CM-204, CM-223, CM-227, or CM-237, or CM-277 may be used.	
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	___ pc packets ketchup	___ pc packets ketchup					Offered with Popcorn Chicken	

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: _____

2021-2022 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					
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																	
Potato Bowl	CM-266	2 M/MA 1/2 c. VS	____ oz (1 serving) 1/2 cup	2 M/MA 1/2 c. VS	____ oz (1 serving) 1/2 cup	____ oz (1 serving) 1/2 cup	____ oz (1 serving) 1/2 cup	____ oz (1 serving) 1/2 cup	____ oz (1 serving) 1/2 cup	____ oz (1 serving) 1/2 cup	____ lbs. meat (____)	____ lbs. meat (____)					1 serving = ____ oz = 2 M/MA
Hot Dog OR	CM-246	2 M/MA 2 WGR	1 each	2 M/MA 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	____ frankfurters ____ hot dog buns, WGR	____ frankfurters ____ hot dog buns, WGR					For PK, slice hotdogs lengthwise to minimize choking hazard. May also use CM-247 Chili Cheese Dog.
Pig in a Blanket	CM-264	2 M/MA 2 WGR	1 each	2 M/MA 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	____ frankfurters ____ hoagie rolls @ 2 WGR each	____ frankfurters ____ hoagie rolls @ 2 WGR each					For PK, slice hotdogs lengthwise to minimize choking hazard.
Texas Basket Choice	CM-292	1.5 M/MA / .75 WGR 1/4 c. VS	____ ea 1/4 cup	2 M/MA / 1 WGR 1/2 c. VS	____ ea 1/2 cup	____ ea 1/2 cup	____ ea 1/2 cup	____ ea 1/2 cup	____ ea 1/2 cup	____ ea 1/2 cup	____ pieces ____ lbs. oven fries ____ @ 2 WGR each	____ pieces ____ lbs. oven fries ____ @ 2 WGR each					Check product documentation for serving size and Meal Pattern contribution.
Salad Entrée Choice											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					Offered with Hot Dog and Pig in a Blanket
Tomato Cup				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																	
Snowball Salad	CM-283	1/4 c. F	#12 scoop	1/2 c. F	#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-234			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)				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		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					Offered with Potato Bowl
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 all entrees
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 Hot Dog and Pig in a Blanket
Ranch dressing, lowfat	CMS-208			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 Tomato Cup

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	18. # Servings	19. Serving Size								
Enchiladas	CM-211 or CM-215	2 M/MA / 2 WGR	2 each	2 M/MA / 2 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken						
Meat & Cheese Chalupas	CM-251	1 M/MA	#30 scoop	2 M/MA	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 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	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	2 each	2 each	_____ WGR chalupa shells	_____ WGR chalupa shells								
Burger Choice	CM-243	2 M/MA	1 each	2 M/MA	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	_____ hamburger buns, WGR	_____ hamburger buns, WGR								
		.5 M/MA	1 each	.5 M/MA	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				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	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-209 or CM-262 may be used.	
Corn				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							Recipe CM-281 or CM-289 may be used.	
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea							May use recipe CM-278. Serving size is 3/8 cup.	
11. Fruit																			
Orange Smiles	CM-258	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-234			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)				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																			
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ pkg. WGR Spanish rice mix @ _____ servings/package	_____ pkg. WGR Spanish rice mix @ _____ servings/package							Offered with chalupas. CM-285 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																			
Pudding				NC	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans RF pudding	_____ #10 cans RF pudding								
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	_____ pc packets mustard	_____ pc packets mustard							Offered with Burger Choice	
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup							Offered with Burger Choice	
Mayonnaise		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise							Offered with Burger Choice	

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 Lunch Cycle Menu
5. Week 3, Tuesday

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

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							
Chili Cheese Totchos	CM-222	1 M/M/A	#16 scoop	2 M/M/A	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	_____ lbs. meat (_____) OR lbs. chili, frozen	_____ lbs. meat (_____) OR lbs. chili, frozen				If using bagged chili product, check manufacturer's documentation to determine quantity needed to provide adequate MMA contribution.	
		.5 M/M/A	2 oz	.5 M/M/A	2 oz	2 oz	2 oz	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	1/2 cup	1/2 cup	1/2 cup	_____ lbs. tater tots	_____ lbs. tater tots					
Chicken-n-Waffles	CM-213	2 M/M/A / 1 WGR	3 each	2 M/M/A / 1 WGR	3 each	3 each	3 each	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	2 each	2 each	2 each	_____ waffles @ 1 WGR each	_____ waffles @ 1 WGR each					
Hot Sandwich Choice	CM - _____	_____ M/M/A	_____ ea	_____ M/M/A	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/M/A)	_____ (M/M/A)					
		_____ M/M/A	_____ ea	_____ M/M/A	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/M/A)	_____ (M/M/A)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ WGR	_____ WGR				
		2 M/M/A / 2 WGR	_____ ea	2 M/M/A / 2 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice				See Salad Entrée FPR													
10. Vegetable																	
Fresh Veggie Cup	CM-235			1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. fresh _____	_____ lbs. fresh _____					
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				Offered with Chicken-n-Waffles and Hot Sandwich Choice.	
11. Fruit																	
Strawberries & Bananas	CM-288	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-234			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					
12. Grain																	
Grain Choice		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	_____ @ 2 WGR each	_____ @ 2 WGR each				Served with Chili Cheese Totchos	
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-208			NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup	
					1 each	1 each	1 each	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	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with potatoes	
Syrup		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts syrup	_____ pkts syrup				Offered with Chicken-n-Waffles	

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: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, 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	18. # Servings	19. Serving Size									
9. Meat/Meat Alternate																				
Chicken Nuggets OR		1.5 MMA / .75 WGR	4 each	2 MMA / 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 MMA / .5 WGR	_____ ea	2 MMA / 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 MMA / .5 WGR	1/3 cup	1 MMA / 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-202	2 MMA	_____ oz (1 serving)	2 MMA	_____ oz (1 serving)		1/2 cup		1/2 cup		1/2 cup		_____ lbs. meat (_____)	_____ lbs. meat (_____)				1 serving = _____ oz = 2 MMA		
				1 WGR	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. brown rice or pasta (Type: _____)	_____ lbs. brown rice or pasta (Type: _____)						
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each		1 each		1 each		1 each		_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls						
Pizza Choice		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR	1 each		1 each		1 each		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR						
Salad Entrée Choice				See Salad Entrée FPR																
10. Vegetable																				
Carrots				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				Cook carrots if offered to PK. Recipes CM-208 or CM-240 may be used for all.		
Squash	CM-287	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 squash	_____ lbs. frozen squash						
11. Fruit																				
Grapes				1/2 c. F	1/2 cup		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		N/A		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234			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)				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																				
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 Chicken Nuggets and Fish		
Tartar Sauce		NC	1 each	NC	1 each		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		1 each		_____ packets Sweet and Sour Sauce	_____ packets Sweet and Sour Sauce				Offered with egg roll		

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

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

2021-2022 Lunch Cycle Menu
 5. Week 3, 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																		
Hamburger or Cheeseburger	CM-243		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					
Breaded Mozzarella Sticks			2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)					_____ mozzarella sticks, WGR breaded	_____ mozzarella sticks, WGR breaded					Check manufacturer product documentation to determine serving size and meal pattern contribution.	
Tex-Mex Choice	CM - _____		_____ M/MA	_____ (1 serving)	_____ M/MA	_____ (1 serving)					_____ (M/MA)	_____ (M/MA)						
			_____ M/MA	_____ (1 serving)	_____ M/MA	_____ (1 serving)					_____ (M/MA)	_____ (M/MA)						
			_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)					_____ WGR	_____ WGR						
			2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea					_____ ea	_____ (entrée)	_____ (entrée)					
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Marinara Sauce			1/2 c. VR	3 oz or 1 each	1/2 c. VR	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				Offered with Mozzarella Sticks	
Tomato Cup					1/2 c. VR	1/2 cup		1/2 cup		1/2 cup		_____ lbs. cherry OR grape tomatoes	_____ lbs. cherry OR grape tomatoes					
Garden Salad			1/4 c. VDG	1/2 cup	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																		
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-234				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)					1/2 c. F	N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Chips, WGR					1 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each				Offered with Hamburger/Cheeseburger	
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-208				NC			1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with tomatoes	
								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: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, 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	18. # Servings	19. Serving Size									
9. Meat/Meat Alternate																				
Roast Beef Sandwich OR	CM-274	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each				_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"				Verify serving size on product documentation to provide 2 M/MA contribution.		
Philly Cheesesteak Sandwich	CM-263	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each				_____ lbs. sliced beef _____ lbs. queso blanco _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ lbs. queso blanco _____ hoagie rolls, WGR, 4"				Verify serving size on product documentation to provide 1.5 M/MA contribution.		
X-Treme Burrito	CM-299	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each				_____ WGR beef and bean burritos	_____ WGR beef and bean burritos						
Texas Basket Choice	CM-292	1.5 M/MA / .75 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea				_____ pieces _____	_____ pieces _____				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				_____ lbs. oven fries	_____ lbs. oven fries						
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz				_____ @ 2 WGR each	_____ @ 2 WGR each						
Salad Entrée Choice				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				_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-281 or CM-289 may be used.		
Cucumbers				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-300		
11. Fruit																				
Rosy Applesauce	CM-276	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-234			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.)						
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 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																				
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each				_____ each _____	_____ each _____				Recipes CM-204, CM-223, CM-227, or CM-237, or CM-277 may be used.		
Ranch dressing, lowfat	CMS-208			NC	1 oz	1 oz	1 oz	1 oz	1 oz				_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers		
					1 each	1 each	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	2 each	2 each				_____ pc packets ketchup	_____ pc packets ketchup				Offered with Texas Basket Choice		

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, 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	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		1 each	_____ drumsticks, WGR breaded	_____ drumsticks, WGR breaded					
Chicken Spaghetti	CM-219	2.25 M/MA	1 cup	2.25 M/MA	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. chicken, diced, cooked	_____ lbs. chicken, diced, cooked					
		1 WGR		1 WGR								_____ lbs. white cheese sauce	_____ lbs. white cheese sauce					
Burger Choice	CM-243	2 M/MA	1 each	2 M/MA	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	_____ hamburger buns, WGR	_____ hamburger buns, WGR					
		.5 M/MA	1 each	.5 M/MA	1 each		1 each		1 each		1 each	_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea					
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
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					
Tomatoes OR				1/2 c. VR	1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ lbs. cherry OR grape tomatoes	_____ lbs. cherry OR grape tomatoes				Slice tomatoes if offered to PK.	
Sweet Potatoes												_____ lbs. OR #10 cans sweet potatoes	_____ lbs. OR #10 cans sweet potatoes				Recipe CM-271 may be used.	
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-234			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)				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																		
Biscuit		2 WGR	1 each	2 WGR	1 each		1 each		1 each		1 each	_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each				Offered with Breaded Drumstick	
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 Spaghetti	
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-208	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	_____ gallons ranch dressing				Offered with fresh vegetable items	
Mustard		NC	1 each	NC	2 each		2 each		2 each		2 each	_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Ketchup		NC	1 each	NC	2 each		2 each		2 each		2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Burger Choice	
Mayonnaise		NC	1 each	NC	1 each		1 each		1 each		1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 Lunch Cycle Menu
5. Week 4, Tuesday

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

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							
Walking Taco	CM-297	2 M/MA	#12 scoop	2 M/MA	#12 scoop							_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct M/MA contribution.	
		1 M/MA	3 oz	1 M/MA	3 oz							_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce					
		2 WGR	1 each	2 WGR	1 each							_____ bags chips @ 2 WGR each	_____ bags chips @ 2 WGR each					
Frito Pie	CM-236	2 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop							_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct M/MA contribution.	
		.5 M/MA	.5 oz	.5 M/MA / 1 M/MA	.5 oz							_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz							_____ lbs. WGR corn chips	_____ lbs. WGR corn chips					
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea							_____ (M/MA)	_____ (M/MA)					
		_____ M/MA	_____ ea	_____ M/MA	_____ ea								_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea								_____ WGR	_____ WGR				
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea								_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice											See Salad Entrée FPR							
10. Vegetable																		
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup							_____ #10 cans pinto beans	_____ #10 cans pinto beans				Recipes CM-209 or CM-262 may be used.	
Fresh Veggie Cup	CM-235			1/2 c. VA	1/2 cup							_____ lbs. fresh _____	_____ lbs. fresh _____					
												_____ lbs. fresh _____	_____ lbs. fresh _____					
11. Fruit																		
Pineapple tidbits, chilled		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup							_____ #10 cans pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234			1/2 c. F	N/A							_____ 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					
12. Grain																		
13. Milk																		
Unflavored 1%		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 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				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 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																		
Grain-Based Dessert				NC	1 each							_____ each _____	_____ each _____				Recipes CM-204, CM-223, CM-227, or CM-237, or CM-277 may be used.	
Ranch dressing, lowfat	CMS-208			NC	1 oz							_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup	
					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: _____

2021-2022 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

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																				
Lasagna Roll-Ups	CM-248	2 M/MA / 1 WGR / 1/4 c. VR		1 each	2 M/MA / 1 WGR / 1/4 c. VR		1 each		1 each		1 each		_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded						
Lasagna	CM-249	2 M/MA / 1 WGR / 1/4 c. VR		1 serving	2 M/MA / 1 WGR / 1/4 c. VR		1 serving		1 serving		1 serving		_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded	_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded						
Cheesy Breadsticks		2 M/MA / 2 WGR		2 each	2 M/MA / 2 WGR		2 each		2 each		2 each		_____ cheesy breadsticks, WGR	_____ cheesy breadsticks, WGR						
Pizza Choice		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ slices _____ _____ pizza, WGR	_____ slices _____ _____ pizza, WGR						
Salad Entrée Choice					See Salad Entrée FPR															
10. Vegetable																				
Marinara Sauce					1/2 c. VR		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						
Broccoli		1/4 c. VDG		1/4 cup	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		_____ lbs. broccoli florets, frz OR fresh	_____ lbs. broccoli florets, frz OR fresh				Recipe CM-212 may be used for all.		
11. Fruit																				
Cinnamon Applesauce	CM-224	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-234				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)					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 / 2 WGR		1 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Lasagna and Lasagna Roll-Ups		
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-208	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 fresh broccoli		

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: _____

2021-2022 Lunch Cycle Menu
5. Week 4, Thursday

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

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							
Fiesta Bowl	CM-231	2 M/M/A	_____ oz (1 serving)	2 M/M/A	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ lbs. meat (_____) OR _____ lbs. fajita chicken	_____ lbs. meat (_____) OR _____ lbs. fajita chicken					1 serving = _____ oz meat = 2 M/M/A
		.5 M/M/A	.5 oz	.5 M/M/A	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					CM-285 may be used. Portion size is 2/3 cup.
		1 WGR		1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ pkg. WGR Spanish rice mix @ _____ servings/package	_____ pkg. WGR Spanish rice mix @ _____ servings/package					
		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	1 each	1 each	_____ taco bowls, WGR	_____ taco bowls, WGR					
		1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ lbs. corn, friz #10 cans	_____ lbs. corn, friz #10 cans					
		1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	1/4 cup	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					
1/4 c. VR	1/4 cup	1/4 c. VR	1 each	1/4 cup	1 each	1/4 cup	1 each	1 each	_____ #10 cans salsa OR _____ pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR _____ pc cups salsa @ _____ oz ea						May use recipe CM-278. Serving size is 3/8 cup.	
Boneless Chicken Wings		1.5 M/M/A / .75 WGR	4 each	2 M/M/A / 1 WGR	5 each	5 each	5 each	5 each	5 each	_____ boneless chicken wings, WGR	_____ boneless chicken wings, WGR						
Tex-Mex Choice	CM - _____	_____ M/M/A	_____ (1 serving)	_____ M/M/A	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (M/M/A)	_____ (M/M/A)					
		_____ M/M/A	_____ (1 serving)	_____ M/M/A	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (M/M/A)	_____ (M/M/A)					
		_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ (1 serving)	_____ WGR	_____ WGR					
		2 M/M/A / 2 WGR	_____ ea	2 M/M/A / 2 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (entrée)	_____ (entrée)					
Salad Entrée Choice											See Salad Entrée FPR						
10. Vegetable																	
Celery				1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	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	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-208 or CM-240 may be used for all
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-234			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)				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																	
Chips, WGR				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkg. chips @ 1 WGR ea	_____ pkg. chips @ 1 WGR ea					Offered with Boneless Chicken Wings
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																	
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each	_____ cups shertbet OR frozen yogurt	_____ cups shertbet OR frozen yogurt					
Ranch dressing, lowfat	CMS-208	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh carrots
			1 each		1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)					

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 4, Friday

6. STUDENTS 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Chicken Parmesan	CM-217	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	_____ chicken patties OR nuggets, breaded 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 mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded					
		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	1/2 c. VR	4 oz ladle	_____ #10 cans spaghetti sauce	_____ #10 cans spaghetti sauce					Check manufacturer's product documentation to verify VR contribution.
		1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles					
Steak Fingers		1.5 M/MA / .75 WGR	3 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	_____ steak fingers, WGR	_____ steak fingers, WGR					
Texas Basket Choice	CM-292	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	_____ pieces _____	_____ pieces _____					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 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	_____ lbs. oven fries	_____ lbs. oven fries					
				2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ @ 2 WGR each	_____ @ 2 WGR each					
		NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	_____ oz. gravy mix	_____ oz. gravy mix					
Salad Entrée Choice		See Salad Entrée FPR																
10. Vegetable																		
Savory Green Beans	CM-280	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans					
Corn				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					Recipes CM-281 or CM-289 may be used.
11. Fruit																		
Peaches		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)					For PK, serve diced peaches.
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234			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)				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				2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1/2 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																		
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Steakfingers and Texas Basket Choice.

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: _____

2021-2022 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		See Salad Entrée FPR																
10. Vegetable																		
11. Fruit																		
Fresh Fruit Bowl (Grades 9-12 Only)	CM-234			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)				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 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																		

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