

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

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

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

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

2020-2021 Breakfast Cycle Menu  
5. Week #, Day \_\_\_\_\_

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	16. 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.)		HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			Actual Servings Prepared	Actual Servings Prepared					
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Grain/Grain Alternate</b>																	
Optional choices that may be offered in addition to the above item(s)																	
<b>11. Fruit</b>																	
Fresh Fruit	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ 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 _____							
Canned Fruit	1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____							
Frozen Fruit	1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
100% Fruit Juice			1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
<b>13. Milk</b>																	
Unflavored 1%	1/2 pint	1 each	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	1/2 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	1/2 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	1/2 pint	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
<b>14. Other/Condiments</b>																	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA \* indicates menu items not allowed for PK students unless comingling.