

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

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

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

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

2023-2024 Grab-n-Go Hot Lunch Menu

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

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

5. 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							
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							
Burrito		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each		1 each		1 each		1 each		_____ WGR burritos	_____ WGR burritos				
<b>10. Vegetable</b>																		
Corn		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. corn, frz <b>OR</b> #10 cans	_____ lbs. corn, frz <b>OR</b> #10 cans				Recipe CM-422, CM-4102, or CM-4113 may be used.
Cucumbers				1/2 c. <b>VO</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled				
Salsa				1/4 c. <b>VR</b>	1/4 cup		1/4 cup		1/4 cup		1/4 cup		_____ #10 cans salsa <b>OR</b> _____ pc cups salsa @ _____ oz ea	_____ #10 cans salsa <b>OR</b> _____ pc cups salsa @ _____ oz ea				May use recipe CM-482. Serving size is 3/8 cup.
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea		__ c/ea		__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each				
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F					4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-472			NC	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		_____ 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.

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

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

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

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

2023-2024 Grab-n-Go Hot Lunch Menu

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

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

5. 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							
		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						
<b>9. Meat/Meat Alternate</b>																		
Pizza Choice			1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR			
<b>10. Vegetable</b>																		
Green Beans			1/4 cup	1/4 c. VO		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen <b>OR</b> #10 cans cut green beans	_____ lbs. frozen <b>OR</b> #10 cans cut green beans			May use recipe CM-4101
Carrots				1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea			
<b>11. Fruit</b>																		
Fresh Fruit			1 each	1/4 c. F		1 each		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.
														_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)			
														_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
			__ c/ea			__ c/ea		__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____			
Individual Fruit Cups/Pkg.			1 each	1/2 c. F		1 each		1 each		1 each		1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each			
Canned Fruit			1/4 c.	1/4 c. F		1/2 c.		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____			
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F				4 fl. oz.		4 fl. oz.				_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted			
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored			1 each	1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk			
FF <b>OR</b> 1% Chocolate				1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk			
FF <b>OR</b> 1% Strawberry				1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk			
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-472				NC	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		_____ 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.

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

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

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

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

2023-2024 Grab-n-Go Hot Lunch Menu

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

5. Wednesday

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								
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 Dog <b>OR</b> Hot Dog	CM-443 OR CM-444	2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ frankfurters	_____ frankfurters					Slice frankfurter lengthwise for PreK.
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ hot dog buns, WGR	_____ hot dog buns, WGR					
Corn Dog <b>OR</b> 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 <b>OR</b> _____ corn dog minis, WGR	_____ corn dogs, WGR <b>OR</b> _____ corn dog minis, WGR					Slice corn dog or corn dog minis for PreK.
<b>10. Vegetable</b>																		
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Beans				1/2 c. <b>VL</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans _____ beans	_____ #10 cans _____ beans					Recipes CM-410, CM-457, or CM-459 may be used.
<b>11. Fruit</b>																		
Fresh Fruit	1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
												_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
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 potato item and 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 entrees.
pudding Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ pudding cups	_____ pudding cups					

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

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

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

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

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

2023-2024 Grab-n-Go Hot Lunch Menu

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

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

5. Thursday

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								
<b>9. Meat/Meat Alternate</b>																		
Grilled Cheese Sandwich	CM-489		2 M/MA	4 each	2 M/MA	4 each		4 each		4 each			_____ slices RF cheese @ .5 oz each	_____ slices RF cheese @ .5 oz each				
			2 WGR	2 each	2 WGR	2 each		2 each		2 each			_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each				
			2 M/MA 2 WGR	1 each	2 M/MA 2 WGR	1 each		1 each		1 each		1 each		_____ grilled cheese sandwiches, WGR, IW	_____ grilled cheese sandwiches, WGR, IW			
<b>10. Vegetable</b>																		
Broccoli			1/4 c. VDG	1/4 cup	1/2 c. VDG	1/2 cup		1/2 cup		1/2 cup			_____ lbs broccoli florets, frz <b>OR</b> fresh	_____ lbs broccoli florets, frz <b>OR</b> fresh				
Red Bell Pepper Strips <b>OR</b> Tomato Cup					1/2 c. VR	1/2 cup		1/2 cup		1/2 cup			_____ lbs. red bell peppers, fresh <b>OR</b>	_____ lbs. red bell peppers, fresh <b>OR</b>				
													_____ lbs. cherry <b>OR</b> grape tomatoes	_____ lbs. cherry <b>OR</b> grape tomatoes				
<b>11. Fruit</b>																		
Fresh Fruit			1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.
														_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)			
														_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
														_____ cups, lbs, each _____	_____ cups, lbs, each _____			
Individual Fruit Cups/Pkg.			1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each					
Canned Fruit			1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>					1/2 c. F			4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Multigrain Chips					1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					
Grain-Based Dessert					_____ WGR <b>OR</b> EG	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____					See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored			1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate					1/2 pint	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry					1/2 pint	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-472	NC		1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh vegetable items
				1 each		1 each	1 each	1 each	1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)						

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

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

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

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

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

2023-2024 Grab-n-Go Hot Lunch Menu

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

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

5. Friday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

Meal Pattern contribution, # servings, & serving size												DAY OF SERVICE						
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							
<b>9. Meat/Meat Alternate</b>																		
Rolled Taco		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ rolled tacos, WGR	_____ rolled tacos, WGR				
<b>10. Vegetable</b>																		
Corn					1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-422, CM-4102, or CM-4113 may be used.
Fresh Veggie Cup	CM-433	1/4 c. VA		1/4 cup	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		_____ lbs. fresh _____ _____ lbs. fresh _____	_____ lbs. fresh _____ _____ lbs. fresh _____				Slice or dice fresh vegetables for PreK to minimize choking hazard.
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-482. Serving size is 3/8 cup.
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F		1 each	1/2 c. F		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.
														_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)			
															_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)		
						__ c/ea			__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____		
Individual Fruit Cups/Pkg.		1/2 c. F		1 each	1/2 c. F		1 each		1 each		1 each		_____ individual _____ cups _____ or pkg @ ____ oz each	_____ individual _____ cups _____ or pkg @ ____ oz each				
Canned Fruit		1/4 c. F		1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																		
Tortilla Chips					1 WGR		1 each		1 each		1 each		_____ pkg. tortilla chips @ 1 WGR each	_____ pkg. tortilla chips @ 1 WGR each				
<b>13. Milk</b>																		
FF OR 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-472	NC		1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered Fresh Veggie Cup
				1 each				1 each		1 each		1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)			

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