Texas Department of Agriculture

Daily Food Production Record for Central Kitchen

1. Contracting Entity (CE) Name:	5. Date:
2. Meal Preparation Site:	4. Meal Service: ☐ Breakfast ☐ Lunch ☐ Snack ☐ Supper
3. Receiving Sites:	

						Plar													
		13.			14 Age/Grad	14. Age/Grade		i. le	10 Age/Grad	6. de	17 Adı	ilts	18 A La (3. Carte		Qı	2 uantity Sen	บ t to Each Si	ite
Food Item	12. Meal Contri 13. ood Item bution Recipe#		14a. # Portions	14b. Portion Size	15a. # Portions	15b. Portion Size	16a. # Portions	16b. Portion Size	17a. # Portions	17b. Portion Size	18a. # Portions	18b. Portion Size	19. Total Amount Prepared (Lbs., Quarts, Gallons, #10 Cans, or Pans)	20a Site	20b. Site	20c. Site	20d. Site		
6. Meat/Meat Alternate	button	Recipe #											#10 Cans, or Fans)						
7. Grain																			
8. Vegetable																			
9. Fruit																			
10. Milk																			
11. Other/																			
Condiment																			

Texas Department of Agriculture

Daily Food Production Record for Receiving Kitchen

1. Contracting Entity (CE) Name:			
2. Site Name:	5. Number Meals Served:	5a. Students 6. Date:	
3. Meal Preparation Site:		5b. Adults	
4. Meal Service: ☐ Breakfast ☐ Lunch ☐ Snack ☐ Supper		5c. Total	
4a. Type of Service: ☐ OVS ☐ Serve Only			

13. Meal		15	j.	16			Planned Portions and Serving Sizes												
Meal		15. Age/Grade		16. Age/Grade		17. Age/Grade		18. Adults		19. A La Carte		20.							
Contri- oution	14. Recipe #	15a. # Portions	15b. Portion Size	16a. # Portions	16b. Portion Size	17a. # Portions	17b. Portion Size	18a. # Portions	18b. Portion Size	19a. # Portions	19b. Portion Size	Total Amount Delivered (Lbs., Quarts, Gallons, #10 Cans. or Pans)	21. Leftovers	22. Comments (Optional)					
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		ontri- ution	Ontri- 14. Hostiana	Ontri- 14. # Doutions Doution Circl	Official 14. # Double Double Design Circ. # Double Dou	ONICI- 14. # Doubleus Doubleus Circ. # Doubleus Doubleus Circ.	Ontri- 14. # Doubless Doubless Circ. # Doubless Doubless Circ. # Doubless	Official 14. # Doubleman Doubleman Circ. # Doubleman Circ. # Doubleman Doubleman Circ.	ORIGI- 14. # Deutieus Deutieus Circl # Deutieus Deutieus Circl # Deutieus Deutieus Deutieus	ORIGI- 14. # Doubley Circ	ORIGI- 14. # Doutions Doution Circ. # Doutions Doution Circ. # Doutions Circ. # Doutions Doution Circ. # Doution Circ. # Doution Circ.	ORITI- 14. # Doutions Doution Circ. # Doutions Doution Circ. # Doution Circ. # Doution Circ. # Doution Circ. # Doution Circ.	ontri- 14. # p p p p	ontri- 14. # p p # p # p # p # p P LDS., Quaits, Gallotis, 21.					

Texas Department of Agriculture

Daily Food Production Record for Onsite Kitchen

1. Contracting Entity (CE) Name:		
2. Site Name:	4. Number Meals Served:	4a. Students 5. Date:
3. Meal Service: ☐ Breakfast ☐ Lunch ☐ Snack ☐ Supper		4b. Adults
3a. Type of Service: ☐ OVS ☐ Serve Only		4c. Total

			14 Age/Grad	14. Age/Grade		e	16 Age/Grad	6. le	17 Adı	7. ults	18 A La (3. Carte	19.		
Food Item	12. Meal Contri- bution	13. Recipe #	14a. # Portions	14b. Portion Size	15a. # Portions	15b. Portion Size	16a. # Portions	16. Portion Size	17a. # Portions	17b. Portion Size	18a. # Portions	18b. Portion Size	Total Amount Prepared (Lbs., Quarts, Gallons, or #10 Cans)	20. Leftovers	21. Comments (Optional)
6. Meat/Meat Alternate															
7. Grain															
8. Vegetable															
	+														
9. Fruit															
10. Milk															
11. Other/ Condiment															