

### 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: \_\_\_\_\_

Food Item	12. Meal Contri- bution	13. Recipe #	Planned Portions and Serving Sizes										19. Total Amount Prepared (Lbs., Quarts, Gallons, #10 Cans, or Pans)	20. Quantity Sent to Each Site			
			14. Age/Grade _____		15. Age/Grade _____		16. Age/Grade _____		17. Adults		18. A La Carte			20a. _____ Site	20b. _____ Site	20c. _____ Site	20d. _____ Site
			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					
6. Meat/Meat Alternate																	
7. Grain																	
8. Vegetable																	
9. Fruit																	
10. Milk																	
11. Other/ Condiment																	

### Daily Food Production Record for Receiving Kitchen

1. Contracting Entity (CE) Name: \_\_\_\_\_

2. Site Name: \_\_\_\_\_

3. Meal Preparation Site: \_\_\_\_\_

4. Meal Service:  Breakfast  Lunch  Snack  Supper

4a. Type of Service:  OVS  Serve Only

5. Number Meals Served:

5a. Students \_\_\_\_\_

6. Date: \_\_\_\_\_

5b. Adults \_\_\_\_\_

5c. Total \_\_\_\_\_

Food Item	13. Meal Contribution	14. Recipe #	Planned Portions and Serving Sizes										20. Total Amount Delivered (Lbs., Quarts, Gallons, # 10 Cans. or Pans)	21. Leftovers	22. Comments (Optional)
			15. Age/Grade _____		16. Age/Grade _____		17. Age/Grade _____		18. Adults		19. A La Carte				
			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			
7. Meat/Meat Alternates															
8. Grain															
9. Vegetable															
10. Fruit															
11. Milk															
12. Other/Condiment															

