

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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									
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-339	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-336	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-332			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																			
FF OR 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 OR 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 OR 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						
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.

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
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																			
Nachos Grande	CM-353	1 M/MA	#30 scoop	1 M/MA / 2 M/MA	#30 scoop		#12 scoop		#12 scoop			_____ 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-363 OR CM-364	1.5 M/MA / 1 WGR	1/2 each	3 M/MA / 2 WGR	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			_____ lbs. RF cheese, shredded	_____ lbs. RF cheese, shredded						
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea		_____ ea		_____ ea			_____ (M/MA)	_____ (M/MA)						
		_____ M/MA	_____ ea	_____ M/MA	_____ ea		_____ ea		_____ ea			_____ (M/MA)	_____ (M/MA)						
		_____ WGR	_____ ea	_____ WGR	_____ ea		_____ ea		_____ ea			_____ (WGR)	_____ (WGR)						
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ 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 each		1/4 cup 1 each		1/4 cup 1 each			_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea				May use recipe CM-382. 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			_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-310, CM-357, CM-359 may be used.		
Cucumbers				1/2 c. VO	1/2 cup		1/2 cup		1/2 cup			_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled				May use CM-3123.		
11. Fruit																			
Apricots		1/4 c. F	1/4 cup	1/2 c. F	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-332			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																			
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						
14. Other/Condiments																			
Ice Cream Cup				NC	1 each		1 each		1 each			_____ ice cream cups	_____ ice cream cups						
Ranch dressing, lowfat	CM-372			NC	1 oz		1 oz		1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers		
					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 1, Wednesday

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								
		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																	
Crispy or Grilled Chicken Sandwich	CM-387	2 M/MA / 1 WGR OR	1 each	2 M/MA / 1 WGR OR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR breaded chicken patties OR	_____ WGR breaded chicken patties OR				
		2 M/MA		2 M/MA		1 each		1 each		1 each		_____ grilled chicken patties	_____ grilled chicken patties				
		2 WGR		2 WGR		1 each		1 each		1 each		_____ WGR hamburger buns	_____ WGR hamburger buns				
Spaghetti Bowl	CM-3108	2 M/MA	_____ ea (1 serving)	2 M/MA	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ meatballs OR lbs meatsauce	_____ meatballs OR lbs meatsauce				1 serving = _____ meatballs = 2 M/MA
		1 WGR	#8 scoop	1 WGR	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#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	1 each	1 each	1 each	1 each	1 each	_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR				
Salad Entrée Choice																	
10. Vegetable																	
Fresh Veggie Cup	CM-333			1/2 c. VA		1/2 cup		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		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix				
11. Fruit																	
Fruity Gelatin	CM-337	1/2 c. F	1 each	1/2 c. F		1 each		1 each		1 each		_____ #10 cans mixed fruit, drained	_____ #10 cans mixed fruit, drained				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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																	
Chips, WGR				1 WGR		N/A		1 pkg.		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		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Spaghetti Bowl
13. Milk																	
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				
14. Other/Condiments																	
Mayonnaise		NC	1 each	NC		1 each		1 each		1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Chicken Sandwich
Ranch dressing, lowfat	CM-372	NC	1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup and Garden Salad
Ketchup		NC	2 each	NC		2 each		2 each		2 each		_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)				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: _____

2022-2023 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

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																		
Asian Bowl	CM-302	2 M/MA	____ oz (1 serving)	2 M/MA	____ oz (1 serving)	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	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	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 each	1 each	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	1 each	1 each	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)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	____ (M/MA)	____ (M/MA)					
		____ M/MA	(1 serving)	____ M/MA	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	____ (M/MA)	____ (M/MA)					
		____ WGR	(1 serving)	____ WGR	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	____ (WGR)	____ (WGR)					
		1.5 M/MA / 1 WGR	____ ea	2 M/MA / 2 WGR	____ ea	____ ea	____ ea	____ ea	____ 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	1/2 cup	____ lbs. broccoli florets, frz OR fresh	____ lbs. broccoli florets, frz OR fresh					Recipe CM-312 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	1/2 cup	____ lbs. corn, frz OR #10 cans	____ lbs. corn, frz OR #10 cans					Recipe CM-322, CM-3102, or CM-3113 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	1/2 cup	____ #10 cans mandarin oranges, drained	____ #10 cans mandarin oranges, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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	1 each	1 each	1 each	1 each	1 each	1 each	____ rolls @ 2 WGR each	____ rolls @ 2 WGR each					Offered with Breaded Pork Chop
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	____ 1/2 pints ____ strawberry milk	____ 1/2 pints ____ strawberry milk					
14. Other/Condiments																		
Sweet and Sour Sauce		NC	1 each	NC	1 each	1 each	1 each	1 each	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	2 oz	2 oz	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: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2022-2023 Lunch Cycle Menu
 5. Week 1, Friday

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								
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								
Cheese Pizza		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Pepperoni Pizza		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Cheeseburger Macaroni	CM-311	1.5 M/MA / .5 WGR	1/2 cup	3 M/MA / 1 WGR	1 cup	1 cup	1 cup	1 cup	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-3115	1.5 M/MA / .75 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	_____ ea	_____ 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	1/2 cup	1/2 cup		_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
				2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ @ 2 WGR each	_____ @ 2 WGR each					
		NC	2 oz	NC	2 oz	2 oz	2 oz	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	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				Recipe CM-308 or CM-309 may be used.	
Savory Green Beans	CM-3101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	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																			
Seasonal Fresh 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	1/2 cup		_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Cheeseburger Macaroni	
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																			
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____				Recipes CM-304, CM-319, CM-324, CM-335, or CM-370 may be used.	
Ranch dressing, lowfat	CM-372			NC	1 oz	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)					

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: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, 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																
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	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	___ ea		_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded					Check product documentation to verify serving size for correct M/MA and WGR contribution.								
Burger Choice	CM-339	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	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		_____ 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		_____ lbs. _____ potatoes	_____ lbs. _____ potatoes													
Breaded Okra OR				1/2 c. VO / 2 WGR	1 cup	1 cup		1 cup	1 cup	1 cup		_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded													
Roasted Okra	CM-368			1/2 c. VO	1/2 cup	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	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-332			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 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		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each						Offered with Country Fried Steak, Steakfingers, and Fish Sticks							
13. Milk																										
FF OR 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 OR 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 OR 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													
14. Other/Condiments																										
Cream Gravy		NC	2 oz	NC	2 oz	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	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	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	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	1 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: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 2, Tuesday

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								
Tex-Mex Stack	CM-3116	1 M/MMA	#30 scoop	2 M/MMA	#12 scoop	#12 scoop	#12 scoop			_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 2 M/MMA serving.			
		1 M/MMA	1 oz	1 M/MMA	1 oz	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	1 oz		_____ lbs. WGR corn chips	_____ lbs. WGR corn chips							
Chicken Fajitas	CM-314	1 M/MMA	____ oz (1 serving)	2 M/MMA	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)		_____ lbs. chicken fajita meat	_____ lbs. chicken fajita meat				1 serving = _____ oz = 2 MMA			
		.5 M/MMA	.5 oz	1 M/MMA	1 oz	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	2 each		_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each							
Hot Sandwich Choice	CM - _____	_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea	_____ ea		_____ (M/MMA)	_____ (M/MMA)							
		_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea	_____ ea		_____ (M/MMA)	_____ (M/MMA)							
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea		_____ (WGR)	_____ (WGR)							
		2 M/MMA / 2 WGR	_____ ea	2 M/MMA / 2 WGR	_____ ea	_____ 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	1/2 cup		_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-310, CM-357, CM-359 may be used.			
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				Recipe CM-308 or CM-309 may be used.			
Salsa				1/4 c. VR	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-382. Serving size is 3/8 cup.			
11. Fruit																		
Hot Cinnamon Apples	CM-342	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 sliced apples	_____ #10 cans sliced apples							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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.)						
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		_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice				CM-3109 may be used. Portion size is 2/3 cup. Offered with Tex-Mex Stack and Chicken Fajitas.			
13. Milk																		
FF OR 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 OR 1% Chocolate				1/2 pint	1 each	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 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk							
14. Other/Condiments																		
Sour Cream		NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz		_____ pkg. sour cream @ 1 oz each	_____ pkg. sour cream @ 1 oz each				Offered with Chicken Fajitas			
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each		_____ cups sherbet OR frozen yogurt	_____ cups sherbet OR frozen yogurt							
Ranch dressing, lowfat	CM-372			NC	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots			

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 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						
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								
Chicken Alfredo	CM-313	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		_____ 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-391	1.5 M/MA		____ each (1 serving)	1.5 M/MA		____ 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		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded				
		2 WGR		1 hoagie	2 WGR		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		_____ 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		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix				
Savory Green Beans	CM-3101	1/4 c. VO		1/4 cup	1/2 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																		
Peaches		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		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-332				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		1 each	1 WGR / 2 WGR		1 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Alfredo
13. Milk																		
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				
14. Other/Condiments																		
Ranch dressing, lowfat	CM-372				NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Garden Salad
							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: _____

2022-2023 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

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										
9. Meat/Meat Alternate																					
Ranchero Wrap	CM-366	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 M/MA				
		1 WGR	1 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								
10. Vegetable																					
Salad Entrée Choice				See Salad Entrée FPR																	
Corn		1/4 c. VS	1/4 cup	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-322, CM-3102, or CM-3113 may be used.				
Crunchy Broccoli Salad	CM-327			1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		___ lbs. broccoli, fresh, raw spears OR florets	___ lbs. broccoli, fresh, raw spears OR florets								
												___ lbs. carrots, fresh, raw	___ lbs. carrots, fresh, raw								
												___ lbs. tomatoes, fresh, raw	___ lbs. tomatoes, fresh, raw								
11. Fruit																					
Fresh Apple Slices		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		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-332			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																					
Roll				2 WGR		1 each		1 each		1 each		___ rolls @ 2 WGR each	___ rolls @ 2 WGR each				Offered with Popcorn Chicken				
13. Milk																					
FF OR 1% Unflavored		1/2 pint		1 each		1/2 pint		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								
14. Other/Condiments																					
Grain-Based Dessert				NC		1 each		1 each		1 each		___ each _____	___ each _____				Recipes CM-304, CM-319, CM-324, CM-335, or CM-370 may be used.				
Ketchup		NC		1 each		NC		2 each		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: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2022-2023 Lunch Cycle Menu
 5. Week 2, Friday

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																		
Potato Bowl	CM-361	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							____ lbs. meat (____)	____ lbs. meat (____)				1 serving = ____ oz = 2 M/MA	
Hot Dog OR	CM-343 or CM-344	2 M/MA	1 each	2 M/MA	1 each							____ frankfurters	____ frankfurters				For PK, slice hotdogs lengthwise to minimize choking hazard.	
		2 WGR	1 each	2 WGR	1 each							____ hot dog buns, WGR	____ hot dog buns, WGR					
Pig in a Blanket	CM-358	2 M/MA	1 each	2 M/MA	1 each							____ frankfurters	____ frankfurters				For PK, slice hotdogs lengthwise to minimize choking hazard.	
		2 WGR	1 each	2 WGR	1 each							____ hoagie rolls @ 2 WGR each	____ hogie rolls @ 2 WGR each					
Texas Basket Choice	CM-3115	1.5 M/MA / .75 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							____ lbs. potato granules OR ____ lbs. frz _____ potatoes	____ lbs. potato granules OR ____ lbs. frz _____ potatoes					
		NC	2 oz	NC	2 oz							____ @ 2 WGR each	____ @ 2 WGR each					
Salad Entrée Choice												____ oz. gravy mix	____ oz. gravy mix					
See Salad Entrée FPR																		
10. Vegetable																		
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	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							____ lbs. cherry or grape tomatoes	____ lbs. cherry or grape tomatoes					
11. Fruit																		
Snowball Salad	CM-3103	1/4 c. F	#12 scoop	1/2 c. F	#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-332			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																		
Roll		2 WGR	1 each	2 WGR	1 each			1 each		1 each		____ rolls @ 2 WGR each	____ rolls @ 2 WGR each				Offered with Potato Bowl	
13. Milk																		
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					
14. Other/Condiments																		
Ketchup		NC	1 each	NC	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		____ pc packets mustard	____ pc packets mustard				Offered with Hot Dog and Pig in a Blanket	
Ranch dressing, lowfat	CM-372			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 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-328 or CM-329	2 M/MA / 2 WGR	2 each	2 M/MA / 2 WGR	2 each		2 each		2 each		2 each	_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken					
Meat & Cheese Chalupas	CM-348	1 M/MA	#30 scoop	2 M/MA	#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	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		.5 WGR	1 each	1 WGR	2 each		2 each		2 each		2 each	_____ WGR chalupa shells	_____ WGR chalupa shells					
Burger Choice	CM-339	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																		
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	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-310, CM-357, CM-359 may be used.	
Corn				1/2 c. VS	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-322, CM-3102, or CM-3113 may be used.	
Salsa				1/4 c. VR	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-382. Serving size is 3/8 cup.	
11. Fruit																		
Orange Smiles	CM-354	1/4 c. F	2 quarters	1/2 c. F	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-332			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																		
Spanish Rice				1 WGR		N/A		1/2 cup		1/2 cup	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice					CM-3109 may be used. Portion size is 2/3 cup. Offered with Tex-Mex Stack and Chicken Fajitas.	
13. Milk																		
FF OR 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 OR 1% Chocolate				1/2 pint	1 each		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 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Pudding				NC	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	_____ 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	

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Daily Food Production Record for Food-Based - On-Site Production													6. STUDENTS SERVED: _____							
1. CE: _____													ADULTS SERVED: _____							
2. SCHOOL: _____													2022-2023 Lunch Cycle Menu				TOTAL SERVED: _____			
3. MEAL PREPARATION SITE: _____													5. Week 3, Tuesday				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									
Chili Cheese Totchos	CM-318	1 M/MA	___ oz	2 M/MA	___ oz							___ lbs. meat (_____) OR lbs. chili, frozen	___ lbs. meat (_____) OR lbs. chili, frozen				Check manufacturer's documentation to determine serving size to provide adequate M/MA contribution.			
		.5 M/MA	___ oz	.5 M/MA	___ oz							___ lbs. RF cheese sauce	___ lbs. RF cheese sauce							
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup							___ lbs. tater tots	___ lbs. tater tots							
Chicken-n-Waffles	CM-317	2 M/MA / 1 WGR	3 each	2 M/MA / 1 WGR	3 each							___ breaded chicken strips, WGR	___ breaded chicken strips, WGR							
		1 WGR	1 each	1 WGR / 2 WGR	2 each							___ waffles @ 1 WGR each	___ waffles @ 1 WGR each							
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																				
Fresh Veggie Cup	CM-333			1/2 c. VA	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	___ 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-3112	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, frozen, sliced	___ lbs. strawberries, frozen, sliced							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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																				
Grain Choice		2 WGR	1 each	2 WGR	1 each		1 each		1 each		1 each	___ @ 2 WGR each	___ @ 2 WGR each				Served with Chili Cheese Totchos			
13. Milk																				
FF OR 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 OR 1% Chocolate				1/2 pint	1 each		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 each	___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk							
14. Other/Condiments																				
Ranch dressing, lowfat	CM-372			NC		1 oz		1 oz		1 oz		___ gallons ranch dressing	___ gallons ranch dressing				Offered with Fresh Veggie Cup			
						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	___ pc packets ketchup	___ pc packets ketchup				Offered with potatoes			
Syrup		NC	1 each	NC	1 each		1 each		1 each		1 each	___ pkts syrup	___ pkts syrup				Offered with Chicken-n-Waffles			

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Lunch Cycle Menu
5. Week 3, Wednesday

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							
		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 M/MA / .75 WGR	4 each	2 M/MA / 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 M/MA / .5 WGR	_____ ea	2 M/MA / 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 M/MA / .5 WGR	1/3 cup	1 M/MA / 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-302	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)		_____ oz (1 serving)		_____ oz (1 serving)			_____ lbs. meat (_____)	_____ lbs. meat (_____)				1 serving = _____ oz = 2 MMA	
				1 WGR	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			_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls					
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																		
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				Cook carrots if offered to PK. Recipes CM-308 or CM-309 may be used for all.	
Squash	CM-3111	1/4 c. VO	1/4 cup	1/2 c. VO	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			_____ lbs. grapes, unstemmed, OR pkg. @ _____ oz ea	_____ lbs. grapes, unstemmed, 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			_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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																		
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					
14. Other/Condiments																		
Ketchup		NC	1 each	NC	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			_____ 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			_____ packets Sweet and Sour Sauce	_____ packets Sweet and Sour Sauce				Offered with egg roll	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Hamburger or Cheeseburger	CM-339	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	_____ hamburger patties	_____ hamburger patties					
		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ hamburger buns, WGR	_____ hamburger buns, WGR					
		.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	.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)	2 M/MA / 2 WGR	_____ ea (1 serving)	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	_____ (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)	_____ (M/MA)					
		_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)	_____ (WGR)	_____ (WGR)					
		1.5 M/MA / 1 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																		
Marinara Sauce		1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	1/2 c. VR	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 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	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	1/4 c. VDG	1 cup	1/4 c. VDG	1 cup	1/4 c. VDG	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	1/4 c. F	1/2 cup	1/4 c. F	1/2 cup	1/4 c. F	1/2 cup	_____ #10 cans pears, drained (Type: _____)	_____ #10 cans pears, drained (Type: _____)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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	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 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.	_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each				Offered with Hamburger/Cheeseburger	
13. Milk																		
FF OR 1% 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 _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Mustard		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets mustard	_____ pc packets mustard				Offered with Hamburger/Cheeseburger	
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Hamburger/Cheeseburger	
Mayonnaise		NC	1 each	NC	1 each	NC	1 each	NC	1 each	NC	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Hamburger/Cheeseburger	
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with tomatoes and Garden Salad	
			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.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 3, Friday

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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Roast Beef Sandwich OR	CM-396	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	#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-394	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	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-3122	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR beef and bean burritos	_____ WGR beef and bean burritos					
Texas Basket Choice	CM-3115	1.5 M/MA / .75 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ pieces _____ _____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ pieces _____ _____ lbs. potato granules OR _____ lbs. frz _____ potatoes				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	1/2 cup	1/2 cup	_____ @ 2 WGR each	_____ @ 2 WGR each					
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ oz. gravy mix	_____ oz. gravy mix					
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	1/2 cup	1/2 cup	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-322, CM-3102 or CM-3113 may be used.	
Cucumbers				1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled				May use recipe CM-3123	
11. Fruit																		
Rosy Applesauce	CM-369	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	1/2 cup	_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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 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 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____				Recipes CM-304, CM-319, CM-324, CM-335, or CM-370 may be used.	
Ranch dressing, lowfat	CM-372			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	1 oz 1 each	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)				Offered with cucumbers	
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Texas Basket Choice	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Lunch Cycle Menu
5. Week 4, Monday

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								
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-316	2.25 M/MA	1 cup	2.25 M/MA	1 cup		1 cup		1 cup		1 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. WGR spaghetti noodles	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. WGR spaghetti noodles					
		1 WGR		1 WGR															
Burger Choice	CM-339	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 Sweet Potatoes				1/2 c. VR	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cherry OR grape tomatoes _____ lbs. OR #10 cans sweet potatoes	_____ lbs. cherry OR grape tomatoes _____ lbs. OR #10 cans sweet potatoes				Slice tomatoes if offered to PK. Recipe CM-365 may be used.	
11. Fruit																			
Seasonal Fresh 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.) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ lbs. whole _____ (_____ ct.) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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																			
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																			
FF OR 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 OR 1% Chocolate				1/2 pint	1 each		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 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																			
Ranch dressing, lowfat	CM-372	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 _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)				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	

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: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Tuesday

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																			
Walking Taco	CM-3118	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-334	2 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop	#8 scoop	#8 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	1 oz	1 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded										
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz	2 oz	2 oz	_____ lbs. WGR corn chips	_____ lbs. WGR corn chips										
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/MA)	_____ (M/MA)						
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/MA)	_____ (M/MA)					
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (WGR)	_____ (WGR)					
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ 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	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans					Recipes CM-310, CM-357, or CM-359 may be used.	
Fresh Veggie Cup	CM-333			1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	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	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			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																			
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
14. Other/Condiments																			
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____					Recipes CM-304, CM-319, CM-324, CM-335, or CM-370 may be used.	
Ranch dressing, lowfat	CM-372			NC	1 oz	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	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: _____ 2022-2023 Lunch Cycle Menu
 3. MEAL PREPARATION SITE: _____ 5. Week 4, Wednesday
 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							
Lasagna Roll-Ups	CM-345	2 MMA / 1 WGR / 1/8 c. VR	1 each	2 MMA / 1 WGR / 1/8 c. VR	1 each		1 each		1 each		1 each	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded _____ #10 cans spaghetti sauce, meatless	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded _____ #10 cans spaghetti sauce, meatless					
Lasagna	CM-346	2 MMA / 1 WGR / 1/8 c. VR	1 serving	2 MMA / 1 WGR / 1/8 c. VR	1 serving		1 serving		1 serving		1 serving	_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded _____ slices cheese, American white _____ #10 cans spaghetti sauce, meatless	_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded _____ slices cheese, American white _____ #10 cans spaghetti sauce, meatless					
Cheesy Breadsticks		2 MMA / 2 WGR	2 each	2 MMA / 2 WGR	2 each		2 each		2 each		2 each	_____ cheesy breadsticks, WGR	_____ cheesy breadsticks, WGR					
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																		
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		1/2 cup	_____ lbs. broccoli florets, frz OR fresh	_____ lbs. broccoli florets, frz OR fresh					Recipe CM-312 may be used for all.
11. Fruit																		
Cinnamon Applesauce	CM-320	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 unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			1/2 c. F		N/A		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 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																		
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					
14. Other/Condiments																		
Ranch dressing, lowfat	CM-372	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: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, 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								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
9. Meat/Meat Alternate																	
Fiesta Bowl	CM-330	2 MMA	____ oz (1 serving)	2 MMA	____ oz (1 serving)	____ 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 MMA
		.5 MMA	.5 oz	.5 MMA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
				1 WGR	1/2 cup	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 OR lbs. _____ WGR Rice	pkg. WGR Spanish rice mix @ ____ servings/package OR lbs. _____ WGR Rice				CM-3109 may be used. Portion size is 2/3 cup.
		1 WGR	1 each	1 WGR	1 each	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	1/4 cup	lbs. corn, frz OR #10 cans	lbs. corn, frz OR #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	1/4 cup	#10 cans black or pinto beans	#10 cans black or pinto beans				
1/4 c. VR	1/4 cup	1/4 c. VR	1/4 cup	1/4 cup	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-382. Serving size is 3/8 cup.	
Boneless Chicken Wings		1.5 MMA / .75 WGR	4 each	2 MMA / 1 WGR	5 each	5 each	5 each	5 each	5 each	5 each	boneless chicken wings, WGR	boneless chicken wings, WGR					
Tex-Mex Choice	CM -	____ MMA	____ (1 serving)	____ MMA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/M/A)	____ (M/M/A)					
		____ MMA	____ (1 serving)	____ MMA	____ (1 serving)	____ (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)	____ (1 serving)	____ (WGR)	____ (WGR)				
		1.5 MMA / 1 WGR	____ ea	2 MMA / 2 WGR	____ ea	____ 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-308 or CM-309 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-332			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.) cups, lbs, each	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																	
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																	
FF OR 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 OR 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 OR 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					
14. Other/Condiments																	
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each	cups sherbet OR frozen yogurt	cups sherbet OR frozen yogurt					
Ranch dressing, lowfat	CM-372	NC	1 oz 1 each	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 fresh carrots	

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: _____

2022-2023 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Friday

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										
Chicken Parmesan	CM-315	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____		
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
		1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	4 oz ladle	4 oz ladle	4 oz ladle	4 oz ladle	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
		1 WGR	1/2 cup	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
Texas Basket Choice	CM-3115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	___ ea	___ ea	___ ea	___ ea	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____		
		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	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
Salad Entrée Choice																			See Salad Entrée FPR		
10. Vegetable																					
Savory Green Beans	CM-3101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
Corn				1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	Recipes CM-322, CM-3102, or CM-3113 may be used.	
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	1/2 cup	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	For PK, serve diced peaches.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332			1/2 c. F	N/A	1 each	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 fl. oz	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
12. Grain																					
Roll				2 WGR	1 each	1 each	1 each	1 each	1 each	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
13. Milk																					
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	
14. Other/Condiments																					
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	Offered with Steakfingers and Texas Basket Choice.	
Cream Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	Offered with Country Fried Steak & Steakfingers	

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1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week _____, _____

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

2022-2023 Lunch Cycle Menu

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										
Salad Entrée Choice												See Salad Entrée FPR									
10. Vegetable																					
11. Fruit																					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-332				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																					
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk								
14. Other/Condiments																					

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