

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

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

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

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

2022-2023 Sack Lunch Menu

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

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

5. Monday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

7. DATE: \_\_\_\_\_

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																		
Cold Sandwich/Wrap Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ (M/MA)	_____ (M/MA)				Recipes CM-384, CM-398, CM-399, CM-3100, CM-3120, or CM-3121 may be used.
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ (WGR)	_____ (WGR)				
		2 M/MA / 2 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	2 M/MA / 2 WGR	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Cheese Stick or Cubes				1 M/MA			1 each			1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A		_____ lbs or #10 cans _____	_____ lbs or #10 cans _____					
Cucumbers				1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled					
Bean Dip OR Baked Beans OR Pinto Bean Salad	CM-305 or CM-359			1/2 c. VL		1/2 cup OR		1/2 cup OR		1/2 cup OR		_____ bags dehydrated beans @ _____ servings/bag OR #10 cans pinto beans, OR pc cups bean dip @ 4.5 oz each	_____ bags dehydrated beans @ _____ servings/bag OR #10 cans pinto beans OR pc cups bean dip @ 4.5 oz each				If using Bean Dip cups, verify manufacturer's product documentation to ensure 1/2 cup Vegetable Legume contribution is provided.	
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.	
			_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)							
			_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)							
			_____ c/ea		_____ c/ea		_____ c/ea		_____ cups, lbs, each _____		_____ cups, lbs, each _____							
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		1 each	_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F						4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Tortilla or Corn Chips				1 WGR		1 oz		1 oz		1 oz		_____ lbs. WGR corn or tortilla chips	_____ lbs. WGR corn or tortilla chips					
<b>13. Milk</b>																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					
			1 each		1 each		1 each		1 each		_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)						

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

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

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

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

2022-2023 Sack Lunch Menu

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

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

5. 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								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
PBJ Sandwich	CM-393	1 M/MA		2 Tbsp	1 M/MA		2 Tbsp		2 Tbsp		2 Tbsp		_____ cups peanut butter	_____ cups peanut butter					
		2 WGR		2 each	2 WGR		2 each		2 each		2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		1 M/MA / 1 WGR		1 each	1 M/MA / 1 WGR		1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 M/MA		1 each	1 M/MA		1 each		1 each		1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea				Slice cheese sticks lengthwise for PreK.	
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA		1/4 cup	N/A		N/A		N/A		N/A		_____ lbs or #10 cans _____	_____ lbs or #10 cans _____					
Baby Carrots					1/2 c. <b>VR</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea					
Celery Sticks					1/2 c. <b>VO</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed					
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F		1 each	1/2 c. F		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
											_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)						
											_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)						
											_____ cups, lbs, each _____		_____ cups, lbs, each _____						
Individual Fruit Cups/Pkg.		1/2 c. F		1 each	1/2 c. F		1 each		1 each		1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each					
Canned Fruit		1/4 c. F		1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>					1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
Animal Crackers		1 WGR		1 pkg.	1 WGR		1 pkg.		1 pkg.		1 pkg.		_____ pkgs. WGR animal crackers @ ____ oz ea	_____ pkgs. WGR animal crackers @ ____ oz ea					
													_____	_____					
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-372	NC		1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh vegetable items
				1 each			1 each		1 each		1 each		_____ 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. Wednesday

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

7. DATE: \_\_\_\_\_

8. OFFER VS. SERVE:  YES  NO

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

2022-2023 Sack Lunch Menu  
5. Wednesday

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																	
Cold Sandwich/Wrap Choice	CM -	___ M/MA	___ ea	___ M/MA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (M/MA)	___ (M/MA)				Recipes CM-384, CM-398, CM-399, CM-3100, CM-3120, or CM-3121 may be used.
		___ M/MA	___ ea	___ M/MA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (M/MA)	___ (M/MA)				
		___ WGR	___ ea	___ WGR	___ 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	___ sandwiches, IW (___)	___ sandwiches, IW (___)				
Cheese Stick or Cubes				1 M/MA				1 each		1 each	___ cheese sticks or cubes, RF, @ 1 oz ea	___ cheese sticks or cubes, RF, @ 1 oz ea					
<b>10. Vegetable</b>																	
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A	___ lbs or #10 cans	___ lbs or #10 cans					
Tomato Cup				1/2 c. VR		1/2 cup		1/2 cup		1/2 cup	___ lbs. cherry or grape tomatoes	___ lbs. cherry or grape tomatoes					
Fresh Veggie Cup	CM-333			1/2 c. VA		1/2 cup		1/2 cup		1/2 cup	___ lbs. fresh	___ lbs. fresh					
<b>11. Fruit</b>																	
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	___ ea. whole apples (125-138 ct.)	___ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.	
			___ c/ea		___ c/ea						___ c/ea	___ c/ea	___ ea. whole oranges (113-138 ct.)	___ ea. whole oranges (113-138 ct.)			
													___ ea. whole bananas (100-120 ct.)	___ ea. whole bananas (100-120 ct.)			
													___ cups, lbs, each	___ cups, lbs, each			
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		1 each	___ individual cups or pkg @ ___ oz each	___ individual cups or pkg @ ___ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.	___ # 10 cans	___ # 10 cans					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.	___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																	
Multigrain Chips				1 WGR		1 pkg.		1 pkg.		1 pkg.	___ pkgs. WGR chips @ 1 oz ea	___ pkgs. WGR chips @ 1 oz ea					
<b>13. Milk</b>																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1 each	___ 1/2 pints ___ unflavored milk	___ 1/2 pints ___ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		1 each	___ 1/2 pints ___ chocolate milk	___ 1/2 pints ___ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		1 each	___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk					
<b>14. Other/Condiments</b>																	
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	1 each	1 each	1 each	1 each	1 each	___ gallons ranch dressing	___ gallons ranch dressing				Offered with Tomato Cup	
			1 each		1 each						1 each	1 each	___ pkts ranch dressing ( ___ oz ea)	___ pkts ranch dressing ( ___ oz ea)			

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

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

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

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

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

2022-2023 Sack Lunch Menu

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

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

5. 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								
<b>9. Meat/Meat Alternate</b>																		
PBJ Sandwich	CM-393	1 MMA	2 Tbsp	1 MMA	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp		_____ cups peanut butter	_____ cups peanut butter					
		2 WGR	2 each	2 WGR	2 each	2 each	2 each	2 each	2 each	2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		1 MMA / 1 WGR	1 each	1 MMA / 1 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 MMA	1 each	1 MMA	1 each	1 each	1 each	1 each	1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise for PreK.	
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A		_____ lbs or #10 cans _____	_____ lbs or #10 cans _____						
Baby Carrots				1/2 c. <b>VR</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea						
Cucumbers				1/2 c. <b>VO</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled						
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
			_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
			_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)								
			_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____								
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____						
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F				4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																		
Goldfish Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkgs. Goldfish crackers @ 1 WGR ea	_____ pkgs. Goldfish crackers @ 1 WGR ea						
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing						Offered with fresh vegetable items
			1 each	1 each	1 each	1 each		_____ 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. Friday

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

7. DATE: \_\_\_\_\_

8. OFFER VS. SERVE:  YES  NO

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

2022-2023 Sack Lunch Menu  
5. Friday

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Cold Sandwich/Wrap Choice	CM -	___ M/MA	___ ea	___ M/MA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (M/MA)	___ (M/MA)				Recipes CM-384, CM-398, CM-399, CM-3100, CM-3120, or CM-3121 may be used.	
		___ M/MA	___ ea	___ M/MA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (M/MA)	___ (M/MA)					
		___ WGR	___ ea	___ WGR	___ 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	___ sandwiches, IW (___)	___ sandwiches, IW (___)					
Cheese Stick or Cubes				1 M/MA				1 each		1 each	___ cheese sticks or cubes, RF, @ 1 oz ea	___ cheese sticks or cubes, RF, @ 1 oz ea						
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A		___ lbs or #10 cans	___ lbs or #10 cans					
Broccoli				1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		___ lbs. broccoli florets, frz <b>OR</b> fresh	___ lbs. broccoli florets, frz <b>OR</b> fresh					
Corn Salad <b>OR</b>	CM-322			1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		___ lbs. corn, frz <b>OR</b> #10 cans	___ lbs. corn, frz <b>OR</b> #10 cans					
Jicama				1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		___ lbs. jicama, fresh, peeled, sticks	___ lbs. jicama, fresh, peeled, sticks					
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	___ ea. whole apples (125-138 ct.) ___ ea. whole 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				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.		
			c/ea	c/ea	c/ea	c/ea	c/ea	c/ea	c/ea	c/ea	c/ea							
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	___ individual ___ cups or pkg @ ___ oz each	___ individual ___ cups or pkg @ ___ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	___ # 10 cans	___ # 10 cans						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.	___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																		
Tortilla or Corn Chips				1 WGR		1 oz		1 oz		1 oz	___ lbs. WGR corn or tortilla chips	___ lbs. WGR corn or tortilla chips						
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	___ 1/2 pints ___ unflavored milk	___ 1/2 pints ___ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	___ 1/2 pints ___ chocolate milk	___ 1/2 pints ___ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk						
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-372	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	___ gallons ranch dressing	___ gallons ranch dressing						
			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.