

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

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

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

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 1, Day 1

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE								
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte										
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
<b>9. Meat/Meat Alternate</b>																				
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-539	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	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																
<b>10. Vegetable</b>																				
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. potato granules <b>OR</b> lbs. frz _____ potatoes	_____ lbs. potato granules <b>OR</b> lbs. frz _____ potatoes							
Tomato Cup				1/2 c. <b>VR</b>	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							
<b>11. Fruit</b>																				
Fruit Cup	CM-536	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-532			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							
<b>12. Grain</b>																				
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		
<b>13. Milk</b>																				
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk							
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk							
<b>14. Other/Condiments</b>																				
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with 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**

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

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

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 1, Day 2

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							
<b>9. Meat/Meat Alternate</b>																		
Nachos Grande	CM-553	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-563 OR CM-564	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																		
<b>10. Vegetable</b>																		
Salsa				1/4 c. <b>VR</b>	1/4 cup	1 each	1/4 cup	1 each	1/4 cup	1 each		_____ #10 cans salsa <b>OR</b> pc cups salsa @ _____ oz ea	_____ #10 cans salsa <b>OR</b> pc cups salsa @ _____ oz ea				May use recipe CM-582. Serving size is 3/8 cup.	
Beans		1/4 c. <b>VL</b>	1/4 cup	1/2 c. <b>VL</b>	1/2 cup		1/2 cup	1/2 cup	1/2 cup		_____ #10 cans _____ beans <b>OR</b> bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans <b>OR</b> bags dehydrated beans @ _____ servings/bag					Recipes CM-510, CM-557, CM-559 may be used.	
Cucumbers				1/2 c. <b>VO</b>	1/2 cup		1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled					May use CM-5123.	
<b>11. Fruit</b>																		
Apricots		1/4 c. <b>F</b>	1/4 cup	1/2 c. <b>F</b>	1/2 cup		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-532										_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
				1/2 c. <b>F</b>		N/A		1 each	1 each		_____ 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. <b>F</b>		N/A		4 fl. oz	4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each		1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each		1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																		
Ice Cream Cup				NC	1 each		1 each	1 each	1 each		_____ ice cream cups	_____ ice cream cups						
Ranch dressing, lowfat	CM-572			NC	1 oz		1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with cucumbers	
					1 each		1 each	1 each	1 each		_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)						

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

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

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

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

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 1, Day 3

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							
Asian Bowl	CM-502	2 MMA	____ oz (1 serving)	2 MMA		1/2 cup		1/2 cup		1/2 cup		____ 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			
Breaded Pork Chop		2 MMA / .5 WGR	1 each	2 MMA / .5 WGR		1 each		1 each		1 each		____ breaded pork chops, WGR	____ breaded pork chops, WGR				Check WGR contribution as it may differ by product.
Pizza Choice		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR		1 each		1 each		1 each		____ slices pizza, WGR	____ slices pizza, WGR				
Salad Entrée Choice												See Salad Entrée FPR					
<b>10. Vegetable</b>																	
Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		____ lbs. broccoli florets, frz <b>OR</b> fresh	____ lbs. broccoli florets, frz <b>OR</b> fresh				Recipe CM-512 may be used for all.
Corn				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				Recipe CM-522, CM-5102, or CM-5113 may be used.
<b>11. Fruit</b>																	
Mandarin Oranges		1/4 c. F	1/4 cup	1/2 c. F		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-532			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				
<b>12. Grain</b>																	
Roll		2 WGR	1 each	2 WGR		1 each		1 each		1 each		____ rolls @ 2 WGR each	____ rolls @ 2 WGR each				Offered with Breaded Pork Chop
<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>																	
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
Brown Gravy		NC	2 oz	NC		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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week  
 5. Week 1, Day 4

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		_____ 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		_____ slices pizza, WGR	_____ slices pizza, WGR					
Cheeseburger Macaroni	CM-511	1.5 M/MA / .5 WGR	1/2 cup	3 M/MA / 1 WGR	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-5115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ 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		_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
		NC	2 oz	NC	2 oz	2 oz	2 oz		2 oz		2 oz		_____ @ 2 WGR each	_____ @ 2 WGR each					
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		_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea				Recipe CM-508 or CM-509 may be used.	
Savory Green Beans	CM-5101	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		_____ 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		_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532												_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
				1/2 c. F	N/A	1 each	1 each		1 each		1 each		_____ 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 fl. oz		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
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 Cheeseburger Macaroni	
Grain-Based Dessert				_____ WGR OR EG	1 each	1 each	1 each		1 each		1 each		_____ each _____	_____ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.	
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																			
Ranch dressing, lowfat	CM-572			NC		1 oz	1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots	
						1 each	1 each		1 each		1 each		_____ pkts ranch dressing (___ oz ea)	_____ pkts ranch dressing (___ oz ea)					

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

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

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

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

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 2, Day 1

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Country Fried Steak <b>OR</b>				2 M/MA / 1 WGR		1 each		1 each		1 each		_____ beef patties, WGR breaded	_____ beef patties, WGR breaded					
Steak Fingers		1.5 M/MA / .75 WGR	3 each (strips)	N/A		N/A		N/A		N/A		_____ beef steakfingers, WGR breaded	_____ beef steakfingers, WGR breaded					
Fish Sticks		1.5 M/MA / .75 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.	
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA		1 each		1 each		1 each		_____ hamburger patties	_____ hamburger patties					
		2 WGR	1 each	2 WGR		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														
<b>10. Vegetable</b>																		
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Breaded Okra <b>OR</b>				1/2 c. <b>VO</b> / 2 WGR		1 cup		1 cup		1 cup		_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded					
Roasted Okra	CM-568			1/2 c. <b>VO</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. okra, sliced, frozen	_____ lbs. okra, sliced, frozen					
<b>11. Fruit</b>																		
Strawberries		1/4 c. <b>F</b>	1/4 cup	1/2 c. <b>F</b>		1/2 cup		1/2 cup		1/2 cup		_____ lbs. strawberries, fresh <b>OR</b> frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh <b>OR</b> frz., or cups @ _____ oz ea					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. <b>F</b>		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. <b>F</b>		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Roll		2 WGR	1 each	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Country Fried Steak, Steakfingers, and Fish Sticks	
<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>																		
Cream Gravy		NC	2 oz	NC		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		_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Fish Sticks	
Ketchup		NC	1 each	NC		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		_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Mayonnaise		NC	1 each	NC		1 each		1 each		1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Week 2, Day 2

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

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

8. OFFER VS. SERVE:  YES  NO

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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-5116	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-514	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														
<b>10. Vegetable</b>																		
Beans		1/4 c. <b>VL</b>	1/4 cup	1/2 c. <b>VL</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans _____ beans <b>OR</b> bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans <b>OR</b> bags dehydrated beans @ _____ servings/bag				Recipes CM-510, CM-557, CM-559 may be used.			
Carrots				1/2 c. <b>VR</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. #10 cans. <b>OR</b> pkg. carrots @ _____ oz ea	_____ lbs. #10 cans. <b>OR</b> pkg. carrots @ _____ oz ea				Recipe CM-508 or CM-509 may be used.			
Salsa				1/4 c. <b>VR</b>	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ #10 cans salsa <b>OR</b> pc cups salsa @ _____ oz ea	_____ #10 cans salsa <b>OR</b> pc cups salsa @ _____ oz ea				May use recipe CM-582. Serving size is 3/8 cup.			
<b>11. Fruit</b>																		
Hot Cinnamon Apples	CM-542	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, undrained	_____ #10 cans sliced apples, undrained							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			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							
<b>12. Grain</b>																		
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup		_____ pkg. WGR Spanish rice mix @ _____ servings/package <b>OR</b> lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package <b>OR</b> lbs. _____ WGR Rice				CM-5109 may be used. Portion size is 2/3 cup. Offered with Tex-Mex Stack and Chicken Fajitas.			
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk							
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk							
<b>14. Other/Condiments</b>																		
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 <b>OR</b> frozen yogurt	_____ cups sherbet <b>OR</b> frozen yogurt							
Ranch dressing, lowfat	CM-572			NC	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 2, Day 3

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE								
Meal Pattern contribution, # servings, & serving size																				
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																				
Chicken Alfredo	CM-513	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		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-591	1.5 M/MA		___ each (1 serving)	1.5 M/MA		___ each (1 serving)		___ 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		.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded				
		2 WGR		1 hoagie	2 WGR		1 hoagie		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		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR				
Salad Entrée Choice															See Salad Entrée FPR					
<b>10. Vegetable</b>																				
Garden Salad					1/2 c. <b>VDG</b>		1 cup		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-5101	1/4 c. <b>VO</b>		1/4 cup	1/2 c. <b>VO</b>		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen <b>OR</b> #10 cans cut green beans	_____ lbs. frozen <b>OR</b> #10 cans cut green beans				
<b>11. Fruit</b>																				
Peaches		1/4 c. <b>F</b>		1/4 cup	1/2 c. <b>F</b>		1/2 cup		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-532				1/2 c. <b>F</b>		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.)												
						_____ cups, lbs, each _____		_____ cups, lbs, each _____												
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. <b>F</b>		N/A		4 fl. oz		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																				
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 Alfredo
Grain-Based Dessert					_____ WGR <b>OR</b> EG		1 each		1 each		1 each		1 each		_____ each _____	_____ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.
<b>13. Milk</b>																				
FF <b>OR</b> 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF <b>OR</b> 1% Chocolate					1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF <b>OR</b> 1% Strawberry					1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
<b>14. Other/Condiments</b>																				
Ranch dressing, lowfat	CM-572				NC		1 oz		1 oz		1 oz		1 oz		_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)				Offered with Garden Salad

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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week  
 5. Week 2, Day 4

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							
<b>9. Meat/Meat Alternate</b>																		
Potato Bowl	CM-561	2 M/MA 1/2 c. <b>VS</b>	____ oz (1 serving) 1/2 cup	2 M/MA 1/2 c. <b>VS</b>	____ oz (1 serving) 1/2 cup							____ lbs. meat (____) ____ lbs. frz. potato wedges	____ lbs. meat (____) ____ lbs. frz. potato wedges				1 serving = ____ oz = 2 M/MA	
Hot Dog <b>OR</b>	CM-543 or CM-544	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-558	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-5115	1.5 M/MA / .75 WGR	____ ea	2 M/MA / 1 WGR	____ ea							____ pieces ____ lbs. potato granules <b>OR</b> ____ lbs. frz. _____ potatoes	____ pieces ____ lbs. potato granules <b>OR</b> ____ lbs. frz. _____ potatoes				Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup							____ @ 2 WGR each	____ @ 2 WGR each					
		NC	2 oz	NC	2 oz							____ oz. gravy mix	____ oz. gravy mix					
Salad Entrée Choice																	See Salad Entrée FPR	
<b>10. Vegetable</b>																		
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup							____ lbs. potato granules <b>OR</b> ____ lbs. frz. _____ potatoes	____ lbs. potato granules <b>OR</b> ____ lbs. frz. _____ potatoes				Offered with Hot Dog and Pig in a Blanket	
Tomato Cup				1/2 c. <b>VR</b>	1/2 cup							____ lbs. cherry or grape tomatoes	____ lbs. cherry or grape tomatoes					
<b>11. Fruit</b>																		
Snowball Salad	CM-5103	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 <b>OR</b> ____ tidbits, drained	____ #10 cans mandarin oranges, drained ____ #10 cans pineapple chunks <b>OR</b> ____ tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			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					
<b>12. Grain</b>																		
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	
<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>																		
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-572			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.



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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Week 3, Day 1

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

2024-2025 Lunch Cycle Menu, 4-Day Week  
5. Week 3, Day 1

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-528 or CM-529	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-548	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-539	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																
<b>10. Vegetable</b>																				
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-510, CM-557, CM-559 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-522, CM-5102, or CM-5113 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-582. Serving size is 3/8 cup.		
<b>11. Fruit</b>																				
Orange Smiles	CM-554	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-532			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.)		
																	_____ 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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																				
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-5109 may be used. Portion size is 2/3 cup. Offered with Meat and Cheese Chalupas.		
<b>13. Milk</b>																				
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						
<b>14. Other/Condiments</b>																				
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		

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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week  
5. Week 3, Day 2

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

7. 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							
<b>9. Meat/Meat Alternate</b>																	
Chicken Nuggets <b>OR</b>		1.5 MMA / .75 WGR	4 each	2 MMA / 2.75 M/MMA 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 MMA / .5 WGR	___ ea	2 MMA / 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 MMA / .5 WGR	1/3 cup	1 MMA / 2 M/MMA .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-502	2 MMA	___ oz (1 serving)	2 MMA	___ oz (1 serving)	___ oz (1 serving)	___ oz (1 serving)					_____ lbs. meat (_____)	_____ lbs. meat (_____)				1 serving = _____ oz = 2 MMA
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	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					_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls				
Hot Sandwich Choice	CM -	___ MMA	___ ea	___ MMA	___ ea	___ ea	___ ea					_____ (MMA)	_____ (MMA)				
		___ MMA	___ ea	___ MMA	___ ea	___ ea	___ ea					_____ (MMA)	_____ (MMA)				
		___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea					_____ (WGR)	_____ (WGR)				
		2 MMA / 2 WGR	___ ea	2 MMA / 2 WGR	___ ea	___ ea	___ ea					_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice				See Salad Entrée FPR													
<b>10. Vegetable</b>																	
Carrots				1/2 c. <b>VR</b>	1/2 cup	1/2 cup	1/2 cup					_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea				Cook carrots if offered to PK. Recipes CM-508 or CM-509 may be used for all.
Squash	CM-5111	1/4 c. <b>VO</b>	1/4 cup	1/2 c. <b>VO</b>	1/2 cup	1/2 cup	1/2 cup					_____ lbs. frozen squash	_____ lbs. frozen squash				
<b>11. Fruit</b>																	
Grapes				1/2 c. F	1/2 cup	1/2 cup	1/2 cup					_____ lbs. grapes, unstemmed, <b>OR</b> pkg. @ _____ oz ea	_____ lbs. grapes, unstemmed, <b>OR</b> 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-532			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					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																	
<b>13. Milk</b>																	
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each					_____ 1/2 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>																	
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

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

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

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

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 3, Day 3

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE								
Meal Pattern contribution, # servings, & serving size																				
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																				
Hamburger or Cheeseburger	CM-539	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	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	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	.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)	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.
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	_____	slices _____ pizza, WGR	_____	slices _____ pizza, WGR			
Salad Entrée Choice		See Salad Entrée FPR																		
<b>10. Vegetable</b>																				
Marinara Sauce		1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	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. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	_____	lbs. cherry <b>OR</b> grape tomatoes	_____	lbs. cherry <b>OR</b> grape tomatoes			
Garden Salad		1/4 c. <b>VDG</b>	1/2 cup	1/2 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	_____	lbs. romaine or romaine & fresh spinach salad mix	_____	lbs. romaine or romaine & fresh spinach salad mix			
<b>11. Fruit</b>																				
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	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-532			1/2 c. F	N/A	1 each	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.)			
														_____	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	1/2 c. F	N/A	4 fl. oz	4 fl. oz	1/2 c. F	N/A	_____	4 oz. fruit juice, assorted	_____	4 oz. fruit juice, assorted			
<b>12. Grain</b>																				
Chips, WGR				1 WGR	1 pkg.	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
<b>13. Milk</b>																				
FF <b>OR</b> 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 pint	1 each	_____	1/2 pints _____ unflavored milk	_____	1/2 pints _____ unflavored milk			
FF <b>OR</b> 1% Chocolate				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 _____ chocolate milk	_____	1/2 pints _____ chocolate milk			
FF <b>OR</b> 1% Strawberry				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 _____ strawberry milk	_____	1/2 pints _____ strawberry milk			
<b>14. Other/Condiments</b>																				
Mustard		NC	1 each	NC	2 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	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	NC	1 each	_____	pc packets mayonnaise	_____	pc packets mayonnaise			Offered with Hamburger/Cheeseburger
Ranch dressing, lowfat	CM-572	NC	1 oz 1 each	NC	1 oz 1 each	NC	1 oz 1 each	NC	1 oz 1 each	NC	1 oz 1 each	NC	1 oz 1 each	_____	gallons ranch dressing pkts ranch dressing ( _____ oz ea)	_____	gallons ranch dressing pkts ranch dressing ( _____ oz ea)			Offered with tomatoes and Garden Salad

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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 3, Day 4

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							
<b>9. Meat/Meat Alternate</b>																		
Roast Beef Sandwich <b>OR</b>	CM-596	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-594	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-5122	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					
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)	_____ (1 serving)	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ (1 serving)	_____ WGR	_____ (1 serving)	_____ (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	_____ ea	_____ (entrée)	_____ (entrée)				
Salad Entrée Choice												See Salad Entrée FPR						
<b>10. Vegetable</b>																		
Corn		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. corn, frz <b>OR</b> #10 cans	_____ lbs. corn, frz <b>OR</b> #10 cans				Recipe CM-522, CM-5102 or CM-5113 may be used.	
Cucumbers				1/2 c. <b>VO</b>	1/2 cup	1/2 cup	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				May use recipe CM-5123	
<b>11. Fruit</b>																		
Rosy Applesauce	CM-569	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-532			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					
<b>12. Grain</b>																		
Grain-Based Dessert				_____ WGR <b>OR</b> EG	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.	
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 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 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 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-572			NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers	
					1 each	1 each	1 each	1 each	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	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Texas Basket 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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 4, Day 1

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Breaded Drumstick		2 M/MA / .75 WGR	1 each	2 M/MA / .75 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ drumsticks, WGR breaded	_____ drumsticks, WGR breaded					
Chicken Spaghetti	CM-516	2.25 M/MA	1 cup	2.25 M/MA	1 cup	1 cup	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-539	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	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														
<b>10. Vegetable</b>																		
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
Sweet Potatoes				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. OR #10 cans sweet potatoes	_____ lbs. OR #10 cans sweet potatoes				Recipe CM-565 may be used.	
<b>11. Fruit</b>																		
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		_____ lbs. whole _____ ( _____ ct.)	_____ lbs. whole _____ ( _____ ct.)				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			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					
<b>12. Grain</b>																		
Biscuit		2 WGR	1 each	2 WGR	1 each	1 each	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	2 each	2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Spaghetti	
<b>13. Milk</b>																		
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					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh vegetable items	
			1 each		1 each	1 each	1 each	1 each	1 each		_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)						
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 Burger Choice	
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 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**

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

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

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

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 4, Day 2

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							
Walking Taco	CM-5118	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	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	1 M/MA	3 oz	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	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ bags chips @ 2 WGR each	_____ bags chips @ 2 WGR each					
Frito Pie	CM-534	2 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#8 scoop	2 M/MA / 2.5 M/MA	#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	.5 M/MA / 1 M/MA	.5 oz	.5 M/MA / 1 M/MA	1 oz	.5 M/MA / 1 M/MA	1 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz	1 WGR / 2 WGR	1 oz	1 WGR / 2 WGR	2 oz	1 WGR / 2 WGR	2 oz	_____ lbs. WGR corn chips	_____ lbs. WGR corn chips					
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)					
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)					
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ (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	_____ 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 c. VL	1/2 cup	1/2 c. VL	1/2 cup	1/2 c. VL	1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans					Recipes CM-510, CM-557, or CM-559 may be used.
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					
11. Fruit																		
Pineapple tidbits, chilled		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	_____ #10 cans pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1/2 c. F	N/A	1/2 c. F	1 each	1/2 c. F	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	1/2 c. F	N/A	1/2 c. F	4 fl. oz	1/2 c. F	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Grain-Based Dessert				_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ each _____	_____ each _____					See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.
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																		
Ranch dressing, lowfat	CM-572			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: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week  
 5. Week 4, Day 3

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							
<b>9. Meat/Meat Alternate</b>																	
Fiesta Bowl	CM-530	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)		_____ lbs. meat ( _____ ) <b>OR</b>	_____ lbs. meat ( _____ ) <b>OR</b>				1 serving = _____ oz meat = 2 M/MA
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz		_____ lbs. fajita chicken	_____ lbs. fajita chicken				
						1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ pkg. WGR Spanish rice mix @ _____ servings/package <b>OR</b>	_____ pkg. WGR Spanish rice mix @ _____ servings/package <b>OR</b>				CM-4109 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		_____ taco bowls, WGR	_____ taco bowls, WGR				
		1/4 c. <b>VS</b>	1/4 cup	1/4 c. <b>VS</b>	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ lbs. corn, frz <b>OR</b> #10 cans	_____ lbs. corn, frz <b>OR</b> #10 cans				
		1/4 c. <b>VL</b>	1/4 cup	1/4 c. <b>VL</b>	1/4 cup	1/4 c. <b>VL</b>	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. <b>VR</b>	1/4 cup	1/4 c. <b>VR</b>	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ #10 cans salsa <b>OR</b>	_____ #10 cans salsa <b>OR</b>					May use recipe CM-582. Serving size is 3/8 cup.	
		1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ pc cups salsa @ _____ oz ea	_____ pc cups salsa @ _____ oz ea						
Boneless Chicken Wings		1.5 M/MA / .75 WGR	4 each	2 M/MA / 1 WGR	5 each	5 each	5 each	5 each		_____ boneless chicken wings, WGR	_____ boneless chicken wings, WGR						
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR						
Salad Entrée Choice										See Salad Entrée FPR							
<b>10. Vegetable</b>																	
Celery				1/2 c. <b>VO</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed						
Carrots		1/4 c. <b>VR</b>	1/4 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea					Cook carrots for PK. Recipes CM-508 or CM-509 may be used for all	
<b>11. Fruit</b>																	
Mixed Fruit		1/4 c. <b>F</b>	1/4 cup	1/2 c. <b>F</b>	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-532			1/2 c. <b>F</b>	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. <b>F</b>	N/A	4 fl. oz	4 fl. oz	4 fl. oz		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
										_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																	
Chips, WGR				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkg. chips @ 1 WGR ea	_____ pkg. chips @ 1 WGR ea					Offered with Boneless Chicken Wings	
<b>13. Milk</b>																	
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																	
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each		_____ cups sherbet <b>OR</b> frozen yogurt	_____ cups sherbet <b>OR</b> frozen yogurt						
Ranch dressing, lowfat	CM-572	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 carrots and celery.	

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: \_\_\_\_\_

2024-2025 Lunch Cycle Menu, 4-Day Week

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

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

5. Week 4, Day 4

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								
Chicken Parmesan	CM-515		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		_____ chicken patties OR nuggets, breaded WGR	_____ chicken patties OR nuggets, breaded WGR				
			.5 M/MA	.5 oz	.5 M/MA	.5 oz		.5 oz		.5 oz		.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded				
			1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle		4 oz ladle		4 oz ladle		4 oz ladle		_____ #10 cans spaghetti sauce, meatless	_____ #10 cans spaghetti sauce, meatless				Check manufacturer's product documentation to verify VR contribution.
			1 WGR	1/2 cup	1 WGR	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles				
Steak Fingers			1.5 M/MA / .75 WGR	3 each	2 M/MA / 1 WGR	4 each		4 each		4 each		4 each		_____ steak fingers, WGR	_____ steak fingers, WGR				
Tex-Mex Choice	CM - _____		_____ M/MA	(1 serving)	_____ M/MA	(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)		_____ (M/MA)	_____ (M/MA)				
			_____ WGR	(1 serving)	_____ WGR	(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		_____ (entrée)	_____ (entrée)				
Salad Entrée Choice																			
See Salad Entrée FPR																			
<b>10. Vegetable</b>																			
Savory Green Beans	CM-5101		1/4 c. VO	1/4 cup	1/2 c. VO	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				
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				Recipes CM-522, CM-5102, or CM-5113 may be used.
<b>11. Fruit</b>																			
Peaches			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 peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)				For PK, serve diced peaches.
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532				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					
<b>12. Grain</b>																			
Roll					2 WGR	1 each		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Chicken Parmesan and Steak Fingers for K-8 and 9-12.
<b>13. Milk</b>																			
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				
<b>14. Other/Condiments</b>																			
Ketchup			NC	1 each	NC	2 each		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Steakfingers and Texas Basket Choice.
Cream Gravy			NC	2 oz	NC	2 oz		2 oz		2 oz		2 oz		_____ oz. cream gravy mix	_____ oz. cream gravy mix				Offered with Country Fried Steak & Steakfingers

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: \_\_\_\_\_

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

2024-2025 Lunch Cycle Menu, 4-Day Week

PLANNING SECTION	DAY OF SERVICE
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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-532												_____ 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)													_____ 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																				

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