

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Grab-n-Go Hot 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							
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Burrito		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ WGR burritos	_____ WGR burritos					
10. Vegetable																		
Corn		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					Recipe CM-522, CM-5102, or CM-5113 may be used.
Cucumbers				1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled					
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ #10 cans salsa OR _____ pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR _____ pc cups salsa @ _____ oz ea					May use recipe CM-582. Serving size is 3/8 cup.
11. Fruit																		
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.
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea	__ 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	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 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Ranch dressing, lowfat	CM-572			NC	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		_____ 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 Grab-n-Go Hot Lunch Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Pizza Choice			1 each	2 M/MA / 2 WGR	1 each		1 each	1 each	1 each	1 each	1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR				
10. Vegetable																		
Green Beans			1/4 cup	1/4 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans				May use recipe CM-5101
Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea				
11. Fruit																		
Fresh Fruit			1 each	1/4 c. F	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.
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea										_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Individual Fruit Cups/Pkg.			1 each	1/2 c. F	1 each	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.	1/4 c. F	1/2 c.	1/2 c.	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				
12. Grain																		
13. Milk																		
FF OR 1% Unflavored			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																		
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 carrots
					1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)				

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Grab-n-Go Hot Lunch Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Wednesday

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								
Chili Cheese Dog OR Hot Dog	CM-543 OR CM-544	2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ frankfurters	_____ frankfurters					Slice frankfurter lengthwise for PreK.
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ hot dog buns, WGR	_____ hot dog buns, WGR					
Corn Dog OR 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					Slice corn dog or corn dog minis for PreK.
10. Vegetable																		
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Beans				1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans _____ beans	_____ #10 cans _____ beans					Recipes CM-510, CM-557, or CM-559 may be used.
11. Fruit																		
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.
												_____ 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	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 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with potato item and entrees.
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 entrees.
Pudding Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ pudding cups	_____ pudding cups					

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 Grab-n-Go Hot Lunch Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																		
Grilled Cheese Sandwich	CM-589		2 M/MA	4 each	2 M/MA	4 each		4 each		4 each			_____ slices RF cheese @ .5 oz each	_____ slices RF cheese @ .5 oz each				
			2 WGR	2 each	2 WGR	2 each		2 each		2 each			_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each				
			2 M/MA 2 WGR	1 each	2 M/MA 2 WGR	1 each		1 each		1 each		1 each		_____ grilled cheese sandwiches, WGR, IW	_____ grilled cheese sandwiches, WGR, IW			
10. Vegetable																		
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 OR fresh	_____ lbs broccoli florets, frz OR fresh				
Red Bell Pepper Strips OR Tomato Cup					1/2 c. VR	1/2 cup		1/2 cup		1/2 cup			_____ lbs. red bell peppers, fresh OR	_____ lbs. red bell peppers, fresh OR				
													_____ lbs. cherry OR grape tomatoes	_____ lbs. cherry OR grape tomatoes				
11. Fruit																		
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.
														_____ 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	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 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Multigrain Chips					1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					
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	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	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 Grab-n-Go Hot Lunch Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

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
9. Meat/Meat Alternate																				
Rolled Taco		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ rolled tacos, WGR	_____ rolled tacos, WGR						
10. Vegetable																				
Corn					1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					Recipe CM-522, CM-5102, or CM-5113 may be used.	
Fresh Veggie Cup	CM-533	1/4 c. VA		1/4 cup	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		_____ lbs. fresh _____ _____ lbs. fresh _____	_____ lbs. fresh _____ _____ lbs. fresh _____					Slice or dice fresh vegetables for PreK to minimize choking hazard.	
Salsa					1/4 c. VR		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.	
11. Fruit																				
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.)				
						__ 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		_____ 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						
12. Grain																				
Tortilla Chips					1 WGR		1 each		1 each		1 each		_____ pkg. tortilla chips @ 1 WGR each	_____ pkg. tortilla chips @ 1 WGR each						
13. Milk																				
FF OR 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
14. Other/Condiments																				
Ranch dressing, lowfat	CM-572	NC		1 oz	NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered Fresh Veggie 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.