

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

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

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

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

2024-2025 Sack Lunch Menu

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

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

5. Monday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
<b>9. Meat/Meat Alternate</b>																			
Cold Sandwich/Wrap Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	Recipes CM-584, CM-598, CM-599, CM-5100, CM-5120, or CM-5121 may be used.	
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea		
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea		
Cheese Stick or Cubes				1 M/MA				1 each			1 each		cheese sticks or cubes, RF, @ 1 oz ea		cheese sticks or cubes, RF, @ 1 oz ea				
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A			_____ lbs or #10 cans _____		_____ lbs or #10 cans _____				
Cucumbers				1/2 c. VO		1/2 cup		1/2 cup		1/2 cup			_____ lbs. cucumbers, peeled OR unpeeled		_____ lbs. cucumbers, peeled OR unpeeled				
Bean Dip OR Pinto Bean Salad	CM-505 or CM-559			1/2 c. VL		1/2 cup OR		1/2 cup OR		1/2 cup OR			_____ bags dehydrated beans @ _____ servings/bag OR #10 cans pinto beans _____ pc cups bean dip @ 4.5 oz each		_____ bags dehydrated beans @ _____ servings/bag OR #10 cans pinto beans _____ pc cups bean dip @ 4.5 oz each			If using Bean Dip cups, verify manufacturer's product documentation to ensure 1/2 cup Vegetable Legume contribution is provided.	
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F		1 each		1 each		1 each		1 each	_____ ea. whole apples (125-138 ct.)		_____ ea. whole apples (125-138 ct.)		Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.  Dice or slice fruit for PreK.		
													_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)				
													_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)				
													_____ cups, lbs, each _____		_____ cups, lbs, each _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each		_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F		1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____		_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F								_____ 4 fl. oz.		_____ 4 fl. oz.		_____ 4 oz. fruit juice, assorted		_____ 4 oz. fruit juice, assorted	
<b>12. Grain</b>																			
Tortilla or Corn Chips				1 WGR		1 oz		1 oz		1 oz			_____ lbs. WGR corn or tortilla chips		_____ lbs. WGR corn or tortilla chips				
<b>13. Milk</b>																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1 each			_____ 1/2 pints _____ unflavored milk		_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate				1/2 pint		1 each		1 each		1 each			_____ 1/2 pints _____ chocolate milk		_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry				1/2 pint		1 each		1 each		1 each			_____ 1/2 pints _____ strawberry milk		_____ 1/2 pints _____ strawberry milk				
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz		1 oz		1 oz				_____ gallons ranch dressing		_____ gallons ranch dressing				
			1 each		1 each	1 each		1 each		1 each		_____ pkts ranch dressing ( _____ oz ea)		_____ pkts ranch dressing ( _____ oz ea)					

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

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

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

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

2024-2025 Sack Lunch Menu

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

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

5. Tuesday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
PBJ Sandwich	CM-593	1 M/MA	2 Tbsp	1 M/MA	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	_____ cups peanut butter	_____ cups peanut butter						
		2 WGR	2 each	2 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each						
		1 M/MA / 1 WGR	1 each	1 M/MA / 1 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches						
Cheese Stick or Cubes		1 M/MA	1 each	1 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise for PreK.	
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ lbs or #10 cans _____	_____ lbs or #10 cans _____						
Baby Carrots				1/2 c. <b>VR</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ ____ oz ea						
Celery Sticks				1/2 c. <b>VO</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed						
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	_____ 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	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	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.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F				4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																			
Animal Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkgs. WGR animal crackers @ ____ oz ea	_____ pkgs. WGR animal crackers @ ____ oz ea						
												_____	_____						
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 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	NC	1 oz	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		_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)							

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

1. CE: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_

2024-2025 Sack Lunch Menu  
 5. Wednesday

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>																		
Cold Sandwich/Wrap Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	Recipes CM-584, CM-598, CM-599, CM-5100, CM-5120, or CM-5121 may be used.
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	
		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		
Cheese Stick or Cubes				1 M/MA				1 each		1 each			_____ cheese sticks or cubes, RF, @ 1 oz ea		_____ cheese sticks or cubes, RF, @ 1 oz ea			
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A			_____ lbs or #10 cans _____		_____ lbs or #10 cans _____			
Tomato Cup				1/2 c. VR		1/2 cup		1/2 cup		1/2 cup			_____ lbs. cherry or grape tomatoes		_____ lbs. cherry or grape tomatoes			
Fresh Veggie Cup	CM-533			1/2 c. VA		1/2 cup		1/2 cup		1/2 cup			_____ lbs. fresh _____ _____ lbs. fresh _____		_____ lbs. fresh _____ _____ lbs. fresh _____			
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	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	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.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																		
Multigrain Chips				1 WGR		1 pkg.		1 pkg.		1 pkg.			_____ pkgs. WGR chips @ 1 oz ea	_____ pkgs. WGR chips @ 1 oz ea				
<b>13. Milk</b>																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 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					
<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	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing			Offered with Tomato Cup		
			1 each		1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)							

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

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

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

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

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

2024-2025 Sack Lunch Menu

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

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

5. Thursday

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

4. MEAL SERVICE:     BREAKFAST     LUNCH     SNACK

8. OFFER VS. SERVE:     YES     NO

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

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																			
PBJ Sandwich	CM-593	1 M/MA	2 Tbsp	1 M/MA	2 Tbsp		2 Tbsp		2 Tbsp		2 Tbsp		_____ cups peanut butter	_____ cups peanut butter					
		2 WGR	2 each	2 WGR	2 each		2 each		2 each		2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		1 M/MA / 1 WGR	1 each	1 M/MA / 1 WGR	1 each		1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 M/MA	1 each	1 M/MA	1 each		1 each		1 each		1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise for PreK.
<b>10. Vegetable</b>																			
Vegetable Choice		1/4 c. VA	1/4 cup	N/A	N/A		N/A		N/A		N/A		_____ lbs or #10 cans _____	_____ lbs or #10 cans _____					
Baby Carrots				1/2 c. <b>VR</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. carrots <b>OR</b> pkg. @ _____ oz ea	_____ lbs. carrots <b>OR</b> pkg. @ _____ oz ea					
Cucumbers				1/2 c. <b>VO</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled					
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F		1 each		1 each		1 each		1 each	_____ 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		_____ 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		_____ 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.		_____ # 10 cans _____	_____ # 10 cans _____					
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F					4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
Goldfish Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.		1 pkg.		1 pkg.		1 pkg.		_____ pkgs. Goldfish crackers @ 1 WGR ea	_____ pkgs. Goldfish crackers @ 1 WGR ea					
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		1 each		_____ 1/2 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	NC		1 oz		1 oz		1 oz		1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with fresh vegetable items
			1 each			1 each		1 each		1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)							

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

1. CE: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_

2024-2025 Sack Lunch Menu  
 5. Friday

6. STUDENTS SERVED: \_\_\_\_\_  
 ADULTS SERVED: \_\_\_\_\_  
 TOTAL SERVED: \_\_\_\_\_  
 7. DATE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Cold Sandwich/Wrap Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	Recipes CM-584, CM-598, CM-599, CM-5100, CM-5120, or CM-5121 may be used.
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	
		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		_____ sandwiches, IW (_____)		
Cheese Stick or Cubes				1 M/MA				1 each		1 each			cheese sticks or cubes, RF, @ 1 oz ea		cheese sticks or cubes, RF, @ 1 oz ea			
<b>10. Vegetable</b>																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A			_____ lbs or #10 cans _____		_____ lbs or #10 cans _____			
Broccoli				1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup			_____ lbs. broccoli florets, frz <b>OR</b> fresh		_____ lbs. broccoli florets, frz <b>OR</b> fresh			
Corn Salad <b>OR</b>	CM-522			1/2 c. VS		1/2 cup		1/2 cup		1/2 cup			_____ lbs. corn, frz <b>OR</b> #10 cans		_____ lbs. corn, frz <b>OR</b> #10 cans			
Jicama				1/2 c. VS		1/2 cup		1/2 cup		1/2 cup			_____ lbs. jicama, fresh, peeled, sticks		_____ lbs. jicama, fresh, peeled, sticks			
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	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.)
			c/ea		c/ea		c/ea		c/ea		cups, lbs, each		cups, lbs, each		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	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.	1/2 c.	1/2 c.	# 10 cans _____		# 10 cans _____			
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.			4 oz. fruit juice, assorted		4 oz. fruit juice, assorted			
<b>12. Grain</b>																		
Tortilla or Corn Chips				1 WGR		1 oz		1 oz		1 oz			_____ lbs. WGR corn or tortilla chips		_____ lbs. WGR corn or tortilla chips			
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 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 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 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	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)		
			1 each		1 each		1 each		1 each		_____ pkts ranch dressing ( _____ oz ea)		_____ pkts ranch dressing ( _____ oz ea)					