

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

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

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

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

2021-2022 Grab-n-Go Cold Lunch Menu

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

5. Monday

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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION													DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
<b>9. Meat/Meat Alternate</b>																			
Nacho Dippers	CMG-206	1 M/MA	1 each	1 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	_____ cups cheese sauce @ 3 oz each	_____ cups cheese sauce @ 3 oz each							
		2 M/MA	1/2 cup <b>OR</b> 1 each	2 M/MA	1/2 cup <b>OR</b> 1 each	1/2 cup <b>OR</b> 1 each	1/2 cup <b>OR</b> 1 each	1/2 cup <b>OR</b> 1 each	1/2 cup <b>OR</b> 1 each	_____ bags dehydrated beans @ _____ servings/bag <b>OR</b> _____ cups bean dip @ 4.5 oz each	_____ bags dehydrated beans @ _____ servings/bag _____ cups bean dip @ 4.5 oz each							Recipe CM-206 may be used for Bean Dip.	
		1 WGR	1 oz	2 WGR	2 oz	2 oz	2 oz	2 oz	2 oz	_____ lbs. tortilla chips, WGR	_____ lbs. tortilla chips, WGR								
<b>10. Vegetable</b>																			
Cucumbers		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	1/2 cup	1/2 cup	_____ lbs. cucumbers	_____ lbs. cucumbers							Dice cucumbers for PreK.
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	_____ lbs. baby carrots or pkg baby carrots @ _____ each	_____ lbs. baby carrots or pkg baby carrots @ _____ each							
Salsa				1/4 c. <b>VR</b>	1/4 cup	1/4 cup	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-278. Serving size is 3/8 cup.
<b>11. Fruit</b>																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)							Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12.
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						Dice or slice fruit for PreK.
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
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 _____							
Frozen Fruit		1/4 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
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							
<b>12. Grain</b>																			
<b>13. Milk</b>																			
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk							
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk							
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
<b>14. Other/Condiments</b>																			
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____							
Ranch dressing, lowfat	CMS-208	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing							Offered with cucumbers and 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)							

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

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

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

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

2021-2022 Grab-n-Go Cold Lunch Menu  
5. Tuesday

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

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

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>																		
Deli Sandwich	CMG-203	1 MMA	3 each	1 MMA	3 each					3 each		_____ slices turkey ham @ .5 oz per slice	_____ slices turkey ham @ .5 oz per slice				Check manufacturer's product documentation to determine serving size needed for 1 MMA.	
		1 MMA	2 each	1 MMA	2 each					2 each		_____ slices American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice					
		2 WGR	2 each	2 WGR	2 each					2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
Deli Turkey & Bacon Sandwich	CMG-204	1.5 MMA	5 each	1.5 MMA	5 each					5 each		_____ slices turkey	_____ slices turkey				Check manufacturer's product documentation to determine serving size needed for 1.5 MMA.	
		.5 MMA	1 each	.5 MMA	1 each					1 each		_____ slices American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice					
		2 WGR	2 each	2 WGR	2 each					2 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
<b>10. Vegetable</b>																		
Sandwich Salad	CM-279			1/4 c. VDG	1/2 cup					1/2 cup		_____ lbs. Romaine lettuce	_____ lbs. Romaine lettuce					
Fresh Veggie Cup	CM-235	1/4 c. VA	1/4 cup	1/2 c. VA	1/2 cup					1/2 cup		_____ lbs. fresh _____ _____ lbs. fresh _____	_____ lbs. fresh _____ _____ lbs. fresh _____					
Corn Salad	CMG-202			3/8 c. VS / 1/8 c. VR	1/2 cup					1/2 cup		_____ lbs. corn, frz OR #10 cans _____ lbs. cherry tomatoes	_____ lbs. corn, frz OR #10 cans _____ lbs. cherry tomatoes					
<b>11. Fruit</b>																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.	
													_____ 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 _____			
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.					1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/4 c. F	___ c/ea	1/2 c. F	___ c/ea					___ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F						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.		_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					
<b>13. Milk</b>																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each					1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each					1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CMS-208	NC	1 each	NC						1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup	
		NC	1 each							1 each		_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)					
Mustard		NC	1 each	NC	1 each					1 each		_____ pc packets mustard	_____ pc packets mustard					
Mayonnaise		NC	1 each	NC	1 each					1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise					

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: \_\_\_\_\_

2021-2022 Grab-n-Go Cold Lunch Menu

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

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

5. Wednesday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		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-261	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 if served to PreK.
<b>10. Vegetable</b>																		
Carrots		1/4 c. <b>VR</b>	1/4 cup	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	_____ lbs frozen or #10 cans carrots	_____ lbs frozen or #10 cans carrots					
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					Dice baby carrots if served to PreK.
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 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, 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						
Frozen Fruit		1/4 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
<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						
<b>12. Grain</b>																		
Goldfish Crackers				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkgs. WGR goldfish crackers @ _____ oz ea	_____ pkgs. WGR goldfish crackers @ _____ oz ea						
<b>13. Milk</b>																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CMS-208	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	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: \_\_\_\_\_

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Thursday

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

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

8. OFFER VS. SERVE:  YES  NO

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

2021-2022 Grab-n-Go Cold Lunch Menu

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th								
		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>																	
Build Your Own Pizza	CMG-201	2 M/MA	__ slices	2 M/MA	__ slices							_____ slices Canadian Turkey Ham or slices Turkey Pepperoni	_____ slices Canadian Turkey Ham or slices Turkey Pepperoni				
		2 WGR	__ each	2 WGR	__ each							_____ Ciabatta bread, WGR sliced or English muffins, WGR sliced or mini flatbread, WGR	_____ Ciabatta bread, WGR sliced or English muffins, WGR sliced or mini flatbread, WGR				
		1 M/MA	1 oz	1 M/MA	1 oz							_____ lbs. Mozzarella cheese, RF, shredded	_____ lbs. Mozzarella cheese, RF, shredded				
		1/2 c. <b>VR</b>	1 each	1/2 c. <b>VR</b>	1 each							_____ pc cups marinara sauce @ _____ oz ea	_____ pc cups marinara sauce @ _____ oz ea				
<b>10. Vegetable</b>																	
Broccoli		1/4 c. <b>VDG</b>	1/4 cup	1/2 c. <b>VDG</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ lbs. broccoli florets, fresh	_____ lbs. broccoli florets, fresh				
Corn Salad	CMG-202			3/8 c. <b>VS</b> / 1/8 c. <b>VR</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ lbs. corn, frz <b>OR</b> #10 cans _____ lbs. cherry tomatoes	_____ lbs. corn, frz <b>OR</b> #10 cans _____ lbs. cherry tomatoes				
<b>11. Fruit</b>																	
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
			__ c/ea		__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
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 _____					
Frozen Fruit		1/4 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				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					
<b>12. Grain</b>																	
<b>13. Milk</b>																	
Unflavored 1%		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 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free 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 FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
<b>14. Other/Condiments</b>																	
Ranch dressing, lowfat	CMS-208	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 broccoli
			1 each		1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)			
Pudding Cup				NC	1 each	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.

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

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

2021-2022 Grab-n-Go Cold 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>																	
Ham / Turkey & Cheese Stack	CMG-205	1.5 M/MA	4 each	1.5 M/MA	4 each	4 each	4 each	4 each	4 each	4 each	_____ slices Canadian Turkey Ham, sliced and / or Turkey Breast slices	_____ slices Canadian Turkey Ham, sliced and / or Turkey Breast slices					Use enough meat from deli meat combination to provide a total of 1.5 M/MA.
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices yellow American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice					
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices white American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice					
		2 WGR	4 each	2 WGR	4 each	4 each	4 each	4 each	4 each	4 each	_____ pkg WGR crackers @ ____ oz ea	_____ pkg WGR crackers @ ____ oz ea					
<b>10. Vegetable</b>																	
Red Bell Pepper or Tomato Cup		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	1/2 cup	1/2 cup	_____ lbs. red pepper strips <b>OR</b> cherry tomatoes	_____ lbs. red pepper strips <b>OR</b> cherry tomatoes					Dice red bell peppers or slice tomatoes lengthwise for PreK.
Pinto Bean Salad <b>OR</b>	CMG-207			1/2 c. <b>VL</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pinto beans, unheated, drained	_____ #10 cans pinto beans, unheated, drained					
Hummus				1/2 c. <b>VL</b>	1 each	1 each	1 each	1 each	1 each	1 each	_____ pc cups hummus @ ____ oz ea	_____ pc cups hummus @ ____ oz ea					
<b>11. Fruit</b>																	
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
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 _____						
Frozen Fruit		1/4 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
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						
<b>12. Grain</b>																	
<b>13. Milk</b>																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
<b>14. Other/Condiments</b>																	
Grain-Based Dessert				NC	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____					
Ranch dressing, lowfat	CMS-208	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with Red Bell Peppers or Tomato Cup.
			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.