

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 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						
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							
9. Meat/Meat Alternate																		
Burrito		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		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		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-281 or CM-289 may be used.
Cucumbers					1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cucumbers	_____ lbs. cucumbers				
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-278. 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.
							1 each		1 each		1 each		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
							1 each		1 each		1 each		_____ 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 _____				
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 _____				
Frozen Fruit		1/4 c. F		__ c/ea	1/2 c. F		__ 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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		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		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		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		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Grain-Based Dessert					NC		1 each		1 each		1 each		_____ each _____	_____ each _____				
Ranch dressing, lowfat	CMS-208				NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers.
							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: _____

2021-2022 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: _____

Meal Pattern contribution, # servings, & serving size												DAY OF SERVICE						
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																		
Pizza Choice		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR				
10. Vegetable																		
Green Beans	CM-280	1/4 c. VO		1/4 cup	1/2 c. VO		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				
Carrots					1/2 c. VR		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		1/4 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 _____				
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 _____				
Frozen Fruit		1/4 c. F		__ c/ea	1/2 c. F		__ 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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		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		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		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		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-208				NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots
							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: _____

2021-2022 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

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		18. # Servings	19. Serving Size	20. Actual	21. Actual					
9. Meat/Meat Alternate																							
Chili Cheese Dog OR Hot Dog	CM-246 OR CM-247	2 M/MA	1 each	2 M/MA	1 each	1 each	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	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	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	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	1/2 cup	1/2 cup		_____ #10 cans _____ beans	_____ #10 cans _____ beans								Recipes CM-209 or CM-262 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	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 _____					
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 _____								
Frozen Fruit		1/4 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea	__ 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 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted								
12. Grain																							
13. Milk																							
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 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 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 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 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk								
14. Other/Condiments																							
Ketchup		NC	1 each	NC	2 each	2 each	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	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	1 each	1 each		_____ pudding cups	_____ pudding cups								

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1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 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								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Grilled Cheese Sandwich	CM-241		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	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	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		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
				_____ c/ea		_____ c/ea	_____ c/ea	_____ c/ea		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
										_____ cups, lbs, each _____	_____ cups, lbs, each _____							
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 _____						
Frozen Fruit			1/4 c. F	_____ c/ea	1/2 c. F	_____ 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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																		
Multigrain Chips					1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each						
13. Milk																		
Unflavored 1%			1/2 pint	1 each	1/2 pint	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		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate					1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry					1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																		
Grain-Based Dessert					NC	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		_____ 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)							

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: _____

2021-2022 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

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE							
Meal Pattern contribution, # servings, & serving size												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
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							
			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-281 or CM-289 may be used.
Fresh Veggie Cup	CM-235	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-278. 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 oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
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 _____					
Frozen Fruit		1/4 c. F		___ c/ea	1/2 c. F		___ 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 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																			
Unflavored 1%		1/2 pint		1 each	1/2 pint		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		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate					1/2 pint		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		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																			
Ranch dressing, lowfat	CMS-208	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.