

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2019-2020 Lunch Cycle Menu - Fun Box Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

Pizza Fun Lunch Box - Recipe # FLB-101

7. DATE: _____
 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								
Canadian Turkey Ham OR Turkey Pepperoni Slices	FLB-101			2 MMA		4 slices		4 slices		4 slices		_____ slices turkey ham @ .76 oz per slice _____ oz _____ lbs OR _____ slices pepperoni @ .25 oz per slice _____ oz _____ lbs	_____ slices turkey ham @ .76 oz per slice _____ oz _____ lbs OR _____ slices pepperoni @ .25 oz per slice _____ oz _____ lbs					
Mozzarella Cheese				1 MMA		1oz/1/4 cup		1oz/1/4 cup		1oz/1/4 cup		_____ Mozzarella cheese, shredded _____ oz _____ lbs	_____ Mozzarella cheese, shredded _____ oz _____ lbs					
10. Vegetable																		
Marinara Sauce Cup	FLB-101			1/2 c. VR		1 each		1 each		1 each		_____ pc cups @ 2.5 oz ea	_____ pc cups @ 2.5 oz ea					
11. Fruit																		
Pineapple Rings	FLB-101			1/2 c. F		4 rings		4 rings		4 rings		_____ # 10 cans (avg. 60 rings/can)	_____ # 10 cans (avg. 60 rings/can)					
12. Grain																		
Ciabatta Bread OR English Muffin, WGR	FLB-101			2 WGR		1 each		1 each		1 each		_____ Ciabatta Bread, WGR @ 2 oz/ ea	_____ Ciabatta Bread, WGR @ 2 oz/ ea					
					2 WGR		1 each		1 each		1 each		_____ English Muffins @ 2 oz/ ea	_____ English Muffins @ 2 oz/ ea				
13. Other/Condiments																		
Chocolate Chip Cookie OR Mini Chocolate Chip Cookies Bag, WGR	FLB-101			NC		1 each		1 each		1 each		_____ Cookies @ 1 oz/ ea	_____ Cookies @ 1 oz/ ea					
					NC		1 bag		1 bag		1 bag		_____ bags of cookies @ 1.22 oz/ ea	_____ bags of cookies @ 1.22 oz/ ea				

Students should be allowed choice of daily fruit and vegetable offerings on the 6-Week Cycle Menu

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

Revised 05/01/2020

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1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2019-2020 Lunch Cycle Menu - Fun Box Entrée

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week # _____, Day _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

Slices of Fun Lunch Box - Recipe # FLB-102

7. DATE: _____

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									
9. Meat/Meat Alternate																			
Canadian Turkey Ham	FLB-102			1 M/MA		2 slices		2 slices		2 slices		_____ slices turkey ham @ .76 oz per slice _____ lbs. _____ oz.	_____ slices turkey ham @ .76 oz per slice _____ lbs. _____ oz.						
Turkey Breast, sliced				1/2 M/MA		2 slices		2 slices		2 slices		_____ slices turkey breast @ .56 oz per slice _____ lbs. _____ oz.	_____ slices turkey breast @ .56 oz per slice _____ lbs. _____ oz.						
Yellow American Cheese, sliced					1/2 M/MA		1 slice		1 slice		1 slice		_____ slices Yellow American cheese @ .5 oz per slice _____ lbs. _____ oz.	_____ slices yellow american cheese @ .5 oz per slice _____ lbs. _____ oz.					
White American Cheese, sliced					1/2 M/MA		1 slice		1 slice		1 slice		_____ slices White American cheese @ .5 oz per slice _____ lbs. _____ oz.	_____ slices white american cheese @ .5 oz per slice _____ lbs. _____ oz.					
10. Vegetable																			
Zesty Cucumber Slices	CM-197			1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. _____ oz cucumbers	_____ lbs. _____ oz cucumbers						
11. Fruit																			
Fresh Apple Slices	FLB-102			1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ ct (113 ct - 138 ct) 4 or 6 slices cut/each	_____ ct (113 ct - 138 ct) 4 or 6 slices cut/each						
Apple Slices, Indv. Bag				1/2 c. F		1 each		1 each		1 each		_____ bags of apple slices @ _____ oz/ea	_____ bags of apple slices @ _____ oz/ea						
12. Grain																			
Saltine Crackers	FLB-102			1 EG		8 crackers		8 crackers		8 crackers		_____ pkgs. @ 2 crackers/.23 oz pkg.	_____ pkgs. @ 2 crackers/.23 oz pkg.						
Mini Chocolate Chip Cookies Bag, WGR	FLB-102			1 WGR		1 bag		1 bag		1 bag		_____ bags of cookies @ 1.22 oz/ea	_____ bags of cookies @ 1.22 oz/ea						
13. Other/Condiments																			
Ranch Dressing PC				NC		1 each		1 each		1 each		_____ pkts low fat ranch dressing (____oz ea)	_____ pkts low fat ranch dressing (____oz ea)						

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