1. CE:										Da	aily Fo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Mer 5. Week 1, Monday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	SITE:																	7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	T		l	LUNC				☐ SNAC	K				8. OFFER \	/S. SERVE	:	☐ YES ☐ NO
	1						ANNING SE					1			DAY	OF SERV	/ICE	
Food Item	15. Recipe #	16. PK Meal Pattern	17.	PK	Pattern contribu 16. K-8 / 9-12 Meal Pattern		ervings, & s K - 8th	_	n - 12th		dults/	Total Servings Planned	20. Total Amount Planned	21. Actual Amount Prepared	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		Contribution			Contribution					A La	Carte		(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)			Servings	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Enchiladas	CM-808 or CM-810	2 M/MA / 2 WGR	-	2 each	2 M/MA / 2 WGR		2 each		2 each	-	2 each		WGR enchiladas: cheese, beef, or chicken	WGR enchiladas: cheese, beef, or chicken				
Taquito		2 M/MA / 2 WGR		1 serving	2 M/MA / 2 WGR		1 serving		1 serving		1 serving		WGR taquitos @ oz ea	wGR taquitos @ oz ea				Check product documentation to determine serving size needed to provide 2 M/MA / 2 WGR.
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR						
10. Vegetable																		
Charro Beans	CM-807	1/4 c. VL		1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		#10 cans pinto beans	#10 cans pinto beans				
Seasoned Corn	CM-850	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 <i>OR</i> #10 cans				
Salsa		N/A		N/A	1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		#10 cans salsa	#10 cans salsa				
44							1 each		1 each		1 each		pc cups salsa	pc cups salsa				
11. Fruit													lbs. whole	lbs. whole				
Fresh Seasonal Fruit		N/A		N/A	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		ct.)	ct.)				
Sliced Seasonal Fruit		1/4 c. F		1/4 cup	N/A		N/A		N/A		N/A		lbs. whole (ct.)	lbs. whole (ct.)				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl]				ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													cups, lbs, each	cups, lbs, each				
Fruit Juice, Assorted					1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
12. Grain																		
Spanish Rice		N/A		N/A	1 WGR		N/A		1/2 cup		1/2 cup		lbs. WGR Spanish rice mix	Ibs. WGR Spanish rice mix				
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																		
Fruit Crisp	CM-825	N/A		N/A	NC		1 each		1 each		1 each		pans prepared Fruit Crisp	pans prepared Fruit Crisp				
Oueso		NC		2.07	NC		2.07		2.07		2.07		lhs RF chaasa sauca	lhs RF chaese sauce				Offered with taquito

1. CE:										D	aily Fo	od Prod	duction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me	nu.				ADULTS SERVED:
z. donodz.													5. Week 1, Tuesday					TOTAL SERVED:
3. MEAL PREPARATION S																		7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST			LUN0		- OTION		☐ SNAC	K				8. OFFER			☐ YES ☐ NO
				Meal	Pattern contrib		ANNING SI					I			DAY	OF SERV	/ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		h - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		1.5 M/MA		each (1 serving)	1.5 M/MA		each (1 serving)		each (1 serving)		each (1 serving)		oz each	oz each				Check manufacturer's product documentation for # meatballs needed to provide 1.5 M/MA per serving.
Meatball Sub Sandwich	CM-837	.5 M/MA		.5 oz.	.5 M/MA		.5 oz.		.5 oz.		.5 oz.		lbs. RF mozzarella cheese, shredded	lbs. RF mozzarella cheese, shredded				
		1/4 c. VR		2 oz ladle	1/4 c. VR		2 oz ladle		2 oz ladle		2 oz ladle		#10 cans spaghetti sauce	#10 cans spaghetti sauce				
		2 WGR		1 hoagie	2 WGR		1 hoagie		1 hoagie		1 hoagie		hoagie rolls, WGR, 4"	hoagie rolls, WGR, 4"				
		1 M/MA		#10 scoop	1 M/MA		#10 scoop		#10 scoop		#10 scoop		lbs. meat () OR bags chili, frozen	lbs. meat () OR bags chili, frozen				
Chili Cheese Combo	CM-814	1 M/MA		1 oz.	1 M/MA		1 oz.		1 oz.		1 oz.		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. potato rounds	lbs. potato rounds				
		2 WGR		1 each	2 WGR		1 each		1 each		1 each		cornbread @ 2 WGR	cornbread @ 2 WGR				
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR						
10. Vegetable																		
Potato Rounds		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. potato rounds	lbs. potato rounds				Offered with Meatball Sub Sandwich
Fresh Veggie Cup	CM-823	N/A		N/A	1/4 c. VR / 1/4 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw	lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw				
Sliced Fresh Vegetables		1/4 c. VA		1/4 cup	N/A		N/A		N/A		N/A		lbs. raw	lbs. raw				
11. Fruit																		
Mixed Fruit		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans mixed fruit	#10 cans mixed fruit				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)		_		
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													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-808	N/A		1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				Offered with Fresh Veggie Cup & Sliced Fresh Vegetables
Ketchup		NC		1 each	NC	-	2 each		2 each		2 each		pc packets ranch dressing	pc packets ranch dressing				Offered with Potato Rounds
Τοισιαρ		110		i Gauil	140		2 Gauil		2 GaUI		2 Gauil	l	po packets ketoliup	po packets ketoliup	1			

1. CE:										Da	aily Fo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 1, Wednesday	nu				ADULTS SERVED: TOTAL SERVED:	
3. MEAL PREPARATION S	SITE:												J. Week 1, Wednesday					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	ST			LUNC	H			□ SNAC	K				8. OFFER V	S. SERVE		☐ YES ☐ NO	
							ANNING SE								DAY (OF SERV	/ICE		I
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17	. PK	Pattern contribute 16. K-8 / 9-12 Meal Pattern Contribution		ervings, & s		n - 12th		dults/ 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	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Chicken Nuggets		1.5 M/MA / .75 WGR		4 each	2 M/MA / 2.75 M/MA 1 WGR / 1.25 WGR		5 each		7 each		7 each		chicken nuggets, WGR	chicken nuggets, WGR					_
Macaroni & Cheese		1 M/MA / .5 WGR		1/3 cup	1 M/MA / 2 M/MA .5 WGR / 1 WGR		1/3 cup		2/3 cup		2/3 cup		lbs. RF, WGR macaroni & cheese	lbs. RF, WGR macaroni & cheese				Offered with Chicken Nuggets	
		2 M/MA		1 serving	2 M/MA		1 serving		1 serving		1 serving		lbs. diced chicken <i>OR</i> lbs. sliced beef	lbs. diced chicken <i>OR</i> lbs. sliced beef				Check manufacturer's product documentation to ensure a 2 M/MA serving.	
Asian Stir Fry	CM-803	1 WGR		1/2 cup	1 WGR		1/2 cup		1/2 cup		1/2 cup		lbs. WGR noodles <i>OR</i> WGR long grain, <i>OR</i> instant <i>OR</i> parboiled brown rice	WGR noodles <i>OR</i> lbs. WGR long grain, <i>OR</i> instant <i>OR</i> parboiled brown rice					
rolan our rry	CW GGG	1/2 c. VA		1/2 cup	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		lbs. Oriental Blend vegetables, frozen	lbs. Oriental Blend vegetables, frozen					
		1 WGR		1/2 flatbread	1 WGR / 2 WGR		1/2 flatbread		1 flatbread		1 flatbread		flatbreads, WGR	flatbreads, WGR					
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR							_
10. Vegetable																			
Savory Green Beans	CM-849	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. frozen <i>OR</i> #10 cans cut green beans	lbs. frozen <i>OR</i> #10 cans cut green beans				Offered with Chicken Nuggets	_
Garden Salad		N/A		N/A	1/2 c. VDG		1 cup		1 cup		1 cup		lbs. romaine or romaine & fresh spinach salad mix	lbs. romaine or romaine & fresh spinach salad mix					
11. Fruit																			I
Apple Slices		1/2 c. F		1/2 c. F	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		bags sliced apples @ oz ea OR lbs. fresh apple slices	bags sliced apples @ oz ea <i>OR</i> lbs. fresh apple slices					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1		1		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	C/VI-022				1/2 C. F				1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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																			1
40 8511																			
13. Milk																			1
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																			1
Ketchup		NC		1 each	NC		2 each		2 each		2 each		pc packets ketchup	pc packets ketchup				Offered with Chicken Nuggets	
Ranch dressing, lowfat	CMS-808	NC		1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Garden Salad	
ivanion diessing, lowiat		INC	1	1 each	NC		1 each		1 each		1 each	1	nc packets ranch dressing	nc packets ranch dressing		1			

1. CE:										Da	ily Fo	od Prod	duction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me	enu				ADULTS SERVED:
3. MEAL PREPARATION S	SITE:												5. Week 1, Thursday					7. DATE:
4. MEAL SERVICE:		□ BREAKFAS	T			LUNC				☐ SNACI	K				8. OFFER V			□ YES □ NO
				Meal F	Pattern contribu		NNING SE		70				<u> </u>		DAY	OF SERV	ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		n - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR 2 M/MA /		1 each	2 M/MA / 2 WGR / 1/8 c. VR 2 M/MA /		1 each		1 each		1 each		WGR pizza slices; ct/case	WGR pizza slices; ct/case				
Pepperoni Pizza		2 W/MA / 2 WGR / 1/8 c. VR		1 each	2 W/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		wGR pizza slices; ct/case	tt/case				
		2 M/MA		1 serving	2 M/MA		1 serving		1 serving		1 serving		lbs. meat () <i>OR</i>	lbs. meat () <i>OR</i>				Check manufacturer's product documentation to ensure a 2 M/MA serving
		NC		1 tsp.	NC		1 tsp.		1 tsp.		1 tsp.		lbs. fajita chicken lbs. RF cheddar cheese,	lbs. fajita chicken lbs. RF cheddar cheese,				
		1 WGR		1/2 cup	1 WGR		1/2 cup		1/2 cup		1/2 cup		shredded lbs. WGR Spanish rice mix	shredded lbs. WGR Spanish rice mix				
Fiesta Bowl	CM-821	1 WGR		1 each	1 WGR		1 each		1 each		1 each		tostada bowls, WGR	tostada bowls, WGR				WGR Tostada bowl can be substituted with 1 oz WGR tortilla chips.
		1/4 c. VS		1/4 cup	1/4 c. VS		1/4 cup		1/4 cup		1/4 cup		lbs. corn, frz OR #10 cans	lbs. corn, frz OR #10 cans				TO COLUMN COMPONE
		1/4 c. VL		1/4 cup	1/4 c. VL		1/4 cup		1/4 cup		1/4 cup		#10 cans black or pinto beans, drained	#10 cans black or pinto beans, drained				
		1/4 c. VR		1/4 cup or 1 each	1/4 c. VR		1/4 cup or 1 each		1/4 cup or 1 each		1/4 cup or 1 each		#10 cans salsa	#10 cans salsa pc cups salsa				
Salad Entrée Choice		N/A		N/A]			See Sal	ad Entrée	FPR	po cupo saisa	pe cups saisa	1			
10. Vegetable																		
Seasoned Corn	CM-850	1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. corn, frz <i>OR</i> #10 cans	lbs. corn, frz OR #10 cans				Offered with pizza
Red Bell Pepper Strips OR		N/A		N/A	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. red bell peppers, fresh <i>OR</i>	lbs. red bell peppers, fresh <i>OR</i>				
Tiny Tomato Cup		. 47.1		14/1			.,2 oap		:,2 oap		.,, 2 oup		lbs. cherry OR grape tomatoes	lbs. cherry OR grape tomatoes				
11. Fruit																		
Fruity Gelatin	CM-827	1/2 c. F		3/4 cup	1/2 c. F		3/4 cup		3/4 cup		3/4 cup		#10 cans mixed fruit, drained	#10 cans mixed fruit, drained				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													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																		
	CMS-808			N/A			1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with tomatoes or red pepper strips
Ranch dressing, lowfat		NC		N/A	NC		1 each		1 each		1 each	1	pc packets ranch dressing	pc packets ranch dressing				

1. CE:										D	Daily Foo	od Pro	duction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:												ADULTS SERVED:						
3. MEAL PREPARATION	I SITE:												5. Week 1, Friday					TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFA	ST			LUN6	CH			□ SNA	ACK				8. OFFER	VS. SERVI	E:	☐ YES ☐ NO
							ANNING S	ECTION							DAY	OF SERV	VICE	· · · · · · · · · · · · · · · · · · ·
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	Meal PK	16. K-8 / 9-12 Meal Pattern Contribution		ervings, & :		h - 12th		Adults/ _a 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	g 18. # Serving	19. Serving Size							
		2 M/MA		1 each	2 M/MA		1 each		1 each		1 each		hamburger patties	hamburger patties				
Hamburger or Cheeseburger		2 WGR		1 each	2 WGR		1 each		1 each		1 each		hamburger buns, WGR	hamburger buns, WGR		1		
Crieeseburger		.5 M/MA		1 each	.5 M/MA		1 each		1 each		1 each		cheese slices, RF @ .5 oz ea	cheese slices, RF @ .5 oz ea				
		2 M/MA		#10	2 M/MA /		#10		#8 scoop	_	#8 scoop		·	lbs. meat ()		1		Check manufacturer's product documentation to
		Z IVI/IVIA		scoop	2.5 M/MA		scoop		#6 \$000		#6 SCOOP		lbs. meat ()	ibs. meat ()		 		ensure a 2 or 2.5 M/MA serving from meat.
Frito Pie	CM-824	.5 M/MA		.5 oz	.5 M/MA / 1 <i>M/MA</i>		.5 oz		1 oz.		1 oz.		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
		1 WGR		1 oz.	1 WGR /		1 oz.		2 oz.		2 oz.		lbs. WGR corn chips	lbs. WGR corn chips				
Salad Entrée Choice		N/A		N/A	2 WGR			1		See 5	Salad Entrée	FPR						
10. Vegetable		14/74		19/73						T	Salad Entree							
Cucumber Slices		1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cucumbers	lbs. cucumbers				
Baby Carrots		N/A		N/A	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. baby carrots OR	lbs. baby carrots OR		+		
11. Fruit					.,=						= 3 a p		bags baby carrots @oz ea	bags baby carrots @oz ea				
Cinnamon Applesauce	CM-815	1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans unsweetened applesauce	#10 cans unsweetened applesauce				
Cililiamon Applesauce	CIVI-015	1/4 C. F		1/4 Cup	1/2 C. F		1/2 Cup		1/2 Cup	<u> </u>	1/2 Cup		· · · · · · · · · · · · · · · · · · ·	***		+		
							_	_					ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)		4		-
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)		_		
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													cups, lbs, each	cups, lbs, each				
Fruit Juice, Assorted					1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
(Grades 9-12 Only) 12. Grain														v ·		_		
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																		
Cookie, WGR		N/A		N/A	NC		1 each		1 each		1 each		cookies, WGR	cookies, WGR		1		
Ranch dressing, lowfat	CMS-808	NC		1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Cucumber Slices and Baby Carrots
realist dressing, lowlat		140		1 each	NO		1 each		1 each		1 each		pc packets ranch dressing	pc packets ranch dressing				
Lettuce and Tomato	CM-834	NC		1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. lettuce	lbs. lettuce		 		Offered with Frito Pie
Garnish			+ -		1		 		<u> </u>	1	<u> </u>		lbs. tomato, diced	lbs. tomato, diced		+		Offered with Hamburger and Cheeseburger
Hamburger Garnish	CM-831	NC		1/4 cup	NC		1/4 cup		1/4 cup	.1	1/4 cup		lbs. lettuce lbs. tomatoes, medium, sliced	lbs. lettuce lbs. tomatoes, medium, sliced				man name get and one country of
Transpurger Gairner	OIVI-031	INC		i/- cup	INC		i/+ cup		i/+ cup		i/+ cup		gallons pickle chips	gallons pickle chips				
Mustard	1	NC	† †	1 each	NC		2 each		2 each		2 each		gallons pickle chips pc packets mustard	gallons pickle chips pc packets mustard		+		Offered with Hamburger and Cheeseburger
Ketchup		NC		1 each	NC		2 each		2 each		2 each		pc packets ketchup	pc packets ketchup				
Mayonnaiso		NC		1 each	NC		1 each	1	1 each		1 each		nc nackets mayonnaise	nc nackets mayonnaise				

1. CE:										Da	ily Foo	od Proc	luction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:	SITE:												2017-2018 Lunch Cycle Me 5. Week 2, Monday	enu				ADULTS SERVED: TOTAL SERVED: 7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNC	Н			□ SNAC	K				8. OFFER V	S. SERVE	:	□ YES □ NO	
						PL/	ANNING SE	CTION							DAY (OF SERV	ICE		
				Meal F	Pattern contribu	ution, # se	ervings, & s	erving siz	ze				20.	21.			22.		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution	17.	K - 8th	17. 9t h	n - 12th		dults/ Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Steak Fingers		1.5 M/MA / .75 WGR		3 each	2 M/MA / 1 WGR		4 each		4 each		4 each		steakfingers, WGR	steakfingers, WGR					
Breaded Pork Chop		2 M/MA / .5 WGR		1 each	2 M/MA / .5 WGR		1 each		1 each		1 each		breaded pork chops, WGR	breaded pork chops, WGR				Check WGR contribution as it may differ product.	by
Salad Entrée Choice		N/A		N/A						See Sal	ad Entrée	FPR							
10. Vegetable																			
Mashed Potatoes		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. potato granules	lbs. potato granules					
Carrot Coins	CM-806	1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. frz. OR #10 cans carrots	lbs. frz. OR #10 cans carrots					
11. Fruit																			
Strawberries & Bananas	CM-855	1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. strawberries, frozen, sliced lbs. bananas, fresh (100-120 ct.)	lbs. strawberries, frozen, sliced lbs. bananas, fresh (100-120 ct.)					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	0,11 022				1/2 0.7				1 cach		1 cuch		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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																			
Roll		2 WGR		1 each	2 WGR		1 each		1 each		1 each		rolls @ 2 WGR each	rolls @ 2 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																		Officer desirth Ottoball Finance	
Cream Gravy		NC		2 oz.	NC		2 oz.		2 oz.		2 oz.		oz. cream gravy mix	oz. cream gravy mix				Offered with Steak Fingers	
Brown Gravy		NC		2 oz.	NC		2 oz.		2 oz.		2 oz.		oz. brown gravy mix	oz. brown gravy mix				Offered with Breaded Pork Chop	

1. CE:										Da	aily Foo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Mer 5. Week 2, Tuesday	nu				ADULTS SERVED:
3. MEAL PREPARATION S						_												7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST			LUNC	CH <mark>anning s</mark>	ECTION		☐ SNAC	K				8. OFFER			☐ YES ☐ NO
	1			Meal	Pattern contrib				ize						DAT	OF SER\	VICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17	. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		h - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		2 M/MA		ea (1 serving)	2 M/MA		ea (1 serving)		ea (1 serving)		ea (1 serving)		meatballs @ oz. ea	oz. ea				Check manufacturer's product documentation for # meatballs needed to provide 2 M/MA per serving.
Spaghetti Bowl	CM-853	1 WGR		#8 scoop	1 WGR		#8 scoop		#8 scoop		#8 scoop		lbs. spaghetti, WGR	lbs. spaghetti, WGR				
		1/4 c. VR		4 oz ladle or 1 serving	1/4 c. VR		4 oz ladle or 1 serving	r	4 oz ladle or 1 serving		4 oz ladle or 1 serving		#10 cans spaghetti sauce <i>OR</i> lbs. frozen meatsauce	#10 cans spaghetti sauce OR lbs. frozen meatsauce				Check manufacturer's product documentation to verify VR contribution.
French Bread Pizza		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		slices French bread pizza, WGR	slices French bread pizza, WGR				
Salad Entrée Choice		N/A		N/A		1	1	1		See Sa	lad Entrée	FPR				1		
10. Vegetable																		
Garden Salad		N/A		N/A	1/2 c. VDG		1 cup		1 cup		1 cup		lbs. romaine or romaine & fresh spinach salad mix	lbs. romaine or romaine & fresh spinach salad mix				
California Blend Vegetables		1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. California veg. blend, frz	lbs. California veg. blend, frz				
Marinara sauce		N/A		N/A	1/2 c. VR		3 oz or 1 each		3 oz or 1 each		3 oz or 1 each		#10 cans marinara or pc cups @ oz ea	#10 cans marinara or pc cups @ oz ea				Offered with French Bread Pizza
11. Fruit																		
Fruit Cup	CM-826	1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans diced peaches #10 cans mixed fruit bs. apples (125-138 ct.)	#10 cans diced peaches #10 cans mixed fruit bs. apples (125-138 ct.)				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	OM OLL				1/ 2 0. /				1 caen		1 cucii		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													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					1 WGR /													Offered with Spaghetti Bowl
Breadstick(s)		1 WGR		1 each	2 WGR		1 each		2 each		2 each		breadsticks @ 1 WGR each	breadsticks @ 1 WGR each				onord mar opagnota bom
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																		
Choc or Vanilla Pudding		N/A		N/A	NC		1/2 cup		1/2 cup		1/2 cup		#10 cans RF pudding	#10 cans RF pudding				
Ranch dressing, lowfat	CMS-808	N/A		N/A N/A	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing				Offered with Garden Salad

1. CE:										Da	ily Foo	od Prod	luction Record for Food-Based	I - On-Site Production				6. STUDENTS SERVED:_	
2. SCHOOL:													2017-2018 Lunch Cycle Mer 5. Week 2, Wednesday	nu				ADULTS SERVED:	
3. MEAL PREPARATION S	SITE:																	7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNC				☐ SNAC	K				8. OFFER \			☐ YES	□ NO
				Meal F	Pattern contribu		ANNING SE ervings. & s								DAY	OF SERV	ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th	_	h - 12th		dults/ 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. CON	IMENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Boneless Chicken Wings		2 M/MA / 1 WGR		5 each	2 M/MA / 1 WGR		5 each		5 each		5 each		boneless chicken wings, WGR	boneless chicken wings, WGR					
Texas Chili	CM-859	2 M/MA /		8 oz	2 M/MA /		8 oz		8 oz		8 oz		lbs. ground () <i>OR</i>	lbs. ground () <i>OR</i>				Check meal pattern contribution per serving. Check VR contribution	
		3/8 c. VR		ladle	3/8 c. VR		ladle		ladle		ladle		bags chili, frozen (lb. ea)	bags chili, frozen (lb. ea)					
Salad Entrée Choice		N/A		N/A						See Sal	ad Entrée	FPR							
10. Vegetable																			
Celery Sticks		1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. celery, fresh, trimmed	lbs. celery, fresh, trimmed					
Carrot Sticks		1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. whole or baby carrots	lbs. whole or baby carrots					
11. Fruit																			
Orange Smiles	CM-841	1/2 c. F		1 orange	1/2 c. F		1 orange		1 orange		1 orange		lbs. fresh oranges (113-138 ct.)	lbs. fresh oranges (113-138 ct.)					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	C/VI-822				1/2 C. 1				1 each		1 euch		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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																			
Multigrain Chips		N/A		N/A	1 WGR		N/A		1 pkg.		1 pkg.		pkg. WGR chips @ 1 oz ea	pkg. WGR chips @ 1 oz ea				Offered with Boneless Chic	cken Wings
Cornbread		2 WGR		1 each	2 WGR		1 each		1 each		1 each		cornbread @ 2 WGR	cornbread @ 2 WGR				Offered with Texas Chili	
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																			
Brownie		N/A		N/A	NC		1 each		1 each		1 each		brownies or ounces mix (WGR)	brownies or ounces mix (WGR)					
Ranch dressing, lowfat	CMS-808	NC		1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Celery Sticks	and Carrot Sticks
				1 each			1 each		1 each		1 each		pc packets ranch dressing	pc packets ranch dressing					

1. CE:										Da	ily Fo	od Prod	uction Record for Food-Base	d - On-Site Production				6. STUDENTS SERV	'ED:
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 2, Thursday	enu				ADULTS SERVED: TOTAL SERVED:	
3. MEAL PREPARATION S	ITE:				_								5: 1155K <u>2, 1114.542</u>					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	ST.			LUNCI				☐ SNAC	K				8. OFFER \	/S. SERVE	:	☐ YES	NO
	1						NNING SE								DAY	OF SERV	ICE	1	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16 M	ern contribu 6. K-8 / 9-12 Meal Pattern Contribution		K - 8th		re n - 12th		dults/ 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. C	OMMENTS
9. Meat/Meat Alternate			18. # 19. Se Servings Siz	erving ze		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
		1 M/MA .5 WGR	#3 sco 1 ea	ор	1 M/MA .5 WGR		#30 scoop 1 each		#30 scoop 1 each		#30 scoop 1 each		lbs. meat ()taco shells, WGR	lbs. meat () taco shells, WGR				Check manufacturer's ensure a 1 oz. M/MA s	product documentation to serving is provided.
Mexican Combo Plate	CM-839	.25 M/MA	.25	oz .2	25 M/MA		.25 oz		.25 oz		.25 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded					
INIEXICATI COMBO Flate	CIVI-039	.5 M/MA / .5 WGR	1 ea	ach .	.5 M/MA / 1 M/MA .5 WGR / 1WGR		1 each		2 each		2 each		tamales (beef, pork, or chicken)	tamales (beef, pork, or chicken)					
		N/A	N/		1 WGR		N/A		1/2 cup		1/2 cup		lbs. WGR Spanish rice mix	lbs. WGR Spanish rice mix					
Chicken Quesadilla		2 M/MA / 2 WGR	1 sei		2 M/MA / 2 WGR		1 serving		1 serving		1 serving		quesadillas, WGR	quesadillas, WGR					
Salad Entrée Choice		N/A	N/	/A						See Sa	lad Entrée	FPR							
10. Vegetable																			
Mexicali Corn	CM-838	N/A	N/	'A 1	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		lbs. corn, frz OR #10 cans	lbs. corn, frz <i>OR</i> #10 cans					
Refried Beans		1/4 c. VL	1/4	cup 1	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		#10 cans refried beans OR bags dehydrated beans @lbs./bag	#10 cans refried beans <i>OR</i> bags dehydrated beans @lbs./bag					
Salsa		1/4 c. VR	1/4	cup 1	1/4 c. VR		1/4 cup 1 each		1/4 cup 1 each		1/4 cup 1 each		#10 cans salsa pc cups salsa	#10 cans salsa pc cups salsa					
11. Fruit																			
Sliced Peaches		1/4 c. F	1/4	cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans sliced peaches	#10 cans sliced peaches					
									-				ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	5,11, 522				2, 2 0. ,				2 0007		2 00011		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													cups, lbs, each	cups, lbs, each					
Fruit Juice, Assorted (Grades 9-12 Only)				1	1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
12. Grain		N1/A		(A	4.14.65		11/4		4.00		4.00		# WCD C l	# MCD C				Offered with Chicken	Quesadilla
Spanish Rice		N/A	N/	/A	1 WGR		N/A		1/2 cup		1/2 cup		lbs. WGR Spanish rice mix	lbs. WGR Spanish rice mix					
13. Milk																			
Unflavored 1%		1/2 pint	1 ea	ach	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 ea	ach	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																			
Lettuce and Tomato Garnish	CM-834	NC	1/4	cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. lettuce	lbs. lettuce				-	

1. CE:									Da	aily Foo	od Prod	uction Record for Food-Based	I - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:												2017-2018 Lunch Cycle Mer 5. Week 2, Friday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	ITE:											•					7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	т		LUNC	CH			☐ SNAC	K				8. OFFER \	/S. SERVE	i:	□ YES □ NO
					PLA	ANNING SE	ECTION							DAY	OF SERV	ICE	
			Meal I	Pattern contrib	ution, # se	ervings, & s	erving si	ze				20	24				
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17.	K - 8th		n - 12th	A La	Adults/ 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
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Popcorn Chicken		1.5 M/MA / .5 WGR	10 pieces	2 M/MA / 1 WGR		pieces (1 serving)		pieces (1 serving)		pieces (1 serving)		pieces popcorn chicken, WGR	pieces popcorn chicken, WGR				Check product documentation to determine number of pieces to provide 2 M/MA / 1 WGR contribution.
Sloppy Joe Sandwich	CM-851	2 M/MA	#8 scoop	2 M/MA		#8 scoop		#8 scoop		#8 scoop		lbs. sloppy joe filling OR ground beef	lbs. sloppy joe filing OR ground beef				Check product documentation to ensure a 2 M/MA serving is provided.
cioppy dee danamen		2 WGR	1 each	2 WGR		1 each		1 each		1 each		hamburger buns, WGR	hamburger buns, WGR				
Salad Entrée Choice		N/A	N/A						See Sa	lad Entrée	FPR						
10. Vegetable																	
Broccoli Bites <i>OR</i> Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		lbs. broccoli florets	lbs. broccoli florets				
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. oven fries	lbs. oven fries				
11. Fruit																	
Fresh Seasonal Fruit		N/A	N/A	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. whole (ct.)	lbs. whole (ct.)				
Sliced Seasonal Fruit		1/4 c. F	1/4 cup	N/A		N/A		N/A		N/A		lbs. whole (ct.)	lbs. whole (ct.)				
												ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822			1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	C/VI-OZZ			1/ 2 0. 1				1 Euch		1 Euch		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
												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																	
Roll		2 WGR	1 each	2 WGR		1 each		1 each		1 each		rolls @ 2 WGR each	rolls @ 2 WGR each				Offered with Popcorn Chicken
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-808	NC	1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				Offered with Broccoli Bites
IZ-t-b		NO	1 Gauli	NO		O '		1 cacii		O		po packets fation diessing	po packets lately				Offered with Popcorn Chicken and Oven Fries

1. CE:										Da	ily Foo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 3, Monday	nu				ADULTS SERVED:	
3. MEAL PREPARATION S	SITE:												•					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNC				☐ SNAC	K				8. OFFER \	/S. SERVE	:	☐ YES ☐ NO	
	T			NA 1 F	Detterm enviolen		ANNING SI					ı			DAY	OF SERV	ICE	T	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17	. PK	Pattern contribution 16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		n - 12th		dults/ 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	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Breaded Drumstick		2 M/MA / .75 WGR		1 each	2 M/MA / .75 WGR		1 each		1 each		1 each		drumsticks, WGR breaded	drumsticks, WGR breaded					
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR		1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		wGR pizza slices; ct/case	tt/case					
Pepperoni Pizza		2 M/MA / 2 WGR / 1/8 c. VR		1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		wGR pizza slices; ct/case	wGR pizza slices; ct/case					
Salad Entrée Choice		N/A		N/A						See Sal	ad Entrée	FPR							
10. Vegetable																			
Baby Carrots <i>OR</i> Carrots		1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. baby <i>OR</i> whole carrots <i>OR</i> bags baby carrots @oz each	lbs. baby <i>OR</i> whole carrots <i>OR</i> bags baby carrots @oz each					
Seasoned Corn	CM-850	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					
11. Fruit																			
Fresh Grapes		N/A		N/A	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. grapes or pkg. @oz ea	lbs. grapes or pkg. @oz ea					
Sliced Grapes		1/4 c. F		1/4 cup	N/A		N/A		N/A		N/A		lbs. grapes, RTU	lbs. grapes, RTU					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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																			
Texas Toast Triangle / Texas Toast		N/A		N/A	.75 WGR / 1.75 WGR		1/2 each		1 each		1 each		WGR Texas toast slices	WGR Texas toast slices				Offered with Breaded Drumstick	
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-808	NC		1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing	gallons ranch dressing				Offered with Baby Carrots	
Cookie WGP		NI/A		n each	NC		1 each		1 each		1 each		pc packets ranch dressing	pc packets ranch dressing	1				
LOOKIE VVISK	i	■ IN/A		IN/A	INC.	1	I L HACD		LHACD		LEACH	ī	COOKIES WIGH	COOKIES WICH	•			1	

1. CE:										D	aily Fo	od Prod	uction Record for Food-Based	I - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Mer	nu				ADULTS SERVED:
													5. Week 3, Tuesday					TOTAL SERVED:
3. MEAL PREPARATION S	SITE:																	7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST			LUNG				☐ SNAC	CK				8. OFFER			☐ YES ☐ NO
				NA 1 1	D-44		ANNING S					1			DAY	OF SERV	/ICE	T
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	Pattern contribe 16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		h - 12th		Adults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Crispy Tacos	CM-819	2.5 M/MA / 1 WGR		2 each	2.5 M/MA / 1 WGR		2 each		2 each		2 each		lbs. meat () lbs. RF cheddar cheese, shredded WGR taco shells	lbs. meat () lbs. RF cheddar cheese, shredded WGR taco shells				Check manufacturer's product documentation to ensure a 2 M/MA serving from meat.
		2 M/MA		#10 scoop	2 M/MA / 2.5 M/MA		#10 scoop		#8 scoop		#8 scoop	,	lbs. meat ()	lbs. meat ()				Check manufacturer's product documentation to ensure a 2 or 2.5 M/MA serving from meat.
Frito Pie	CM-824	.5 M/MA		.5 oz	.5 M/MA / 1 M/MA		.5 oz		1 oz		1 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
		1 WGR		1 oz	1 WGR / 2 WGR		1 oz		2 oz		2 oz		Ibs. WGR corn chips	lbs. WGR corn chips				
Salad Entrée Choice		N/A		N/A			•		1	See Sa	lad Entrée	FPR						
10. Vegetable																		
Fresh Veggie Cup	CM-823	N/A		N/A	1/4 c. VR / 1/4 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw	lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw				
Sliced Fresh Vegetables		1/4 c. VA		1/4 cup	N/A		N/A		N/A		N/A		lbs. raw	lbs. raw		1		
Charro Beans	CM-807	1/4 c. VL		1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		#10 cans pinto beans	#10 cans pinto beans		1		
							1/4 cup		1/4 cup		1/4 cup		#10 cans salsa	#10 cans salsa		1		
Salsa		N/A		N/A	1/4 c. VR		1 each		1 each	Ī	1 each		pc cups salsa	pc cups salsa				
11. Fruit																		
													ea. red apples, fresh, 125-138 ct.,	ea. red apples, fresh, 125-138 ct.,				
Apple-Pineapple D'Lite	CM-801	N/A		N/A	1/2 c. F		1 each		1 each		1 each		ea. green apples, fresh, 125-138 ct., unpeeled	ea. green apples, fresh, 125-138 ct., unpeeled				
													#10 cans pineapple rings	#10 cans pineapple rings		<u> </u>		
Sliced Fruit Choice	1	1/4 c. F		1/4 cup	N/A		N/A		N/A		N/A		lbs. or #10 cans	lbs. or #10 cans		 	<u> </u>	
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(0,4400) 11 0/)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)		₩	 '	
													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																		
Spanish Rice					1 WGR		N/A		1/2 cup		1/2 cup		lbs. WGR Spanish rice mix	Ibs. WGR Spanish rice mix				Offered with Crispy Tacos
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 Lettuce and Tomato	CM-834	NC		1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. lettuce	lbs. lettuce				
Garnish Rapph drapping lowfet	CMS-808	NO		1 oz	NO		1 oz		1 oz		1 oz		lbs. tomato, diced gallons ranch dressing	lbs. tomato, diced gallons ranch dressing		+	 	Offered with Fresh Veggie Cup & Sliced Fresh
Ranch dressing, lowfat		NC	1	1 oach	NC	1	1 oach	1	1 oach	1	1 oach		ne packete ranch drossing	no nookata ranah drassina	1	1	1	Vegetables

1. CE:										Da	ily Foo	od Proc	duction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:													2017-2018 Lunch Cycle Mei 5. Week 3, Wednesday	nu				ADULTS SERVED:	
3. MEAL PREPARATION S	SITE:												J. Week J, Wednesday					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNC				☐ SNAC	K				8. OFFER V	/S. SERVE	:	☐ YES ☐ NO	-
							NNING SE								DAY	OF SERV	/ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	Pattern contribute 16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		n - 12th		dults/ 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	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Lasagna	CM-833	1.5 M/MA / 1 WGR .5 M/MA		1 each .5 oz	1.5 M/MA / 1 WGR .5 M/MA		1 each .5 oz		1 each .5 oz		1 each .5 oz		lasagna rolls, WGR lbs. RF mozz cheese, shredded	lasagna rolls, WGR lbs. RF mozz cheese, shredded					
Ravioli	CM-844	2 M/MA / 1 WGR		3 each	2 M/MA / 1 WGR		3 each		3 each		3 each		ravioli, WGR	ravioli, WGR					
Stuffed Shells	CM-856	2 M/MA / 1 WGR		2 each	2 M/MA / 1 WGR		2 each		2 each		2 each		stuffed shells, WGR	stuffed shells, WGR					
Chicken Nuggets		1 M/MA / .75 WGR		4 each	2 M/MA / 2.75 M/MA 1 WGR / 1.25 WGR		5 each		7 each		7 each		chicken nuggets, WGR	chicken nuggets, WGR					
Salad Entrée Choice		N/A		N/A	-,		1			See Sa	lad Entrée	FPR			ı		I		
10. Vegetable																			
Mashed Potatoes		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. potato granules	lbs. potato granules				Offered with Chicken Nuggets	
Garden Salad		1/4 c. VDG		1/2 cup	1/2 c. VDG		1 cup		1 cup		1 cup		lbs. romaine or romaine & fresh spinach salad mix	lbs. romaine or romaine & fresh spinach salad mix					
Tuscan Vegetables	CM-861	N/A		N/A	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		lbs. Italian veg. blend, frz	lbs. Italian veg. blend, frz					
11. Fruit																			
Pears		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans pears, sliced, diced, <i>OR</i>	#10 cans pears, sliced, diced, OR halved					
									-				ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
, ,,													ea. whole bananas (100-120 ct.) cups, lbs, each	ea. whole bananas (100-120 ct.) 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																			
Roll		N/A		N/A	2 WGR		1 each		1 each		1 each		rolls @ 2 WGR each	rolls @ 2 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-808	NC		1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				Offered with Garden Salad	
Ketchun		NC		1 each	NC		2 each		2 each		2 each		nc packets ketchin	nc packets ketchup		1		Offered with Chicken Nuggets	

1. CE:									Da	ily Fo	od Prod	luction Record for Food-Base	d - On-Site Production				6. STUDENTS SERV	ED:
2. SCHOOL:												2017-2018 Lunch Cycle Me 5. Week 3, Thursday	nu				ADULTS SERVED: TOTAL SERVED:	
3. MEAL PREPARATION S	ITE:											o. Hook o, Thanbady					7. DATE:	
4. MEAL SERVICE:		□ BREAKFAS	т		LUNC				☐ SNAC	K				8. OFFER \			☐ YES	□ NO
			Meal	Pattern contrib		NNING SE		70						DAY	OF SERV	ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th	_	h - 12th		dults/ 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. C	OMMENTS
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
		2 M/MA	1 each	2 M/MA	Corvingo	1 each	Converge	1 each	Corvingo	1 each		hamburger patties	hamburger patties					
Hamburger or Cheeseburger		2 WGR	1 each	2 WGR		1 each		1 each		1 each		hamburger buns, WGR	hamburger buns, WGR					
		.5 M/MA	1 each	.5 M/MA		1 each		1 each		1 each		cheese slices, RF @ .5 oz ea	cheese slices, RF @ .5 oz ea					
Hot Dog		2 M/MA 2 WGR	1 each	2 M/MA 2 WGR		1 each		1 each		1 each		frankfurters hot dog buns, WGR	frankfurters hot dog buns, WGR					
Salad Entrée Choice		N/A	N/A		1		•	I.	See Sal	lad Entrée	FPR			1		I		
10. Vegetable																		
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. oven fries	lbs. oven fries					
Baby Carrots <i>OR</i> Carrots		1/4 c. VR	1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. baby <i>OR</i> whole carrots <i>OR</i> bags baby carrots @oz each	lbs. baby <i>OR</i> whole carrots <i>OR</i> bags baby carrots @oz each					
11. Fruit																		
Orange Smiles	CM-841	1/2 c. F	1 orange	1/2 c. F		1 orange		1 orange		1 orange		lbs. fresh oranges (113-138 ct.)	lbs. fresh oranges (113-138 ct.)					
								_				ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822			1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)				I								ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
												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																		
Hamburger Garnish	CM-831	NC	1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. lettuce lbs. tomatoes, medium, sliced gallons pickle chips	lbs. lettuce lbs. tomatoes, medium, sliced gallons pickle chips				Offered with Hamburg	er and Cheeseburger
Mustard		NC	1 each	NC		2 each		2 each		2 each		pc packets mustard	pc packets mustard					
Ketchup		NC	1 each	NC		2 each		2 each		2 each		pc packets ketchup	pc packets ketchup					
Mayonnaise		NC	1 each	NC		1 each		1 each		1 each		pc packets mayonnaise	pc packets mayonnaise				Offered with Hamburg	
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC		1 oz		1 oz		1 oz]	gallons ranch dressing	gallons ranch dressing				Offered with Baby Car	rots
			1 each		1	1 each	I	1 each	l	1 each	1	nc packets ranch dressing	nc packets ranch dressing	1	1	1		

1. CE:									Da	ily Fo	od Produ	uction Record for Food-Based	- On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:												2017-2018 Lunch Cycle Mer 5. Week 3, Friday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	ITE:																7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST		LUNC		CCTION	[☐ SNAC	K				8. OFFER			□ YES □ NO
			Meal	Pattern contrib		NNING SE		ize						DAY	OF SERV	ICE	1
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		h - 12th		dults/ 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
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		2 M/MA	2 oz	2 M/MA		2 oz		2 oz		2 oz		lbs. pulled pork	lbs. pulled pork				Check manufacturer's product documentation to ensure a 2 M/MA contribution is served.
Pulled Pork Sliders	CM-843	2 WGR	2 sliders or 1 each	2 WGR		2 sliders or 1 each		2 sliders or 1 each		2 sliders or 1 each		slider buns OR ———— hamburger buns, WGR	slider buns <i>OR</i> hamburger buns, WGR				chould a 2 MMM contribution to served.
		2 M/MA / 1 WGR	1 each	2 M/MA / 1 WGR		1 each		1 each		1 each		chicken patties, breaded WGR	chicken patties, breaded WGR				
Chicken Parmesan	CM-812	.5 M/MA	.5 oz	.5 M/MA		.5 oz		.5 oz		.5 oz		lbs. RF mozzarella cheese,	lbs. RF mozzarella cheese,				-
		1/2 c. VR	4 oz.	1/2 c. VR		4 oz.		4 oz.		4 oz. ladle		#10 cans spaghetti sauce	#10 cans spaghetti sauce				Check manufacturer's product documentation to verify VF contribution.
Salad Entrée Choice		N/A	ladle N/A			ladle	<u> </u>	ladle	See Sal	lad Entrée	FPR				I		on a ballon.
10. Vegetable																	
Coleslaw	CM-816	1/4 c. VO	1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cabbage, green, shredded OR lbs. cabbage mix	lbs. cabbage, green, shredded OR				Offered with Pulled Pork Sliders
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG		1 cup		1 cup		1 cup		lbs. romaine or romaine & fresh spinach salad mix	lbs. romaine or romaine & fresh spinach salad mix				Offered with Chicken Parmesan
Savory Green Beans	CM-849	1/4 c. VO	1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. frozen <i>OR</i> #10 cans cut	lbs. frozen <i>OR</i> #10 cans cut green beans				
11. Fruit																	
Pineapple, chilled		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans pineapple tidbits	#10 cans pineapple tidbits				
												ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822			1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)		_		
(Grades 9-12 Only)				J, = \$1.1								ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
												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																	
Multigrain Chips		N/A	N/A	1 WGR		N/A		1 pkg.		1 pkg.		pkg. WGR chips @ 1 oz ea	pkg. WGR chips @ 1 oz ea				Offered with Pulled Pork Slider
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR		1 each		2 each		2 each		breadsticks @ 1 WGR ea	breadsticks, WGR @ 1 oz. ea				Offered with Chicken Parmesan
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-808	NC	1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Garden Salad
nanch diessing, lowiat		NC	1 each	INC		1 each		1 each		1 each	1	pc packets ranch dressing	pc packets ranch dressing				

1. CE:									Da	ily Foo	od Produ	uction Record for Food-Based	- On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:						_						2017-2018 Lunch Cycle Men 5. Week 4, Monday	u				ADULTS SERVED: TOTAL SERVED:	
3. MEAL PREPARATION S	ITE:											5. 1155K 1, 1161142,					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	ST		LUNCH				☐ SNAC	K				8. OFFER \	/S. SERVE	:	□ YES □	NO
			Maali	Dattara aantrib		NING SE								DAY	OF SERV	ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	Pattern contribution 16. K-8 / 9-12 Meal Pattern Contribution	17. K -		-	h - 12th		dults/ 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. COMM	ENTS
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # 19 Servings	9. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Corn Dog		2 M/MA / 2 WGR	1 regular or 6 mini	2 M/MA / 2 WGR		regular or 6 mini		1 regular or 6 mini		1 regular or 6 mini		poultry corn dogs, WGR, @ oz each	poultry corn dogs, WGR, @ oz each					
Oven Roasted Chicken		2.5 M/MA	1 each	2.5 M/MA	1	1 each		1 each		1 each		chicken drumsticks @ oz each	chicken drumsticks @ oz each					
Salad Entrée Choice		N/A	N/A			•			See Sal	ad Entrée	FPR					•		
10. Vegetable																		
Tater Tots		1/4 c. VS	1/4 cup	1/2 c. VS	1	/2 cup		1/2 cup		1/2 cup		lbs. tater tots	lbs. tater tots				Offered with Corn Dog	
Broccoli Bites <i>OR</i> Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG	1	/2 cup		1/2 cup		1/2 cup		lbs. broccoli florets	lbs. broccoli florets				Offered with Oven Roasted Ch	iicken
Baked Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1	/2 cup		1/2 cup		1/2 cup		#10 cans baked beans	#10 cans baked beans					
11. Fruit																		
Apple-Pineapple D'Lite	CM-801	N/A	N/A	1/2 c. F	1	1 each		1 each		1 each		ea. red apples, fresh, 125-138 ct., unpeeled ea. green apples, fresh, 125-138 ct., unpeeled #10 cans pineapple rings	ea. red apples, fresh, 125-138 ct., unpeeled ea. green apples, fresh, 125-138 ct., unpeeled #10 cans pineapple rings					
Sliced Fruit Choice		1/4 c. F	4/4	N/A	-	N/A		N/A		N/A								
Sliced Fruit Choice		1/4 C. F	1/4 cup	IN/A		IN/A		IN/A		IN/A		lbs. or #10 cans	lbs. or #10 cans					
						-						ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.)	ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.)		-			
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		-		1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole brananas (100-120 ct.)					
(Brades 9-12 Only)												cups, lbs, each	cups, lbs, each					
Fruit Juice, Assorted				1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
12. Grain																		
Roll		2 WGR	1 each	2 WGR	1	1 each		1 each		1 each		rolls @ 2 WGR each	rolls @ 2 WGR each				Offered with Oven Roasted Ch	icken
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1	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	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	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	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	2 each		2 each		2 each		pc packets ketchup	pc packets ketchup				Offered with Corn Dog and Tat	ter Tots
Mustard		NC	1 each	NC	2	2 each		2 each		2 each		pc packets mustard	pc packets mustard				Offered with Corn Dog	
Ranch dressing, lowfat	CMS-808	NC	1 oz 1 each	NC	. —	1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				Offered with Broccoli Bites	

1. CE:										Da	aily Fo	od Produ	uction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 4, Tuesday	nu				ADULTS SERVED: TOTAL SERVED:
3. MEAL PREPARATION S	ITE:												J. Week 4, Tuesday					7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST T			LUNC				☐ SNAC	K				8. OFFER V	/S. SERVE	1	☐ YES ☐ NO
				Moal I	Pattern contribu		NNING SE		70						DAY (OF SERV	/ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		n - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		1 M/MA		#30	1 M/MA /		#30		#16		#16		lbs. meat ()	lbs. meat ()				Check product documentation to ensure a 1 M/MA serving is provided.
Nachos Grande	CM-840	1 M/MA		scoop 3 oz ladle	2 M/MA 1 M/MA / 1.25 M/MA		scoop 3 oz ladle		scoop 4 oz ladle		scoop 4 oz ladle		lbs. RF cheese sauce	lbs. RF cheese sauce				Must use cheese sauce that credits as 3 oz = 1 M/MA
		1 WGR		1 oz	1 WGR / 2 WGR		1 oz		2 oz		2 oz		lbs. WGR tortilla chips	lbs. WGR tortilla chips				
													lbs. meat ()	lbs. meat ()				Other veg. include:
Taco Soup	CM-857	2 M/MA / 1/2 c. VA		1 cup	2 M/MA / 1/2 c. VA		1 cup		1 cup		1 cup		#10 cans beans ()	#10 cans beans ()				
0.1.15.7.7.01.3				N1/A						0 0-	 	EDD	#10 cans other vegetables	#10 cans other vegetables		'		
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR						
10. Vegetable													#10 cans refried beans <i>OR</i>	#10 cans refried beans <i>OR</i>				Offered with Nachos Grande
Refried Beans		1/4 c. VL		1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		bags dehydrated beans @lbs./bag	bags dehydrated beans @lbs./bag				
Salsa		1/4 c. VR		1/4 cup	1/4 c. VR		1/4 cup 1 each		1/4 cup 1 each		1/4 cup 1 each		#10 cans salsa pc cups salsa	#10 cans salsa pc cups salsa				
Tiny Tomato Cup OR		1/4 c. VR		1/4 0.00	1/2 c. VR								, ,	' '		_		
Sliced Tomatoes				1/4 cup			1/2 cup		1/2 cup		1/2 cup		lbs. cherry or grape tomatoes	lbs. cherry or grape tomatoes		<u> </u>		
Cucumber Slices		1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cucumbers	lbs. cucumbers				
11. Fruit																		
Peaches		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans sliced OR diced peaches	#10 cans sliced OR diced peaches				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	au 222				1/0 5				١, ,		١,,		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													cups, lbs, each	cups, lbs, each		<u> </u>		
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																		
Cornbread		2 WGR		1 each	2 WGR		1 each		1 each		1 each		cornbread @ 2 WGR each	cornbread @ 2 WGR each				Offered with Taco Soup
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																		
Lime Sherbet Cup		N/A		N/A	NC		1 each		1 each		1 each		lime sherbet cups	lime sherbet cups				
Lettuce and Tomato Garnish	CM-834	NC		1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. lettuce lbs. tomato, diced	lbs. lettuce lbs. tomato, diced				Offered with Nachos Grande
Ranch dressing, lowfat	CMS-808	NC		1 oz 1 each	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each	-	gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				Offered with Tiny Tomato Cup and Cucumber Slices
			1	i Gauil		1	i cacii		ı cacıl		ı cacıl		po paonoto ration dicooning	po pacificio faticit di coollig	1			

1. CE:										Da	aily Foo	od Prod	uction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me	nu				ADULTS SERVED:
3. MEAL PREPARATION	SITE:												5. Week 4, Wednesday					TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST			LUNCH	Н			□ SNAC	K				8. OFFER \	VS. SERVE		☐ YES ☐ NO
							NNING SI								DAY	OF SERV	/ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17	Meal 7. PK	Pattern contribution 16. K-8 / 9-12 Meal Pattern Contribution				h - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Chicken Sandwich		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each	, , ,	1 each		WGR breaded chicken patties OR grilled chicken patties WGR hamburger buns	WGR breaded chicken patties OR grilled chicken patties WGR hamburger buns				
X-Treme Burrito	CM-862	2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		WGR beef and bean burritos	WGR beef and bean burritos				
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR						
10. Vegetable																		
Oven Fries		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. oven fries	lbs. oven fries				Offered with Chicken Sandwich
Seasoned Corn	CM-850	1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. corn, frz <i>OR</i> #10 cans	lbs. corn, frz <i>OR</i> #10 cans				Offered with X-treme Burrito
Salsa		1/4 c. VR		1/4 cup	1/4 c. VR	-	1/4 cup 1 each		1/4 cup 1 each		1/4 cup 1 each		#10 cans salsa pc cups salsa	#10 cans salsa pc cups salsa				Offered with X-treme Burrito
Fresh Veggie Cup	CM-823	N/A		N/A	1/4 c. VR / 1/4 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw	lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw				
Sliced Fresh Vegetables		1/4 c. VA		1/4 cup	N/A		N/A		N/A		N/A		lbs. raw	lbs. raw				
11. Fruit																		
Mandarin Oranges		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans mandarin oranges	#10 cans mandarin oranges				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)		1		
(Grades 9-12 Only)					-, - ,,								ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)		1 '		
													cups, lbs, each	cups, lbs, each				
Fruit Juice, Assorted					1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
(Grades 9-12 Only) 12. Grain																		
12. Oram																		
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		1		
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																		
Lettuce and Tomato													lbs. lettuce	lbs. lettuce				Offered with X-Treme Burrito
Garnish	CM-834	NC		1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. tomato, diced	lbs. tomato, diced		+		
Ranch dressing, lowfat	CMS-808	NC		1 oz	NC	-	1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Fresh Veggie Cup and Sliced Fresh Vegetables
Ketchup		NC	1	1 each 1 each	NC	+ +	1 each 2 each		1 each 2 each		1 each 2 each		pc packets ranch dressing pc packets ketchup	pc packets ranch dressing pc packets ketchup		 		Offered with Oven Fries
Mayonnaise		NC		1 each	NC		1 each		1 each		1 each		pc packets mayonnaise	pc packets mayonnaise				Offered with Chicken Sandwich

1. CE:										Da	ily Foo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 4, Thursday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	SITE:																	7. DATE:
4. MEAL SERVICE:		□ BREAKFAS	Т			LUNC	CH		[□ SNAC	K				8. OFFER \	/S. SERVE	Ŀ	□ YES □ NO
							ANNING SE								DAY	OF SERV	/ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17	Meal F	Pattern contribution 16. K-8 / 9-12 Meal Pattern Contribution		ervings, & s		r - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		2 M/MA		1 serving	2 M/MA		1 serving		1 serving		1 serving		lbs. meat ()	lbs. meat ()				Check manufacturer's product documentation to verify serving size needed to provide a 2 M/MA
Asian Bowl	CM-802	1 WGR		1/2 cup	1 WGR		1/2 cup		1/2 cup		1/2 cup		lbs. WGR long grain brown rice OR	lbs. WGR long grain brown rice OR NGR rice brown instant				contribution.
		1 WGR / 1/2 c. VA		1 each	1 WGR / 1/2 c. VA		1 each		1 each		1 each		lbs. WGR rice, brown, instant WGR vegetable egg rolls	lbs. WGR rice, brown, instant WGR vegetable egg rolls				
Salisbury Steak		2 M/MA		1 each	2 M/MA		1 each		1 each		1 each		salisbury steaks	salisbury steaks				
Salad Entrée Choice		N/A		N/A						See Sal	ad Entrée	FPR						
10. Vegetable																		
Roasted Potatoes		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. frozen potatoes	lbs. frozen potatoes				Offered with Salisbury Steak
Garden Salad		N/A		N/A	1/2 c. VDG		1 cup		1 cup		1 cup		lbs. romaine or romaine & fresh spinach salad mix	lbs. romaine or romaine & fresh spinach salad mix				
11. Fruit													·					
Fruity Gelatin	CM-827	1/2 c. F		3/4 cup	1/2 c. F		3/4 cup		3/4 cup		3/4 cup		#10 cans mixed fruit, drained	#10 cans mixed fruit, drained				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	au 000				4/0 5								ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													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																		Officered with Callishour Ottack
Biscuit		2 WGR		1 each	2 WGR		1 each		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each				Offered with Salisbury Steak
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																		
Brown Gravy		NC		2 oz	NC		2 oz		2 oz		2 oz		oz. gravy mix	oz. gravy mix				Offered with Salisbury Steak
Ranch dressing, lowfat	CMS-808	N/A		N/A	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Garden Salad
=	1		l	N/A	Ī	1	1 each	l	1 each		1 each	l	nc packets ranch dressing	nc packets ranch dressing	1		1	

1. CE:										Da	ily Fo	od Prod	duction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 4, Friday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	SITE:												J. Week 4, I Huay					7. DATE:
4. MEAL SERVICE:		□ BREAKFAS	ST .			LUNC				☐ SNAC	K				8. OFFER \			☐ YES ☐ NO
				Meal F	Pattern contribu		NNING SE		ize			l e	<u> </u>		DAY	OF SERV	ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		PK	16. K-8 / 9-12 Meal Pattern Contribution		(- 8th		n - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR		1 each	2 M/MA / 2 WGR / 1/8 c. VR 2 M/MA /		1 each		1 each		1 each		WGR pizza slices; ct/case	WGR pizza slices; ct/case				
Pepperoni Pizza		2 M/MA / 2 WGR / 1/8 c. VR		1 each	2 W/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		wGR pizza slices; ct/case	t/case				
		1 M/MA		3 slices	1 M/MA		3 slices		3 slices		3 slices		lbs. turkey ham @ .5 oz slices	lbs. turkey ham @ .5 oz slices				
Ham and Cheese Melt	CM-830	1 M/MA		2 slices	1 M/MA		2 slices		2 slices		2 slices		slices RF cheese @ .5 oz each	slices RF cheese @ .5 oz each				
		2 WGR		1 each	2 WGR		1 each		1 each		1 each		buns @ 2 WGR each	buns @ 2 WGR each				
Salad Entrée Choice		N/A		N/A				ı	ı.	See Sal	ad Entrée	FPR				1	1	
10. Vegetable																		
Baby Carrots		N/A		N/A	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. baby carrots <i>OR</i> bags baby carrots @oz ea	lbs. baby carrots OR bags baby carrots @oz ea				
Crunchy Broccoli Salad	CM-820	1/8 c. VR / 3/8 c. VDG		1/2 cup	1/8 c. VR / 3/8 c. VDG		1/2 cup		1/2 cup		1/2 cup		lbs. broccoli, fresh, raw spears OR florets lbs. carrots, fresh, raw lbs. tomatoes, fresh, raw	lbs. broccoli, fresh, raw spears OR florets lbs. carrots, fresh, raw lbs. tomatoes, fresh, raw				
11. Fruit																		
Fresh Seasonal Fruit		N/A		N/A	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. whole (ct.)	lbs. whole (ct.)				
Sliced Seasonal Fruit		1/4 c. F		1/4 cup	N/A		N/A		N/A		N/A		lbs. whole (ct.)	lbs. whole (ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.)	ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.) cups, lbs, each	ea. whole bananas (100-120 ct.) cups, lbs, each				
Fruit Juice, Assorted					1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
(Grades 9-12 Only) 12. Grain																		
Multigrain Chips		N/A		N/A	1 WGR		N/A		1 pkg.		1 pkg.		pkq. WGR chips @ 1 oz ea	pkg. WGR chips @ 1 oz ea				Offered with Ham and Cheese Melt
13. Milk									F 1 5		F - 5-		rigitite trips to the					
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																		
Brownie		N/A		N/A	NC		1 each		1 each		1 each		brownies or ounces mix (WGR)	brownies or ounces mix (WGR)				
	CMS-808			N/A			1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Baby Carrots
Ranch dressing, lowfat		N/A		N/A	NC		1 each		1 each		1 each		pc packets ranch dressing	pc packets ranch dressing				

1. CE:										Da	ily Foo	od Prod	duction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 5, Monday	enu				ADULTS SERVED:	
3. MEAL PREPARATION S			_												0. 05550.1	(C. CEDVE		7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	I			LUNC	H Anning Se	ECTION		☐ SNAC	K				8. OFFER V	OF SERVE		☐ YES ☐ NO	
				Meal I	Pattern contribu				ze						DATE	JF JEK			
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution	17.	K - 8th	17. 9tl	h - 12th		dults/ 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	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Country Fried Steak OR Country Fried Steak Strips		1.5 M/MA / .75 WGR		3 each (strips)	2 M/MA / 1 WGR		1 each	-	1 each		1 each		patties, beef, WGR breaded strips, beef, WGR breaded	patties, beef, WGR breaded strips, beef, WGR breaded					
"Your School" Meatloaf	CM-863	2 M/MA		1 each	2 M/MA		1 each		1 each		1 each		slices meatloaf	slices meatloaf				Check product documentation to ensure a 2 M/N serving is provided.	1A
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR							
10. Vegetable																			
Mashed Potatoes		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. potato granules	lbs. potato granules					
Breaded Okra OR		N/A		N/A	1/2 c. VO / 2 WGR		1 cup		1 cup		1 cup		lbs. okra, WGR breaded	lbs. okra, WGR breaded					
Roasted Okra	CM-846	N/A		N/A	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. okra, sliced, frozen	lbs. okra, sliced, frozen					
11. Fruit																			
Strawberry Cup		1/2 c. F		1/2 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		strawberry cups @ oz ea	strawberry cups @ oz ea					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	C/VI-022				1/2 C. 1				1 each		1 euch		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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																			
Roll		2 WGR		1 each	2 WGR		1 each		1 each		1 each		rolls @ 2 WGR each	rolls @ 2 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																			
Cream Gravy		NC		2 oz	NC		2 oz		2 oz		2 oz		oz. cream gravy mix	oz. cream gravy mix				Offered with Country Fried Steak	

Signature 18	1. CE:									Da	ily Foc	od Proc	luction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
Mark Mark Mark Mark Mark Mark Mark Mark	2. SCHOOL:												•	enu				
Proof law Proo	3. MEAL PREPARATION SI	ITE:											o. Week e, Tuesday					7. DATE:
Proof the part Proo	4. MEAL SERVICE:		☐ BREAKFAS	Т		[☐ SNAC	K							☐ YES ☐ NO
Proof load Russian	1				Moal F	Pattorn contribu			70		1				DAY (OF SERV	ICE	
No.	Food Item		Pattern	17.		16. K-8 / 9-12 Meal Pattern						Servings	Total Amount Planned	Actual Amount Prepared	Servings		Leftover	23. COMMENTS
Ment & Charles 1.5 MAM	9. Meat/Meat Alternate			18. # Servings	19. Serving Size					18. # Servings								
Ment & Cheese Chalupus Maria A Cheese Chalupus Second Second				- conninge				- cominge	-	g-								
Cristages MARC 2 Carb 1 VigS 2 Carb 1 VigS 2 Carb 1 VigS 2 Carb 2			1.5 M/MA			1.5 M/MA							lbs. meat ()	lbs. meat ()				M/MA contribution is provided.
Color		CM-836	.5 M/MA		.5 oz	.5 M/MA	.5 oz		.5 oz		.5 oz		•	*				
Second Provided			1 WGR		2 each	1 WGR	2 each		2 each		2 each		WGR chalupa shells	WGR chalupa shells				
1.	Enchiladas	or			2 each		2 each		2 each		2 each							
Signature 18	Salad Entrée Choice		N/A		N/A					See Sal	ad Entrée	FPR						
Search 14 C V 1	10. Vegetable																	
Care Course Care	Salsa		1/4 c. VR		1/4 cup	1/4 c. VR	1/4 cup		1/4 cup		1/4 cup		#10 cans salsa	#10 cans salsa				
Refield Beams					·		L		1 each				pc cups salsa	pc cups salsa				
Refried Bears 14 c. V. 12 c. V. 13 c. V. 14 c.	Zesty Cucumbers	CM-864	1/4 c. VO		1/4 cup	1/2 c. VO	1/2 cup		1/2 cup		1/2 cup							
Roy Applesauce CM-947 14 c. F	Refried Beans		1/4 c. VL		1/4 cup	1/2 c. VL	1/2 cup		1/2 cup		1/2 cup		bags dehydrated beans @	bags dehydrated beans @				
Fresh Fruit Bowl Grades 9-12 Only CM-822	11. Fruit																	
Fresh Fruit Bowl Grades 9-12 Only 1/2 c. F	Rosy Applesauce	CM-847	1/4 c. F		1/4 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup		#10 cans unsweetened applesauce	#10 cans unsweetened applesauce				
Cardian 1/2 c. F													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Composition	Fresh Fruit Bowl								. .				ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
Fruit Juice, Assorted (Grades 9-12 Only) Spanish Rice N/A N/A 1/2 c, F 1/4 c, F	(Grades 9-12 Only)	CM-822				1/2 c. F			1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
A													cups, lbs, each	cups, lbs, each				
Spinish Rice N/A N/A 1 WGR 1 WGR 1/2 cup 1/2 c	(Grades 9-12 Only)					1/2 c. F			4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk 13. Milk 14. Milk 15. Milk 15. Milk 16.																		
Unflavored 1%	•		N/A		N/A	1 WGR	N/A		1/2 cup		1/2 cup		Ibs. WGR Spanish Rice	Ibs. WGR Spanish Rice				
Fat-Free Unflavored 1/2 pint 1 each 1/2 pint 1 each 1 ea	13. Milk																	
Fat-Free Chocolate Tat-Free	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 Strawberry Rate Free Strawberry Rate Free Strawberry Rate Rate Rate Rate Rate Rate Rate Rate			1/2 pint		1 each								'	·				
14. Other/Condiments 1						-	h						,			ļ		
Lettuce and Tomato Gamish NC NC 1/4 cup NC	Fat-Free Strawberry					1/2 pint	1 each		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
Garnish CM-834 NC 1/4 cup NC 1/4 cup 1	14. Other/Condiments																	
bs. tomato, diced lbs. tomato, diced		CM-834	NC		1/4 cup	NC	1/4 cup		1/4 cup		1/4 cup							
	Janiion												lbs. tomato, diced	lbs. tomato, diced				Revised 05-03-2017

1. CE:									Da	ily Foo	od Proc	duction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:												2017-2018 Lunch Cycle Me 5. Week 5, Wednesday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	SITE:											o. Week o, Wearlesday					7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST		LUNC			l l	☐ SNAC	K				8. OFFER			□ YES □ NO
			Meal F	Pattern contrib		NNING SE		ize						DAY	OF SERV	VICE	<u> </u>
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		h - 12th		dults/ 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
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Chicken Tenders		2 M/MA / 1 WGR	pieces (1 serving)	2 M/MA / 1 WGR		pieces (1 serving)		pieces (1 serving)		pieces (1 serving)		pieces, chicken, frozen, WGR	pieces, chicken, frozen, WGR				Check manufacturer's product documentation to determin number of pieces needed to provide 2 M/MA/1WGR contribution.
		2 M/MA	1 each	2 M/MA		1 each		1 each		1 each		hamburger patties	hamburger patties				
Hamburger or Cheeseburger		2 WGR	1 each	2 WGR		1 each		1 each		1 each		hamburger buns, WGR	hamburger buns, WGR				
· ·		.5 M/MA	1 each	.5 M/MA		1 each		1 each		1 each		cheese slices, RF @ .5 oz ea	cheese slices, RF @ .5 oz ea				
Salad Entrée Choice		N/A	N/A				•		See Sal	ad Entrée	FPR					•	
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	lbs. broccoli florets				
Sweet Potato Fries		1/4 c. VR	1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. sweet potato fries	lbs. sweet potato fries				
11. Fruit																	
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans mixed fruit	#10 cans mixed fruit				
												ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM 022			1/2 - E				1 000%		1 2226		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	CM-822			1/2 c. F				1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)]
												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				75 WOD /													Office durith Ohishaa Taadhaa
Texas Toast Triangle / Texas Toast		N/A	N/A	.75 WGR / 1.75 WGR		1/2 each		1 each		1 each		WGR Texas toast slices	WGR Texas toast slices				Offered with Chicken Tenders
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																	
Crispy Cereal Treat	CM-818	N/A	N/A	NC		1 each		1 each		1 each		lbs. rice cereal	lbs. rice cereal				
Cream Gravy		NC	2 oz	NC		2 oz		2 oz		2 oz		oz. cream gravy mix	oz. cream gravy mix				Offered with Chicken Tenders
												lbs. lettuce	lbs. lettuce				Offered with Hamburger and Cheeseburger
Hamburger Garnish	CM-831	NC	1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. tomatoes, medium, sliced	lbs. tomatoes, medium, sliced				
												gallons pickle chips	gallons pickle chips				
Mustard		NC	1 each	NC		2 each		2 each		2 each		pc packets mustard	pc packets mustard				
Ketchup		NC	1 each	NC		2 each		2 each		2 each		pc packets ketchup	pc packets ketchup				
Mayonnaise		NC	1 each	NC		1 each		1 each		1 each]	pc packets mayonnaise	pc packets mayonnaise		1	1	Offered with Hamburger and Cheeseburger

1. CE:										Da	ily Fo	od Prod	uction Record for Food-Based	d - On-Site Production				6. STUDENTS SE	RVED:
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 5, Thursday	nu				ADULTS SERVED:	
3. MEAL PREPARATION S	SITE:												5. 1155K 5, 1114K 544K					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	T			LUNC				☐ SNAC	K				8. OFFER \			☐ YES _	DNO
	I			Meal F	Pattern contribu		NNING SI		70						DAY	OF SERV	ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		n - 12th		dults/ 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
		1.5 M/MA			1.5 M/MA								lbs. chicken, diced, cooked	lbs. chicken, diced, cooked					
Chicken Spaghetti	CM-813	1 WGR		1 cup	1 WGR		1 cup		- 1 cup		1 cup		lbs. WGR spaghetti noodles	lbs. WGR spaghetti noodles					
omonon opagnom	OW OTO	.25 M/MA		Гоар	.25 M/MA		Гоар		Гоар		Гоар		lbs. RF mozzarella cheese, shredded	lbs. RF mozzarella cheese, shredded					
		.25 M/MA			.25 M/MA								slices RF American cheese @ .5 oz each	slices RF American cheese @ .5 oz each					
Cheese Pizza		2 M/MA / 2 WGR / 1/8 c. VR		1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		WGR pizza slices; ct/case	tt/case					
Pepperoni Pizza		2 M/MA / 2 WGR / 1/8 c. VR		1 each	2 M/MA / 2 WGR / 1/8 c. VR		1 each		1 each		1 each		WGR pizza slices; ct/case	tt/case					
Salad Entrée Choice		N/A		N/A						See Sal	ad Entrée	FPR							
10. Vegetable													lbs. romaine or romaine & fresh	lbs. romaine or romaine & fresh					
Garden Salad		1/4 c. VDG		1/2 cup	1/2 c. VDG		1 cup		1 cup		1 cup		spinach salad mix	spinach salad mix					
Carrots		1/4 c. VR		1/4 cup	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. OR #10 cans carrots	lbs. <i>or</i> #10 cans carrots					
11. Fruit													bags sliced apples @ oz ea <i>OR</i>	bags sliced apples @ oz ea <i>OR</i>					
Apple Slices		1/2 c. F		1/2 c. F	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. fresh apple slices	lbs. fresh apple slices					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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					1 WGR /													Offered with Chicke	en Spaghetti
Breadstick(s)		1 WGR		1 each	2 WGR		1 each		2 each		2 each		breadsticks @ 1 WGR each	breadsticks @ 1 WGR each					opag
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-808	NC		1 oz	NC		1 oz		1 oz		1 oz	-	gallons ranch dressing	gallons ranch dressing				Offered with Garde	n Salad
			1	1 each		1	1 each		1 each		1 each		pc packets ranch dressing	pc packets ranch dressing	Ì				

1. CE:	2. SCHOOL: 2017-2018 Lunch Cycle Menu ADULTS														6. STUDENTS SERVED:		
2. SCHOOL:												2017-2018 Lunch Cycle Mer 5. Week 5, Friday	nu				ADULTS SERVED:
3. MEAL PREPARATION S	SITE:											J. Week J, I Hday					7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST		LUNCH				☐ SNAC	K				8. OFFER			☐ YES ☐ NO
	1	I	Moal	Pattern contrib	PLANNI			izo			<u> </u>			DAY	OF SERV	/ICE	I
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8			h - 12th		dults/ 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
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # 19. S Servings S	Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Shrimp Poppers OR		.5 M/MA / .5 WGR	1/2 cup (1.5 oz)	1 M/MA / 1 WGR	1	cup 3 oz)		1 cup (3 oz)		1 cup (3 oz)		lbs. WGR shrimp poppers	lbs. WGR shrimp poppers				Check product documentation to verify serving size for 1 M/MA contribution.
Fish Sticks		1 M/MA / .5 WGR	2 sticks	2 M/MA / 1.25 WGR	4 s	sticks		4 sticks		4 sticks		sticks, fish, WGR @ oz ea	sticks, fish, WGR @ oz ea				Check product documentation to verify serving size for 2 M/MA contribution.
Macaroni & Cheese		1 M/MA / .5 WGR	1/3 cup	1 M/MA / 2 M/MA .5 WGR / 1 WGR	1/3	3 cup		2/3 cup		2/3 cup		lbs. RF, WGR macaroni & cheese	lbs. RF, WGR macaroni & cheese				Offered with Shrimp Poppers and Fish Sticks
		2 M/MA	1 serving	2 M/MA	1 se	erving		1 serving		1 serving		lbs. chopped BBQ or pulled pork	lbs. chopped BBQ or pulled pork				Check product documentation to determine portion size to provide 2 M/MA contribution.
BBQ on a Bun	CM-804	2 WGR	1 each	2 WGR	1 6	each		1 each		1 each		WGR hamburger buns	WGR hamburger buns				Size to provide 2 liveway contained for.
Salad Entrée Choice		N/A	N/A						See Sa	lad Entrée	FPR						
10. Vegetable																	
Coleslaw	CM-816	1/4 c. VO	1/4 cup	1/2 c. VO	1/2	2 cup		1/2 cup		1/2 cup		lbs. cabbage, green, shredded OR lbs. cabbage mix	lbs. cabbage, green, shredded OR				
Savory Green Beans	CM-849	1/4 c. VO	1/4 cup	1/2 c. VO	1/2	2 cup		1/2 cup		1/2 cup		lbs. frozen <i>OR</i> #10 cans cut green beans	lbs. frozen <i>OR</i> #10 cans cut green beans				
11. Fruit																	
Orange Smiles	CM-841	1/2 c. F	1 orange	1/2 c. F	1 0	range		1 orange		1 orange		lbs. fresh oranges (113-138 ct.)	lbs. fresh oranges (113-138 ct.)				
												ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822			1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	C/VI-DZZ			1/2 0.1				1 Euch		1 euch		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
												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 6	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 6	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																	
Ketchup		NC	1 each	NC	2 (each		2 each		2 each		pc packets ketchup	pc packets ketchup				Offered with Shrimp Poppers or Fish Sticks
Tartar Sauce		NC	1 each	NC	+ + + + + + + + + + + + + + + + + + + +	each		1 each		1 each		pc packets tartar sauce	pc packets tartar sauce				Offered with Shrimp Poppers or Fish Sticks

1. CE:									Daily Fo	od Prod	luction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:	TOTAL AL PREPARATION SITE:															ADULTS SERVED:
3. MEAL PREPARATION	SITE:										5. Week 6, Monday					TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST		LUNC	H			☐ SNACK				8. OFFER	VS. SERV	E:	☐ YES ☐ NO
	_					NNING SI							DAY	OF SER	VICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution		ervings, & s		size th - 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
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # 19. Serving Servings Size							
		1.5 M/MA /	3 each	2 M/MA /		4 each		4 each	4 each		steakfingers @ oz each	steakfingers @ oz each				May substitue chicken or fish products for steakfingers; check product documentation for
		.75 WGR 1/4 c. VS	1/4 cup	1 WGR 1/2 c. VS		1/2 cup		1/2 cup	1/2 cup		lbs. oven fries	lbs. oven fries		+-		contribution.
Texas Basket	CM-858	2 WGR	1 each	2 WGR		1 each		1 each	1 each		rolls, WGR @ 2 oz each	rolls, WGR @ 2 oz each		+		-
		NC NC	2 oz	NC NC		2 oz		2 oz	2 oz		oz. gravy mix	oz. gravy mix		+		-
		2 M/MA	1 each	2 M/MA		1 each		1 each	1 each					+		
Hamburger or						1		=	1 each		hamburger patties	hamburger patties		+		4
Cheeseburger		2 WGR .5 M/MA	1 each	2 WGR		1 each		1 each			hamburger buns, WGR	hamburger buns, WGR		 		-
Salad Entrée Choice		.5 M/MA	1 each N/A	.5 M/MA		1 each		1 each	1 each See Salad Entrée	FPR	cheese slices, RF @ .5 oz ea	cheese slices, RF @ .5 oz ea				
10. Vegetable		IN/A	IV/A						Oce Calad Entree							
Oven Fries		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup	1/2 cup		lbs. oven fries	lbs. oven fries				Offered with Hamburger and Cheeseburger
Fresh Veggie Cup	CM-823	N/A	N/A	1/4 c. VR / 1/4 c. VO		1/2 cup		1/2 cup	1/2 cup		lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw	lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw				
Sliced Fresh Vegetables		1/4 c. VA	1/4 cup	N/A		N/A		N/A	N/A		lbs. raw	lbs. raw				
11. Fruit																
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup	1/2 cup		#10 cans mixed fruit	#10 cans mixed fruit				
						·					ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
								1			ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)		-		1
Fresh Fruit Bowl (Grades 9-12 Only)	CM-822			1/2 c. F		_		1 each	1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)		-		†
(Brades 9-12 Only)														+		1
											cups, lbs, each	cups, lbs, each				
Fruit Juice, Assorted				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		<u> </u>		
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																
Hamburger Garnish	CM-831	NC	1/4 cup	NC		1/4 cup		1/4 cup	1/4 cup		lbs. lettuce lbs. tomatoes, medium, sliced gallons pickle chips	lbs. lettuce lbs. tomatoes, medium, sliced gallons pickle chips				Offered with Hamburger and Cheeseburger
Mustard		NC	1 each	NC		2 each		2 each	2 each		pc packets mustard	pc packets mustard				
Ketchup		NC	1 each	NC		2 each		2 each	2 each		pc packets ketchup	pc packets ketchup				
Mayonnaise		NC	1 each	NC		1 each		1 each	1 each		pc packets mayonnaise	pc packets mayonnaise				Offered with Hamburger and Cheeseburger
Ranch dressing, lowfat	CMS-808	NC	1 oz	NC		1 oz		1 oz	1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Fresh Veggie Cup and Sliced Fresh Vegetables
1	1	1	1 each	I	1	1 each	1	1 each	1 each	1	pc packets ranch dressing	pc packets ranch dressing		1	1	-

1. CE:	·														6. STUDENTS SERVED:		
2. SCHOOL:												2017-2018 Lunch Cycle Mer 5. Week 6, Tuesday	าน				ADULTS SERVED:
3. MEAL PREPARATION S	ITE:																7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST		LUNC				☐ SNAC	K				8. OFFER \			☐ YES ☐ NO
	PLANNING SEC Meal Pattern contribution, # servings, & ser							••						DAY	OF SER\	/ICE	I
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		n - 12th		dults/ 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
9. Meat/Meat Alternate			18. # 19. Serving Servings Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		1.5 M/MA	#20 scoop	1.5 M/MA		#20 scoop	J	#20 scoop	J	#20 scoop		lbs. meat ()	lbs. meat ()			Check product documentation to ensure a 1.5 M/MA serving.
Tex-Mex Stack	CM-860	.5 M/MA	.5 oz	.5 M/MA		.5 oz		.5 oz		.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
		1 WGR	1 oz	1 WGR		1 oz		1 oz		1 oz		lbs. WGR corn chips lbs. chicken fajita meat	lbs. WGR corn chips lbs. chicken fajita meat				Check product documentation to ensure a 2 M/MA
Chicken Fajitas	CM-811	2 M/MA 2 WGR	1 serving 2 each	2 M/MA 2 WGR		1 serving 2 each		1 serving 2 each		1 serving 2 each		lbs. onion/pepper blend tortillas, WGR, 6 inch	lbs. onion/pepper blend tortillas, WGR, 6 inch				serving.
Salad Entrée Choice		N/A	N/A	2	1	2 000	l l	2 000	See Sa	ad Entrée	FPR	totalide, v. e.t., e ii.e			1		
10. Vegetable																	
Charro Beans	CM-807	1/4 c. VL	1/4 cup	1/2 c. VL		1/2 cup		1/2 cup		1/2 cup		#10 cans pinto beans	#10 cans pinto beans				
Tiny Tomato Cup		N/A	N/A	1/2 c. VR		1/2 cup		1/2 cup		1/2 cup		lbs. cherry or grape tomatoes	lbs. cherry or grape tomatoes				
Salsa		1/4 c. VR	1/4 cup	1/4 c. VR		1/4 cup 1 each		1/4 cup 1 each		1/4 cup 1 each		#10 cans salsa pc cups salsa	#10 cans salsa				
11. Fruit																	
Hot Cinnamon Apples	CM-832	1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans sliced apples	#10 cans sliced apples				
												ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822			1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)				3, 2, 3, 1,								ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
Finit Tribe Assembled												cups, lbs, each	cups, lbs, each				
Fruit Juice, Assorted (Grades 9-12 Only) 12. Grain				1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
		N1/4	N1/4	1 14/60		N1/4		1/2		1/2		lle a MCD Chanigh nice min	lled WCD Couniel wine with				
Spanish Rice		N/A	N/A	1 WGR		N/A		1/2 cup		1/2 cup		lbs. WGR Spanish rice mix	lbs. WGR Spanish rice mix				
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																	
Lettuce and Tomato Garnish	CM-834	NC	1/4 cup	NC		1/4 cup		1/4 cup		1/4 cup		lbs. lettuce lbs. tomato, diced	lbs. lettuce lbs. tomato, diced				
Ranch dressing, lowfat	CMS-808	N/A	N/A N/A	NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				Offered with Tiny Tomato Cup

1. CE:										Da	aily Foo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:	
2. SCHOOL:													2017-2018 Lunch Cycle Mei 5. Week 6, Wednesday	nu				ADULTS SERVED:	
3. MEAL PREPARATION S	ITE:												•					7. DATE:	
4. MEAL SERVICE:		□ BREAKFAS	Т		l	LUNC				☐ SNAC	K				8. OFFER V	S. SERVE	!	□ YES □ NO	
							ANNING SI								DAY	OF SERV	ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17	. PK	Pattern contribute 16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		r - 12th		dults/ 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	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Chicken Alfredo	CM-809	1.5 M/MA .5 M/MA 1 WGR	Converge	3/4 cup	1.5 M/MA .5 M/MA 1 WGR	Corringe	3/4 cup	Corvinge	3/4 cup	Corvingo	3/4 cup		lbs. chicken, diced, cooked lbs. RF mozzarella cheese, shredded lbs. WGR penne pasta	lbs. chicken, diced, cooked lbs. RF mozzarella cheese, shredded lbs. WGR penne pasta					
Calzone		2 M/MA / 2 WGR / 1/4 c. VR		1 regular or 3 mini	2 M/MA / 2 WGR / 1/4 c. VR		1 regular or 3 mini		1 regular or 3 mini		1 regular or 3 mini		calzones <i>OR</i> mini calzones, WGR	calzones <i>OR</i> mini calzones, WGR					
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR							
10. Vegetable																			
Tuscan Vegetables	CM-861	1/4 c. VA		1/4 cup	1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		lbs. Italian veg. blend, frz	lbs. Italian veg. blend, frz					
Garden Salad		1/4 c. VDG		1/2 cup	1/2 c. VDG		1 cup		1 cup		1 cup		lbs. romaine or romaine & fresh spinach salad mix	lbs. romaine or romaine & fresh spinach salad mix					
Marinara sauce		N/A		N/A	1/2 c. VR		3 oz or 1 each		3 oz or 1 each		3 oz or 1 each		#10 cans marinara or pc cups @ oz ea	#10 cans marinara or pc cups @ oz ea				Offered with Calzone	
11. Fruit														62 8d					
Peaches		1/4 c. F		1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		#10 cans sliced OR diced peaches	#10 cans sliced OR diced peaches					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	5,11, 022				1, 2 0. 1				2 000//		2 000//		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													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																			
Breadstick(s)		1 WGR		1 each	1 WGR / 2 WGR		1 each		2 each		2 each		breadsticks @ 1 WGR each	breadsticks @ 1 WGR each				Offered with Chicken Alfredo	
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																			
Cookie, WGR		N/A		N/A	NC		1 each		1 each		1 each		cookies, WGR	cookies, WGR					
Ranch dressing, lowfat	CMS-808	NC		1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with Garden Salad	

·														6. STUDENTS SERVED:					
2. SCHOOL:	5. Week 6, Thursday TO L PREPARATION SITE:															ADULTS SERVED:			
3. MEAL PREPARATION S	SITE:												5. Week 6, Thursday					7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	ST			LUNC	Н			☐ SNAC	K				8. OFFER	VS. SERVE			NO
						PLA	NNING SE	CTION							DAY	OF SERV	ICE		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	Meal F	Pattern contribute 16. K-8 / 9-12 Meal Pattern Contribution		ervings, & s		ize h - 12th		dults/ 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. COMM	MENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
				4 slices			4 slices		4 slices		4 slices		slices RF American cheese @ .5 oz each	slices RF American cheese @ .5 oz each					
Grilled Cheese Sandwich	CM-829	2 M/MA / 2 WGR		2 slices	2 M/MA / 2 WGR		2 slices		2 slices		2 slices		slices bread @ 1 WGR per slice	slices bread @ 1 WGR per slice					
				1 each			1 each		1 each		1 each		grilled cheese sandwiches, WGR	grilled cheese sandwiches, WGR					
		2 M/MA		8 oz ladle	2 M/MA		8 oz ladle		8 oz ladle		8 oz ladle		lbs. chicken or turkey, diced, cooked	lbs. chicken or turkey, diced, cooked				Check product documentation needed to provide 2 M/MA po	
Country Pot Pie	CM-817	1/2 c. VA			1/2 c. VA				_				lbs. mixed vegetables, frozen	lbs. mixed vegetables, frozen					
		2 WGR		1 each	2 WGR		1 each		1 each		1 each		biscuits @ 2 WGR each	biscuits @ 2 WGR each					
Salad Entrée Choice		N/A		N/A						See Sa	lad Entrée	FPR							
10. Vegetable																			
Broccoli Bites		N/A		N/A	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		lbs. broccoli florets	lbs. broccoli florets					
Fresh Veggie Cup	CM-823	N/A		N/A	1/4 c. VR / 1/4 c. VO		1/2 cup		1/2 cup		1/2 cup		lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw	lbs. cherry tomatoes <i>OR</i> red pepper strips lbs. squash, zucchinni, raw <i>OR</i> cucumbers, raw					
Sliced Fresh Vegetables		1/4 c. VA		1/4 cup	N/A		N/A		N/A		N/A		lbs. raw	lbs. raw					
11. Fruit																			
Snowball Salad	CM-852	1/2 c. F		#6 scoop	1/2 c. F		#6 scoop		#6 scoop		#6 scoop		#10 cans mandarin oranges #10 cans pineapple chunks <i>OR</i>	#10 cans mandarin oranges #10 cans pineapple chunks <i>OR</i>					
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
Fresh Fruit Bowl]		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
(Grades 9-12 Only)	CM-822				1/2 c. F				1 each		1 each		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)					
													cups, lbs, each	cups, lbs, each					
Fruit Juice, Assorted					1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted					
12. Grain																			
Multigrain Chips		N/A		N/A	1 WGR		1 pkg.		1 pkg.		1 pkg.		pkg. WGR chips @ 1 oz ea	pkg. WGR chips @ 1 oz ea				Offered with Grilled Cheese S	Sandwich
13. Milk							1 3		1 3										
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-808	NC		1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing				Offered with all fresh vegetab	ole items

1. CE:		Daily Food Production Record for Food-Based - On-Site Production 6. STUDENTS SERVED:														6. STUDENTS SERVED:		
2. SCHOOL:													2017-2018 Lunch Cycle Me 5. Week 6, Friday	enu				ADULTS SERVED: TOTAL SERVED:
3. MEAL PREPARATION S	SITE:												3. Week 0, I Huay					7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNC	Н			☐ SNACK	(8. OFFER V	S. SERVE	:	□ YES □ NO
							ANNING S						<u> </u>		DAY (F SERV	ICE	
				Meal	Pattern contrib	ution, # se	ervings, & s	serving size	e			Total	20.	21.	Actual		22.	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution	17. I	K - 8th	17. 9th	- 12th	17. Ad A La (Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
		1.5 M/MA / .5 WGR		10 pieces	2 M/MA / 1 WGR		pieces (1 serving)		pieces (1 serving)		pieces (1 serving)		pieces WGR popcorn chicken	pieces WGR popcorn chicken				Check product documentation to ensure a 2 M/MA / 1 WGR contribution.
"Mascot" Chicken Bowl		.5 WGR N/A		N/A	NC		1 tsp.		1 tsp.		1 tsp.		lbs. RF cheddar cheese,	lbs. RF cheddar cheese,				
Popcorn Chicken (PK)	CM-835	N/A		N/A	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		shredded lbs. potato granules	shredded lbs. potato granules				
ropcom Chicken (FK)		N/A		N/A	1/4 c. VS		1/4 cup		1/4 cup		1/4 cup		lbs. corn, frz OR #10 cans	lbs. corn, frz OR #10 cans				
		N/A		N/A	NC		1/4 cup		1/4 cup		1/4 cup		oz. gravy mix	oz. gravy mix				
Roast Beef Sandwich	CM-845	2 M/MA		#8 scoop	2 M/MA		#8 scoop		#8 scoop		#8 scoop		lbs. sliced beef	lbs. sliced beef				Check product documentation to ensure a 2 M/MA contribution.
	0111 0 10	2 WGR		1 each	2 WGR		1 each		1 each		1 each		hoagie rolls, WGR, 4"	hoagie rolls, WGR, 4"				contribution.
Salad Entrée Choice		N/A		N/A			ı			See Sala	ad Entrée	FPR						
10. Vegetable																		Offered with Roast Beef Sandwich &
Mashed Potatoes		1/4 c. VS		1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		lbs. potato granules	lbs. potato granules				Popcorn Chicken (PK)
Savory Green Beans	CM-849	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				
11. Fruit																		
Apple Slices		1/2 c. F		1/2 c. F	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		bags sliced apples @ oz ea <i>OR</i> lbs. fresh apple slices	bags sliced apples @ oz ea <i>OR</i> bags slices				
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)	C/VI-UZZ				1/2 0.1				1 euch		1 Euch		ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													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																		Officer durith Managet Chicken Bourd
Roll		N/A		N/A	2 WGR		1 each		1 each		1 each		rolls @ 2 WGR each	rolls @ 2 WGR each				Offered with Mascot Chicken Bowl
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																		
Brown Gravy		NC		2 oz.	NC		2 oz.		2 oz.		2 oz.		oz. brown gravy mix	oz. brown gravy mix				Offered with Roast Beef Sandwich
Ketchup		NC		1 each	NC		2 each		2 each		2 each		pc packets ketchup	pc packets ketchup				Offered with Popcorn Chicken (PK)

·														6. STUDENTS SERVED:				
2. SCHOOL:	E: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE:																ADULTS SERVED: TOTAL SERVED:	
3. MEAL PREPARATION	SITE:												J. Week,	-				7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST							☐ SNA	CK							□ YES □ NO
	1			Meal	Pattern contrib		ANNING S					T			DAY	OF SERV	/ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		. PK	16. K-8 / 9-12 Meal Pattern Contribution		K - 8th		h - 12th		Adults/ a 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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
			3.			3.		J.		J								
																—		
Salad Entrée Choice		N/A		N/A						See Sa	l alad Entrée	FPR				Ь		
10. Vegetable		1,47.		1471														
																\vdash		
11. Fruit																		
TI. TTUIL																		
														<u> </u>		\vdash		
		1										1				₩		
													ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl	CM-822				1/2 c. F				1 each		1 each		ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)				
(Grades 9-12 Only)													ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)				
													cups, lbs, each	cups, lbs, each				
Fruit Juice, Assorted					1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
(Grades 9-12 Only) 12. Grain													v ·	v ·				
0																		
																┿		
13. Milk		4/0 : 4		4 1	4/0 : 4		4 1		4 .		4 .		4/0 : 40/ // 1 1	4/0 : 4 40/				
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	1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk		ــــــ		
Fat-Free Strawberry					1/2 pint		1 each		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk		$oxed{oxed}$		
14. Other/Condiments																		
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