

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Monday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

2024-2025 Grab-n-Go Cold Lunch Menu

PLANNING SECTION													DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8/9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Nacho Dippers	CM-552		1 M/MA	1 each	1 M/MA	1 each		1 each		1 each		1 each	_____ cups cheese sauce @ 3 oz each	_____ cups cheese sauce @ 3 oz each					
			2 M/MA	1/2 cup OR 1 each	2 M/MA	1/2 cup OR 1 each		1/2 cup OR 1 each		1/2 cup OR 1 each		1/2 cup OR 1 each	_____ bags dehydrated beans @ _____ servings/bag OR _____ pc cups bean dip @ 4.5 oz each	_____ bags dehydrated beans @ _____ servings/bag OR _____ pc cups bean dip @ 4.5 oz each					Recipe CM-505 may be used for Bean Dip.
			1 WGR	1 oz	2 WGR	2 oz		2 oz		2 oz		2 oz	_____ lbs. tortilla chips, WGR	_____ lbs. tortilla chips, WGR					
10. Vegetable																			
Cucumbers			1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled					
Baby Carrots					1/2 c. VR	1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ lbs. baby carrots or pkg baby carrots @ _____ each	_____ lbs. baby carrots or pkg baby carrots @ _____ each					
Salsa					1/4 c. VR	1/4 cup		1/4 cup		1/4 cup		1/4 cup	#10 cans salsa OR _____ pc cups salsa @ _____ oz ea	#10 cans salsa OR _____ pc cups salsa @ _____ oz ea					May use recipe CM-582. Serving size is 3/8 cup.
						1 each		1 each		1 each									
11. Fruit																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
													_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each						
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	# 10 cans _____	# 10 cans _____						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted						
12. Grain																			
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
14. Other/Condiments																			
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing						Offered with cucumbers and carrots
			1 each		1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)								

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Grab-n-Go Cold Lunch Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION													DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte									
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
Cold Sandwich / Wrap Choice	CM -	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	___ M/MA	___ ea	Recipes CM-584, CM-598, CM-599, CM-5120, CM-5121, or CM-5100 may be used.		
		___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea	___ WGR	___ ea			
		2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea			
		___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)		___ sandwiches, IW (_____)	
10. Vegetable																				
Fresh Veggie Cup	CM-533	1/4 c. VA	1/4 cup	1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	Slice or dice fresh vegetables for PreK to minimize choking hazard.	
Corn Salad	CM-522			1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		
11. Fruit																				
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.	
			___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea	___ c/ea		
			___ ea. whole apples (125-138 ct.)	___ ea. whole oranges (113-138 ct.)	___ ea. whole bananas (100-120 ct.)	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____	___ cups, lbs, each _____		
			individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each		
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	
<i>Fruit Juice, Assorted (Grades 9-12 Only)</i>				1/2 c. F				4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	
12. Grain																				
Multigrain Chips				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	
13. Milk																				
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
14. Other/Condiments																				
Ranch dressing, lowfat	CM-572	NC	1 each	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	
		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
Mustard		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	

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

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Grab-n-Go Cold Lunch Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Wednesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
PBJ Sandwich	CM-593	1 M/MA 2 WGR	2 Tbsp 2 each	1 M/MA 2 WGR	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each	2 Tbsp 2 each		_____ cups peanut butter _____ slices bread @ 1 WGR each	_____ cups peanut butter _____ slices bread @ 1 WGR each					
		1 M/MA / 1 WGR	1 each	1 M/MA / 1 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Cheese Stick or Cubes		1 M/MA	1 each	1 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ cheese sticks or cubes, RF, @ 1 oz ea	_____ cheese sticks or cubes, RF, @ 1 oz ea					Slice cheese sticks lengthwise if served to PreK.
10. Vegetable																		
Vegetable Choice		1/4 c. VA	1/4 cup	N/A		N/A		N/A		N/A		_____ lbs. OR #10 cans _____	_____ lbs. or #10 cans _____					
Baby Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. carrots OR pkg. @ _____ oz ea	_____ lbs. carrots OR pkg. @ _____ oz ea					
Celery Sticks				1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. celery, fresh, trimmed	_____ lbs. celery, fresh, trimmed					
11. Fruit																		
Fresh Fruit		1/4 c. F	1 each ____ c/ea	1/2 c. F	1 each ____ c/ea	1 each ____ c/ea	1 each ____ c/ea	1 each ____ c/ea	1 each ____ c/ea	1 each ____ c/ea		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Goldfish Crackers				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkgs. WGR goldfish crackers @ _____ oz ea	_____ pkgs. WGR goldfish crackers @ _____ oz ea					
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Ranch dressing, lowfat	CM-572	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each		_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)					Offered with fresh vegetable items

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Thursday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

2024-2025 Grab-n-Go Cold Lunch Menu

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8/9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Meat/Meat Alternate																			
Build Your Own Pizza	CM-507	2 M/MA	__ slices	2 M/MA	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices	__ slices
		2 WGR	__ each	2 WGR	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each	__ each
		1 M/MA	1 oz	1 M/MA	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz
		1/2 c. VR	1 each	1/2 c. VR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each
Cheese Stick or Cubes				1 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
10. Vegetable																			
Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Corn Salad	CM-522			1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
11. Fruit																			
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each
			__ c/ea		__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea	__ c/ea
			__ ea. whole apples (125-138 ct.)		__ ea. whole oranges (113-138 ct.)	__ ea. whole bananas (100-120 ct.)	__ cups, lbs, each	__ individual cups or pkg @ __ oz each	__ # 10 cans	__ 4 oz. fruit juice, assorted	__ ea. whole apples (125-138 ct.)	__ ea. whole oranges (113-138 ct.)	__ ea. whole bananas (100-120 ct.)	__ cups, lbs, each	__ individual cups or pkg @ __ oz each	__ # 10 cans	__ 4 oz. fruit juice, assorted		
			Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.																
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F			4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	
12. Grain																			
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	
14. Other/Condiments																			
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	
			1 each		1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each			
Pudding Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	

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

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

1. CE: _____
 2. SCHOOL: _____
 3. MEAL PREPARATION SITE: _____

2024-2025 Grab-n-Go Cold Lunch Menu
 5. Friday

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO

PLANNING SECTION													DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Ham / Turkey & Cheese Stack	CM-538	1.5 M/MA	4 each	1.5 M/MA	4 each					4 each			_____ slices Canadian Turkey Ham, sliced and / or Turkey Breast slices	_____ slices Canadian Turkey Ham, sliced and / or Turkey Breast slices			Use enough meat from deli meat combination to provide a total of 1.5 M/MA.	
		.5 M/MA	1 each	.5 M/MA	1 each					1 each			_____ slices yellow American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice				
		.5 M/MA	1 each	.5 M/MA	1 each					1 each			_____ slices white American cheese @ .5 oz per slice	_____ slices American cheese @ .5 oz per slice				
		2 WGR	4 each	2 WGR	4 each					4 each			_____ pkg WGR crackers @ _____ oz ea	_____ pkg WGR crackers @ _____ oz ea				
10. Vegetable																		
Red Bell Pepper or Tomato Cup		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup					1/2 cup			_____ lbs. red pepper strips OR cherry tomatoes	_____ lbs. red pepper strips OR cherry tomatoes			Dice red bell peppers or slice tomatoes lengthwise for PreK.	
Pinto Bean Salad OR	CM-559			1/2 c. VL	1/2 cup					1/2 cup			_____ #10 cans pinto beans, unheated, drained	_____ #10 cans pinto beans, unheated, drained				
Hummus				1/2 c. VL	1 each					1 each			_____ pc cups hummus @ _____ oz ea	_____ pc cups hummus @ _____ oz ea				
11. Fruit																		
Fresh Fruit		1/4 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Provide a minimum of 1/4 c. fruit for PreK, 1/2 c. fruit for K-8, and 1 c. fruit for 9-12. Dice or slice fruit for PreK.	
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)													
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)													
			_____ cups, lbs, each _____		_____ cups, lbs, each _____													
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each					1 each			_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each				
Canned Fruit		1/4 c. F	1/4 c.	1/2 c. F	1/2 c.					1/2 c.			_____ # 10 cans _____	_____ # 10 cans _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F						4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																		
Grain-Based Dessert				_____ WGR OR EG	1 each					1 each			_____ each _____	_____ each _____			See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.	
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each					1 each			_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate				1/2 pint	1 each					1 each			_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry				1/2 pint	1 each					1 each			_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments																		
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz					1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing			Offered with Red Bell Peppers or Tomato Cup.	
			1 each		1 each	1 each	1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)									

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