

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 1, Monday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																		
Corn Dog <i>or</i> Corn Dog Minis		2 M/MA / 2 WGR	1 regular or 6 mini	2 M/MA / 2 WGR	1 regular or 6 mini			1 regular or 6 mini		1 regular or 6 mini			_____ corn dogs, WGR or corn dog minis, WGR	_____ corn dogs, WGR or corn dog minis, WGR				For PK, slice corndogs lengthwise to minimize choking hazard.
Oven Fried Chicken		1.5 M/MA / .75 WGR	__ pieces	2 M/MA / 1 WGR	__ pieces			__ pieces		__ pieces			_____ pieces chicken, WGR breaded	_____ pieces chicken, WGR breaded				
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA	1 each			1 each		1 each			_____ hamburger patties	_____ hamburger patties				
		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													See Salad Entrée FPR					
<b>10. Vegetable</b>																		
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup			1/2 cup		1/2 cup			_____ lbs. potato granules <b>OR</b> _____ lbs. frz _____ potatoes	_____ lbs. potato granules <b>OR</b> _____ lbs. frz _____ potatoes				
Tomato Cup				1/2 c. <b>VR</b>	1/2 cup			1/2 cup		1/2 cup			_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes				
<b>11. Fruit</b>																		
Fruit Cup	CM-536	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 _____ lbs. apples (125-138 ct.)	_____ #10 cans diced peaches _____ #10 cans mixed fruit _____ lbs. apples (125-138 ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A			1 each		1 each			_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				
									_____ 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 _____							
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A			4 fl. oz		4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																		
Roll		2 WGR	1 each	2 WGR	1 each			1 each		1 each			_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Oven Fried Chicken
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each		1 each			_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each			1 each		1 each			_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each			1 each		1 each			_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
<b>14. Other/Condiments</b>																		
Ketchup		NC	1 each	NC	2 each			2 each		2 each			_____ pc packets ketchup	_____ pc packets ketchup				Offered with Corn Dog, Potatoes, Burger Choice
Mustard		NC	1 each	NC	2 each			2 each		2 each			_____ pc packets mustard	_____ pc packets mustard				Offered with Corn Dog and Burger Choice
Mayonnaise		NC	1 each	NC	1 each			1 each		1 each			_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice

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

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 1, 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							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																		
Nachos Grande	CM-553	1 M/MA	#30 scoop	1 M/MA / 2 M/MA	#30 scoop			#12 scoop	#12 scoop			_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1 M/MA or 2 MMA serving is provided. Must use cheese sauce that credits as 3 oz = 1 M/MA	
		1 M/MA	3 oz ladle	1 M/MA / 1.25 M/MA	3 oz ladle			4 oz ladle	4 oz ladle			_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce					
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz			2 oz	2 oz			_____ lbs. WGR tortilla chips	_____ lbs. WGR tortilla chips					
Quesadilla	CM-563 OR CM-564	1.5 M/MA / 1 WGR	1/2 each	3 M/MA / 2 WGR	1 each			1 each	1 each			_____ lbs. chicken, diced or fajita style	_____ lbs. chicken, diced or fajita style					
		2 M/MA / 2 WGR	1 serving	2 M/MA / 2 WGR	1 serving			1 serving	1 serving			_____ lbs. RF cheese, shredded	_____ lbs. RF cheese, shredded					
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea			_____ ea	_____ ea			_____ (M/MA)	_____ (M/MA)					
		_____ M/MA	_____ ea	_____ M/MA	_____ ea			_____ ea	_____ ea			_____ (M/MA)	_____ (M/MA)					
		_____ WGR	_____ ea	_____ WGR	_____ ea			_____ ea	_____ ea			_____ (WGR)	_____ (WGR)					
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea			_____ ea	_____ ea			_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)					
Salad Entrée Choice																		
See Salad Entrée FPR																		
<b>10. Vegetable</b>																		
Salsa				1/4 c. <b>VR</b>	1/4 cup 1 each			1/4 cup 1 each	1/4 cup 1 each			_____ #10 cans salsa <b>OR</b> pc cups salsa @ _____ oz ea	_____ #10 cans salsa <b>OR</b> pc cups salsa @ _____ oz ea				May use recipe CM-582. Serving size is 3/8 cup.	
Beans		1/4 c. <b>VL</b>	1/4 cup	1/2 c. <b>VL</b>	1/2 cup			1/2 cup	1/2 cup			_____ #10 cans _____ beans <b>OR</b> bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans <b>OR</b> bags dehydrated beans @ _____ servings/bag				Recipes CM-510, CM-557, CM-559 may be used.	
Cucumbers				1/2 c. <b>VO</b>	1/2 cup			1/2 cup	1/2 cup			_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled				May use CM-5123.	
<b>11. Fruit</b>																		
Apricots		1/4 c. <b>F</b>	1/4 cup	1/2 c. <b>F</b>	1/2 cup			1/2 cup	1/2 cup			_____ #10 cans apricots, drained (Type _____)	_____ #10 cans apricots, drained (Type _____)				Slice or dice apricots for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532											_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
				1/2 c. <b>F</b>		N/A		1 each	1 each			_____ 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 _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. <b>F</b>			N/A	4 fl. oz	4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each	1 each			_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each			1 each	1 each			_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each			1 each	1 each			_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ice Cream Cup				NC	1 each			1 each	1 each			_____ ice cream cups	_____ ice cream cups					
Ranch dressing, lowfat	CM-572			NC	1 oz			1 oz	1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers	
					1 each			1 each	1 each			_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)					

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

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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Week 1, Wednesday

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

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

8. OFFER VS. SERVE:  YES  NO

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

2024-2025 Lunch Cycle Menu  
5. Week 1, Wednesday

PLANNING SECTION												DAY OF SERVICE										
Meal Pattern contribution, # servings, & serving size																						
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		18. # Servings	19. Serving Size						
<b>9. Meat/Meat Alternate</b>																						
Crispy or Grilled Chicken Sandwich	CM-587	2 M/MA / 1 WGR <b>OR</b>	1 each	2 M/MA / 1 WGR <b>OR</b>	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR breaded chicken patties <b>OR</b> _____ grilled chicken patties	_____ WGR breaded chicken patties <b>OR</b> _____ grilled chicken patties						
		2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR hamburger buns	_____ WGR hamburger buns							
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ meatballs <b>OR</b> lbs meatsauce	_____ meatballs <b>OR</b> lbs meatsauce							1 serving = _____ meatballs = 2 M/MA
Spaghetti Bowl	CM-5108	2 M/MA	_____ ea (1 serving)	2 M/MA	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ meatballs <b>OR</b> lbs meatsauce	_____ meatballs <b>OR</b> lbs meatsauce							
		1 WGR	#8 scoop	1 WGR	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles							
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR							
Salad Entrée Choice		See Salad Entrée FPR																				
<b>10. Vegetable</b>																						
Fresh Veggie Cup	CM-533			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	_____ lbs. fresh _____	_____ lbs. fresh _____							
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix							
<b>11. Fruit</b>																						
Fruity Gelatin	CM-537	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	_____ #10 cans drained _____	_____ #10 cans drained _____							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	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.)							
														_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
															_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
<b>12. Grain</b>																						
Chips, WGR				1 WGR	N/A	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each							Offered with Chicken Sandwich
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each							Offered with Spaghetti Bowl
<b>13. Milk</b>																						
FF <b>OR</b> 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	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	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 <b>OR</b> 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk							
<b>14. Other/Condiments</b>																						
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise							Offered with Chicken Sandwich
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	_____ gallons ranch dressing	_____ gallons ranch dressing							Offered with Fresh Veggie Cup and Garden Salad
Ketchup		NC	2 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)							Offered with Chicken Sandwich

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 1, Thursday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																		
Asian Bowl	CM-502	2 M/MA	____ oz (1 serving)	2 M/MA	____ oz (1 serving)	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	____ lbs. meat (____)	____ lbs. meat (____)				1 serving = ____ oz = 2 M/MA	
												____ lbs. brown rice or pasta (Type: ____)	____ lbs. brown rice or pasta (Type: ____)					
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	____ WGR vegetable egg rolls	____ WGR vegetable egg rolls					
Breaded Pork Chop		2 M/MA / .5 WGR	1 each	2 M/MA / .5 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	____ breaded pork chops, WGR	____ breaded pork chops, WGR				Check WGR contribution as it may differ by product.	
Tex-Mex Choice	CM - ____	____ M/MA	(1 serving)	____ M/MA	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	____ (M/MA)	____ (M/MA)					
		____ M/MA	(1 serving)	____ M/MA	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	____ (M/MA)	____ (M/MA)				
		____ WGR	(1 serving)	____ WGR	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	____ (WGR)	____ (WGR)				
		1.5 M/MA / 1 WGR	____ ea	2 M/MA / 2 WGR	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ (entrée)	____ (entrée)				
Salad Entrée Choice				See Salad Entrée FPR														
<b>10. Vegetable</b>																		
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	____ lbs. broccoli florets, frz <b>OR</b> fresh	____ lbs. broccoli florets, frz <b>OR</b> fresh				Recipe CM-512 may be used for all.	
Corn				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	____ lbs. corn, frz <b>OR</b> #10 cans	____ lbs. corn, frz <b>OR</b> #10 cans				Recipe CM-522, CM-5102, or CM-5113 may be used.	
<b>11. Fruit</b>																		
Mandarin Oranges		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	____ #10 cans mandarin oranges, drained	____ #10 cans mandarin oranges, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	____ ea. whole apples (125-138 ct.)	____ ea. whole apples (125-138 ct.)					
		____ 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															
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	____ 4 oz. fruit juice, assorted	____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	____ rolls @ 2 WGR each	____ rolls @ 2 WGR each				Offered with Breaded Pork Chop	
<b>13. Milk</b>																		
FF <b>OR</b> 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 <b>OR</b> 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 <b>OR</b> 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					
<b>14. Other/Condiments</b>																		
Sweet and Sour Sauce		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	____ packets Sweet and Sour Sauce	____ packets Sweet and Sour Sauce				Offered with egg roll	
Brown Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	____ oz. brown gravy mix	____ oz. brown gravy mix				Offered with Breaded Pork Chop	

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

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

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

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

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

2024-2025 Lunch Cycle Menu  
5. Week 1, Friday

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

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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION													DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
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								
Cheese Pizza		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each		1 each		1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Pepperoni Pizza		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each		1 each		1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Cheeseburger Macaroni	CM-511	1.5 M/MA / .5 WGR	1/2 cup	3 M/MA / 1 WGR	1 cup	1 cup	1 cup		1 cup		1 cup		_____ lbs. ground beef (_____) _____ lbs. RF, WGR macaroni and cheese	_____ lbs. ground beef (_____) _____ lbs. RF, WGR macaroni and cheese					
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	___ ea	___ ea		___ ea		___ ea		_____ pieces _____	_____ pieces _____				Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. potato granules <b>OR</b> _____ lbs. frz _____ potatoes	_____ lbs. potato granules <b>OR</b> _____ lbs. frz _____ potatoes					
				2 WGR	1 each	1 each	1 each		1 each		1 each		_____ @ 2 WGR each	_____ @ 2 WGR each					
		NC	2 oz	NC	2 oz	2 oz	2 oz		2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix					
Salad Entrée Choice				See Salad Entrée FPR															
10. Vegetable																			
Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea				Recipe CM-508 or CM-509 may be used.	
Savory Green Beans	CM-5101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen <b>OR</b> #10 cans cut green beans	_____ lbs. frozen <b>OR</b> #10 cans cut green beans					
11. Fruit																			
Seasonal Fresh Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. whole _____ (_____) ct.)	_____ lbs. whole _____ (_____) ct.)				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
								_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)									
								_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)									
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz		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		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Cheeseburger Macaroni	
Grain-Based Dessert				_____ WGR <b>OR</b> EG	1 each	1 each	1 each		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 <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1 each	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	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 oz	1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots	
					1 each	1 each	1 each		1 each		1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)					

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

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 2, Monday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																		
Country Fried Steak <b>OR</b>				2 M/MA / 1 WGR		1 each		1 each		1 each		_____ beef patties, WGR breaded	_____ beef patties, WGR breaded					
Steak Fingers			3 each (strips)	N/A		N/A		N/A		N/A		_____ beef steakfingers, WGR breaded	_____ beef steakfingers, WGR breaded					
Fish Sticks			1.5 M/MA / .75 WGR	_____ ea	2 M/MA / 1.25 WGR	_____ ea	_____ ea	_____ ea		_____ ea		_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded				Check product documentation to verify serving size for correct MMA and WGR contribution.	
Burger Choice	CM-539		2 M/MA	1 each	2 M/MA	1 each	1 each	1 each		1 each		_____ hamburger patties	_____ hamburger patties					
			2 WGR	1 each	2 WGR	1 each	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		1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea					
Salad Entrée Choice				See Salad Entrée FPR														
<b>10. Vegetable</b>																		
Potatoes			1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>		1/2 cup		1/2 cup		1/2 cup	_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Breaded Okra <b>OR</b>					1/2 c. <b>VO</b> / 2 WGR		1 cup		1 cup		1 cup	_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded					
Roasted Okra	CM-568				1/2 c. <b>VO</b>		1/2 cup		1/2 cup		1/2 cup	_____ lbs. okra, sliced, frozen	_____ lbs. okra, sliced, frozen					
<b>11. Fruit</b>																		
Strawberries			1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup	_____ lbs. strawberries, fresh <b>OR</b> frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh <b>OR</b> frz., or cups @ _____ oz ea					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532				1/2 c. F		N/A		1 each		1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
						_____ 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 _____										
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																		
Roll			2 WGR	1 each	2 WGR	1 each	1 each	1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Country Fried Steak, Steakfingers, and Fish Sticks	
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored			1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate					1/2 pint	1 each	1 each	1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry					1/2 pint	1 each	1 each	1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
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 & Steakfingers	
Tartar Sauce			NC	1 each	NC		1 each		1 each		1 each	_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Fish Sticks	
Ketchup			NC	1 each	NC		2 each		2 each		2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Country Fried Steak, Steakfingers, Burger Choice	
Mustard			NC	1 each	NC		2 each		2 each		2 each	_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Mayonnaise			NC	1 each	NC		1 each		1 each		1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Week 2, Tuesday

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

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

8. OFFER VS. SERVE:  YES  NO

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

2024-2025 Lunch Cycle 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								
Tex-Mex Stack	CM-5116	1 M/MMA	#30 scoop	2 M/MMA	#12 scoop	#12 scoop	#12 scoop					_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 2 MMA serving.	
		1 M/MMA	1 oz	1 M/MMA	1 oz	1 oz	1 oz	1 oz				_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 oz	1 WGR	1 oz	1 oz	1 oz	1 oz				_____ lbs. WGR corn chips	_____ lbs. WGR corn chips					
Chicken Fajitas	CM-514	1 M/MMA	____ oz (1 serving)	2 M/MMA	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)				_____ lbs. chicken fajita meat	_____ lbs. chicken fajita meat				1 serving = _____ oz = 2 MMA	
		.5 M/MMA	.5 oz	1 M/MMA	1 oz	1 oz	1 oz	1 oz				_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 each	2 WGR	2 each	2 each	2 each	2 each				_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each					
Hot Sandwich Choice	CM - _____	_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea	_____ ea				_____ (M/MMA)	_____ (M/MMA)					
		_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea	_____ ea				_____ (M/MMA)	_____ (M/MMA)					
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea				_____ (WGR)	_____ (WGR)					
		2 M/MMA / 2 WGR	_____ ea	2 M/MMA / 2 WGR	_____ ea	_____ ea	_____ ea	_____ ea				_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)					
Salad Entrée Choice				See Salad Entrée FPR														
<b>10. Vegetable</b>																		
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup				_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-510, CM-557, CM-559 may be used.	
Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup				_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea				Recipe CM-508 or CM-509 may be used.	
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.	
<b>11. Fruit</b>																		
Hot Cinnamon Apples	CM-542	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup				_____ #10 cans sliced apples, undrained	_____ #10 cans sliced apples, undrained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each				_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz				_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup				_____ pkg. WGR Spanish rice mix @ _____ servings/package OR _____ lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR _____ lbs. _____ WGR Rice				CM-4109 may be used. Portion size is 2/3 cup. Offered with Tex-Mex Stack and Chicken Fajitas.	
<b>13. Milk</b>																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	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				_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each				_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Sour Cream		NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz				_____ pkg. sour cream @ 1 oz each	_____ pkg. sour cream @ 1 oz each				Offered with Chicken Fajitas	
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each				_____ cups sherbet OR frozen yogurt	_____ cups sherbet OR frozen yogurt					
Ranch dressing, lowfat	CM-572			NC	1 oz	1 oz	1 oz	1 oz				_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots	

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 2, Wednesday

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

4. MEAL SERVICE:  BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES  NO

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

PLANNING SECTION												DAY OF SERVICE													
Meal Pattern contribution, # servings, & serving size																									
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS					
						18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size												
<b>9. Meat/Meat Alternate</b>																									
Chicken Alfredo	CM-513	1.5 M/MA .5 M/MA 1 WGR		3/4 cup	1.5 M/MA .5 M/MA 1 WGR		3/4 cup		3/4 cup		3/4 cup		3/4 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. WGR penne pasta	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. WGR penne pasta									
Meatball Sub Sandwich	CM-591	1.5 M/MA		____ each (1 serving)	1.5 M/MA		____ each (1 serving)		____ each (1 serving)		____ each (1 serving)		____ each (1 serving)		_____ meatballs	_____ meatballs				1 serving = _____ meatballs = 1.5 M/MA					
		.5 M/MA		.5 oz	.5 M/MA		.5 oz		.5 oz		.5 oz		.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded									
		2 WGR		1 hoagie	2 WGR		1 hoagie		1 hoagie		1 hoagie		1 hoagie		_____ hoagie rolls, WGR, 4"	_____ hoagie rolls, WGR, 4"									
Pizza Choice		2 M/MA / 2 WGR		1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR									
Salad Entrée Choice															See Salad Entrée FPR										
<b>10. Vegetable</b>																									
Garden Salad					1/2 c. <b>VDG</b>		1 cup		1 cup		1 cup		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix									
Savory Green Beans	CM-5101	1/4 c. <b>VO</b>		1/4 cup	1/2 c. <b>VO</b>		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen <b>OR</b> #10 cans cut green beans	_____ lbs. frozen <b>OR</b> #10 cans cut green beans									
<b>11. Fruit</b>																									
Peaches		1/4 c. <b>F</b>		1/4 cup	1/2 c. <b>F</b>		1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)				For PK, serve diced peaches					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532				1/2 c. <b>F</b>		N/A		1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)									
															_____ 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 _____				
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. <b>F</b>		N/A		4 fl. oz		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted									
<b>12. Grain</b>																									
Breadstick(s)		1 WGR		1 each	1 WGR / 2 WGR		1 each		2 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Alfredo					
<b>13. Milk</b>																									
FF <b>OR</b> 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk									
FF <b>OR</b> 1% Chocolate					1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk									
FF <b>OR</b> 1% Strawberry					1/2 pint		1 each		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk									
<b>14. Other/Condiments</b>																									
Ranch dressing, lowfat	CM-572				NC		1 oz		1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Garden Salad					
							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.



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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 2, Thursday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Meat/Meat Alternate</b>																	
Ranchero Wrap	CM-566	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	___ oz (1 serving)	___ oz (1 serving)	___ oz (1 serving)	___ oz (1 serving)	___ oz (1 serving)	___ lbs. carne guisada	___ lbs. carne guisada					1 serving = ___ oz = 2 M/MA
		1 WGR	1 each	2 WGR	2 each	2 each	2 each	2 each	2 each	2 each	___ tortillas @ 1 WGR each	___ tortillas @ 1 WGR each					
<b>10. Vegetable</b>																	
Popcorn Chicken		1.5 M/MA / .75 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	___ pieces	___ pieces	___ pieces	___ pieces	___ pieces	___ pieces popcorn chicken, WGR	___ pieces popcorn chicken, WGR					K-12: ___ pieces = 2 M/MA / 1 WGR PK: ___ pieces = 1.5 M/MA / .75 WGR
<b>11. Fruit</b>																	
Tex-Mex Choice	CM - ___	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (M/MA)	___ (M/MA)					
		___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (M/MA)	___ (M/MA)					
		___ WGR	___ (1 serving)	___ WGR	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (1 serving)	___ (WGR)	___ (WGR)					
		1.5 M/MA / 1 WGR	___ ea	2 M/MA / 2 WGR	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (entrée)	___ (entrée)					
Salad Entrée Choice											See Salad Entrée FPR						
<b>12. Grain</b>																	
Corn		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. corn, frz OR #10 cans	___ lbs. corn, frz OR #10 cans					Recipe CM-522, CM-5102, or CM-5113 may be used.
Crunchy Broccoli Salad	CM-527			1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. broccoli, fresh, raw spears OR florets	___ lbs. broccoli, fresh, raw spears OR florets					
											___ lbs. carrots, fresh, raw	___ lbs. carrots, fresh, raw					
											___ lbs. tomatoes, fresh, raw	___ lbs. tomatoes, fresh, raw					
<b>13. Milk</b>																	
Fresh Apple Slices		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ bags sliced apples @ ___ oz ea OR lbs. fresh apple slices	___ bags sliced apples @ ___ oz ea OR lbs. fresh apple slices					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	___ ea. whole apples (125-138 ct.)	___ ea. whole apples (125-138 ct.)					
		___ 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 _____														
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted					
<b>14. Other/Condiments</b>																	
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	___ pc packets ketchup	___ pc packets ketchup					Offered with Popcorn Chicken

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 Lunch Cycle Menu  
 5. Week 2, 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							
<b>9. Meat/Meat Alternate</b>																		
Potato Bowl	CM-561	2 M/MA 1/2 c. <b>VS</b>	____ oz (1 serving) 1/2 cup	2 M/MA 1/2 c. <b>VS</b>	____ oz (1 serving) 1/2 cup							____ lbs. meat (____)	____ lbs. meat (____)				1 serving = ____ oz = 2 M/MA	
Hot Dog <b>OR</b>	CM-543 or CM-544	2 M/MA	1 each	2 M/MA	1 each							____ frankfurters	____ frankfurters				For PK, slice hotdogs lengthwise to minimize choking hazard.	
		2 WGR	1 each	2 WGR	1 each							____ hot dog buns, WGR	____ hot dog buns, WGR					
Pig in a Blanket	CM-558	2 M/MA	1 each	2 M/MA	1 each							____ frankfurters	____ frankfurters				For PK, slice hotdogs lengthwise to minimize choking hazard.	
		2 WGR	1 each	2 WGR	1 each							____ hoagie rolls @ 2 WGR each	____ hogie rolls @ 2 WGR each					
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	____ ea	2 M/MA / 1 WGR	____ ea							____ pieces	____ pieces				Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup							____ lbs. potato granules <b>OR</b> ____ lbs. frz _____ potatoes	____ lbs. potato granules <b>OR</b> ____ lbs. frz _____ potatoes					
		NC	2 oz	NC	2 oz							____ @ 2 WGR each	____ @ 2 WGR each					
Salad Entrée Choice												____ oz. gravy mix	____ oz. gravy mix					
See Salad Entrée FPR																		
<b>10. Vegetable</b>																		
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup							____ lbs. potato granules <b>OR</b> ____ lbs. frz _____ potatoes	____ lbs. potato granules <b>OR</b> ____ lbs. frz _____ potatoes				Offered with Hot Dog and Pig in a Blanket	
Tomato Cup				1/2 c. <b>VR</b>	1/2 cup							____ lbs. cherry or grape tomatoes	____ lbs. cherry or grape tomatoes					
<b>11. Fruit</b>																		
Snowball Salad	CM-5103	1/4 c. F	#12 scoop	1/2 c. F	#6 scoop			#6 scoop		#6 scoop		____ #10 cans mandarin oranges, drained ____ #10 cans pineapple chunks <b>OR</b> ____ tidbits, drained	____ #10 cans mandarin oranges, drained ____ #10 cans pineapple chunks <b>OR</b> ____ tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A			1 each		1 each		____ ea. whole apples (125-138 ct.)	____ ea. whole apples (125-138 ct.)					
												____ 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 _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A			4 fl. oz		4 fl. oz		____ 4 oz. fruit juice, assorted	____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
Roll		2 WGR	1 each	2 WGR	1 each			1 each		1 each		____ rolls @ 2 WGR each	____ rolls @ 2 WGR each				Offered with Potato Bowl	
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each		1 each		____ 1/2 pints ____ unflavored milk	____ 1/2 pints ____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each			1 each		1 each		____ 1/2 pints ____ chocolate milk	____ 1/2 pints ____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each			1 each		1 each		____ 1/2 pints ____ strawberry milk	____ 1/2 pints ____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ketchup		NC	1 each	NC	2 each			2 each		2 each		____ pc packets ketchup	____ pc packets ketchup				Offered with all entrees	
Mustard		NC	1 each	NC	2 each			2 each		2 each		____ pc packets mustard	____ pc packets mustard				Offered with Hot Dog and Pig in a Blanket	
Ranch dressing, lowfat	CM-572			NC	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 Tomato Cup	

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. Week 3, Monday

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

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

8. OFFER VS. SERVE:  YES  NO

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

2024-2025 Lunch Cycle Menu  
5. Week 3, Monday

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																			
Enchiladas	CM-528 or CM-529	2 M/MA / 2 WGR	2 each	2 M/MA / 2 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken					
Meat & Cheese Chalupas	CM-548	1 M/MA	#30 scoop	2 M/MA	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 scoop		_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1 or 2 M/MA contribution is provided.	
		.5 M/MA	.5 oz	1 M/MA	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		.5 WGR	1 each	1 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ WGR chalupa shells	_____ WGR chalupa shells					
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ hamburger patties	_____ hamburger patties					
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	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	1 each	1 each	1 each	1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea					
Salad Entrée Choice				See Salad Entrée FPR															
<b>10. Vegetable</b>																			
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-510, CM-557, CM-559 may be used.	
Corn				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		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-522, CM-5102, or CM-5113 may be used.	
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	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.	
<b>11. Fruit</b>																			
Orange Smiles	CM-554	1/4 c. F	2 quarters	1/2 c. F	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
													_____ 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 _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice				CM-5109 may be used. Portion size is 2/3 cup. Offered with Meat and Cheese Chalupas.	
<b>13. Milk</b>																			
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					
<b>14. Other/Condiments</b>																			
Pudding				NC	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans RF pudding	_____ #10 cans RF pudding					
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Burger Choice	
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

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. Week 3, Tuesday

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

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

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

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

8. OFFER VS. SERVE:  YES  NO

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

2024-2025 Lunch Cycle Menu  
5. Week 3, Tuesday

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							
Chili Cheese Totchos	CM-518	1 M/MMA	___ oz	2 M/MMA	___ oz							___ lbs. meat (_____) <b>OR</b> lbs. chili, frozen	___ lbs. meat (_____) <b>OR</b> lbs. chili, frozen				Check manufacturer's documentation to determine serving size to provide adequate MMA contribution.	
		.5 M/MMA	___ oz	.5 M/MMA	___ oz							___ lbs. RF cheese sauce	___ lbs. RF cheese sauce					
		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup							___ lbs. tater tots	___ lbs. tater tots					
Chicken-n-Waffles	CM-517	2 M/MMA / 1 WGR	3 each	2 M/MMA / 1 WGR	3 each							___ breaded chicken strips, WGR	___ breaded chicken strips, WGR					
		1 WGR	1 each	1 WGR / 2 WGR	1 each							___ waffles @ 1 WGR each	___ waffles @ 1 WGR each					
Hot Sandwich Choice	CM -	___ M/MMA	___ ea	___ M/MMA	___ ea							___ (M/MMA)	___ (M/MMA)					
		___ M/MMA	___ ea	___ M/MMA	___ ea							___ (M/MMA)	___ (M/MMA)					
		___ WGR	___ ea	___ WGR	___ ea							___ (WGR)	___ (WGR)					
		2 M/MMA / 2 WGR	___ ea	2 M/MMA / 2 WGR	___ ea							___ sandwiches, IW (_____)	___ sandwiches, IW (_____)					
Salad Entrée Choice				See Salad Entrée FPR														
<b>10. Vegetable</b>																		
Fresh Veggie Cup	CM-533			1/2 c. VA	1/2 cup			1/2 cup			1/2 cup	___ lbs. fresh _____	___ lbs. fresh _____					
Potatoes		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup			1/2 cup			1/2 cup	___ lbs. potato granules <b>OR</b> ___ lbs. frz _____ potatoes	___ lbs. potato granules <b>OR</b> ___ lbs. frz _____ potatoes				Offered with Chicken-n-Waffles and Hot Sandwich Choice.	
<b>11. Fruit</b>																		
Strawberries & Bananas	CM-5112	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. strawberries, frozen, sliced					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F				1 each			1 each	___ ea. whole apples (125-138 ct.)	___ ea. whole apples (125-138 ct.)					
						N/A						___ 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 _____				
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					
<b>12. Grain</b>																		
Grain Choice		2 WGR	1 each	2 WGR	1 each			1 each			1 each	___ @ 2 WGR each	___ @ 2 WGR each				Served with Chili Cheese Totchos	
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each			1 each	___ 1/2 pints ___ unflavored milk	___ 1/2 pints ___ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each			1 each			1 each	___ 1/2 pints ___ chocolate milk	___ 1/2 pints ___ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each			1 each			1 each	___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk					
<b>14. Other/Condiments</b>																		
Ranch dressing, lowfat	CM-572			NC				1 oz			1 oz	___ gallons ranch dressing	___ gallons ranch dressing				Offered with Fresh Veggie Cup	
								1 each			1 each	___ pkts ranch dressing (___ oz ea)	___ pkts ranch dressing (___ oz ea)					
Ketchup		NC	1 each	NC	2 each			2 each			2 each	___ pc packets ketchup	___ pc packets ketchup				Offered with potatoes	
Syrup		NC	1 each	NC	1 each			1 each			1 each	___ pkts syrup	___ pkts syrup				Offered with Chicken-n-Waffles	

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

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

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

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

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

2024-2025 Lunch Cycle Menu  
5. Week 3, Wednesday

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

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

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							
Chicken Nuggets <b>OR</b>		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					Check product documentation to verify serving size for correct MMA and WGR contribution.
Fish		1 M/MA / .5 WGR	_____ ea	2 M/MA / 1.25 WGR	_____ ea		_____ ea		_____ ea			_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded					Check product documentation to verify serving size for correct MMA and WGR contribution.
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 and Fish
Asian Bowl	CM-502	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)		_____ oz (1 serving)		_____ oz (1 serving)			_____ lbs. meat (_____)	_____ lbs. meat (_____)					1 serving = _____ oz = 2 MMA
				1 WGR	1/2 cup		1/2 cup		1/2 cup			_____ lbs. brown rice or pasta (Type: _____)	_____ lbs. brown rice or pasta (Type: _____)					
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each		1 each		1 each			_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls					
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each		1 each		1 each			_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR					
Salad Entrée Choice				See Salad Entrée FPR														
<b>10. Vegetable</b>																		
Carrots				1/2 c. <b>VR</b>	1/2 cup		1/2 cup		1/2 cup			_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, <b>OR</b> pkg. carrots @ _____ oz ea					Cook carrots if offered to PK. Recipes CM-408 or CM-409 may be used for all.
Squash	CM-5111	1/4 c. <b>VO</b>	1/4 cup	1/2 c. <b>VO</b>	1/2 cup		1/2 cup		1/2 cup			_____ lbs. frozen squash	_____ lbs. frozen squash					
<b>11. Fruit</b>																		
Grapes				1/2 c. <b>F</b>	1/2 cup		1/2 cup		1/2 cup			_____ lbs. grapes, unstemmed, <b>OR</b> pkg. @ _____ oz ea	_____ lbs. grapes, unstemmed, <b>OR</b> pkg. @ _____ oz ea					Slice grapes lengthwise and then cut into smaller pieces for PK or provide another fruit to avoid choking hazard.
Sliced Fruit		1/4 c. <b>F</b>	1/4 cup	N/A	N/A		N/A		N/A			_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. <b>F</b>	N/A		1 each		1 each			_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
						_____ 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 _____										
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. <b>F</b>	N/A		4 fl. oz		4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																		
<b>13. Milk</b>																		
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each			_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each		1 each		1 each			_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each		1 each		1 each			_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																		
Ketchup		NC	1 each	NC	2 each		2 each		2 each			_____ pc packets ketchup	_____ pc packets ketchup					Offered with Chicken Nuggets and Fish
Tartar Sauce		NC	1 each	NC	1 each		1 each		1 each			_____ pc packets tartar sauce	_____ pc packets tartar sauce					Offered with Fish
Sweet and Sour Sauce		NC	1 each	NC	1 each		1 each		1 each			_____ packets Sweet and Sour Sauce	_____ packets Sweet and Sour Sauce					Offered with egg roll

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

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 3, Thursday

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								
Hamburger or Cheeseburger	CM-539	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	_____ hamburger patties	_____ hamburger patties						
		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ hamburger buns, WGR	_____ hamburger buns, WGR						
		.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea						
Breaded Mozzarella Sticks		2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	_____ mozzarella sticks, WGR breaded	_____ mozzarella sticks, WGR breaded					Check manufacturer product documentation to determine serving size and meal pattern contribution.	
Tex-Mex Choice	CM - _____	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ (M/MA)	_____ (M/MA)						
		_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ (M/MA)	_____ (M/MA)						
		_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ (WGR)	_____ (WGR)						
		1.5 M/MA / 1 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	_____ (entrée)	_____ (entrée)						
Salad Entrée Choice		See Salad Entrée FPR																	
<b>10. Vegetable</b>																			
Marinara Sauce		1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	1/2 c. <b>VR</b>	3 oz or 1 each	_____ #10 cans marinara or pc cups @ _____ oz ea	_____ #10 cans marinara or pc cups @ _____ oz ea					Offered with Mozzarella Sticks	
Tomato Cup				1/2 c. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	1/2 c. <b>VR</b>	1/2 cup	_____ lbs. cherry <b>OR</b> grape tomatoes	_____ lbs. cherry <b>OR</b> grape tomatoes						
Garden Salad		1/4 c. <b>VDG</b>	1/2 cup	1/2 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	1/2 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix						
<b>11. Fruit</b>																			
Pears		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/4 c. F	1/2 cup	1/2 c. F	1/2 cup	1/4 c. F	1/2 cup	_____ #10 cans pears, drained (Type: _____)	_____ #10 cans pears, drained (Type: _____)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
												_____ 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 _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	1/2 c. F	N/A	4 fl. oz	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																			
Chips, WGR				1 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.	_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					Offered with Hamburger/Cheeseburger	
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF <b>OR</b> 1% Strawberry				1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																			
Mustard		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets mustard	_____ pc packets mustard					Offered with Hamburger/Cheeseburger	
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Hamburger/Cheeseburger	
Mayonnaise		NC	1 each	NC	1 each	NC	1 each	NC	1 each	NC	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Hamburger/Cheeseburger	
Ranch dressing, lowfat	CM-572	NC	1 oz / 1 each	NC	1 oz / 1 each	NC	1 oz / 1 each	NC	1 oz / 1 each	NC	1 oz / 1 each	_____ gallons ranch dressing / pkts ranch dressing ( _____ oz ea)	_____ gallons ranch dressing / pkts ranch dressing ( _____ oz ea)					Offered with tomatoes and Garden Salad	

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 3, Friday

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								
Roast Beef Sandwich <b>OR</b>	CM-596	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each	#8 scoop 1 each		_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"				Verify serving size on product documentation to provide 2 M/MA contribution.	
Philly Cheesesteak Sandwich	CM-594	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each	1 serving (3.25 oz) 1 each		_____ lbs. sliced beef _____ lbs. queso blanco _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ lbs. queso blanco _____ hoagie rolls, WGR, 4"				Verify serving size on product documentation to provide 1.5 M/MA contribution.	
X-Treme Burrito	CM-5122	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ WGR beef and bean burritos	_____ WGR beef and bean burritos					
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea		_____ pieces _____	_____ pieces _____				Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. potato granules <b>OR</b> _____ lbs. frz _____ potatoes	_____ lbs. potato granules <b>OR</b> _____ lbs. frz _____ potatoes					
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz		_____ @ 2 WGR each	_____ @ 2 WGR each					
Salad Entrée Choice				See Salad Entrée FPR															
10. Vegetable																			
Corn		1/4 c. <b>VS</b>	1/4 cup	1/2 c. <b>VS</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. corn, frz <b>OR</b> #10 cans	_____ lbs. corn, frz <b>OR</b> #10 cans				Recipe CM-522, CM-5102 or CM-5113 may be used.	
Cucumbers				1/2 c. <b>VO</b>	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cucumbers, peeled <b>OR</b> unpeeled	_____ lbs. cucumbers, peeled <b>OR</b> unpeeled				May use recipe CM-5123	
11. Fruit																			
Rosy Applesauce	CM-569	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																			
Grain-Based Dessert				_____ WGR <b>OR</b> EG	1 each	1 each	1 each	1 each	1 each	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 <b>OR</b> 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 <b>OR</b> 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 <b>OR</b> 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 1 each	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 cucumbers	
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Texas Basket Choice	

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

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

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

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

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

2024-2025 Lunch Cycle Menu  
5. Week 4, Monday

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

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

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								
Breaded Drumstick		2 M/MA / .75 WGR	1 each	2 M/MA / .75 WGR	1 each			1 each	1 each		1 each		_____ drumsticks, WGR breaded	_____ drumsticks, WGR breaded					
Chicken Spaghetti	CM-516	2.25 M/MA	1 cup	2.25 M/MA	1 cup			1 cup	1 cup		1 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. WGR spaghetti noodles	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. WGR spaghetti noodles					
		1 WGR		1 WGR															
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA	1 each			1 each	1 each		1 each		_____ hamburger patties	_____ hamburger patties					
		2 WGR	1 each	2 WGR	1 each			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		1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea					
Salad Entrée Choice				See Salad Entrée FPR															
10. Vegetable																			
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup			1 cup	1 cup		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
Tomatoes <b>OR</b> Sweet Potatoes				1/2 c. <b>VR</b>	1/2 cup			1/2 cup	1/2 cup		1/2 cup		_____ lbs. cherry <b>OR</b> grape tomatoes _____ lbs. <b>OR</b> #10 cans sweet potatoes	_____ lbs. cherry <b>OR</b> grape tomatoes _____ lbs. <b>OR</b> #10 cans sweet potatoes				Slice tomatoes if offered to PK. Recipe CM-565 may be used.	
11. Fruit																			
Seasonal Fresh Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup			1/2 cup	1/2 cup		1/2 cup		_____ lbs. whole _____ (_____ ct.) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ lbs. whole _____ (_____ ct.) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A			1 each	1 each		1 each								
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A			4 fl. oz	4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																			
Biscuit		2 WGR	1 each	2 WGR	1 each			1 each	1 each		1 each		_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each				Offered with Breaded Drumstick	
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each			2 each	2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Spaghetti	
13. Milk																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each	1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint	1 each			1 each	1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint	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		_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)				Offered with fresh vegetable items	
Mustard		NC	1 each	NC	2 each			2 each	2 each		2 each		_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Ketchup		NC	1 each	NC	2 each			2 each	2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Burger Choice	
Mayonnaise		NC	1 each	NC	1 each			1 each	1 each		1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

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 Lunch Cycle Menu  
 5. Week 4, Tuesday

6. STUDENTS SERVED: \_\_\_\_\_  
 ADULTS SERVED: \_\_\_\_\_  
 TOTAL SERVED: \_\_\_\_\_  
 7. DATE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
<b>9. Meat/Meat Alternate</b>																	
Walking Taco	CM-5118	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct MMA contribution.
		1 M/MA	3 oz	1 M/MA	3 oz	1 M/MA	3 oz	1 M/MA	3 oz	1 M/MA	3 oz	_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce				
		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ bags chips @ 2 WGR each	_____ bags chips @ 2 WGR each				
Frito Pie	CM-534	2 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct MMA contribution.
		.5 M/MA	.5 oz	.5 M/MA / 1 M/MA	.5 oz	1 oz	1 oz	1 oz	1 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	2 oz	2 oz	2 oz	2 oz	_____ lbs. WGR corn chips	_____ lbs. WGR corn chips				
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ (WGR)	_____ (WGR)				
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice				See Salad Entrée FPR													
<b>10. Vegetable</b>																	
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans				Recipes CM-510, CM-557, or CM-559 may be used.
Fresh Veggie Cup	CM-533			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	_____ lbs. fresh _____ _____ lbs. fresh _____	_____ lbs. fresh _____ _____ lbs. fresh _____				
<b>11. Fruit</b>																	
Pineapple tidbits, chilled		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				
		_____ 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 _____														
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
<b>12. Grain</b>																	
Grain-Based Dessert				_____ WGR OR EG	1 each	1 each	1 each	1 each	1 each	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.
<b>13. Milk</b>																	
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				
<b>14. Other/Condiments</b>																	
Ranch dressing, lowfat	CM-572			NC		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 Veggie Cup

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

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

2024-2025 Lunch Cycle Menu  
 5. Week 4, Wednesday

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									
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								
Lasagna Roll-Ups	CM-545	2 MMA / 1 WGR / 1/8 c. <b>VR</b>	1 each	2 MMA / 1 WGR / 1/8 c. <b>VR</b>	1 each		1 each		1 each		1 each		_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded _____ #10 cans spaghetti sauce, meatless	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded _____ #10 cans spaghetti sauce, meatless					
Lasagna	CM-546	2 MMA / 1 WGR / 1/8 c. <b>VR</b>	1 serving	2 MMA / 1 WGR / 1/8 c. <b>VR</b>	1 serving		1 serving		1 serving		1 serving		_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded _____ slices cheese, American white _____ #10 cans spaghetti sauce, meatless	_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded _____ slices cheese, American white _____ #10 cans spaghetti sauce, meatless					
Cheesy Breadsticks		2 MMA / 2 WGR	2 each	2 MMA / 2 WGR	2 each		2 each		2 each		2 each		_____ cheesy breadsticks, WGR	_____ cheesy breadsticks, WGR					
Pizza Choice		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR	1 each		1 each		1 each		1 each		_____ slices _____ _____ pizza, WGR	_____ slices _____ _____ pizza, WGR					
Salad Entrée Choice		See Salad Entrée FPR																	
<b>10. Vegetable</b>																			
Marinara Sauce				1/2 c. <b>VR</b>		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					
Broccoli		1/4 c. <b>VDG</b>	1/4 cup	1/2 c. <b>VDG</b>	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. broccoli florets, frz <b>OR</b> fresh	_____ lbs. broccoli florets, frz <b>OR</b> fresh				Recipe CM-512 may be used for all.	
<b>11. Fruit</b>																			
Cinnamon Applesauce	CM-520	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532						N/A		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
				1/2 c. F									_____ 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 _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
Breadstick(s)				1 WGR / 2 WGR		1 each		2 each		2 each			_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Lasagna and Lasagna Roll-Ups	
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1 each			_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate				1/2 pint		1 each		1 each		1 each			_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry				1/2 pint		1 each		1 each		1 each			_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																			
Ranch dressing, lowfat	CM-572	NC	1 oz / 1 each	NC		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 broccoli	

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 Lunch Cycle Menu  
5. Week 4, Thursday

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

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

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								
Fiesta Bowl	CM-530	2 MMA	____ oz (1 serving)	2 MMA	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ lbs. meat (____) OR ____ lbs. fajita chicken	____ lbs. meat (____) OR ____ lbs. fajita chicken					1 serving = _____ oz meat = 2 MMA	
		.5 MMA	.5 oz	.5 MMA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	____ lbs. RF cheddar cheese, shredded	____ lbs. RF cheddar cheese, shredded						
				1 WGR	1/2 cup	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	____ pkg. WGR Spanish rice mix @ ____ servings/package OR ____ lbs. _____ WGR Rice	____ pkg. WGR Spanish rice mix @ ____ servings/package OR ____ lbs. _____ WGR Rice					CM-5109 may be used. Portion size is 2/3 cup.
		1 WGR	1 each	1 WGR	1 each	1 WGR	1 each	1 WGR	1 each	1 WGR	1 each	____ taco bowls, WGR	____ taco bowls, WGR					
		1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	____ lbs. corn, frz OR #10 cans	____ lbs. corn, frz OR #10 cans					
		1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	____ #10 cans black or pinto beans	____ #10 cans black or pinto beans					
		1/4 c. VR	1/4 cup	1/4 c. VR	1/4 cup	1/4 c. VR	1/4 cup	1/4 c. VR	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.		
Boneless Chicken Wings		1.5 MMA / .75 WGR	4 each	2 MMA / 1 WGR	5 each	5 each	5 each	5 each	5 each	____ boneless chicken wings, WGR	____ boneless chicken wings, WGR							
Tex-Mex Choice	CM -	____ MMA	____ (1 serving)	____ MMA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/M/A)	____ (M/M/A)						
		____ MMA	____ (1 serving)	____ MMA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/M/A)	____ (M/M/A)						
		____ WGR	____ (1 serving)	____ WGR	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (WGR)	____ (WGR)						
		1.5 MMA / 1 WGR	____ ea	2 MMA / 2 WGR	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ (entrée)	____ (entrée)						
Salad Entrée Choice				See Salad Entrée FPR														
<b>10. Vegetable</b>																		
Celery				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						
Carrots		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	____ lbs. #10 cans, OR pkg. carrots @ ____ oz ea	____ lbs. #10 cans, OR pkg. carrots @ ____ oz ea					Cook carrots for PK. Recipes CM-508 or CM-509 may be used for all.	
<b>11. Fruit</b>																		
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	____ #10 cans mixed fruit	____ #10 cans mixed fruit						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	____ ea. whole apples (125-138 ct.)	____ ea. whole apples (125-138 ct.)						
											____ ea. whole oranges (113-138 ct.)	____ ea. whole oranges (113-138 ct.)						
												____ ea. whole bananas (100-120 ct.)	____ ea. whole bananas (100-120 ct.)					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	____ 4 oz. fruit juice, assorted	____ 4 oz. fruit juice, assorted						
<b>12. Grain</b>																		
Chips, WGR				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	____ pkg. chips @ 1 WGR ea	____ pkg. chips @ 1 WGR ea					Offered with Boneless Chicken Wings	
<b>13. Milk</b>																		
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						
<b>14. Other/Condiments</b>																		
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each	____ cups sherbet OR frozen yogurt	____ cups sherbet OR frozen yogurt						
Ranch dressing, lowfat	CM-572	NC	1 oz	1 each	NC	1 oz	1 each	1 oz	1 each	1 each	____ gallons ranch dressing pkts ranch dressing (____ oz ea)	____ gallons ranch dressing pkts ranch dressing (____ oz ea)					Offered with fresh carrots and celery.	

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

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

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

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

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

2024-2025 Lunch Cycle Menu

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

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

5. Week 4, Friday

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	18. # Servings	19. Serving Size														
Chicken Parmesan	CM-515	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	1 each OR 5 each	_____ chicken patties OR nuggets, breaded WGR	_____ chicken patties OR nuggets, breaded WGR												
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded												
		1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	4 oz ladle	4 oz ladle	4 oz ladle	4 oz ladle	4 oz ladle	4 oz ladle	_____ #10 cans spaghetti sauce, meatless	_____ #10 cans spaghetti sauce, meatless					Check manufacturer's product documentation to verify VR contribution.							
		1 WGR	1/2 cup	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles												
Steak Fingers		1.5 M/MA / .75 WGR	3 each	2 M/MA / 1 WGR	4 each	4 each	4 each	4 each	4 each	4 each	_____ steak fingers, WGR	_____ steak fingers, WGR													
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	_____ pieces _____	_____ pieces _____					Check product documentation for serving size and Meal Pattern contribution.							
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes												
		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ @ 2 WGR each	_____ @ 2 WGR each												
Salad Entrée Choice											See Salad Entrée FPR														
10. Vegetable																									
Savory Green Beans	CM-5101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	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												
Corn				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	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					Recipes CM-522, CM-5102, or CM-5113 may be used.							
11. Fruit																									
Peaches		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)					For PK, serve diced peaches.							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)												
												_____ 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 _____											
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted												
12. Grain																									
Roll				2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Chicken Parmesan and Steak Fingers for K-8 and 9-12.							
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																									
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Steakfingers and Texas Basket Choice.							
Cream Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ oz. cream gravy mix	_____ oz. cream gravy mix					Offered with Country Fried Steak & Steakfingers							

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 Lunch Cycle Menu

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

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

5. Week \_\_\_\_\_, \_\_\_\_\_

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size										Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
<b>9. Meat/Meat Alternate</b>																			
													_____	_____					
													_____	_____					
													_____	_____					
Salad Entrée Choice													See Salad Entrée FPR						
<b>10. Vegetable</b>																			
													_____	_____					
													_____	_____					
													_____	_____					
<b>11. Fruit</b>																			
													_____	_____					
													_____	_____					
													_____	_____					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532				1/2 c. F		N/A		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
													_____ 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 _____					
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
<b>12. Grain</b>																			
													_____	_____					
													_____	_____					
<b>13. Milk</b>																			
FF <b>OR</b> 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF <b>OR</b> 1% Chocolate					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF <b>OR</b> 1% Strawberry					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
<b>14. Other/Condiments</b>																			
													_____	_____					
													_____	_____					
													_____	_____					
													_____	_____					