

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Day 1

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								
9. Meat/Meat Alternate																		
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	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	__ pieces	__ pieces		_____ pieces chicken, WGR breaded	_____ pieces chicken, WGR breaded					
Burger Choice	CM-439	2 M/MA	1 each	2 M/MA	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							
10. Vegetable																		
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
Tomato Cup				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes					
11. Fruit																		
Fruit Cup	CM-436	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 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-432			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					
12. Grain																		
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Oven Fried Chicken
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
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 Corn Dog, Potatoes, Burger Choice
Mustard		NC	1 each	NC	2 each	2 each	2 each	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	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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Day 2

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							
9. Meat/Meat Alternate																		
Nachos Grande	CM-453	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 M/MA 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-463 OR CM-464	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	1 serving	1 serving				_____ lbs. RF cheese, shredded	_____ lbs. RF cheese, shredded				
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/MA)	_____ (M/MA)					
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ (WGR)	_____ (WGR)				
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Salsa				1/4 c. VR	1/4 cup	1 each	1/4 cup	1 each	1/4 cup	1 each	1/4 cup	1 each	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea				May use recipe CM-482. Serving size is 3/8 cup.
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	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-410, CM-457, CM-459 may be used.	
Cucumbers				1/2 c. VO	1/2 cup		1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled				May use CM-4123.	
11. Fruit																		
Apricots		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 apricots, drained (Type _____)	_____ #10 cans apricots, drained (Type _____)				Slice or dice apricots for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432											_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
				1/2 c. F		N/A		1 each	1 each	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. 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					
12. Grain																		
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Ice Cream Cup				NC	1 each		1 each	1 each	1 each	1 each	1 each	_____ ice cream cups	_____ ice cream cups					
Ranch dressing, lowfat	CM-472			NC	1 oz		1 oz	1 oz	1 oz	1 oz	1 each	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers	
					1 each		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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Day 3

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								
9. Meat/Meat Alternate																		
Asian Bowl	CM-402	2 MMA	____ oz (1 serving)	2 MMA		____ 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				
Breaded Pork Chop		2 MMA / .5 WGR	1 each	2 MMA / .5 WGR		1 each		1 each		1 each		____ breaded pork chops, WGR	____ breaded pork chops, WGR					Check WGR contribution as it may differ by product.
Pizza Choice		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR		1 each		1 each		1 each		____ slices _____ pizza, WGR	____ slices _____ pizza, WGR					
Salad Entrée Choice												See Salad Entrée FPR						
10. Vegetable																		
Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG		1/2 cup		1/2 cup		1/2 cup		____ lbs. broccoli florets, frz OR fresh	____ lbs. broccoli florets, frz OR fresh					Recipe CM-412 may be used for all.
Corn				1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		____ lbs. corn, frz OR #10 cans	____ lbs. corn, frz OR #10 cans					Recipe CM-422, CM-4102, or CM-4113 may be used.
11. Fruit																		
Mandarin Oranges		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		____ #10 cans mandarin oranges, drained	____ #10 cans mandarin oranges, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			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					
12. Grain																		
Roll		2 WGR	1 each	2 WGR		1 each		1 each		1 each		____ rolls @ 2 WGR each	____ rolls @ 2 WGR each					Offered with Breaded Pork Chop
13. Milk																		
FF OR 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 OR 1% Chocolate				1/2 pint		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		____ 1/2 pints _____ strawberry milk	____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
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
Brown Gravy		NC	2 oz	NC		2 oz		2 oz		2 oz		____ oz. brown gravy mix	____ oz. brown gravy mix					Offered with Breaded Pork Chop

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

Revised 3-10-2023

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

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

2023-2024 Lunch Cycle Menu, 4-Day Week
 5. Week 1, Day 4

6. STUDENTS SERVED: _____
 ADULTS SERVED: _____
 TOTAL SERVED: _____
 7. DATE: _____
 8. OFFER VS. SERVE: YES NO

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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-411	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-4115	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 OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
				2 WGR	1 each	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	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, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea				Recipe CM-408 or CM-409 may be used.	
Savory Green Beans	CM-4101	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 OR #10 cans cut green beans	_____ lbs. frozen OR #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-432			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 OR 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 OR 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 OR 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 OR 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-472			NC		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	_____ 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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Day 1

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								
9. Meat/Meat Alternate																		
Country Fried Steak OR				2 M/MA / 1 WGR		1 each		1 each		1 each		_____ beef patties, WGR breaded	_____ beef patties, WGR breaded					
Steak Fingers		1.5 M/MA / .75 WGR	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		_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded				Check product documentation to verify serving size for correct MMA and WGR contribution.	
Burger Choice	CM-439	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		1 each	_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea				
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Breaded Okra OR				1/2 c. VO / 2 WGR		1 cup		1 cup		1 cup		_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded					
Roasted Okra	CM-468			1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. okra, sliced, frozen	_____ lbs. okra, sliced, frozen					
11. Fruit																		
Strawberries		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			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					
12. Grain																		
Roll		2 WGR	1 each	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Country Fried Steak, Steakfingers, and Fish Sticks	
13. Milk																		
FF OR 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 OR 1% Chocolate				1/2 pint		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		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Cream Gravy		NC	2 oz	NC		2 oz		2 oz		2 oz		_____ oz. cream gravy mix	_____ oz. cream gravy mix				Offered with Country Fried Steak & 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, Day 2

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

2023-2024 Lunch Cycle Menu, 4-Day Week

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-4116	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 M/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-414	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														
10. Vegetable																		
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-410, CM-457, CM-459 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-408 or CM-409 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-482. Serving size is 3/8 cup.			
11. Fruit																		
Hot Cinnamon Apples	CM-442	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-432			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							
12. Grain																		
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.			
13. Milk																		
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							
14. Other/Condiments																		
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-472			NC	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots			

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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Day 3

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST

LUNCH

SNACK

8. OFFER VS. SERVE:

YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE									
Meal Pattern contribution, # servings, & serving size																					
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Meat/Meat Alternate																					
Chicken Alfredo	CM-413	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-491	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						
10. Vegetable																					
Garden Salad					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					
Savory Green Beans	CM-4101	1/4 c. VO		1/4 cup	1/2 c. VO		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					
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		_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)				For PK, serve diced peaches	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432				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.)													
						_____ 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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																					
Breadstick(s)		1 WGR		1 each	1 WGR / 2 WGR		1 each		2 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Alfredo	
Grain-Based Dessert					_____ WGR OR EG		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 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					
14. Other/Condiments																					
Ranch dressing, lowfat	CM-472				NC		1 oz		1 oz		1 oz		1 oz		_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)				Offered with Garden Salad	

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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week
 5. Week 2, Day 4

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

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th									17. Adults/ A La Carte
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Potato Bowl	CM-461	2 M/MA 1/2 c. VS	____ oz (1 serving) 1/2 cup	2 M/MA 1/2 c. VS	____ oz (1 serving) 1/2 cup							____ lbs. meat (____)	____ lbs. meat (____)				1 serving = ____ oz = 2 M/MA	
Hot Dog OR	CM-443 or CM-444	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-458	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-4115	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. VS	1/4 cup	1/2 c. VS	1/2 cup							____ lbs. potato granules OR ____ lbs. frz _____ potatoes	____ lbs. potato granules OR ____ 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																		
10. Vegetable																		
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup							____ lbs. potato granules OR ____ lbs. frz _____ potatoes	____ lbs. potato granules OR ____ lbs. frz _____ potatoes				Offered with Hot Dog and Pig in a Blanket	
Tomato Cup				1/2 c. VR	1/2 cup							____ lbs. cherry or grape tomatoes	____ lbs. cherry or grape tomatoes					
11. Fruit																		
Snowball Salad	CM-4103	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 OR tidbits, drained	____ #10 cans mandarin oranges, drained ____ #10 cans pineapple chunks OR tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			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					
12. Grain																		
Roll		2 WGR	1 each	2 WGR	1 each			1 each		1 each		____ rolls @ 2 WGR each	____ rolls @ 2 WGR each				Offered with Potato Bowl	
13. Milk																		
FF OR 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 OR 1% Chocolate				1/2 pint	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		____ 1/2 pints ____ strawberry milk	____ 1/2 pints ____ strawberry milk					
14. Other/Condiments																		
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-472			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, Day 1

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

2023-2024 Lunch Cycle Menu, 4-Day Week

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

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							
9. Meat/Meat Alternate																		
Enchiladas	CM-428 or CM-429	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	2 each	_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken				
Meat & Cheese Chalupas	CM-448	1 M/MA	#30 scoop	2 M/MA	#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	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded									
		.5 WGR	1 each	1 WGR	2 each	2 each	2 each	_____ WGR chalupa shells	_____ WGR chalupa shells									
Burger Choice	CM-439	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														
10. Vegetable																		
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	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-410, CM-457, CM-459 may be used.	
Corn				1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans								Recipe CM-422, CM-4102, or CM-4113 may be used.	
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea								May use recipe CM-482. Serving size is 3/8 cup.	
11. Fruit																		
Orange Smiles	CM-454	1/4 c. F	2 quarters	1/2 c. F	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-432			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									
12. Grain																		
Spanish Rice				1 WGR	N/A	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 Meat and Cheese Chalupas.	
13. Milk																		
FF OR 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 OR 1% Chocolate				1/2 pint	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	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk									
14. Other/Condiments																		
Pudding				NC	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	_____ pc packets mustard	_____ pc packets mustard								Offered with Burger Choice	
Ketchup		NC	1 each	NC	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	_____ 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: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

5. Week 3, Day 2

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	18. # Servings	19. Serving Size	18. # Servings							
9. Meat/Meat Alternate																	
Chicken Nuggets OR		1.5 MMA / .75 WGR	4 each	2 MMA / 2.75 M/MMA 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 MMA / .5 WGR	___ ea	2 MMA / 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 MMA / .5 WGR	1/3 cup	1 MMA / 2 M/MMA .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-402	2 MMA	___ oz (1 serving)	2 MMA	___ oz (1 serving)	___ oz (1 serving)	___ oz (1 serving)					_____ lbs. meat (_____)	_____ lbs. meat (_____)				1 serving = _____ oz = 2 MMA
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 each					_____ 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				
Hot Sandwich Choice	CM -	___ MMA	___ ea	___ MMA	___ ea	___ ea	___ ea					_____ (MMA)	_____ (MMA)				
		___ MMA	___ ea	___ MMA	___ ea	___ ea	___ ea					_____ (MMA)	_____ (MMA)				
		___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea					_____ (WGR)	_____ (WGR)				
		2 MMA / 2 WGR	___ ea	2 MMA / 2 WGR	___ ea	___ ea	___ ea					_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice				See Salad Entrée FPR													
10. Vegetable																	
Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup					_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea				Cook carrots if offered to PK. Recipes CM-408 or CM-409 may be used for all.
Squash	CM-4111	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup					_____ lbs. frozen squash	_____ lbs. frozen squash				
11. Fruit																	
Grapes				1/2 c. F	1/2 cup	1/2 cup	1/2 cup					_____ lbs. grapes, unstemmed, OR pkg. @ _____ oz ea	_____ lbs. grapes, unstemmed, OR 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. F	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-432			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.)				
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				
12. Grain																	
13. Milk																	
FF OR 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 OR 1% Chocolate				1/2 pint	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					_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments																	
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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Day 3

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														
Hamburger or Cheeseburger	CM-439	2 M/MA	1 each	2 M/MA	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ hamburger patties	_____ hamburger patties												
		.5 M/MA	1 each	.5 M/MA	1 each		1 each		1 each		1 each	_____ hamburger buns, WGR	_____ hamburger buns, WGR												
												_____ 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)		_____ ea (1 serving)		_____ ea (1 serving)		_____ ea (1 serving)	_____ mozzarella sticks, WGR breaded	_____ mozzarella sticks, WGR breaded					Check manufacturer product documentation to determine serving size and meal pattern contribution.							
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													
10. Vegetable																									
Marinara Sauce		1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each		3 oz or 1 each		3 oz or 1 each		3 oz or 1 each	_____ #10 cans marinara or pc cups @ _____ oz ea	_____ #10 cans marinara or pc cups @ _____ oz ea					Offered with Mozzarella Sticks							
Tomato Cup				1/2 c. VR	1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ lbs. cherry OR grape tomatoes	_____ lbs. cherry OR grape tomatoes												
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												
11. Fruit																									
Pears		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 pears, drained (Type: _____)	_____ #10 cans pears, drained (Type: _____)												
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted													
12. Grain																									
Chips, WGR				1 WGR	1 pkg.		1 pkg.		1 pkg.		1 pkg.	_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					Offered with Hamburger/Cheeseburger							
13. Milk																									
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												
14. Other/Condiments																									
Mustard		NC	1 each	NC	2 each		2 each		2 each		2 each	_____ pc packets mustard	_____ pc packets mustard					Offered with Hamburger/Cheeseburger							
Ketchup		NC	1 each	NC	2 each		2 each		2 each		2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Hamburger/Cheeseburger							
Mayonnaise		NC	1 each	NC	1 each		1 each		1 each		1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Hamburger/Cheeseburger							
Ranch dressing, lowfat	CM-472	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 tomatoes and Garden Salad							

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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Day 4

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							
9. Meat/Meat Alternate																		
Roast Beef Sandwich OR	CM-496	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			_____ 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-494	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			_____ 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-4122	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each			_____ WGR beef and bean burritos	_____ WGR beef and bean burritos					
Tex-Mex Choice	CM - _____	_____ M/MA	_____ (1 serving)	_____ M/MA	_____ (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																
10. Vegetable																		
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			_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipe CM-422, CM-4102 or CM-4113 may be used.	
Cucumbers				1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup			_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled				May use recipe CM-4123	
11. Fruit																		
Rosy Applesauce	CM-469	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			_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			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.)				
													_____ 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 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Grain-Based Dessert				_____ WGR OR 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 OR 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 OR 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 OR 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-472			NC	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			_____ 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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Day 1

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								
9. Meat/Meat Alternate																			
Breaded Drumstick		2 M/MA / .75 WGR	1 each	2 M/MA / .75 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ drumsticks, WGR breaded	_____ drumsticks, WGR breaded					
Chicken Spaghetti	CM-416	2.25 M/MA	1 cup	2.25 M/MA	1 cup	1 cup	1 cup	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-439	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	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	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	1 cup	1 cup	1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
Sweet Potatoes				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. OR #10 cans sweet potatoes	_____ lbs. OR #10 cans sweet potatoes				Recipe CM-465 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	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-432			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																			
Biscuit		2 WGR	1 each	2 WGR	1 each	1 each	1 each	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	2 each	2 each	2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Spaghetti	
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																			
Ranch dressing, lowfat	CM-472	NC	1 oz / 1 each	NC	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	1 oz / 1 each	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	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	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Day 2

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								
Walking Taco	CM-4118	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	3 oz	2 M/MA	3 oz	2 M/MA	3 oz	2 M/MA	3 oz	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct M/MA 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	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	2 WGR	1 each	_____ bags chips @ 2 WGR each	_____ bags chips @ 2 WGR each				
Frito Pie	CM-434	2 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	.5 oz	2 M/MA / 2.5 M/MA	#8 scoop	2 M/MA / 2.5 M/MA	#8 scoop	2 M/MA / 2.5 M/MA	#8 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct M/MA contribution.
		.5 M/MA	.5 oz	.5 M/MA / 1 M/MA	.5 oz	.5 M/MA / 1 M/MA	1 oz	.5 M/MA / 1 M/MA	1 oz	.5 M/MA / 1 M/MA	1 oz	.5 M/MA / 1 M/MA	1 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz	1 WGR / 2 WGR	2 oz	1 WGR / 2 WGR	2 oz	1 WGR / 2 WGR	2 oz	1 WGR / 2 WGR	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	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ (WGR)	_____ (WGR)				
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice		See Salad Entrée FPR																	
10. Vegetable																			
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 c. VL	1/2 cup	1/2 c. VL	1/2 cup	1/2 c. VL	1/2 cup	1/2 c. VL	1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans				Recipes CM-410, CM-457, or CM-459 may be used.
Tomato Cup				1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes				
11. Fruit																			
Pineapple tidbits, chilled		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	_____ #10 cans pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			1/2 c. F	N/A	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	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	1/2 c. F	4 fl. oz	1/2 c. F	4 fl. oz	1/2 c. F	4 fl. oz	1/2 c. F	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																			
Grain-Based Dessert				_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ WGR OR EG	1 each	_____ each _____	_____ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1/2 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 OR 1% Chocolate				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 _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry				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 _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments																			
Ranch dressing, lowfat	CM-472			NC	1 oz	1 oz	1 each	1 oz	1 each	1 oz	1 each	1 oz	1 each	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup
					1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)				

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

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

2023-2024 Lunch Cycle Menu, 4-Day Week
 5. Week 4, Day 3

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						
9. Meat/Meat Alternate																	
Fiesta Bowl	CM-430	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)	_____ lbs. meat (_____) OR	_____ lbs. meat (_____) OR	1 serving = _____ oz meat = 2 M/MA					
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	_____ lbs. fajita chicken	_____ lbs. fajita chicken						
				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	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR	CM-4109 may be used. Portion size is 2/3 cup.					
		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	1 each	_____ taco bowls, WGR	_____ taco bowls, WGR						
		1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 cup	1/4 cup	1/4 cup	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 cup	1/4 cup	1/4 cup	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 cup	1/4 cup	1/4 cup	_____ #10 cans salsa OR	_____ #10 cans salsa OR	May use recipe CM-482. Serving size is 3/8 cup.						
		1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pc cups salsa @ _____ oz ea	_____ pc cups salsa @ _____ oz ea							
Boneless Chicken Wings		1.5 M/MA / .75 WGR	4 each	2 M/MA / 1 WGR	5 each	5 each	5 each	5 each	_____ boneless chicken wings, WGR	_____ boneless chicken wings, WGR							
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															
10. Vegetable																	
Celery				1/2 c. VO	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	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	Cook carrots for PK. Recipes CM-408 or CM-409 may be used for all						
11. Fruit																	
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	_____ #10 cans mixed fruit	_____ #10 cans mixed fruit							
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432			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	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
									_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
12. Grain																	
Chips, WGR				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkg. chips @ 1 WGR ea	_____ pkg. chips @ 1 WGR ea	Offered with Boneless Chicken Wings						
13. Milk																	
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							
14. Other/Condiments																	
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-472	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 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: _____

2023-2024 Lunch Cycle Menu, 4-Day Week

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Day 4

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 Parmesan	CM-415		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		_____ 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		_____ 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		_____ #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		_____ 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		_____ steak fingers, WGR	_____ steak fingers, WGR					
Tex-Mex Choice	CM - _____		_____ M/MA	(1 serving)	_____ M/MA	(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)		_____ (M/MA)	_____ (M/MA)				
			_____ WGR	(1 serving)	_____ WGR	(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		_____ (entrée)	_____ (entrée)				
Salad Entrée Choice					See Salad Entrée FPR														
10. Vegetable																			
Savory Green Beans	CM-4101	1/4 c. VO		1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans					
Corn					1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans				Recipes CM-422, CM-4102, or CM-4113 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		_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)				For PK, serve diced peaches.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432				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					
12. Grain																			
Roll					2 WGR		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		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate					1/2 pint		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		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																			
Ketchup		NC		1 each	NC		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		_____ 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: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week _____, _____

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

2023-2024 Lunch Cycle Menu, 4-Day Week

PLANNING SECTION	DAY OF SERVICE
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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										
Salad Entrée Choice												See Salad Entrée FPR									
10. Vegetable																					
11. Fruit																					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432				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							
12. Grain																					
13. Milk																					
FF OR 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 OR 1% Chocolate					1/2 pint		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		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk							
14. Other/Condiments																					