

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

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

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

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

2023-2024 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									
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
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							
<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	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	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-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						
<b>12. Grain</b>																			
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	
<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		_____ 1/2 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		_____ 1/2 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		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
<b>14. Other/Condiments</b>																			
Ketchup		NC	1 each	NC	2 each	2 each	2 each	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

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

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

5. Week 1, Tuesday

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>																			
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 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-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				_____ 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		1/4 cup		1/4 cup				_____ #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-482. 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-410, CM-457, CM-459 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-4123.	
<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-432												_____ 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-472			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.

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

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

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

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

2023-2024 Lunch Cycle Menu  
5. Week 1, Wednesday

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

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

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

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

8. OFFER VS. SERVE:  YES  NO

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. Recipe #	Meal Pattern contribution, # servings, & serving size									Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th								
		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-487	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	_____ WGR breaded chicken patties <b>OR</b>	_____ WGR breaded chicken patties <b>OR</b>				
		2 M/MA		2 M/MA		1 each	1 each	1 each	1 each	1 each	1 each	_____ grilled chicken patties	_____ grilled chicken patties				
		2 WGR		2 WGR		1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR hamburger buns	_____ WGR hamburger buns				
Spaghetti Bowl	CM-4108	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)	_____ meatballs <b>OR</b> lbs meatsauce	_____ meatballs <b>OR</b> lbs meatsauce				1 serving = _____ meatballs = 2 M/MA
		1 WGR	#8 scoop	1 WGR	#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	_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR					
Salad Entrée Choice				See Salad Entrée FPR													
<b>10. Vegetable</b>																	
Fresh Veggie Cup	CM-433			1/2 c. VA	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	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
<b>11. Fruit</b>																	
Fruity Gelatin	CM-437	1/2 c. F	1 each	1/2 c. F	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-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.)					
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	N/A	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	_____ 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	_____ 1/2 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	_____ 1/2 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	_____ 1/2 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	_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Chicken Sandwich
Ranch dressing, lowfat	CM-472	NC	1 oz	NC	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	_____ 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: \_\_\_\_\_

2023-2024 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-402	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
				1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	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	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)	____ (M/MA)	____ (M/MA)					
		____ WGR	(1 serving)	____ WGR	(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	____ (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-412 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-422, CM-4102, or CM-4113 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-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					
<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: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_

2023-2024 Lunch Cycle Menu  
 5. Week 1, Friday

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			_____ 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			_____ 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			_____ 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			_____ 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			_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
				2 WGR	1 each			1 each		1 each			_____ @ 2 WGR each	_____ @ 2 WGR each					
		NC	2 oz	NC	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			_____ 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			_____ 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			_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)				Slice fruit 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			_____ 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																			
Roll		2 WGR	1 each	2 WGR	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			_____ 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			_____ 1/2 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																			
Ranch dressing, lowfat	CM-472			NC				1 oz		1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots	
								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

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		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														
<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-468			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. <b>F</b>	1/4 cup	1/2 c. <b>F</b>		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-432			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>																		
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	
<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>																		
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: \_\_\_\_\_

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

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

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

2023-2024 Lunch Cycle Menu

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

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

5. Week 2, Tuesday

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												
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	_____ lbs. RF cheddar cheese, shredded											_____ lbs. RF cheddar cheese, shredded			
		1 WGR	1 oz	1 WGR	1 oz	1 oz	1 oz	_____ lbs. WGR corn chips											_____ lbs. 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)	_____ 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	_____ lbs. RF cheddar cheese, shredded											_____ lbs. RF cheddar cheese, shredded			
		1 WGR	1 each	2 WGR	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	_____ (M/MMA)											_____ (M/MMA)			
		_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea	_____ (M/MMA)											_____ (M/MMA)			
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ (WGR)											_____ (WGR)			
		2 M/MMA / 2 WGR	_____ ea	2 M/MMA / 2 WGR	_____ ea	_____ ea	_____ ea	_____ sandwiches, IW (_____)											_____ sandwiches, IW (_____)			
Salad Entrée Choice				See Salad Entrée FPR																		
<b>10. Vegetable</b>																						
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-410, CM-457, CM-459 may be used.	
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		Recipe CM-408 or CM-409 may be used.	
Salsa				1/4 c. <b>VR</b>	1/4 cup	1/4 cup	1/4 cup	_____ #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-482. Serving size is 3/8 cup.	
<b>11. Fruit</b>																						
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	_____ #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	_____ 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	_____ cups, lbs, each _____											_____ cups, lbs, each _____			
<b>12. Grain</b>																						
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	_____ pkg. WGR Spanish rice mix @ _____ servings/package <b>OR</b> lbs. _____ WGR Rice											_____ pkg. WGR Spanish rice mix @ _____ servings/package <b>OR</b> 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 <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>																						
Sour Cream		NC	1 oz	NC	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	_____ cups sherbet <b>OR</b> frozen yogurt											_____ cups sherbet <b>OR</b> frozen yogurt			
Ranch dressing, lowfat	CM-472			NC	1 oz	1 oz	1 oz	_____ gallons ranch dressing											_____ gallons ranch dressing		Offered with fresh carrots	
					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

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-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																				
<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-4101	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-432				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-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: \_\_\_\_\_

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

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

2023-2024 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-466	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	___ lbs. carne guisada	___ lbs. carne guisada				1 serving = ___ oz = 2 M/MA
		1 WGR	1 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	___ tortillas @ 1 WGR each	___ tortillas @ 1 WGR each				
Popcorn Chicken		1.5 M/MA / .75 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ 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
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	2 M/MA / 2 WGR	___ (entrée)	___ (entrée)			
Salad Entrée Choice																	
See Salad Entrée FPR																	
<b>10. Vegetable</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	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.
Crunchy Broccoli Salad	CM-427			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. broccoli, fresh, raw spears OR florets	___ lbs. broccoli, fresh, raw spears OR florets				
<b>11. Fruit</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	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-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				
<b>12. Grain</b>																	
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 Popcorn Chicken
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>																	
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 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: \_\_\_\_\_

2023-2024 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-461	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-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. <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-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 <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-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					
<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-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.

Daily Food Production Record for Food-Based - On-Site Production												6. STUDENTS SERVED: _____						
1. CE: _____												ADULTS SERVED: _____						
2. SCHOOL: _____												TOTAL SERVED: _____						
3. MEAL PREPARATION SITE: _____												7. DATE: _____						
4. MEAL SERVICE: <input type="checkbox"/> BREAKFAST <input checked="" type="checkbox"/> LUNCH <input type="checkbox"/> SNACK												8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> 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							
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	_____ 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		#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	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		.5 WGR	1 each	1 WGR	2 each		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		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>																		
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.	
Corn				1/2 c. VS	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.	
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.	
<b>11. Fruit</b>																		
Orange Smiles	CM-454	1/4 c. F	2 quarters	1/2 c. F	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-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					
<b>12. Grain</b>																		
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.	
<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>																		
Pudding				NC	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	_____ 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	

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

2023-2024 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-418	1 M/MMA	___ oz	2 M/MMA	___ oz							___ lbs. meat (_____) OR lbs. chili, frozen	___ lbs. meat (_____) OR 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. VS	1/4 cup	1/2 c. VS	1/2 cup							___ lbs. tater tots	___ lbs. tater tots					
Chicken-n-Waffles	CM-417	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			2 each	2 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																
10. Vegetable																		
Fresh Veggie Cup	CM-433			1/2 c. VA	1/2 cup		1/2 cup		1/2 cup		1/2 cup	___ lbs. fresh _____	___ lbs. fresh _____					
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	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				Offered with Chicken-n-Waffles and Hot Sandwich Choice.	
11. Fruit																		
Strawberries & Bananas	CM-4112	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup		1/2 cup	___ lbs. strawberries, frozen, sliced ___ lbs. bananas, fresh (100-120 ct.)	___ lbs. strawberries, frozen, sliced ___ lbs. bananas, fresh (100-120 ct.)					
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																		
Grain Choice		2 WGR	1 each	2 WGR	1 each		1 each		1 each		1 each	___ @ 2 WGR each	___ @ 2 WGR each				Served with Chili Cheese Totchos	
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	___ gallons ranch dressing	___ gallons ranch dressing				Offered with Fresh Veggie Cup	
							1 each		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		2 each	___ pc packets ketchup	___ pc packets ketchup				Offered with potatoes	
Syrup		NC	1 each	NC	1 each		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: \_\_\_\_\_

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

2023-2024 Lunch Cycle Menu  
5. Week 3, Wednesday

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

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

8. OFFER VS. SERVE:  YES  NO

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

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

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

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>																		
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-402	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-4111	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-432			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: \_\_\_\_\_

2023-2024 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-439	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	1/4 c. <b>VDG</b>	1 cup	1/4 c. <b>VDG</b>	1 cup	1/4 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	1/4 c. F	1/2 cup	1/4 c. F	1/2 cup	1/4 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-432			1/2 c. F	N/A	1 each	1 each	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	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-472	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with tomatoes and Garden Salad	
			1 each		1 each		1 each		1 each		1 each	_____ pkts ranch dressing ( _____ oz ea)	_____ pkts ranch dressing ( _____ oz ea)						

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

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

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

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

2023-2024 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								
		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>																			
Roast Beef Sandwich <b>OR</b>	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	#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	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	1 each	1 each		_____ WGR beef and bean burritos	_____ WGR beef and bean burritos					
Texas Basket Choice	CM-4115	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					
				2 WGR	1 each	1 each	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	2 oz		_____ oz. gravy mix	_____ oz. gravy mix					
Salad Entrée Choice				See Salad Entrée FPR															
<b>10. Vegetable</b>																			
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-422, CM-4102 or CM-4113 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-4123	
<b>11. Fruit</b>																			
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	1/2 cup	1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-432												_____ 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 <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.	
<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>																			
Ranch dressing, lowfat	CM-472			NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers	
					1 each	1 each	1 each	1 each	1 each	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	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Texas Basket Choice	

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

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

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

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

2023-2024 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-416	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-439	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 OR Sweet Potatoes				1/2 c. VR	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. cherry OR grape tomatoes _____ lbs. OR #10 cans sweet potatoes	_____ lbs. cherry OR grape tomatoes _____ lbs. OR #10 cans sweet potatoes				Slice tomatoes if offered to PK. 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		_____ 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-432			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 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 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: \_\_\_\_\_

2023-2024 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-4118	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							_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce					
		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	#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	1 M/MA	.5 oz	1 oz	1 oz					_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz	2 oz	2 oz					_____ lbs. WGR corn chips	_____ lbs. WGR corn chips					
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														
<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-410, CM-457, or CM-459 may be used.	
Fresh Veggie Cup	CM-433			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-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					
<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-472			NC		1 oz	1 oz	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 Fresh Veggie Cup	

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

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

2023-2024 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-445	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-446	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-412 may be used for all.	
<b>11. Fruit</b>																			
Cinnamon Applesauce	CM-420	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-432			1/2 c. F		N/A		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 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-472	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: \_\_\_\_\_

2023-2024 Lunch Cycle Menu

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

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

5. Week 4, 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								
		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>																	
Fiesta Bowl	CM-430	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)	____ 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	.5 oz	lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
				1 WGR	1/2 cup	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-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	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	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	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	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.		
Boneless Chicken Wings		1.5 MMA / .75 WGR	4 each	2 MMA / 1 WGR	5 each	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-408 or CM-409 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-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.) cups, lbs, each	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 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-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	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

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

5. Week 4, Friday

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												
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>																								
Chicken Parmesan	CM-415	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	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 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.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	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	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 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	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	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each		_____ steak fingers, WGR	_____ steak fingers, WGR								
Texas Basket Choice	CM-4115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 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	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 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	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz		_____ @ 2 WGR each	_____ @ 2 WGR each								
Salad Entrée Choice															See Salad Entrée FPR									
<b>10. Vegetable</b>																								
Savory Green Beans	CM-4101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	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 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	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.	
<b>11. Fruit</b>																								
Peaches		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 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	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 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	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each							Offered with Chicken Parmesan and Steak Fingers for K-8 and 9-12.	
<b>13. Milk</b>																								
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								
<b>14. Other/Condiments</b>																								
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each		_____ pc packets ketchup	_____ pc packets ketchup							Offered with Steakfingers and Texas Basket Choice.	
Cream Gravy		NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	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: \_\_\_\_\_

2023-2024 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							
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													_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Chocolate					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
FF OR 1% Strawberry					1/2 pint		1 each		1 each		1 each		_____ 1/2 pints _____	_____ 1/2 pints _____				
14. Other/Condiments													_____	_____				
													_____	_____				
													_____	_____				
													_____	_____				