MENU PRODUCTION RECORD

School Site Date: \_\_\_\_\_\_\_ Day:\_ \_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| Menu/ Food Item  OVS: Yes or No  B or L  Grades \_\_\_\_\_\_\_\_\_\_\_ | Product # or  Recipe  # |  | | # Portions Planned | | | Total  Prepared # svd, lbs., cans, etc. | Total Leftovers  D=Discard  C=Cooler  F=Freezer  S=Stores | HACCP Temp | | | | | | | Comments: Substitutions, Leftovers, & Tray Waste, etc. |
| Serving  Size | Contribution  To Food  Component | Grades | Grades | Other | Time of  Final Prep | Temp at Final Prep | Time Begin Serving | Temp  Begin  Serving | Temp  Mid Serving | Corrective Action Taken | Initials |
| Meats/Meat Alternates |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Vegetables |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Fruits |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Grains |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Extras(Condiments) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Milk Variety |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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Vegetable Subgroups: DG=Dark Green, RO=Red Orange, BP=Beans & Peas, S=Starchy, O=Other, AV=Additional Vegetables

Number Served by Grade K-5 \_\_\_\_\_\_\_

6-8 \_\_\_\_\_\_\_

9-12 \_\_\_\_\_\_\_

Signature/HAACP Verification Date Adults \_\_\_\_\_\_\_

A la Carte \_\_\_\_\_\_\_