MENU PRODUCTION RECORD

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

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Menu/ Food ItemOVS: Yes or NoB or LGrades \_\_\_\_\_\_\_\_\_\_\_ | Product # or Recipe# |  | # Portions Planned | Total Prepared # svd, lbs., cans, etc. | Total LeftoversD=DiscardC=CoolerF=FreezerS=Stores | HACCP Temp | Comments: Substitutions, Leftovers, & Tray Waste, etc. |
|  Serving Size | ContributionTo FoodComponent | Grades | Grades | Other | Time ofFinal Prep | Temp at Final Prep | Time Begin Serving | TempBeginServing | TempMid 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 \_\_\_\_\_\_\_