DAILY FOOD PRODUCTION RECORD

Site Name: Best School

Date: 9/12/2012

Offer vs. Serve ☒ Yes

LUNCH MENU		HACCP PROCESS APPROACH	RECIPE # OR CODE	SERVINGPORTION SIZE	COOKING TIME/ TEMP	SERVING TIME/ TEMP	GRADE GROUP	PLANNED # SERVINGS STUDENT	PLANNED # SERVINGS A'LA CARTE	PLANNED # SERVINGS ADULT	AMOUNT USED (LB. OR QTY)	ACTUAL # SERVINGS STUDENT	ACTUAL # SERVINGS A'LA CARTE	ACTUAL # SERVINGS ADULT	LEFTOVER AND CODE
Meat/Alternate*1 oz (K-8) 2 oz (9-12)															
	Baked Cajun Fish	2	D-46	2 oz	150	150	9 - 12	150	10	5	1-10lb case	145	4	2	14 W
Vegetables *3/4 C (K-8) 1 C (9-12)															
B	Baked Beans	2	1213	1/2 cup	150	145	9 - 12	150	10	5	7 #10cans	140	8	3	14 W
DG	Romaine Salad	2	1291	1/2 cup		40	9 - 12	150	10	5		130	10	4	21 W
Fruits *1/2 C (K-8) 1 C (9-12)															
	Canned Apricot Halves/ Light Syrup	1	A360	1 Cup	40	40	9 - 12	150	10	5	7 #10cans	145	10	5	5 W
Grains (oz eq) *1 ea (K-8) 2 ea (9-12)															
	Whole Grain: Corn Bread	1	B-09	2 oz		130	9 - 12	160	10	5	7 9x13pans	150	10	5	10 W
	Whole Grain:														
	Other:														
	Other:														
Fluid Milk *1 C															
X	Low Fat (≤1%)Unflavored	1	1280	1 Cup	40	40	9 - 12	75	0	0	75 1/2 pints	75	0	0	0
X	Fat Free-Flavored	1	1234	1 Cup	40	40	9 - 12	75	0	0	75 1/2 pints	75	0	0	0
	Fat Free-Unflavored														
Condiments / Other Foods															
	Ketchup:														
	Mustard:														
	Mayonnaise:														
	Ranch Dressing:														
	Italian Dressing	1	1164	2 Tbsp.	40	40	9 - 12	150	10	5	10 lbs	150	10	5	0
	Margerine	1	1301	1 Tbsp.	40	40	9 - 12	150	10	5	10 lbs	150	10	5	0

***Minimum Daily Amount**

****Vegetable Key**: **DG** = Dark Green, **B** = Beans/Legumes, **S** = Starchy, **R** = Red/Orange, **O** = Other