Production Record Slide Show Tutorial

Indiana Department of Education
Office of School and Community Nutrition

Food Production Record

Building/Site:	**Breakfast** ☐ **Lunch** ☐	**Grade Group:**	**Total Student Reimbursable Meals:**
Date:	**Offer vs. Serve** **Yes** ☐ **No** ☐	**K - 5** ☐	**Total Adult Meals:**
		6 - 8 ☐	
		K - 8 ☐	
		9 - 12 ☐	

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Vegetable																	
Fruit																	
Grain																	
Milk																	
Condiments																	
Other																	

Why Production Records Are Required

- USDA requirement for the National School Lunch Program, School Breakfast Program, and After School Snack Program
  - Required for all meals served and claimed- not just for Admin Review
- Provides a record that meal requirements were met for reimbursable meals
- Ensures that all menu items are served in the correct serving size and enough food was prepared
- Identifies information needed for the nutrient analysis during a State review
- The State Agency form is posted at http://www.doe.in.gov/nutrition/food-production-records

Why Production Records are Useful

- A planning tool for the food prepared daily
  - Guide to staff preparation assignments
- A written history of the number of portions planned, prepared, and served of each menu item
- Aids in forecasting quantities of food for future menus using past records
  - Spot trends-improve customer satisfaction

What's Needed on the Production Record

- There is no standard format for a food production record, but there are certain items that need to be included on the form:

  * Building/Site Name
  * Date
  * Menu/Food Items or Recipe Name
  * Serving Size (s)
  * Number of Servings Planned, Prepared, Leftover, and Taken/Served
  * Units/Amount of Food Prepared (lbs, cans, etc)
  * # of reimbursable meals served & adult/a la carte meals or items served

Production Record Exercise

- The following production record exercise will show how to complete the State Agency production record with column by column instructions.

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5	*Grades 6-8*	*Grades 9-12*	*Grades K-5*	*Grades 6-8*	*Grades 9-12*
Meal Pattern	**Amount of Food[b] Per Week (Minimum Per Day)**					
Fruits (cups)[c,d]	5 (1)	5 (1)	5 (1)	2½ (½)	2½ (½)	5 (1)
Vegetables (cups)[c,d]	0	0	0	3¾ (¾)	3¾ (¾)	5 (1)
Dark green[f]	0	0	0	½	½	½
Red/Orange[f]	0	0	0	¾	¾	1¼
Beans/Peas (Legumes)[f]	0	0	0	½	½	½
Starchy[f]	0	0	0	½	½	½
Other[f,g]	0	0	0	½	½	¾
Additional Veg to Reach Total[h]	0	0	0	1	1	1½
Grains (oz eq)[i]	7 (1)	8 (1)	9 (1)	8 (1)	8 (1)	10 (2)
Meats/Meat Alternates (oz eq)	0[k]	0[k]	0[k]	8 (1)	9 (1)	10 (2)
Fluid milk (cups)[l]	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal)[m,n]	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories)[n]	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg)[n,p]	Target 1 - ≤ 540 Target 2 - ≤ 485 Target 3 - ≤ 430	Target 1 - ≤ 600 Target 2 - ≤ 535 Target 3 - ≤ 470	Target 1 - ≤ 640 Target 2 - ≤ 570 Target 3 - ≤ 500	Target 1 - ≤ 1230 Target 2 - ≤ 935 Target 3 - ≤ 640	Target 1 - ≤ 1360 Target 2 - ≤ 1035 Target 3 - ≤ 710	Target 1 - ≤ 1420 Target 2 - ≤ 1080 Target 3 - ≤ 740
Trans fat[n]	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					

Production Record Exercise

- Below is background information on the school we will use for the completion of the production record:
  - Elementary School
  - Serving students in grades K-5
  - Utilizes Offer versus Serve

Needed Information

- Fill in the site name – Leadership Academy
- Fill in the meal date
- Check the meal type (breakfast, lunch)
- Check Offer vs. Serve
- Select the appropriate grade group

Food Production Record

Building/Site: Leadership Academy
Date: 10/9/2015

Breakfast		Lunch	x
Offer vs. Serve			
Yes	x	No	

Grade Group:	
K - 5	X
6 - 8	
K - 8	
9 - 12	

Total Student Reimbursable Meals:
Total Adult Meals:

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Vegetable																	
Fruit																	
Grain																	
Milk																	
Condiments																	
Other																	

Production Record Exercise

- Menu
  - Hamburger on Whole-Grain White Bun (CN label for hamburger)
  - Chicken and Noodles (USDA Recipe D-17) with a Roll
  - Corn (USDA Food)
  - Potato Wedges (USDA Food)
  - Applesauce (USDA Food)
  - Fresh Oranges – Orange Sections
  - Milk
  - Ketchup

Menu Item, Recipe# or Product Name

- Benefits:
  - Organizes the items you will prepare for the day
  - Communicates the menu to the staff
  - Used by the field consultant during a State review
- List menu items under appropriate component heading
- List all items including condiments
- Use a notation next to the food product that is a USDA Food or has a recipe, CN label, or Product Formulation Statement (PFS)

Food Production Record

Building/Site: Leadership Academy	**Breakfast** ☐ **Lunch** ☒	**Grade Group:**	**Total Student Reimbursable Meals:**
Date: 10/9/2015	**Offer vs. Serve** **Yes** ☒ **No** ☐	**K - 5** X **6 - 8** **K - 8** **9 - 12**	**Total Adult Meals:**

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun																	
Chicken and Noodles USDA D-17																	
Vegetable																	
Corn, Frozen - USDA Food 100348																	
Potato Wedges, Frozen - USDA Food 100355																	
Fruit																	
Apple Sauce - USDA Food 110541																	
Orange Sections, Fresh, 138 ct																	
Grain																	
Roll																	
Milk																	
1% White Milk																	
Fat Free Chocolate Milk																	
Condiments																	
Ketchup																	
Other																	

Final Cooking Temperature

- The final cooking temperature column is optional.
- Schools can use a separate temperature log
- Benefit:
  - Helps staff remember to record cooking temperatures of each individual product
  - Fewer forms to fill out and track
- List final cooking temperatures for each menu item

Food Production Record

Building/Site: Leadership Academy
Date: 10/9/2015

Breakfast		Lunch	X
Offer vs. Serve			
Yes	X	No	

Grade Group:	
K - 5	X
6 - 8	
K - 8	
9 - 12	

Total Student Reimbursable Meals:
Total Adult Meals:

Menu Item, Recipe#, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167																
Chicken and Noodles USDA D-17	172																
Vegetable																	
Corn, Frozen - USDA Food 100348	142																
Potato Wedges, Frozen - USDA Food 100355	153																
Fruit																	
Apple Sauce - USDA Food 110541	36																
Orange Sections, Fresh, 138 ct	37																
Grain																	
Roll																	
Milk																	
1% White Milk	37																
Fat Free Chocolate Milk	37																
Condiments																	
Ketchup																	
Other																	

Serving Size

- Benefit:
  - Ensures that the correct serving sizes are being planned, prepared, and served
- Unit of measurement varies by item type
  - Meat/Grain processed items (pizza, chicken nuggets)
  - Stand alone meats or grains
  - Fruits
  - Vegetables
  - Milks
  - Condiments/extras

Food Production Record

Building/Site: Leadership Academy	Breakfast [ ] Lunch [X]	Grade Group:		Total Student Reimbursable Meals:
Date: 10/9/2015	Offer vs. Serve Yes [X] No [ ]	K - 5	X	Total Adult Meals:
		6 - 8		
		K - 8		
		9 - 12		

Menu Item, Recipe#, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each															
Chicken and Noodles USDA D-17	172	1 cup															
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup															
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup															
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup															
Orange Sections, Fresh, 138 ct	37	1/2 cup															
Grain																	
Roll		1 each															
Milk																	
1% White Milk	37	1 cup															
Fat Free Chocolate Milk	37	1 cup															
Condiments																	
Ketchup		2 tbsp															
Other																	

Component Contributions

- Benefit:
  - Helps identify the correct component contributions for cashiers and others identifying a reimbursable meal
- Enter the menu contributions of each serving size of the menu/food item (M/MA - Meat/Meat Alternative; Grain, Fruit, Dark Green, Red/Orange, Legumes (Bean/Peas), Starchy, and Other Veg – (Vegetable Subgroups)
  - For example:
    - 1 cup of leafy lettuce (romaine) would contribute 1/2 cup of dark green vegetable
    - Five chicken nuggets could contribute 2 oz eq of meat/meat alternate (M/MA) and 1 oz eq of grain

Food Production Record

Building/Site: Leadership Academy	Breakfast [ ] Lunch [X]	Grade Group:		Total Student Reimbursable Meals:
Date: 10/9/2015	Offer vs. Serve Yes [X] No [ ]	K - 5	X	Total Adult Meals:
		6 - 8		
		K - 8		
		9 - 12		

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2													
Chicken and Noodles USDA D-17	172	1 cup	2	1													
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2								
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2								
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2												
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2												
Grain																	
Roll		1 each		1													
Milk																	
1% White Milk	37	1 cup															
Fat Free Chocolate Milk	37	1 cup															
Condiments																	
Ketchup		2 tbsp															
Other																	

Total # of Servings Planned

- This column is completed before the meal is prepared

Food Production Record

Building/Site: Leadership Academy	Breakfast ☐ Lunch ☒	Grade Group:		Total Student Reimbursable Meals:
Date: 10/9/2015	Offer vs. Serve Yes ☒ No ☐	K - 5	X	Total Adult Meals:
		6 - 8		
		K - 8		
		9 - 12		

Menu Item, Recipe#, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160						
Chicken and Noodles USDA D-17	172	1 cup	2	1							100						
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121						
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238						
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119						
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30						
Grain																	
Roll		1 each		1							100						
Milk																	
1% White Milk	37	1 cup									70						
Fat Free Chocolate Milk	37	1 cup									170						
Condiments																	
Ketchup		2 tbsp									240						
Other																	

Total # of Servings Prepared

- List the total number of servings actually prepared for each menu/food item or recipe

Food Production Record

Building/Site: Leadership Academy	Breakfast [ ] Lunch [X]	Grade Group:		Total Student Reimbursable Meals:
Date: 10/9/2015	Offer vs. Serve Yes [X] No [ ]	K - 5	X	Total Adult Meals:
		6 - 8		
		K - 8		
		9 - 12		

Menu Item, Recipe#, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160					
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100					
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121					
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238					
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119					
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30					
Grain																	
Roll		1 each		1							100	100					
Milk																	
1% White Milk	37	1 cup									70	70					
Fat Free Chocolate Milk	37	1 cup									170	170					
Condiments																	
Ketchup		2 tbsp									240	240					
Other																	

Units/Amount of Food Prepared (lbs., cans, etc.)

- Benefits:
  - Documents that enough food was prepared for the number of meals served
  - Helps in forecasting quantities of food for future menus
  - Use information from: Food Buying Guide, product packaging, or manufacturer's information on product specification/nutrition information sheet
- List the # of units (pounds, cans, bags, cases, etc.) used to prepare # of servings prepared (example - 5 #10 cans)

Food Production Record

Building/Site: Leadership Academy	Breakfast [ ] Lunch [X]	Grade Group:		Total Student Reimbursable Meals:
Date: 10/9/2015	Offer vs. Serve Yes [X] No [ ]	K - 5	X	Total Adult Meals:
		6 - 8		
		K - 8		
		9 - 12		

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160	1 case + 70				
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles				
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121	22 lb				
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238	40lb				
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 #10 cans				
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30	30 ea				
Grain																	
Roll		1 each		1							100	100	2 bags				
Milk																	
1% White Milk	37	1 cup									70	70	70				
Fat Free Chocolate Milk	37	1 cup									170	170	170				
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans				
Other																	

of Servings Taken/Served

- Subtract the number of servings leftover from the number of servings prepared for each menu item
- Separate student from adult/a la carte
- Document food loss (i.e, tray dropped, food burnt, etc.)

Food Production Record

Building/Site: Leadership Academy	**Breakfast** ☐ **Lunch** X	**Grade Group:**	**Total Student Reimbursable Meals:**
Date: 10/9/2015	**Offer vs. Serve** **Yes** X **No** ☐	K - 5 X 6 - 8 K - 8 9 - 12	**Total Adult Meals:**

Menu Item, Recipe#, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160	1 case + 70	130	0	10	
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles	90	0	10	
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121	22 lb	85	0	10	
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238	40lb	218	0	10	
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 #10 cans	109	0	0	
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30	30 ea	25	0	5	
Grain																	
Roll		1 each		1							100	100	2 bags	90	0	10	
Milk																	
1% White Milk	37	1 cup									70	70	70	50	0	10	
Fat Free Chocolate Milk	37	1 cup									170	170	170	140	0	0	
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	220	0	20	
Other																	

Total # of Servings Leftover

- Benefits:
  - Tracking the source of leftovers
  - The food production record is referenced when leftovers are utilized in future meals
  - Helps with future preparation and forecasting
- Count the number of leftover servings for each item (example - 3 sandwiches, 6 milks, 10 oranges, 4 servings of rice)

Food Production Record

Building/Site: Leadership Academy	Breakfast [ ] Lunch [X]	Grade Groups		Total Student Reimbursable Meals:
Date: 10/9/2015	Offer vs. Serve Yes [X] No [ ]	K - 5	X	Total Adult Meals:
		6 - 8		
		K - 8		
		9 - 12		

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160	1 case + 70	130	0	10	20
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles	90	0	10	0
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121	22 lb	85	0	10	26
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238	40lb	218	0	10	10
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 #10 cans	109	0	0	10
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30	30 ea	25	0	5	0
Grain																	
Roll		1 each		1							100	100	2 bags	90	0	10	0
Milk																	
1% White Milk	37	1 cup									70	70	70	50	0	10	10
Fat Free Chocolate Milk	37	1 cup									170	170	170	140	0	0	30
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	220	0	20	0
Other																	

Total Student and Adult Reimbursable Meals

- Enter the total number of student reimbursable meals served
- Enter the total number of adult meal served

Food Production Record

Building/Site: Leadership Academy
Date: 10/9/2015

Breakfast		Lunch	X
Offer vs. Serve			
Yes	X	No	

Grade Group:	
K - 5	X
6 - 8	
K - 8	
9 - 12	

Total Student Reimbursable Meals: 220
Total Adult Meals: 20

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160	1 case + 70	130	0	10	20
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles	90	0	10	0
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121	22 lb	85	0	10	26
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238	40lb	218	0	10	10
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 #10 cans	109	0	0	10
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30	30 ea	25	0	5	0
Grain																	
Roll		1 each		1							100	100	2 bags	90	0	10	0
Milk																	
1% White Milk	37	1 cup									70	70	70	50	0	10	10
Fat Free Chocolate Milk	37	1 cup									170	170	170	140	0	0	30
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	220	0	20	0
Other																	

Completed Food Production Record

Food Production Record

Building/Site: Leadership Academy	**Breakfast** [ ] **Lunch** [X]	**Grade Group:**	**Total Student Reimbursable Meals: 220**
Date: 10/9/2015	**Offer vs. Serve** **Yes** [X] **No** [ ]	**K - 5** X **6 - 8** **K - 8** **9 - 12**	**Total Adult Meals: 20**

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160	1 case + 70	130	0	10	20
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles	90	0	10	0
Vegetable																	
Corn, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121	22 lb	85	0	10	26
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238	40lb	218	0	10	10
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 #10 cans	109	0	0	10
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30	30 ea	25	0	5	0
Grain																	
Roll		1 each		1							100	100	2 bags	90	0	10	0
Milk																	
1% White Milk	37	1 cup									70	70	70	50	0	10	10
Fat Free Chocolate Milk	37	1 cup									170	170	170	140	0	0	30
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	220	0	20	0
Other																	

Final Notes

- Production record is a working document
- Required all the time…for all meals claimed.
  - Not just for a month reviewed during an AR.
- Contact our office or your field consultant if you need assistance or have questions.

- Thank you!