

Date: _____

Food Production Record--Food Based Menu Planning

(circle one) Breakfast Lunch Snack

_____ Traditional _____ Enhanced

School: _____

#Meals Served Students: _____

Grades: _____

Offer vs. Serve _____ Yes _____ No

Adults: _____

Manager: _____

Total: _____

Menu Items	Time/ Temp	Meal Contrib.	Recipe #	Planned Portions & Serving Sizes										Total Amount Prepared lbs,#10cans, each, cases, etc.	Left- over (+) Short (-)	Comments	
				Grades:		Grades:		Grades:		Adults		Ala Carte					
				# Planned	Portion Size	# Planned	Portion Size	# Planned	Portion Size	# Planned	Portion Size	# Planned	Portion Size				
Meat/Meat Alternate																	
Fruit/Vegetable																	
Grain/Breads																	
Milk																	
Others																	

Dairy Products=40° F or below; Poultry=170° F; Pork=160° F; Eggs=160° F; Ground Beef=165° F; Reheat Leftovers=165° F; Fish=155° F; Holding Temperature=140° F