

Breakfast and Lunch - SFSP Meal Pattern Production Record					Site: ABC Park Elementary			Date: June 20, 2023	
Actual # Served	Children	Prog Adults	NP Adults	DM	Total Meals	SFSP Meal Pattern Description			Offer Vs Serve
Breakfast	1st 75 2nd 0	0	0	0	75	Breakfast: 1 Grain, ½ cup of Fruit or Veg, and 1 cup Milk. If have OVS, add a 4th different menu item from the Grain, Fruit/Veg, or Meat/Meat Alternate Components.			Breakfast <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Lunch	1st 122 2nd 0	2	4	0	128	Lunch: 2 oz M/MA, 1 Grain, 2 different Fruit and/or Veggies (¾ cup total), 1 cup Milk			Lunch <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Menu Item Combination items must have a standardized recipe, CN Label or Product Formulation Sheet			Planned Portion Size	# Servings Prepared	Quantity Prepared (purchase units)	Contribution to Meal Pattern			Quantity Leftover/ Discarded
						Meat/ Meat Alt (oz)	Grains (oz)	Fruit/Veg (cups)	
Breakfast Planned									
Children	75	Turkey Sausage/Cheese Breakfast Pizza - CN Label	1 slice	75	75 slices (open 1 case)	1 oz	1.75 oz		0
Prog Adults	0	Orange (138 ct.) Wedges	1 orange	40	12 #			½ cup	3 oranges
NP Adults	0	Applesauce	½ cup	40	2 #10 cans			½ cup	1 cup
Total	75	Milk - Skim, 1% choc	½ pt./1 cup	75	75 ½ pints				0
Lunch Planned									
Children	125	Chicken Fajitas - USDA Recipe	1 fajita	150	Recipe x 1.5	2 oz	1 oz	¼ cup	23 Fajitas
Prog Adults	2	Spanish Rice - USDA Recipe	½ cup	150	Recipe x 1.5		1 oz	¼ cup	15 cups
NP Adults	5	Fresh Mixed Greens w/ Dressing	½ cup	132	10 pounds			½ cup	1 pound
Total	132	Pineapple Tidbits	¼ cup	132	4 #10 cans			¼ cup	5 cups
		Milk - Skim, 1% choc	½ pt./1 cup	132	132 ½ pts				22

1. The [Food Buying Guide Calculator](#) is used to calculate the amount of oranges, applesauce, mixed greens and pineapple tidbits needed to purchase and prepare in order to serve the planned number of servings.
2. The CN label is needed to determine if the pizza is credible and can be used to meet meal pattern requirements. It also tells how much a serving will credit for which helps to decide the portion size to serve. The product information provides the details on how many servings in a case.
3. The USDA recipes provided the amount to prepare and serve to meet the component and portion size requirements.

	Food Item Description	Purchase Unit	⑤ Number of Purchase Units on Hand	④	Number of Servings	Exact Quantity	⑨ Buy Purchase Units	⑥ Action
X	Oranges, fresh , 138 count, Arizona or California, Whole , 1/4 cup fruit and liquid (about 1/2 peeled orange)	Pound	<input type="text" value="0"/>		40	11.7648	12.00	Add Serving Size
#	⑦ Serving Size	⑧ Number of Servings		Action				
1	<input type="text" value="1/2 cup"/>	<input type="text" value="40"/>		Remove Serving Size				

	Food Item Description	Purchase Unit	⑤ Number of Purchase Units on Hand	④	Number of Servings	Exact Quantity	⑨ Buy Purchase Units	⑥ Action
X	Applesauce, canned , Smooth or Chunky, Includes USDA Foods , fruit	No. 10 Can (108 oz)	<input type="text" value="0"/>		40	1.6807	2.00	Add Serving Size
#	⑦ Serving Size	⑧ Number of Servings		Action				
1	<input type="text" value="1/2 cup"/>	<input type="text" value="40"/>		Remove Serving Size				

	Food Item Description	Purchase Unit	⑤ Number of Purchase Units on Hand	④	Number of Servings	Exact Quantity	⑨ Buy Purchase Units	⑥ Action
X	Lettuce, fresh , Salad mix (mostly iceberg, some romaine with shredded carrot and red cabbage) , raw vegetable pieces (credits as 1/8 cup in NSLP/SBP and CACFP)	Pound	<input type="text" value="0"/>		132	10.0000	10.00	Add Serving Size
#	⑦ Serving Size	⑧ Number of Servings		Action				
1	<input type="text" value="1/2 cup"/>	<input type="text" value="132"/>		Remove Serving Size				

	Food Item Description	Purchase Unit	⑤ Number of Purchase Units on Hand	④	Number of Servings	Exact Quantity	⑨ Buy Purchase Units	⑥ Action
X	Pineapple, canned , Tidbits, Packed in juice or light syrup , drained fruit	No. 10 Can (106 oz)	<input type="text" value="0"/>		132	3.9521	4.00	Add Serving Size
#	⑦ Serving Size	⑧ Number of Servings		Action				
1	<input type="text" value="1/4 cup"/>	<input type="text" value="132"/>		Remove Serving Size				

PRODUCT DESCRIPTION:

Savory turkey sausage and mozzarella cheese on top of a whole grain crust. A delicious menu option that is individually wrapped for added convenience!

- 51% whole grain crust delivers a full serving of whole grains.
- Individually wrapped for grab & go convenience.

MENU APPLICATIONS:

- Serve with fresh fruit or vegetables for a well balanced meal.
- Simply bake right out of the freezer.

CHILD NUTRITION INFORMATION:

097619 -EACH 3.67 OZ BREAKFAST SQUARE PROVIDES 1.00 OZ EQUIVALENT MEAT/MEAT ALTERNATE AND 1.75 OZ EQUIVALENT GRAINS FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 10-18).

HARD BID SPECIFICATIONS:

TONY'S® 3.2x5" WG Turkey Sausage 100% Breakfast Square IW must provide 1.00 oz. equivalent meat/meat alternate, 1.75 oz. of equivalent grains, Portion to provide a minimum of 200 calories with no more than 9 fat grams. Must contain a minimum of 2 grams of fiber and less than 420 of sodium. Case pack of 100 per case.

CN Label required. Acceptable Brand: TONY'S® 63916

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. This product must be cooked to an internal temperature of 165°F prior to eating. Preheat the convection oven to 375°F. Product must be cooked from a frozen state for best results. Do not remove pizza from the wrap. Place 23 frozen wrapped pizzas in an 18" x 26" x 1/2" bun pan. **CONVECTION OVEN: 375°F for 16 to 17 minutes.** Rotate pan halfway through cooking. **NOTE:** Oven temperature and times may vary due to oven load and/or product temperature. Refrigerate or discard any unused portion. **CONVENTIONAL OVEN ONE SERVING:** 1. Preheat oven to 375°F. 2. Place frozen pizza on baking sheet or pizza pan. 3. Place on middle oven rack and cook for 19 to 21 minutes. Pizza is done when all cheese is melted. **MICROWAVE (1100W) ONE SERVING:** 1. Remove pizza from clear overwrap. 2. Place frozen pizza on microwave safe plate. 3. Place in center of microwave and cook on HIGH for 1 minute 30 seconds to 2 minutes. Pizza is done when all cheese is melted.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID (DOUGH CONDITIONER), NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, YEAST, CONTAINS 2% OR LESS OF: SOYBEAN OIL, SUGAR, SALT, CALCIUM PROPIONATE. **TOPPINGS:** LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE [MECHANICALLY SEPARATED TURKEY, SEASONING (SALT, SPICES, DEXTROSE, SUGAR, CITRIC ACID, NATURAL FLAVOR, SOYBEAN OIL, BHA, BHT), WATER], TEXTURED VEGETABLE PROTEIN [SOY FLOUR, CARAMEL COLOR], WATER). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SPICE, SALT, DRIED ONION, ROMANO CHEESE (PASTEURIZED PART SKIM COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), DRIED GARLIC, PAPRIKA, CITRIC ACID, BEET POWDER.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	16 - 17 MINUTES	Cook before serving
Conventional Oven		19 - 21 MINUTES	Cook before serving
Microwave: (1100 Watts)		1 1/2 - 2 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180639162
Gross Weight:	24.68
Net Weight:	22.938
Each Weight:	3.67
Cube:	1.22
Dimensions (LxWxH):	17.38 x 11.38 x 10.63
Cases/Pallet:	48
Tie:	8
High:	6
Frozen Shelf Life (days):	300
Refrigerated Shelf Life	

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

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Jason Kerr
Director Regulatory Affairs & Specification Management



(days): | 0

NUTRITION INFORMATION:

Serving Size:	1 Portion (104g)	-
Serving Size (grams):	104	-
Serving Size (weight oz):	3.67	-
Eaches/Case:	100	-
Inner Packs/Case:	100	-
Servings/Case:	100	-
Calories:	230	-
Calories From Fat:	60	-
% Calories From Fat:	27%	-
Calories From Saturated Fat:	25	-
% Calories from Saturated Fat:	11%	-
Total Fat:	7	9%
Saturated Fat:	3	15%
Trans Fat:	0	-
Cholesterol:	25	8%
Sodium:	320	14%
Potassium:	190	4%
Total Carbohydrate:	31	11%
Total Dietary Fiber:	3	12%
Sugars:	5	-
Added Sugars:	2	3%
Protein:	11	-
Vitamin A:	30	4%
Vitamin C:	2	2%
Vitamin D:	0	0%
Calcium:	180	15%
Iron:	1.3	6%
Whole Grain:	18	51%

* Percent Daily Values are based on a 2,000 calorie diet.

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Jason Kerr
Director Regulatory Affairs & Specification Management





Chicken Fajitas

USDA Recipe for Schools

These Chicken Fajitas have diced chicken breast, combined with salsa, vegetables, Mexican spices and lime juice served in a whole grain tortilla.

NSLP/SBP CREDITING INFORMATION

1 fajita provides 2 oz equivalent meat, $\frac{1}{8}$ cup starchy vegetable, $\frac{1}{8}$ cup additional vegetable, and 1 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Frozen chicken strips, cooked, thawed	6 lb 8 oz	1 gal 3 qt	13 lb	3 gal 2 qt	1 Combine chicken, pepper, garlic powder, chili powder, cumin, oregano, and ancho chili powder in a large bowl. Stir well. Cover tightly. Allow chicken mixture to marinate for 12–24 hours.
Ground black or white pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Chili powder		2 Tbsp		$\frac{1}{4}$ cup	
Ground cumin		2 Tbsp		$\frac{1}{4}$ cup	
Dried oregano		2 tsp		1 Tbsp 1 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ancho chili powder		¼ cup 2 Tbsp	3½ oz	¾ cup	
OR					
Mexican seasoning mix (see Notes)		¼ cup 2 Tbsp	3½ oz	¾ cup	
					2 Critical Control Point: Cool to 41 °F or lower within 4 hours.
					3 Critical Control Point: Hold at 41 °F or below.
					4 Place marinated chicken in a large stock pot. Cook uncovered over medium–high heat for 2 minutes.
					5 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					6 Set aside for step 9.
*Fresh green bell peppers, diced	8 oz	1½ cups	1 lb	3 cups	7 In a medium stock pot, add peppers and onions. Cook uncovered over medium–high heat until onions are translucent. Set aside for step 9.
*Fresh onions, diced	12 oz	2¼ cups 1 Tbsp 1½ tsp	1 lb 8 oz	1 qt ½ cup 3 Tbsp	
Frozen corn, thawed, drained	2 lb 4 oz	1 qt 2 cups 3 Tbsp 2½ tsp	4 lb 8 oz	3 qt ¼ cup 3 Tbsp 2 tsp	8 In a medium stock pot, add corn, tomatoes, salsa, sugar, oil, paprika, and lime juice. Simmer uncovered for 5 minutes. Stir occasionally. Set aside for step 9.
Canned no-salt-added diced tomatoes, drained	1 lb	1½ cups 3 Tbsp 2 tsp (approx. ⅛ No. 10 can)	2 lb	3¼ cups 3 Tbsp 1 tsp (approx. ¼ No. 10 can)	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned low-sodium salsa	1 lb	1¾ cups 2 Tbsp (approx. ⅛ No. 10 can)	2 lb	3¾ cups (approx. ¼ No. 10 can)	
Sugar		2 Tbsp		¼ cup	
Canola oil		½ cup		1 cup	
Paprika		2 tsp		1 Tbsp 1 tsp	
*Fresh limes	12 oz	4 each	1 lb 8 oz	8 each	
OR					
Fresh lime juice		½ cup		1 cup	
					9 Combine chicken, peppers, onions, and corn mixture in a large bowl. Toss well.
Whole-grain tortillas, 8" (1 oz each)	4 lb 11 oz	50 each	9 lb 6 oz	100 each	10 Using a rounded No. 8 scoop, portion ½ cup 2⅓ tsp (about 4⅓ oz) chicken mixture on a tortilla. Spread filling on half of tortilla, and fold in other half like a taco. Place 25 fajitas on each steam table pan (12" x 20" x 2½"). For 50 servings, use 2 pan. For 100 servings, use 4 pans.
					11 Critical Control Point: Hold for hot service at 135 °F or higher.
					12 Serve 1 fajita.



NUTRITION INFORMATION

For 1 fajita.

NUTRIENTS	AMOUNT
Calories	267
<hr/>	
Total Fat	6 g
Saturated Fat	2 g
Cholesterol	39 mg
Sodium	415 mg
Total Carbohydrate	28 g
Dietary Fiber	4 g
Total Sugars	2 g
Added Sugars included	N/A
Protein	17 g
<hr/>	
Vitamin D	0 IU
Calcium	12 mg
Iron	0 mg
Potassium	75 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature onions	14 oz	1 lb 12 oz
Green bell peppers	10 oz	1 lb 4 oz
Limes	12 oz	1 lb 8 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #3: Complex Food Preparation.

Mexican Seasoning Mix ³/₄ Cup (About 4¹/₂ oz).

Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, ¹/₄ tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

YIELD/VOLUME

50 Servings	100 Servings
About 13 lb 2 oz (chicken mixture)	About 26 lb 4 oz (chicken mixture)
About 1 gal 2 qt 2 ¹ / ₄ cups/2 steam table pans (12" x 20" x 2 ¹ / ₂ ")	About 3 gal 1 qt ¹ / ₂ cup/4 steam table pans (12" x 20" x 2 ¹ / ₂ ")





Spanish Rice

USDA Recipe for Schools

This flavorful and healthful Spanish Rice recipe includes brown rice, onions, green bell peppers, spices, tomatoes, and lime juice and has tons of flavor, which makes it a great side dish for a variety of meals.

NSLP/SBP CREDITING INFORMATION

½ cup (No. 8 scoop) provides ⅛ cup red/orange vegetable, ⅛ cup starchy vegetable, and 1 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cilantro, fresh	2 oz	3½ cups	4 oz	1 qt 3 cups	1 Mince cilantro. Set aside ½ oz for step 12.
*Onions, fresh, minced	2 lb 6 oz	1 qt 3½ cups	4 lb 12 oz	3 qt 3 cups	
*Green peppers, fresh, minced	2 lb 6 oz	1 qt 3 cups 2 Tbsp	4 lb 12 oz	3 qt 2¼ cups	2 Place cilantro, onions, peppers, and garlic cloves in a food processor. Blend ingredients until minced.
Garlic cloves, minced		4 each		8 each	
Canola oil		¼ cup		½ cup	3 Heat oil in a medium stock pot. Add onion mixture. Cook uncovered over medium heat for 2 minutes.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Celery, fresh, minced	8 oz	1½ cups 1 Tbsp	1 lb	3 cups 2 Tbsp	4 Add celery, corn, salt, pepper, and spices. Continue cooking one additional minute stirring constantly.
Corn, frozen	2 lb 6 oz	1 qt 3 cups	4 lb 12 oz	3 qt 2 cups	
Salt		1 Tbsp		2 Tbsp	
Black or white pepper, ground		1 tsp		2 tsp	
Chili powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Cumin, ground		2 Tbsp 2 tsp		¼ cup 1 Tbsp 1 tsp	
Paprika		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Onion powder		1 tsp		2 tsp	
Cinnamon		1 tsp		2 tsp	
Garlic powder		2 tsp		1 Tbsp 1 tsp	
Oregano		2 tsp		1 Tbsp 1 tsp	
Beef broth, low-sodium		2 qt		1 gal	5 Add beef broth, tomato paste, and diced tomatoes to onion mixture. Bring to a boil. Reduce heat to low, and stir occasionally. Set aside for step 7.
No-salt-added tomato paste, canned	9 oz	1 cup	1 lb 2 oz	2 cups (approx. ⅛ No. 10 can)	
No-salt-added tomatoes, canned, diced, undrained	1 lb 4 oz	2⅔ cups (approx. ¼ No. 10 can)	2 lb 8 oz	1 qt 1⅓ cups (approx. ½ No. 10 can)	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Brown rice, long-grain, regular, dry, parboil	3 lb 2 oz	2 qt	6 lb 4 oz	1 gal	<p>6 Place 1 qt brown rice (1 lb 9 oz) in each steam table pan (12" x 20" x 4").</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>7 Pour 3 qt 3 cups (about 6 lb 12 oz) beef broth mixture into each steam table pan. Stir. Cover pans tightly.</p>
					<p>8 Bake: Conventional oven: 350 °F for 45 minutes. Convection oven: 350 °F for 40 minutes.</p>
					<p>9 Critical Control Point: Heat to 135 °F or higher.</p>
*Limes, fresh		4 each		8 each	<p>10 Remove from oven. Squeeze lime juice over rice. Stir well.</p>
OR Lime juice		½ cup		1 cup	
					<p>11 Critical Control Point: Hold for hot service at 135 °F or higher.</p>
					<p>12 Garnish with remaining cilantro.</p>
					<p>13 Portion with No. 8 scoop (½ cup).</p>



NUTRITION INFORMATION

For No. 8 scoop (1/2 cup).

NUTRIENTS	AMOUNT
Calories	154
Total Fat	2 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	184 mg
Total Carbohydrate	30 g
Dietary Fiber	4 g
Total Sugars	3 g
Added Sugars included	N/A
Protein	4 g
Vitamin D	0 IU
Calcium	29 mg
Iron	1 mg
Potassium	270 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature onions	2 lb 12 oz	5 lb 8 oz
Green bell peppers	3 lb	6 lb
Celery	10 oz	1 lb 4 oz
Limes	10 oz	1 lb 4 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 13 lb	About 26 lb
About 1 gal 2 qt 2 cups/2 steam table pans (12" x 20" x 4")	About 3 gal 1 qt/4 steam table pans (12" x 20" x 4")

