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| **Self-Serve**  **Salad or Garden Bar** | Subgroup  (Veg only) | **K-8** | | **9-12 + Adults** | | Total Planned Quantity | Actual Quantity Prepared | Leftover | Amount Used |
| Planned Serving Size | Crediting | Planned Serving Size | Crediting |
| *Example: Romaine/Spinach mix* | *DG* | *½ c* | *¼ c* | *½ c* | *¼ c* | *10#* | *10# + 1#* | *0* | *11#* |
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**Vegetable Subgroups: Dark green = DG, Red/Orange = RO, Beans/Peas = B/P, Starch = S, Other = O, Additional = A**

**Production Notes**

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| **Condiments** | Planned Serving Size *(weight or measure; student / adult)* | Planned  # of Servings | Total Planned Quantity | Actual Quantity Prepared | Leftover | Amount  Used |
| *Example: Fat-Free Ranch* | *2 tbsp* | *100*  *(200 tbsp)* | *1 gal.* | *1 gal.*  *(256 tbsp)* | *0.25 gal. (64 tbsp)* | *0.75 gal. (192 tbsp)* |
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