| Public Condiment Usage Record Instruction |  |  | Date: |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  |  | Site: |  |
| Instructions: Use this form to record daily condiment usage as required for the school meal programs. Record specific information on the condiment, such as whether it is a low-fat or fat-free version. Record planned serving size, planned/actual number of servings prepared, planned/actual quantity prepared, and amount leftover in volume quantities (e.g., tablespoon, cup, pint, quart), by weight, or by count if pre-portioned packets (e.g., 1 oz packet). This form may be revised to reflect condiments used at the serving location. |  |  |  |  |
| Item | Planned Serving Size <br> (weight or measure; student/adult) | Planned/Actual \# of Servings Prepared | Planned/Actual Quantity Prepared | Amount Leftover |
| Example: Fat-free ranch dressing | 2 tbsp | 100 (200 tbsp) | 1 gallon (256 tbsp) | 0.25 gallons ( 64 tbsp) |
| Barbecue sauce |  |  |  |  |
| Butter |  |  |  |  |
| Butter blend |  |  |  |  |
| Jelly |  |  |  |  |
| Ketchup |  |  |  |  |
| Margarine |  |  |  |  |
| Mayonnaise |  |  |  |  |
| Mustard |  |  |  |  |
| Pickle relish |  |  |  |  |
| Salsa |  |  |  |  |
| Sour cream |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
| Dressing, French Circle: regular / low-fat / fat-free |  |  |  |  |
| Dressing, Italian Circle: regular /low-fat/fat-free |  |  |  |  |
| Dressing, Ranch Circle: regular /low-fat/fat-free |  |  |  |  |
| Dressing, $\qquad$ Circle: regular / low-fat / fat-free |  |  |  |  |
| Dressing, $\qquad$ Circle: regular / low-fat/fat-free |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

