Condiment Usage Record

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** *(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, _____ *Circle:* regular / low-fat / fat-free				
Dressing, _____ *Circle:* regular / low-fat / fat-free				