


### Lunch Production Record

	Student Meals	Adult Meals	Bag/Field Trip Meals	Total Meals	Date								Notes			
	Grade Group:				Site											
Meals Planned					OVS: <input type="checkbox"/> Yes <input type="checkbox"/> No											
Meals Served																
Menu Item	Planned Serving Size	Planned/Actual # of Servings Prepared	Planned/Actual Quantity Prepared (in purchase units)	Component Contribution											Service Temperature	Leftovers
				oz eq.				cup(s)								
				Meat/Meat Alt.	Grains (whole grain-rich)	Fruit	Dark Green Veg.	R/O Veg.	Legumes	Starchy Veg.	Other Veg.	Additional Veg.	Total Veg.			
<b>CONDIMENTS</b>																
				<input type="checkbox"/> Check this box if condiments are recorded on a separate condiment usage record.												
				<input type="checkbox"/> Check this box if milk recipe by milk type was developed and it is updated each semester. Make any changes in the first column to specify milk types available (a minimum of 2) and record total usage.												
1% (low-fat) unflavored milk	½ pint (1 cup)			Total usage = _____												
Skim (fat-free) unflavored milk	½ pint (1 cup)															
Skim (fat-free) chocolate milk	½ pint (1 cup)															
Other milk type:	½ pint (1 cup)															