


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										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.				
CONDIMENTS																	
1% (low-fat) unflavored milk	½ pint (1 cup)							<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. 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)																