**SCHOOL/ ESCUELA: DATE/FECHA:**

**DAILY PR**

**LUNCH/ALMUERZO**

**BREAKFAST/DESAYUNO**

**DAILY PRODUCTION RECORD/ REGISTRO DE PRODUCCIÓN DIARIA**

**ACTUAL MEALS SERVED/COMIDAS REALES SERVIDAS:**

Grades/Grados Grades/Grados

Adults/Adultos Program Adults/Programa Adultos

TOTAL

**PREPARED BY/ PREPARADO POR :**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| MENU ITEMS AND CONDIMENTS/ ARTÍCULOS DEL MENÚ Y CONDIMENTO S | PROCESS 1, HACCP PROCESS1, 2, 3 OR O/PROCESO HACCP\* | TEMPERATUR ES ˚F + TIME FOR HOLDING/ TEMPERATUR AS ˚F +TIEMPO DE ESPERA | RECIPE # OR BRAND NAME AND CODE #/ RECETAN.º OMARCA Y N.º DE CÓDIGO | **PLANNED REIMBURSABLE MEAL SERVINGS/ PORCIONES DE COMIDAS REEMBOLSABLES PREVISTAS** | PLANNED ADULT AND A LA CARTE SERVINGS/ ADULTO PREVISTO YPORCIONES A LA CARTA | TOTAL AMOUNT PREPARED/ CANTIDAD TOTAL PREPARADA | LEFTOVERS/ RESTOS DE COMIDA |
| COOKING | HOLDING | GRADES/GRADOS | GRADES/GRADOS |
| PORTION SIZE/ TAMAÑO DE LA PORCIÓN | # OF SERVINGS/ N.º DE PORCIONES | COMPONENT CONTRIBUTION/ CONTRIBUCIÓN DE LOS COMPONENTES | PORTION SIZE/ TAMAÑO DE LA PORCIÓN | # OF SERVINGS/ N.º DEPORCIONE S | COMPONENT CONTRIBUTION/ CONTRIBUCIÓN DE LOS COMPONENTES | # OF SERVINGS/ N.º DE PORCIONES | LB OR QUANTITY OR SERVINGS/ LIBRAS O CANTIDAD OPORCIONES | LB OR QUANTITY OR SERVINGS/ LIBRAS O CANTIDAD O PORCIONES |
| *LIST ALL MENU ITEMS THAT CONTRIBUTE TO A REIMBURSABLE MEAL. INCLUDE ALL CONDIMENTS.* | *INSERT THE HACCP PROCESS NUMBER OR “ O” FOR EACH MENU ITEM AND CONDIMENT* | *THESE TEMPERATURES MUST BE RECORDED HERE OR ON ANOTHER DISTRICT FORM. ADD TIME WITH HOLDING TEMPS.* | *LIST THE RECIPE # OR THE BRAND NAME AND PRODUCT NUMBER HERE.* **CANNED, FROZEN AND FRESH FRUIT & VEG.** *– LIST ONLY PRODUCT DESCRIPTIONS (APPLES -113 CT.; PEACHES – LT SYRUP OR USDA; APPLESAUCE –SWEETENED OR**UN-SWEETENED, ETC. FOR* ***CONDIMENTS:*** *RECORD**SERVING SIZES AND NOTE IF LOW FAT OR LOW* | *PORTION SIZES MUST BE SPECIFIC (E.G.* ***VOLUME IN CUPS****,* ***WEIGHT IN OZ, 1 SLICE, 1 PIECE, ETC.).*** | *LIST HOW MANY PORTIONS OF EACH MENU ITEM YOU THINK WILL BE TAKEN AS PART OF A* ***REIMBURSABLE MEAL****. INCLUDE FREE SECONDS IN THIS COLUMN ALSO.* | *RECORD WHAT A SERVING OF THE RECIPE OR PRODUCT CONTRIBUTES TO THE MEAL PATTERN.**RECORD FRUIT AND VEGETABLES IN CUPS AND GRAINS AND M/MA IN OUNCE EQUIVALENTS* | ***EXAMPLE:*** *IF YOU PORTION WITH A 3 OZ. SPOODLE, ENTER 3/8 C. AS THE PORTION SIZE OR WRITE “ 3 OZ SPOODLE.”* | ***REMINDER:*** *DO NOT INCLUDE A LA CARTE MILK PURCHASED BY STUDENTS BRINGING LUNCHES FROM HOME OR 2ND MILKS SOLD IN THIS COLUMN.* | ***EXAMPLE:*** CHILD NUTRITION (CN) LABEL STATES A PURCHASED WHOLE GRAIN BREAKFAST BAGEL PROVIDES 1 OZ EQ. MEAT/MEAT ALTERNATE AND 1 OZ EQ. GRAINS. RECORD 1 M/MA AND 1 GION. | *RECORD ALL PAID ADULTS, FOOD SERVICE EMPLOYEE ADULTS AND A LA CARTE (INCLUDING MILK PURCHASED FOR LUNCHES FROM HOME, 2ND MILKS AND 2ND LUNCHES).* | *LIST THE* ***AMOUNT OF FOOD*** *PREPARED FOR REIMBURSABLE MEALS, ADULTS AND A LA CARTE. THIS AMOUNT IS BASED ON THE**USDA FOOD BUYING GUIDE, USDA RECIPE**OR DISTRICT STANDARDIZED RECIPE.* | *RECORD NUMBER OF LEFT OVERS FOR ALL MENU ITEMS.* |
| HACCP PROCESSES/PROCESOS DE HACCP:1. – FOODS THAT MUST BE KEPT BELOW 41˚F/ALIMENTOS QUE DEBEN MANTENERSE POR DEBAJO DE 41 ˚F.
2. – FOODS THAT MUST BE HEATED AND HELD ABOVE 135˚F/ALIMENTOS QUE DEBEN CALENTARSE Y MANTENERSE POR ENCIMA DE 135 ˚F.
3. – FOODS THAT ARE HEATED, COOLED AND SOMETIMES REHEATED TO 165˚F/ ALIMENTOS QUE SE CALIENTAN, SE ENFRÍAN Y A VECES SE RECALIENTAN A 165 ˚F.

**O** –FOODS THAT MAY BE STORED AND/OR SERVED AT ROOM TEMPERATURE (BREAD/ROLLS, CHIPS, DRY CEREAL, COOKIES, MOST CAKES, CRACKERS, PEANUT BUTTER, SALAD DRESSING/MAYONNAISE CATSUP/MUSTARD PACKETS)/ ALIMENTOS QUE PUEDEN CONSERVARSE O SERVIRSE A TEMPERATURA AMBIENTE (PAN/BOLLOS, PATATAS FRITAS, CEREALES SECOS, GALLETAS, LA MAYORÍA DE LOS PASTELES, GALLETAS SALADAS,MANTEQUILLA DE MANÍ, ADEREZO PARA ENSALADAS/PAQUETES | PRODUCTION NOTES/NOTAS DE PRODUCCIÓN:RECORD PERTINENT INFORMATION FOR DAILY PRODUCTION SUCH AS PREPARATION INSTRUCTIONS FOR SPECIFIC ITEMS OR REMINDERS ABOUT NECESSARY TASKS TO PERFORM. |  |
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**SCHOOL/ESCUELA: APPLE SCHOOL DATE/FECHA: 5/12/24**

# DAILY PRODUCTION RECORD/ REGISTRO DE PRODUCCIÓN DIARIA

**PREPARED BY/PREPARADO POR: HEAD COOK BREAKFAST/DESAYUNO LUNCH/ALMUERZO**

**ACTUAL MEALS SERVED/COMIDAS REALES SERVIDAS:**

Grades/Grados 105

Grades/Grados 300

Adults/Adultos 25 Program Adults/Programa Adultos 5

TOTAL 440

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| MENU ITEMS AND CONDIMENTS/ ARTÍCULOS DEL MENÚ Y CONDIMENTOS | HACCP PROCESS1, 2, 3 OR O/PROCESO HACCP\*1, 2, 3 O O | TEMPERATURES ˚F + TIME FOR HOLDING/ TEMPERATURAS ˚F +TIEMPO DE ESPERA | RECIPE # OR BRAND NAME AND CODE#/ RECETAN.º OMARCA Y N.º DE CÓDIGO | **PLANNED REIMBURSABLE MEAL SERVINGS/ PORCIONES DE COMIDAS REEMBOLSABLES PREVISTAS** | PLANNED ADULT AND A LA CARTE SERVINGS/ ADULTO PREVISTO YPORCIONES A LA CARTA | TOTAL AMOUNT PREPARED/ CANTIDAD TOTAL PREPARADA | LEFTOVERS/ RESTOS DE COMIDA |
| COOKING | ENTER HOT/COLD HOLDING/ ENTRADA MANT. CALOR/FRÍOEXIT HOT/COLD HOLDING/ SALIDA MANT. CALOR/FRÍO | GRADES/GRADOSK-8 | GRADES/GRADOS9-12 |
| PORTION SIZE/ TAMAÑO DE LA PORCIÓN | # OF SERVINGS/ N.º DEPORCIONE S | COMPONENT CONTRIBUTION/ CONTRIBUCIÓN DE LOS COMPONENTES | PORTION SIZE/ PORCIÓN TAMAÑO | # OF SERVINGS/ N.º DEPORCIONE S | COMPONENT CONTRIBUTION/ CONTRIBUCIÓN DE LOS COMPONENTES | # OF SERVINGS/ N.º DE PORCIONES | LB OR QUANTITY OR SERVINGS/ LIBRAS O CANTIDAD OPORCIONES | LB OR QUANTITY OR SERVINGS/ LIBRAS O CANTIDAD O PORCIONES |
| *TURKEY SALAD PLATE* | *1* |  | *39°**38°* | *S-6* | *1 EA.* | *0* | *N/A* | *1 EA.* | *95* | *2 OZ. GRAIN;**2 OZ. M/MA* | *5* | *100* | *10* |
| *CHEESE PIZZA* | *2* | *160°* | *150°**141°* | *E-17* | *1 SL.* | *10* | *2 OZ. GRAIN;**2 OZ. M/MA* | *1 SL.* | *110* | *2 OZ. GRAIN;**2 OZ. M/MA* | *5* | *125* | *3* |
| *MEATLOAF* | *2* | *167°* | *160 °**161°* | *E-21* | *2 OZ.* | *95* | *1.5 OZ. M/MA* | *3 OZ.* | *105* | *2.25 OZ. M/MA* | *20* | *220* | *33* |
| *SMASHED POTATOES* | *2* | *171°* | *166°**163°* | *V-11* | *½ CUP* | *95* | *½ CUP STARCHY* | *½ CUP* | *105* | *½ CUP STARCHY* | *20* | *220* | *2 LB* |
| *WHOLE WHEAT ROLL* | *0* |  |  | *B-1* | *1.5 OZ.* | *95* | *1.5 OZ GRAIN* | *2 OZ.* | *300* | *2 OZ. GRAIN* | *20* | *420* | *32* |
| *PEAS & CARROTS* | *1* | *174°* | *174°**166°* | *FROZE N* | *¼ CUP* | *38* | *¼ CUP OTHER VEG* | *½ CUP* | *66* | *½ CUP OTHER VEG* | *18* | *16 LBS* | *1LB* |
| *PEARS, FRESH* | *1* |  |  | *150 CT* | *1 PC* | *40* | *½ CUP FRUIT* | *1 PC* | *150* | *½ CUP FRUIT* | *20* | *210* | *16* |
| *PEACHES, CANNED* | *1* |  | *36°**40°* | *LIGHT SYRUP* | *½ CUP* | *40* | *½ CUP FRUIT* | *½ CUP* | *150* | *½ CUP FRUIT* | *5* | *200* | *31* |
| *1% MILK* | *1* |  | *36°**40°* | *MEADO W GOLD* | *½ PINT* | *25* | *1 CUP MILK* | *½ PINT* | *75* | *1 CUP MILK* | *5* | *120* | *31* |



PRODUCTION NOTES/NOTAS DE PRODUCCIÓN:

HACCP PROCESSES/PROCESOS DE HACCP:

1. – FOODS THAT MUST BE KEPT BELOW 41˚F/ALIMENTOS QUE DEBEN MANTENERSE POR

DEBAJO DE 41 ˚F.

1. – FOODS THAT MUST BE HEATED AND HELD ABOVE 135˚F/ALIMENTOS QUE DEBEN

CALENTARSE Y MANTENERSE POR ENCIMA DE 135 ˚F.

1. – FOODS THAT ARE HEATED, COOLED AND SOMETIMES REHEATED TO 165˚F/ ALIMENTOS QUE SE CALIENTAN, SE ENFRÍAN Y A VECES SE RECALIENTAN A 165 ˚F.

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