

SITE NAME: Indicate the site

DATE: Write the date of meal service

SFSP Menu Production Record Instructions



COLORADO
Department of Education

Summer Meal Pattern	Menu Item	Food Temperatures	Estimated Number to be served		Amount of Food Prepared	Leftovers
			Children	Adults		
<p><u>BREAKFAST</u> (3 components; 4 food items with ovs)</p> <ul style="list-style-type: none"> * Fluid Milk, 1 cup (8 fl oz) * Fruit or Vegetable, ½ cup * Grains and Breads, 1 serving (1 slice or ¾ cup dry cereal or ½ cup cooked cereal) <p>Optional: Meat or Meat Alternate, 1oz</p>	<p style="color: blue;">List all menu items that contribute to a reimbursable meal for each meal type served.</p>	<p style="color: blue;">All food temperatures must be recorded here or on another temperature log.</p>	<p style="color: blue;">Record the estimated number of children to be served each menu item.</p>	<p style="color: blue;">Record the estimated number of adults to be served each menu item.</p>	<p style="color: blue;">List the amount of food prepared for reimbursable meals and adults. This amount is based on the USDA Food Buying Guide, USDA Recipe, or Sponsor Standardized Recipe.</p>	<p style="color: blue;">Record the number of leftovers.</p>
<p><u>LUNCH/SUPPER</u> (4 components; 5 food items with ovs)</p> <ul style="list-style-type: none"> * Fluid Milk, 1 cup (8 fl oz) * Meat or Meat Alternate, 2oz * Two types of Fruit or Vegetable, ¾ cup total * Grains and Breads, 1 serving (1 slice bread or 1 serving of cornbread, biscuits, rolls, muffins, etc.; ¾ cup dry cereal, ½ cup cooked noodles or pasta, ½ cup cooked cereal or ½ cup cooked rice) 						
<p><u>SNACK</u> (2 components)</p> <ul style="list-style-type: none"> * Fluid Milk, 1 cup (8 fl oz) * Meat or Meat Alternate, 1 oz. * Fruit or Vegetable, ¾ cup * Grains and Breads, 1 serving 						

Condiments Served with Menu Items

List all condiments served

Minimum internal cooking temperatures**

processed meat items (chix nuggets/patties, beef patties, etc.)	135°F
cooked fruit and vegetables	135°F
commercially pre-cooked ready to eat meat	140°F
raw pork, ham & sausage	145°F
beef roasts, egg dishes, fish	145°F
raw ground beef & game animals	155°F
leftovers	165°F
raw poultry	165°F

**All products must reach the minimum temperature specified for at least 15 seconds