

DAILY FOOD PRODUCTION RECORD

Instructions

BEFORE DAY OF SERVICE

Complete top portion:

- School/Site
- Meal Date
- Meal (check one: Breakfast, Lunch, or Snack)
- Offer vs Serve (check appropriate box)
- Grade Levels
- Menu
- Number of Meals **Planned** for each grade group, adults, and a la carte (if applicable)

COMPLETE PEACH-COLORED COLUMNS FOR ALL FOOD ITEMS PRIOR TO DAY OF SERVICE

- Food Item: List food item under appropriate meal component
- Recipe # or Product Description: Enter recipe #, product description, or product code
- Grade Group: Enter appropriate grade group
- Serving Size: Enter the serving size for each grade group (list in terms of number of pieces, cups, ounces, etc.)
- Creditable Amount: Enter creditable amount in terms of cups or ounce equivalents
- Total Projected # of Servings: Enter the total projected number of servings for each food item
- Amount Needed: Enter the amount needed for each food item (amount should be sufficient to meet total projected number of servings)
- Serving Utensil: List serving utensil to be used for each food item for the corresponding grade group

COMPLETE YELLOW-COLORED COLUMNS FOR ALL FOOD ITEMS ON DAY OF SERVICE

- Total Servings Prepared: Enter the total servings prepared for each food item
- Time & Temperature: Enter time, temperature, when temperature is taken - cooking or holding (write 'C' for cooking, 'H' for holding), and initials

IMMEDIATELY FOLLOWING MEAL SERVICE

- Total Servings Leftover: Enter the total servings leftover for each food item
- Number of Meals: Enter the number of meals **Served** for each grade group, adults, and a la carte (if applicable)

Comments Section

- Write any notes for you and/or your staff
 - Examples: Field trips, OVS history, how many pieces to cut an apple and/or orange, menu substitutions

Food Service Manager acknowledges the Daily Food Production Record was completed accurately by signing "Reviewed By" and "Date" lines on bottom of page