Lunch Production Record															
Public Instruction			Bag/Field	Total Meals		Date: Site:									
Instruction	Student Meals	Adult Meals	Trip Meals												
Meals Planned]									
Meals Served															
Menu Item	Planned Serving Size	Planned/Actual # of Servings Prepared	Planned/Actual Quantity Prepared (in bulk units)	oz eq.		Component Contribution									
						cup(s)								<u> </u>	
				Meat/Meat Alt.	Grains (whole grain- rich)	Fruit	Dark Green Veg.	R/O Veg.	Legumes	Starchy Veg.	Other Veg.	Additional Veg.	Total Veg.	Service Temperature	Leftovers
				CC	MIDIM	FNTS									
CONDIMENTS															
				☐ Check this box if condiments are recorded on a separate condiment											
	usage record.														
1% (low-fat) unflavored milk	½ pint (1 cup)			☐ 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											
Skim (fat-free) unflavored milk	½ pint (1 cup)			milk types available (a minimum of 2) and record total usage.											
Skim (fat-free) chocolate milk	½ pint (1 cup)			Total usage =											
Other milk type:	½ pint (1 cup)														