2017-2018 Dail	y Product	ion R	ecord	: BRE	EAKFA	AST, L	UNCH	1 & SN	IACK								Comme	ents:		
					<u>B</u>	reakfa	<u>st</u>	_		Lunch		_		<u>Snack</u>						
Site:					Planne	d:			Planne	d:			Planne	ed:						
					Stude	nts			Stude	nts			Stude	ents						
Date:					Adults			1	Adults	3		1	Adults	S						
					CNP S	Staff		1	CNP S	Staff		1	CNP	Staff						
Signature:					Served	:		1	Served	l:			Serve	d:						
					Stude	nts		1	Stude	nts		1	Stude	ents						
					Adults	1		1	Adults	3		1	Adults	S						
					CNP S	Staff		1	CNP S	Staff		1	CNP	Staff						
					•					· ·		(Credit P	er Meal Co	nponei	nt				
Menu:	Serving		Menu:			Ser	Serving		Menu:			Serving		Snack Men	u:	Serv.	M/MA	F/V	G/B	Milk
	Size					Size					Size				Size	Oz	Cups	Serv		
								1												
								1												
								1												
																		1		
				1	T]		r										
				(5)	Planned Servings			ount of Leftovers		HACCP TEMPERATURES Hot = 135° Cold = 41°(4 hrs)										
				(5)	Plan	nad Sar	vinae	I Food	LISEA	I ∆ft	OVAre			Hot -	135° C	`old – 41°(4 hrel			
(1)	(2) Type	(3)	(4)	(5) Serv														Cool w/in		
(1) Food Item	(2) Type	(3) Recipe	(4) Age/ Grade		(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)	(12) *	Final Prep	C/A **	Hold Prior Service	135° C	Hold During Service	4 hrs) C/A **	Cool w/in 2 hrs to	C/A **	Temp
(1) Food Item	(2) Type	(3) Recipe	Age/	Serv					(10)			Final Prep Temp/Time		Hold Prior	C/A	Hold During	C/A	Cool w/in 2 hrs to 70°	C/A **	Temp at 4hrs
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	
(1) Food Item	(2) Type	(3) Recipe	Age/ Grade	Serv	(6) Stud-	(7)	(8)	(9) Plan-	(10)	(11)				Hold Prior Service	C/A	Hold During Service	C/A	2 hrs to	C/A **	

^{*}Leftovers Location: D=Discarded R=Refrigerator F=Freezer S=Storeroom

(1) Food Item	(2) Type	(3) Recipe	(4) Age/ Grade Group	(5) Serv Size	Plani	ned Ser	/ings	Amount of Food Used		Leftovers		HACCP TEMPERATURES Hot = 135° Cold = 41°(4 hrs)								
					(6) Stud- ents	(7) Other	(8) Total	(9) Plan- ned	(10) Actual	(11) Amoun t	(12)	Final Prep Temp/Time	C/A **	Hold Prior Service Temp/Time	C/A **	Hold During Service Temp/Time	C/A **	Cool w/in 2 hrs to	C/A **	Temp at 4hrs

																			igsqcut	
																			igsqcup	
																			igwdapprox	
																			\vdash	
																			$\vdash \vdash \vdash$	
																			$\vdash \vdash$	
																			Ш	
																			igsqcup	
																			igwdapprox	
																			\longmapsto	
																			$\vdash \vdash \vdash$	\vdash
																			\vdash	
																			$\vdash \vdash$	
																			igsqcut	
																			igsqcup	igsqcup
																			igsquare	
																			igsqcup	igwdapprox