# 2017-2018 Daily Production Record: BREAKFAST, LUNCH & SNACK

## Comments:

### Site:

### Date:

### Signature:

### Credit Per Meal Component

<table>
<thead>
<tr>
<th>Menu:</th>
<th>Serving Size</th>
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<th>Menu:</th>
<th>Serving Size</th>
<th>Snack Menu:</th>
<th>Serv. Size</th>
<th>M/MA Oz</th>
<th>F/V Cups</th>
<th>G/B Serv</th>
<th>Milk Serv</th>
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### HACCP TEMPERATURES

- **Hot:** 135°F
- **Cold:** 41°F (4 hrs)

### Hold During Service Temp/Time

- C/A **

### Hold Prior Service Temp/Time

- C/A **

### Final Prep Temp/Time

- C/A **

### Amount of Food Used

(1) Planned Servings

(2) Food Item

(3) Recipe

(4) Age/Grade Group

(5) Planned Servings

(6) Students

(7) Other

(8) Total

(9) Actual

(10) Amount

(11) *

(12) *

(13) Final Prep Temp/Time

(14) C/A **

(15) Hold Prior Service Temp/Time

(16) C/A **

(17) Hold During Service Temp/Time

(18) C/A **

(19) Cool w/in 2 hrs to 70°

(20) C/A **

(21) Temp at 4hrs

### Leftovers

- Location: D=Discarded; R=Refrigerator; F=Freezer; S=Storeroom

### Corrective Action

- D=Discarded; C=Chilled; H=Heated

*Revised 9/1/15*
| (1) Food Item | (2) Type | (3) Recipe | (4) Age/Grade Group | (5) Serv Size | Planned Servings (6) Students (7) Other (8) Total | Amount of Food Used (9) Planned (10) Actual (11) * | Leftovers (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 70° C/A ** | Temp at 4hrs |
|----------------|----------|------------|---------------------|---------------|-----------------------------------------------|---------------------------------|---------------------------------|-----------------|-----------------|-----------------|----------------|----------------|

*Leftovers Location:  
D=Discarded  R=Refrigerator  F=Freezer  S=Storeroom  **Corrective Action:  
D=Discarded;  C=Chilled;  H=Heated  
revised 7/7/14