Production Record

Betsy Pennington

Lead Nutritionist

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mdek12.org

- The following example is using the NSLP/SBP meal pattern
- •This example is a High School (9-12)





STEP 1

Pre-Populate the Menu

Can be filled out months or weeks in advance



PRE-POPULATE, But use a **PENCIL!**





Gather your Menu for the day, as well as ALL the recipes that you will be using for each menu item.

HINT: Having your MRS recipes on hand can make completing your production book MUCH easier!



Breakfast

- Sausage Biscuit (MRS 9170)
- Assorted Fruit Juice (MRS 6645)
- Canned Pears (MRS 6855)
- Milk (variety)

<u>Lunch</u>

- Hamburger (MRS 4105)
- French fries (MRS 6110)
- Coleslaw (5685)
 - had to sub in Green Beans (MRS 5745)
- Assorted Fruit Juice (MRS 6645)
- Apple (MRS 6500)
- Milk (variety)





MRS Recipe Information – Sausage Biscuit

Source: MRS 2024

MRS: 9170 – Breakfast Combinations (8500s) SAUSAGE & BISCUIT (1 OZ.) (WGR)

MEAL COMPONENT CONTRIBUTION:

1/2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain **NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 biscuit and 1 sausage **RECIPE HACCP PROCESS:** #2 - Same day service



Sausage Patty, Fully Cooked, #1061

Biscuit, WGR, 1 oz. eq., #1231

MEASURE (FOR 100 SERVINGS) 100 patties , (1/4 oz eq. meat/meat alternate) 100 biscuits-1 grain

NOTE: this is a combination food that counts as a meat/meat alternate and a grain.



Source: MRS 2023

MRS: 6645 - Fruit (6500s)

ASSORTED FRUIT JUICES (SHELF STABLE)

MEAL COMPONENT CONTRIBUTION:

1/2 cup fruit juice NUMBER OF PORTIONS: 96 SIZE OF PORTION: 4 ounce

carton

RECIPE HACCP PROCESS: #1 - No cook





MRS Recipe Information - Hamburger

Source: MRS 2021

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 sandwich RECIPE HACCP PROCESS: #2 - Same day service MRS: 4105 – Sandwiches (4000s) HAMBURGER



MEAT/MEAT ALTERNATE : WHOLE GRAINS



MRS Recipe Information - French Fries

Source: MRS 2023

MRS: 6110 – Vegetables (5500s) CRINKLE CUT FRIES (BAKED)

MEAL COMPONENT CONTRIBUTION:

¹/₂ cup starchy vegetable NUMBER OF PORTIONS: 100 SIZE OF PORTION: ¹/₂ cup RECIPE HACCP PROCESS: #2 - Same day service



VEGETABLES (STARCHY)



MRS Recipe Information - Apples

Source: MRS 2021

APPLE DELICIOUS (FRESH)

MEAL COMPONENT CONTRIBUTION:

¹/₂ cup fruit NUMBER OF PORTIONS: 100 SIZE OF PORTION: 2 apple halves

RECIPE HACCP PROCESS: #1 - No cook



FRUITS



MRS Recipe Information – Green Beans

Source: MRS 2021

MRS: 5745 - Vegetables (5500s)

SAVORY GREEN BEANS (CANNED)

MEAL COMPONENT CONTRIBUTION:

1/2 cup other vegetable NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1/2 cup RECIPE HACCP PROCESS: #2 - Same day service





MRS Recipe Information – Canned Pears

Source: MRS 2021

MRS: 6855 – Fruit (6500s) CHILLED PEAR HALVES (CANNED)

MEAL COMPONENT CONTRIBUTION:

¹/₂ cup fruit NUMBER OF PORTIONS: 100 SIZE OF PORTION: ¹/₂ cup RECIPE HACCP PROCESS: #1 - No cook





Menu - Column 2

Don't forget to include your recipe numbers!

Date: 6/20/	2
Participation	MENUS and Recipe Numbers
BREAKFAST SERVED:	BREAKFAST
K- <u>5</u> 6-8	Sausage Biscuit (9170) Assorted Fruit Juice (6645)
K-8	Canned Pears (6855) Milk (Variety)
9-12	
ADULTS PAID:	
	LUNCH
IN KIND:	Hamburger (4105) French Fries (6110) Coleslaw (5685)
TOTAL:	Assorted Fruit Juice (6645) Apple (6500) Milk (variet)



STEP 2

Planned Portions

Can be filled out months or weeks in advance



Columns 3a & 3b

See how in this example we have purposefully separated student portions and adult portions?

We also realized that we didn't have the ingredients for coleslaw. Instead, green beans have been added to the menu.

÷‡•	Date: 6/20/	2	3a	3b
	Participation	MENUS and Recipe Numbers	Plan Erins	Xira Prins
	BREAKFAST SERVED:	BREAKFAST		
	K- <u>5</u>	Sausage Biscuit (9170)	100	5
	6-8	Assorted Fruit Juice (6645) Canned Pears (6855)	75 55	5
	К-8	Milk (Variety)	80	5
	9-12			
	ADULTS PAID:			
		LUNCH		
	IN KIND:	Hamburger (4105) French Fries (6110) Coleslaw (5685)	150 125 75	10 10 10
		Assorted Fruit Juice (6645)	80	10
	TOTAL:	Apple (6500) Milk (variet) Green Beans (5745)	50 125 100	10 10 10





- Columns 3a and 3b require you to forecast. Proper forecasting can be a huge money saver!
 - Analyze historical and actual selection data
 - Consider seasonal changes
 - Consider student preferences
 - Consider kitchen equipment, space, and staff ability
 - Cycle menus will allow you the best data for forecasting!



STEP 3

Items and Meal Type

Can be filled out months or weeks in advance



Colums 4, 5, & 6

Because of the new final rule, the black bar for M/MA at breakfast has been removed! Record M/MA as a M/MA at breakfast now!

Date: 6/20/	2	3a	3Ь	4	5	6	7		8		
Participation	MENUS and Recipe Numbers	Plan Brona	Nata Botas	FOOD ITEMS	В	L	S N	CONT	RIBUTI	ON SIZE	
				MEAT/MEAT ALTERNATE	MN	(M)	иM			9-12	
BREAKFAST SERVED:	BREAKFAST			Sausage Patty	X						1
	DREAKFAST			Hamburger Patty		x					2
K- <u>5</u>	Sausage Biscuit (9170)	100	5								3
6-8	Assorted Fruit Juice (6645) Canned Pears (6855)	75 55	5 5								-
K-8	Milk (Variety)	80	5								:
9-12											
ADULTS											
PAID:					1						
	LUNCH				1						1
											1
IN KIND:	Hamburger (4105) French Fries (6110)	150 125	10 10								1
IN KIND.	Coleslaw (5685)	75	10								1
	Assorted Fruit Juice (6645)	80	10	VEGETABLE V X X X	x	x x	X X	x x x	v v	<u>x x</u>	v
	Apple (6500) Milk (variet)	50 125	10 10	French Fries	T	x					1
TOTAL:	Green Beans (5745)	100	10	Green Beans	-	x					1
					+	-					1
					+	+					1
					-						1
					-	-					1
LUNCHES SERVED:				 							2
SERVED.					-						2
K- <u>5</u>					+	-					2
6-8					-	-					2
0-0					-	-					2
K- <u>8</u>					+	-					2
				ļ							



Columns 4, 5, and 6 Continued

K-8 9-12 ADULTS PAID INKIND TOTAL AFTER SCHOOL SNACKS SERVED:

LUNCHES

SERVED:

K-5

6-8



This is the bottom part of columns 4, 5, and 6.

Note how combination foods are listed multiple times!



STEP 4

Contribution Size

Can be filled out months or weeks in advance



Column 8 – Contribution Size

- This is probably the MOST important column
- This column proves to auditors that you understand and are following the meal pattern.
- You MUST use the correct units of measures in this column. When in doubt, consult your MRS recipe!
- Make sure that the MRS recipe you are using is up to date! Check MRS online at least every 6 months to reprint the current recipes.



Column 8

Use your recipes as a cheat sheet!

Source: MRS 2021

MRS: 5745 – Vegetables (5500s)

SAVORY GREEN BEANS (CANNED)

MEAL COMPONENT CONTRIBUTION:

¹/₂ cup other vegetable NUMBER OF PORTIONS: 100 SIZE OF PORTION: ¹/₂ cup RECIPE HACCP PROCESS: #2 - Same day service





Column 8

Date: 6/20/	2	3a	3b	4	5	6	7		8		
Participation	MENUS and Recipe Numbers	Plan Prtns	Xtra Prtns	FOOD ITEMS	B	L	S N	CONTR	IBUTIC	ON SIZE	
				MEAT/MEAT ALTERNAT	EMN	<u>í M N</u>	лM			9-12	1
BREAKFAST SERVED:	BREAKFAST			Sausage Patty	X					½ 0Z	1
	DREAKFASI			Hamburger Patty		X				2 oz	2
K- <u>5</u>	Sausage Biscuit (9170)	100	5								3
6-8	Assorted Fruit Juice (6645)	75	5								4
K-8	Canned Pears (6855) Milk (Variety)	55 80	5 5								5
											6
9-12											7
											8
ADULTS PAID:											9
	LUNCH										10
	H(4105)	150	10								11
IN KIND:	Hamburger (4105) French Fries (6110)	150 125	10 10								12
	Coleslaw (5685)	75	10								13
	Assorted Fruit Juice (6645) Apple (6500)	80 50	10 10	VEGETABLE V V V V	X X X	<u>v</u> <u>v</u>	<u>V</u>	<u>v v</u> v	<u>v</u>	<u>v</u> v	V
	Milk (variet)	125	10	French Fries		X				¹⁄₂ C	14
TOTAL:	Green Beans (5745)	100	10	Green Beans		X				¹∕₂ C	15
											16
											17
											18
					1	1					19

Make sure you are putting the information in the correct age group column.



Column 8

FRUIT	F	F	E	F	E	Ĕ	<u>F</u> F	E	Ĕ	Ē	£	F	E	E	Ë	£
Fruit Juice						X		T						1/2 (26
Canned Pears						X		+	_					1⁄2 (0	27
Assorted Fruit J	Juice						X	+						1⁄2 (C	28
Apple							X	+						1⁄2 (C	29
								+								30
								+	_							31
								╈	_							32
								1								33
								+								34
							_									
																35
GRAINS	G	G	G	G	G	G	G	G. 9	G	G	G	G	G	G	G	35
GRAINS Biscuit	G	G	G	G	G	<u>G</u> X	<u>G</u>	G (G	G	G	G	G	<u>G</u> 1 o		
		G	G	G	G		G g	G (G	G	G	G	G		z	36
Biscuit		G	G	G	G			G. (G	G	G	G	G	1 o	z	36
Biscuit		G	G	G	G				G	G	G	G	G	1 o	z	36 37 38
Biscuit		G	Ģ	G	G			G. (G	G	G	G	G	1 o	z	36 37
Biscuit		G	G	G	G				G y	G	G	G	G	1 o	z	36 37 38 39
Biscuit		G	Ģ	G	G				G	G	G	G	G	1 o	z	36 37 38 39 40
Biscuit		G	G	G	G				GP	G	G	G	G	1 o	z	36 37 38 39 40 41
Biscuit		G	G	G	G				G	G	G	G	G	1 o	z	36 37 38 39 40 41 42

• The serving sizing are shown in column 8.



Everything we've done up to this point can be prepopulated. Now we are going to discuss the stuff you can't complete until after the meal has been prepared and served.





STEP 5

Portions Prepared

This cannot be completed until after the Meal Service



Columns 9, 10a, & 11

- You might have had some leftovers from previous services that you could add to today's total
- Leftovers column 9
- Portions prepared column
 10a
- Total portions column 11

	9	10a	10b	11	12	13	14	15
	Leftover	Food Prep	pared Today	Portions	Portions	Portions	Portions	
	Portions Used Today	# Portions	Lbs. Cns.	Prepared (9+10a)	Served	Stored	Discarded	Generation
	-		Ea Etc	1 /		MALA MAL		Comments
1	0 0	105	M/MA M/MA 105 items	105				
-	-							
2	0	160	160 items	160				
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
	¥ ¥ ¥	V V V	V V V V		V V V	v v v v	V V V	
			xxxx		xxx	* * * * *	xxx	
14	0	135	16 <mark>]b</mark> , 14 oz	135				
15	0	110	2.5 #10 can	110				
16								
17								
18								
19								



Columns 9, 10a, & 11

- Columns 9, 10a, and 11 continued.
- Items:
 - 26: Fruit Juice
 - 27: Canned Pears
 - 28: Assorted Fruit Juice
 - 29: Apple
 - 36: Biscuit
 - 37: Hamburger Bun

E E		11		10a	9	
27 5 60 2.5 #10 can 65 28 0 90 90 items 90 29 0 60 60 items 60 30	£	<u>E</u> E	<u>E E E E</u>	<u>E E E E</u>	<u>E E E</u> J	
28 0 90 90 items 90 29 0 60 60 items 60 30 - - - - 31 - - - - 32 - - - - 33 - - - - 34 - - - - 35 - - - - 36 0 105 105 items 105		80	80 items	80	0	26
29 0 60 60 items 60 30		65	2.5 #10 can	60	5	27
30 0 00 00 items 00 31 1 1 1 32 1 1 1 33 1 1 1 34 1 1 1 35 1 1 1 G G G G G G G G G G G G G G G G G G G		90	90 items	90	0	28
31		60	60 items	60	0	29
32 33 34 35 35 35 36 0 105 105 items 105						30
33 33 33 33 34 35 35 35 35 35 36 36 36 36 36 36 36 105 105 105 105 105						31
34						32
35 G						33
G G						34
36 0 105 105 items 105						35
	Ģ	<u>Ģ</u> Ģ	<u>ç ç ç ç</u>	<u>ççç</u>	GGG	
37 0 160 160 each 160		105	105 items	105	0	36
		160	160 each	160	0	37
38						38
39						39



STEP 6

Quantity of Food Product

This cannot be completed until after the Meal Service



Column 10b

- This column proves to auditors that you are following your menus and using the correct quantities of food to prepare each recipe and portion.
- This column can require you to do some math!





Let's pull those recipes back out!

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

RECIPE HACCP PROCESS: #2 - Same day service

NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 sandwich

Source: MRS 2021

MEAL COMPONENT CONTRIBUTION:

MRS: 4105 – Sandwiches (4000s) **HAMBURGER OTHER** MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Pattie, Broiled, 2 oz. eq., #1002	100 patties
Bun, Hamburger, WGR, #1228	100 buns
Lettuce, Shredded, #4008	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium, whole , (medium, 2-3/5" diameter)
Pickles, Dill Slices, #2813	200 slices

You need to look at the recipe to determine what unit of measure you will use for column 10b. You will see that for this recipe, we are looking at "patties" as a unit of measure. It could also be "pounds" or "cans" depending on the product.



Let's do some math!

Source: MRS 2023

MRS: 6110 – Vegetables (5500s) CRINKLE CUT FRIES (BAKED)

MEAL COMPONENT CONTRIBUTION:

¹/₂ cup starchy vegetable NUMBER OF PORTIONS: 100 SIZE OF PORTION: ¹/₂ cup RECIPE HACCP PROCESS: #2 - Same day service



INGREDIENT

Potatoes, French Fries, Crinkle Cut, #1616 Pan Release Spray, Vegetable Oil, #2514 Salt, Table, #2723 MEASURE (FOR 100 SERVINGS)

12 pounds + 8 ounces

20 second spray

2 tablespoons

For our french fry example, we are looking at Pounds of potatoes. So we have to do some math. This recipe makes 100 portions. But we need 135 portions. Calculations are needed to determine that we 16 lb, 14 oz of potatoes to make 135 portions.



Calculation – How many pounds of potatoes do I need? 34

Formula	Α	х	В			=	D
Steps	Purchase unit for recipe servings	x	Number of servings needed	÷	Number of portions in recipe	=	Quantity needed for recipe
Lists		x		÷		=	
Compute		x				=	



BLANK – Calculation Template

Formula	Α	х	В			=	D
Steps	Purchase unit for recipe servings	x	Number of servings needed	÷	Number of portions in recipe	=	Quantity needed for recipe
Lists		x		÷		=	
Compute		x				=	



Column 10b

↓	9	10a	10b	11	12	13	14	15
	Leftover	Food Prep	oared Today	Portions	Portions	Portions	Portions	
	Portions Used Today	# Portions	Lbs. Cns_	Prepared (9+10a)	Served	Stored	Discarded	Comments
			Ea Etc M/MA M/MA	, ,	/MA M/MA	M/MA M/M	4 M/MA	Comments
1	0	105	105 items	105				
2	0	160	160 items	160				
3		100	100 nems	100				
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
	v v x	xxx	xxxx	x x x x	xxx	xxxx	xxx	
14	0	135	16 <mark>]b</mark> , 14 oz	135				
15	0	110	2.5 #10 can	110				
16								
17								
18								
19								

The math for this part can be challenging. Usually, the nutrient analysis software system you are using will do these calculations for you!


Portions Served



Column 12

Sausage Patty
 Hamburger Patty
 French Fries
 Green Beans

Portions Used Today # Portions Lbs. Cus. Ea. Etc Prepared (9+10a) Served Stored Disc M/MA	4
Portions Usea Today # Portions Lbs. Cus. Ea. Etc Preparea (9+10a) Served Stored Disc MMA M/MA M/MA M/MA M/MA M/MA M/MA M/MA	tions
M/MA M/MA <th< th=""><th>arded</th></th<>	arded
2 0 160 <th160< th=""> <th160< th=""> <th160< th=""></th160<></th160<></th160<>	IA
3 100 100 100 100 4 1 10 10 10 5 1 1 10 7 10 10 10 10 11 10 10 11 11 10 10 12 13 10 10 13 13 14 135	
4	
5 0 0 0 6 0 0 0 7 0 0 0 8 0 0 0 9 0 0 0 10 0 0 0 11 0 0 0 13 0 0 0 14 0 135 16 lb, 14 oz 135	
6	
7 8 9 10 10 11 11 11 12 13 13 14 14 0 13 16 lb, 14 oz	
8	
9 10 10 10 11 11 11 12 11 13 11 V V X X X X X X X X X X X X X X X X X X	
10 11 11 12 13 13 V V X X X X X X X X X X X X X X X X X X	
11 12 13 13 13 14 14 0 135 16 10, 14 oz 135 135	
12 13 13 14 135 16 lb, 14 oz 135 135	
13 V V X	
V V X	
14 0 135 16 lb, 14 oz 135 135	
	, X
15 0 110 2.5 #10 can 110 100	
16	
17	
18	



Column 12

- Column 12(Portions served) continued.
- Items:
 - 26: Fruit Juice
 27: Canned Pears
 28: Assorted Fruit
 Juice
 29: Apple
 36: Biscuit
 37: Hamburger
 Bun

	9		10b	11	12		
	<u>F</u> F F	<u>E E E E</u>	EEEE	E E E	EEEE	<u>E E E E</u>	<u>F F F</u>
26	0	80	80 items	80	60		
27	5	60	2.5 #10 can	60	45		
28	0	90	90 items	90	80		
29	0	60	60 items	60	57		
30							
31							
32							
33							
34							
35							
	GGG	GGG	6666	GGG	GGGG	GGGG	GGG
36	0	105	105 items	105	100		
37	0	160	160 each	160	150		
38							
39							
40							
41							
42							
43							
44							



What happens to your Leftovers?



Columns 13 & 14

- Stored or Discarded?
- Remember, if you add up your portions served plus stored/discarded, it SHOULD equal the total number of portions prepared.
- C12 + C13 + C14 = C11
- Food doesn't just disappear!

	9	10a	10b	11	12	13	14
	Leftover Portions Used	Food Prep # Portions	pared Today Lbs. Cns	Portions Prepared	Portions Served	Portions Stored	Portions Discarded
	Today MMA MA		<u>Ea</u> Etc M/MA M/M/	(9+10a)			
1	0	105	105 items	105	100		5 5
2							
	0	160	160 items	160	150		10
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
	v v y	xxx	xxxx	<u>x x x x</u>	xxx	xxxx	xxx
14	0	135	16 lb, 14 oz	135	135		0
15	0	110	2.5 #10 can	110	100		10
16							
17							
18							
19							
20							



Columns 13 & 14

- Columns 13 (Stored) and 14(Discarded) continued.
- Items:
 - 26: Fruit Juice
 - 27: Canned Pears
 - 28: Assorted Fruit Juice
 - 29: Apple
 - 36: Biscuit
 - 37: Hamburger Bun

	£	E	F	E I	E	F	£	£	F	E E	£	£	£	F	E J	E 1	E J	E	E	£	£	£
26		0			80		80 i	tems			80			6	0			20				
27		5			60		2.5	#10	can		65			4	5			20				
28		0			90		90	item	s		90			8	0			10				
29		0			60		60	item	s		60			5	7			3				
30																						
31																						
32																						
33																						
34																						
35																						
	G	Ģ	Ģ	Ģ	<u>Ģ</u>	G (Ģ (G (ξ (i G	Ģ	Ģ	Ģ	Ģ	Ģ	Ģ	Ģ	Ģ	Ģ	<u>Ģ</u>	Ģ	Ģ
36		0			105		10:	5 iter	ns		105		10	0						5		
37		0			160		16) eac	h		160		15	50						10		
38																						
39																						

11

10b

9

10a

12

13



14

Comments/Additional Foods



Comments

You could put literally anything you want in comments section. Anything unusual happen this day? Bad weather cause low participation? Flu outbreak? Sent sack lunches out on a bus?

MUST record supply chain issue substitutions!





Additional Foods





Additional Foods:

Jelly HB Trimmings Mayo/Mustard/Ketchup

Milk



Fat Free Flavored (choc)	37	42		10	46
Fat Free Unflavored					47
1 % Unflavored (white)	6	8		10	48
					49
					50

You must put numbers here, not check marks!

Must be broken down by type of milk and meal service

Flavored milks can be combined, but for ease of ordering, should be listed separately.

You will have to count your coolers before/after every service to get an accurate count.



In NSLP/SBP, you need to offer a choice of milk types/flavors



Participation



Column 1

Even though it is labeled Column 1" ---it is actually the very last thing you do!





FINAL PRODUCT

You did it! That wasn't so hard was it?



	MENUS and Recipe Numbers	Fian Erton	Nong- Rynam	FOOD ITEMS	B	L	S N	CONTR	SECTO:	IN SIZE	1										
+				MEAT/MEAT ALTERNATE						9-12	1	11.1.71									
r				Sausage Patty	X		~~			3/2 OZ	1	.1.	г	9 Leflover	10a Ford Pre	10b pared Today	11 Partiana	12	13	14	15
	BREAKFAST			Hamburger Patty	1	x				2 az	2			Partians Used		Linu Cour	Prenared	Portions Served	Portions Stored	Paritana Discarded	
.	Sausage Biscuit (9170)	100	5	- and a get that y							3		L	Taday	# Portions	Ex Etc	(9+10a)	1	1	1	Comments
	Assorted Fruit Juice (6645)	75	5								<u> </u>	_	1	M/MA M/3		M/MA M/M			M/MA M/M		
	Canned Pears (6855)	55	5								4			0	105	105 items	105	100		5	
-	Milk (Variety)	80	5								- 5		1	0	160	160 items	160	150		10	
											6		I								
-											7		٠								
											8		5								
											9		6								
	LUNCH										10		7								
					+						11		5								
	Hamburger (4105)	150	10		+						12		9								
	French Fries (6110) Colaclaw (5685)	125 75	10 10		-						13		10								
	Assorted Fruit Juice (6645)	80	10	VEGETABLE V V V V			v 1			v v			11								
	Apple (6500)	50	10	French Spigs	<u> </u>	x	• •	~ ~ 4	/ *	<u>⊌</u> %C	14		12								
	Milk (varies)	125 100	10 10	Green Beans		X				%C			13								
	Green Beans (5745)	100	10	cheen realis		л				20	15	_		v v v	0 V V V				<u>v v v v</u>		
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				Fruit Juice	x					36 C	26	-	+	E. E. E.				E. E. E. E.	E. E. E. F	E E E	
				Canned Pears	х					36 C	27	-	26	0	80	50 tarns	50	60	20		
				Assorted Fruit Juice		х				%C	28		27	5	60	2.5 #10 can	60	45	15		
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				GRAINS G G G G	6	6	G	6.6	6.6	6.0	<u> </u>		35								
				Biscuit	x	~ ~	•	~~	~ 9	loz	36	_	**								
				Hamburger Ban	A .	x				2 az	37	_	36			• • • •					
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Participation BREAKFAST SERVED:

K-5

K-8 _____ 9-12 ____110_ ADULTS PAID:

IN KIND:

TOTAL: 115

LUNCHES SERVED: K-<u>5</u>______ 6-8 ______ K-<u>8</u>_____ 9-<u>12</u>__155

ADULTS PAID

INKIND <u>10</u> TOTAL <u>165</u>

AFTER SCHOOL SNACKS SERVED: Students:

6-8

Jelly HB Trimmings Mayo/Mustard/Ketchup

48 49 50



KEEP THIS IN MIND:

• Red Books must remain on-site at all times, never taken home. They must stay in the manager's office or director's office/records room.

• IF YOU HAVE NO PRODUCTION RECORDS, <u>YOU</u> <u>HAVE NO CLAIM FOR REIMBURSMENT!!</u>



What Questions do you have?





Betsy Pennington

Lead Specialist bpennington@mdek12.org





MISSISSIPPI DEPARTMENT OF EDUCATION

