

1. CE: _____		<b>Daily Food Production Record for Food-Based - On-Site Production</b>						6. STUDENTS SERVED: _____				
2. SCHOOL: _____		5. Food Based <b>Chicken n' Biscuit or BYSL</b>						ADULTS SERVED: _____				
3. MEAL PREPARATION SITE: _____								TOTAL SERVED: _____				
4. MEAL SERVICE:		<input type="checkbox"/> REAKFA		<input checked="" type="checkbox"/> LUNCH		<input type="checkbox"/> SNACK		8. OFFER VS. SERVE: <input checked="" type="checkbox"/> YES K- <input type="checkbox"/> NO				
Temps	Food Item	15. Meal Contribution	16. Recipe #	17. Planned Portions & Serving Sizes						20. Total Amount Prepared <small>(lbs., #10 cans, ea., cases, etc.)</small>	21. Leftover	22. COMMENTS
	Chicken n' Biscuit or BYSL			Age/Group		Age/Group		Adults/Ala Carte				
	9. Meat/Meat Alternate			18. # Portions	19. Portion Size	18. # Portions	19. Portion Size	18. # Portions	19. Portion Size			
	Creamy Chicken and Biscuits	2 M/MA, 2 G			0		1 srvg		1 srvg			
	Ham & Cheese Sandwich	1.5 M/MA, 2 G	E-HCS1.5		1 ea		1 ea		1 ea			
	Turkey & Cheese Sandwich	1.5 M/MA, 2 G	E-TCS1.5		1 ea		1 ea		1 ea			
	Peanut Butter & Jelly	1 M/MA, 1 G	N/A		0		1 ea		1 ea			
	10. Vegetable											
	Steamed Veggies	1/2 C OV			0		#8		#8			
	Steamed Veggies	1/2 C OV			0		#8		#8			
	Pickle Salad	1/2 C O V			1 srvg		1 srvg		1 srvg			For Sack Lunch

