

1. CE: _____	Daily Food Production Record for Food-Based	6. STUDENTS SERVED: _____
2. SCHOOL: _____	5. Food Based	ADULTS SERVED: _____
3. MEAL PREPARATION SITE: _____	Spaganza or Pizza	TOTAL SERVED: _____
4. MEAL SERVICE: _____	<input type="checkbox"/> BREAKFAST <input checked="" type="checkbox"/> LUNCH <input type="checkbox"/> SNACK	7. DATE: _____
		8. OFFER VS. SERVE: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO

TEMP	Food Item	15. Meal Contri-bution	16. Recipe #	Planned Portions & Serving Sizes						20. Total Amount Received-- lbs.,#10 cans, ea., cases, quarts, gallons, pans	21. Leftover	22. Comments
				Age/Group		Age/Group		Adult/A la Carte				
				17. Jr High		17. 9-12 Grades		17.				
				18.# Portions	19. Portion Size	18.# Portions	19. Portion Size	18.# Portions	19. Portion Size			
9. Meat/Meat Alternate												
	Spaganza	2 M/MA, 1 G, 3/8 C R/O V	E-SPGZ01		1 srvg		1 srvg		1 srvg		Serve with Garlic Toast	
	Pizza, Cheese	2 M/MA, 2 G WG 1/8 C R/O V	N/A		1 ea.		1 ea.		1 ea.			
	Pizza, Pepperoni	2 M/MA, 2 G WG 1/8 C R/O V	N/A		1 ea.		1 ea.		1 ea.			
	Cheese Burger	2.5 M/MA, 2 G			1 ea.		1 ea.		1 ea.			
10. Vegetable												
	Seasoned Vegetables	1/2 C V	V-GB01		#88		#8		#8			
	Fresh Garden Salad	1/2 C DrKG V	N/A		1 Cup		1 Cup		1 Cup			
	Baby Carrots	1/4 C R/O V	N/A		3 ea		3 ea		3 ea			
	Cucumbers	1/4 C OV	N/A		6 sl		6 sl		6 sl			
	Celery	1/4 C O V	N/A		2-3" stalks		2-3" stalks		2-3" stalks			
	Tomatoes, Sliced	1/8 C R/O V	N/A		2 sl		2 sl		2 sl		3" in diameter cut into 8 even slices	

