Daily Menu Production Record: BREAKFAST, LUNCH, & SNACK

Site:			<u>Breakfast</u>				<u>Lunch</u>					<u>Snack</u>		_	Comments:				
		Planned (based on ADP)			Planned (based on ADP)				Planned (based on ADP)										
Date:		•	Students				Students				Students	S							
_		Adults			Adults				Adults										
Signature:			CNP Staff			CNP Staff			CNP Staff										
			Served (based on meal count)		count)	Served (based on meal co		count)	Served (based on meal co		al count)								
Age/Grade Group:			Students				Students				Students			7 '					
			Adults			Adults CNP Staff					Adults								
			CNP Staff								CNP Staff			1					
			T							_			_	J 1					
			Planned Serving		ngs	Actual Servi		Leftovers		HACCP TEMPERATURES			S		Hot =	: 135° Col	d = 41°(4	hrs)	
(1) Menu Items/ Condiments	(2) Recipe #	(3) Serving Size	(4) Students	(5) Adults/ CNP Staff/ A la carte	(6) Total	(7) Prepared	(8) Served	(9) Amount	(10) *	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 4 hrs	
*Leftovers Location: D=Discarded R=Refrigerator F=Freezer S=Storeroom											rded; C=C		Heated						
			Planned Servings			Actual S	Actual Servings Leftovers			HAC	CP TEMP	ERATURE	S		Hot =	135° Col	d = 41°(4	hrs)	
141	(2)	(2)										Hold		Hold					

(1) Menu Items/ Condiments	(2) Recipe #	(3) Serving Size	(5) Adults/ CNP Staff/ A la carte	(6) Total	(7) Prepared	(8) Served	(9) Amount	(10) *	Final Prep Temp/ Time	C/A **	Prior Service Temp/ Time	C/A **	During Service Temp/ Time	C/A **	Cool w/in 2 hrs to 70°	C/A **	Temp at 4 hrs
*Lefterrand Legation D. Discouded																	2000

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