## Daily Menu Production Record: BREAKFAST, LUNCH, & SNACK

<table>
<thead>
<tr>
<th>(1) Menu Items/Condiments</th>
<th>(2) Recipe #</th>
<th>(3) Serving Size</th>
<th>(4) Adults/CNP Staff/A la carte</th>
<th>(5) Total</th>
<th>(6) Prepared</th>
<th>(7) Served</th>
<th>(8) Amount</th>
<th>(9) *</th>
<th>(10) *</th>
<th>C/A **</th>
<th>Hold Prior Service Temp/Time</th>
<th>C/A **</th>
<th>Hold During Service Temp/Time</th>
<th>C/A **</th>
<th>Cool w/in 2 hrs to 70°</th>
<th>C/A **</th>
<th>Temp at 4 hrs</th>
</tr>
</thead>
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### Breakfast
- **Planned** (based on ADP)
  - Students
  - Adults
  - CNP Staff
- **Served** (based on meal count)
  - Students
  - Adults
  - CNP Staff

### Lunch
- **Planned** (based on ADP)
  - Students
  - Adults
  - CNP Staff
- **Served** (based on meal count)
  - Students
  - Adults
  - CNP Staff

### Snack
- **Planned** (based on ADP)
  - Students
  - Adults
  - CNP Staff
- **Served** (based on meal count)
  - Students
  - Adults
  - CNP Staff

### HACCP Temperatures
- **Hot** = 135°
- **Cold** = 41° (4 hrs)

### Comments:
- **Cool w/in 2 hrs to 70°**

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

**Corrective Action:**
- D=Discarded
- C=Chilled
- H=Heated

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