

## HHFKA Production Record (9-12)

Date: 9/21/15

Site Name & Number: \_\_\_\_\_

Person Completing Form: \_\_\_\_\_

Thermometer Calibrated: \_\_\_\_\_

Refrigerator: \_\_\_\_\_ Freezer: \_\_\_\_\_

Dry Storage: \_\_\_\_\_

Please indicate grades below:

Offer vs. Serve: \_\_\_\_\_

Serve Only: \_\_\_\_\_

Did not serve

MILK CONTRIBUTION			
Milk Type	# on Serving Line	Milk Type	# on Serving Line
Chocolate Skim		Lactose	
White Skim		Strawberry	
1 % White			

LUNCH			
	Age/Grade Groups	Meals Planned	Meals Served
STUDENT MEALS	9-12		
ADULT MEALS			
TOTAL MEALS			

MENU ITEM	HACCP PROCESS #	SERVING SIZE/UTENSIL	TEMPERATURES			Component Contributions										PROJECTED TOTAL	NUMBER ON LINE	NUMBER LEFTOVER	NUMBER SERVED
			1st Lunch	2nd Lunch	3rd Lunch	M/MA	G/B	Fruit	Dark Green Veg	R/O Veg	Legumes	Starchy Veg	Other Veg	Additional Veg	Total Veg				
#263 Round Cheese Pizza	2	5.45 OZ				2.000	2.000			0.250						0.250			
#264 4X6 Cheese Pizza	2	5.25 OZ				2.000	2.000			0.250						0.250			
#631 Cherry Star Veg Juice	1	1/2 CUP												0.500		0.500			
#688 Applesauce	1	1/2 CUP	RT	RT	RT			0.500											
#670 Fresh Fruit	1	1/2 CUP						0.500											
#131 Honey Nutz	1	1/4 CUP	RT	RT	RT						0.250					0.250			
MILK																			

Did any children refuse to take a claimable meal? **YES NO** If yes, what did you do?  
 Any children need a meal that you did not cook for? **YES NO** If yes, what did you do?  
**DO NOT CHANGE THIS MENU WITHOUT PERMISSION FROM NDS!!!**

Notes:

## HHFKA Production Record (9-12)

Date: 9/22/15

Site Name & Number: \_\_\_\_\_

Person Completing Form: \_\_\_\_\_

Refrigerator: \_\_\_\_\_ Freezer: \_\_\_\_\_

Thermometer Calibrated: \_\_\_\_\_

Dry Storage: \_\_\_\_\_

Please indicate grades below:

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LUNCH			
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TOTAL MEALS			

MENU ITEM	HACCP PROCESS #	SERVING SIZE/UTENSIL	TEMPERATURES			Component Contributions										PROJECTED TOTAL	NUMBER ON LINE	NUMBER LEFTOVER	NUMBER SERVED
			1st Lunch	2nd Lunch	3rd Lunch	M/MA	G/B	Fruit	Dark Green Veg	R/O Veg	Legumes	Starchy Veg	Other Veg	Additional Veg	Total Veg				
#210 Chicken Fillet	2	3.05 OZ				2.000	1.000												
#914 Hamburger Bun	1	1 BUN					1.750												
#217 Teriyaki Chicken w. Rice	2	6.34 OZ				2.000	1.000												
#715 Italian Corn Salad	1	3/4 CUP										0.750			0.750				
#659 Dried Fruit Blend	1	1/2 CUP	RT	RT	RT			0.500											
#670 Fresh Fruit	1	1/2 CUP						0.500											
#627 Green Beans	2	1/2 CUP											0.500		0.500				
MILK	1	8 OZ																	
KETCHUP	1	7 GRAMS	RT	RT	RT														
BBQ SAUCE	1	.423 OZ	RT	RT	RT														
HONEY MUSTARD	1	.05 OZ	RT	RT	RT														
SWEET & SOUR SAUCE	1	12 GRAMS	RT	RT	RT														

Did any children refuse to take a claimable meal? YES NO If yes, what did you do?

Any children need a meal that you did not cook for? YES NO If yes, what did you do?

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Notes:

## HHFKA Production Record (9-12)

Date: 9/23/15

Site Name & Number: \_\_\_\_\_

Person Completing Form: \_\_\_\_\_

Refrigerator: \_\_\_\_\_ Freezer: \_\_\_\_\_

Thermometer Calibrated: \_\_\_\_\_

Dry Storage: \_\_\_\_\_

Please indicate grades below:

Offer vs. Serve: \_\_\_\_\_

Serve Only: \_\_\_\_\_

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1 % White			

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TOTAL MEALS			

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			1st Lunch	2nd Lunch	3rd Lunch	M/MA	G/B	Fruit	Dark Green Veg	R/O Veg	Legumes	Starchy Veg	Other Veg	Additional Veg	Total Veg				
#292 Penne Pasta w. Meatsauce	2	8.71 OZ				2.000	1.000			0.750						0.750			
#402 Spaghetti w. Meatballs	2	8.09 OZ					1.000			0.750						0.750			
#687 Rosati Italian Water Ice	1	1/2 CUP						0.500											
#937 Apple Cinn Bear Grahams	1	1 OZ	RT	RT	RT		1.000												
#670 Fresh Fruit	1	1/2 CUP						0.500											
#629 Corn & Carrots	2	1/2 CUP								0.250			0.250			0.500			
MILK	1	8 OZ																	
PARMESAN CHEESE	1	4 GRAMS	RT	RT	RT														

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Notes:

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## HHFKA Production Record (9-12)

Date: 9/24/15

Site Name & Number: \_\_\_\_\_

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Thermometer Calibrated: \_\_\_\_\_

Refrigerator: \_\_\_\_\_ Freezer: \_\_\_\_\_

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			1st Lunch	2nd Lunch	3rd Lunch	M/MA	G/B	Fruit	Dark Green Veg	R/O Veg	Legumes	Starchy Veg	Other Veg	Additional Veg	Total Veg								
#269 Mini Corn Dog w. Nuggets & Potatoes	2	5.09 OZ				2.000	1.500								0.250				0.250				
#234 Chicken Tenders w. Wedges	2	4.58 OZ				2.000	1.000								0.250				0.250				
#603 Baked Beans	2	1/2 CUP												0.500					0.500				
#750 Apple Juice	1	1/2 CUP						0.500															
#904 Wheat Bread	1	1 SLICE	RT	RT	RT		1.000																
#670 Fresh Fruit	1	1/2 CUP						0.500															
#131 Honey Nutz	1	1/4 CUP	RT	RT	RT									0.250					0.250				
MILK	1	8 OZ																					
KETCHUP	1	7 GRAMS	RT	RT	RT																		
BBQ SAUCE	1	.423 OZ	RT	RT	RT																		
HONEY MUSTARD	1	1 OZ	RT	RT	RT																		
SWEET & SOUR SAUCE	1	12 GRAMS	RT	RT	RT																		

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Notes:

## HHFKA Production Record (9-12)

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			1st Lunch	2nd Lunch	3rd Lunch	M/MA	G/B	Fruit	Dark Green Veg	R/O Veg	Legumes	Starchy Veg	Other Veg	Additional Veg	Total Veg				
#208 Fish Fillet	2	3.60 oz				2.000	1.000												
#914 Hamburger Bun	1	1 BUN	RT	RT	RT		1.750												
#237 Turkey Bologna Flatbread	1	3.50 OZ				2.000	1.500												
#632 Wango Mango Veg Juice	1	1/ CUP												0.500		0.500			
#623 Chopped Broccoli	2	1/2 CUP							0.500							0.500			
#696 Raisins	1	1/2 CUP	RT	RT	RT			0.500											
#670 Fresh Fruit	1	1/2 CUP						0.500											
MILK	1	8 OZ																	
RANCH DRESSING	1	.317 OZ	RT	RT	RT														
FRENCH DRESSING	1	.317 OZ	RT	RT	RT														
ITALIAN DRESSING	1	.317 OZ	RT	RT	RT														
THOUSDAND ISLAND DRESSING	1	.317 OZ	RT	RT	RT														
MUSTARD	1	.05 OZ	RT	RT	RT														
KETCHUP	1	7 GRAMS	RT	RT	RT														
CROUTONS	1	7 GRAMS	RT	RT	RT														

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