

Production Schedule Report

24/02/2026 - Page 1 Copy 1/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Production Summary

Meal	Clean Eats	Made Active	Already Made	Total
Spaghetti Bolognese	194	9	0	203
Beef Chow Mein	144	4	0	148
Shepherd's Pie	125	0	30	95
Beef Burrito Bowl	173	4	0	177
Beef Meatballs	140	5	0	145
Lebanese Beef Stew	63	0	0	63
Mongolian Beef	233	4	0	237
Chicken with Vegetables	62	4	0	66
Chicken with Sweet Potato and Beans	155	0	0	155
Naked Chicken Parma	300	8	0	308
Chicken Pesto Pasta	208	7	0	215
Chicken and Broccoli Pasta	87	0	0	87
Butter Chicken	180	6	0	186
Thai Green Chicken Curry	131	5	0	136
Moroccan Chicken	61	0	0	61
Steak with Mushroom Sauce	230	1	0	231
Creamy Chicken & Mushroom Gnocchi	131	0	0	131
Roasted Lemon Chicken & Potatoes	122	4	0	126
Beef Lasagna	259	11	0	270
Bean Nachos with Rice	0	0	0	0
Lamb Souvlaki	160	4	0	164
Chicken Fajita Bowl	159	7	0	166
Steak On Its Own	0	0	0	0
Chicken On Its Own	0	0	0	0
Family Mac and 3 Cheese Pasta Bake	14	0	0	14
Baked Family Lasagna	19	0	0	19
ON Amino Energy Can	0	1	0	1
TOTAL	3350	84	30	3404

Use By Dates

Family Lasagna - 23/03/2026

Family Mac & Cheese - 16/03/2026

Beef Lasagna - 16/03/2026

Individual Meals - 09/03/2026

Production Schedule Report

24/02/2026 - Page 2 Copy 2/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Production Summary

Meal	Clean Eats	Made Active	Already Made	Total
Spaghetti Bolognese	194	9	0	203
Beef Chow Mein	144	4	0	148
Shepherd's Pie	125	0	30	95
Beef Burrito Bowl	173	4	0	177
Beef Meatballs	140	5	0	145
Lebanese Beef Stew	63	0	0	63
Mongolian Beef	233	4	0	237
Chicken with Vegetables	62	4	0	66
Chicken with Sweet Potato and Beans	155	0	0	155
Naked Chicken Parma	300	8	0	308
Chicken Pesto Pasta	208	7	0	215
Chicken and Broccoli Pasta	87	0	0	87
Butter Chicken	180	6	0	186
Thai Green Chicken Curry	131	5	0	136
Moroccan Chicken	61	0	0	61
Steak with Mushroom Sauce	230	1	0	231
Creamy Chicken & Mushroom Gnocchi	131	0	0	131
Roasted Lemon Chicken & Potatoes	122	4	0	126
Beef Lasagna	259	11	0	270
Bean Nachos with Rice	0	0	0	0
Lamb Souvlaki	160	4	0	164
Chicken Fajita Bowl	159	7	0	166
Steak On Its Own	0	0	0	0
Chicken On Its Own	0	0	0	0
Family Mac and 3 Cheese Pasta Bake	14	0	0	14
Baked Family Lasagna	19	0	0	19
ON Amino Energy Can	0	1	0	1
TOTAL	3350	84	30	3404

Use By Dates

Family Lasagna - 23/03/2026

Family Mac & Cheese - 16/03/2026

Beef Lasagna - 16/03/2026

Individual Meals - 09/03/2026

Production Schedule Report

24/02/2026 - Page 3 Copy 1/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Bulk Raw Ingredients to Cook

Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	203	4331	3
Oil	0.7	203	48	

Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	1113	8427	7
Water	95	1113	15105	
Oil	1.5	1113	239	

Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	292	46720	0

Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	164	26568	0
Oil	2	164	328	
Oregano	0.3	164	50	
Baking Soda	5.27	164	865	

Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	44388	
Salt	1	0.5%	222	
White Pepper	0.5	0.2%	111	

Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	126	13041	2
Oil	2	126	126	
Salt	1.2	126	76	

Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	302	5940	3
Oil	0.7	302	71	

Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	61	10980	0
Oil	2	61	122	
Lemon Juice	6	61	366	
Moroccan Chicken Mix	4	61	244	

Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	231	23100	0
Oil	1.9	231	439	
Baking Soda	3.8	231	878	

Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	376	56400	0
Cooking Cream	20	376	7520	
Butter	7	376	2632	
Salt	1.5	376	564	
White Pepper	0.5	376	188	

Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	472	11210	8
Oil	1.62	472	96	
Spices Mix	2.5	472	148	

Production Schedule Report

24/02/2026 - Page 4 Copy 1/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Bulk Raw Ingredients to Cook

Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	136	8160	0
Salt	0.5	136	68	

Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	452	27120	0

Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	164	4920	0
Parsley	1.5	164	246	
Paprika	0.5	164	82	

Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	177	2537	3
Black Beans	50	177	2950	
Corn	50	177	2950	
Rice	130	177	7670	

Production Schedule Report

24/02/2026 - Page 5 Copy 2/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Bulk Raw Ingredients to Cook

Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	203	4331	3
Oil	0.7	203	48	

Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	1113	8427	7
Water	95	1113	15105	
Oil	1.5	1113	239	

Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	292	46720	0

Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	164	26568	0
Oil	2	164	328	
Oregano	0.3	164	50	
Baking Soda	5.27	164	865	

Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	44388	
Salt	1	0.5%	222	
White Pepper	0.5	0.2%	111	

Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	126	13041	2
Oil	2	126	126	
Salt	1.2	126	76	

Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	302	5940	3
Oil	0.7	302	71	

Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	61	10980	0
Oil	2	61	122	
Lemon Juice	6	61	366	
Moroccan Chicken Mix	4	61	244	

Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	231	23100	0
Oil	1.9	231	439	
Baking Soda	3.8	231	878	

Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	376	56400	0
Cooking Cream	20	376	7520	
Butter	7	376	2632	
Salt	1.5	376	564	
White Pepper	0.5	376	188	

Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	472	11210	8
Oil	1.62	472	96	
Spices Mix	2.5	472	148	

Production Schedule Report

24/02/2026 - Page 6 Copy 2/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Bulk Raw Ingredients to Cook

Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	136	8160	0
Salt	0.5	136	68	

Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	452	27120	0

Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	164	4920	0
Parsley	1.5	164	246	
Paprika	0.5	164	82	

Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	177	2537	3
Black Beans	50	177	2950	
Corn	50	177	2950	
Rice	130	177	7670	

Production Schedule Report

24/02/2026 - Page 7 Copy 3/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Bulk Raw Ingredients to Cook

Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	203	4331	3
Oil	0.7	203	48	

Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	1113	8427	7
Water	95	1113	15105	
Oil	1.5	1113	239	

Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	292	46720	0

Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	164	26568	0
Oil	2	164	328	
Oregano	0.3	164	50	
Baking Soda	5.27	164	865	

Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	44388	
Salt	1	0.5%	222	
White Pepper	0.5	0.2%	111	

Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	126	13041	2
Oil	2	126	126	
Salt	1.2	126	76	

Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	302	5940	3
Oil	0.7	302	71	

Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	61	10980	0
Oil	2	61	122	
Lemon Juice	6	61	366	
Moroccan Chicken Mix	4	61	244	

Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	231	23100	0
Oil	1.9	231	439	
Baking Soda	3.8	231	878	

Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	376	56400	0
Cooking Cream	20	376	7520	
Butter	7	376	2632	
Salt	1.5	376	564	
White Pepper	0.5	376	188	

Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	472	11210	8
Oil	1.62	472	96	
Spices Mix	2.5	472	148	

Production Schedule Report

24/02/2026 - Page 8 Copy 3/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Bulk Raw Ingredients to Cook

Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	136	8160	0
Salt	0.5	136	68	

Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	452	27120	0

Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	164	4920	0
Parsley	1.5	164	246	
Paprika	0.5	164	82	

Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	177	2537	3
Black Beans	50	177	2950	
Corn	50	177	2950	
Rice	130	177	7670	

Production Schedule Report

24/02/2026 - Page 9 Copy 1/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook

Spaghetti Bolognese

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	203	0	3
Napoli Sauce	0	203	0	
Crushed Tomatoes	0	203	0	
Beef Stock	0	203	0	
Onion	0	203	0	
Zucchini	0	203	0	
Carrot	0	203	0	
Vegetable Oil	0	203	0	
Salt	0	203	0	
Pepper	0	203	0	

Beef Chow Mein

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	148	0	2
Celery	0	148	0	
Carrot	0	148	0	
Cabbage	0	148	0	
Onion	0	148	0	
Oil	0	148	0	
Pepper	0	148	0	
Salt	0	148	0	
Soy Sauce	0	148	0	
Oyster Sauce	0	148	0	

Shepherd's Pie

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	95	0	2
Oil	0	95	0	
Carrots	0	95	0	
Capsicum	0	95	0	
Onion	0	95	0	
Mushroom	0	95	0	
Peas	0	95	0	
Tomato Paste	0	95	0	
Beef Stock	0	95	0	
Salt	0	95	0	
Pepper	0	95	0	
Napoli Sauce	0	95	0	

Beef Burrito Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	177	0	2
Onion	0	177	0	
Capsicum	0	177	0	
Vegetable Oil	0	177	0	
Taco Seasoning	0	177	0	
Salt	0	177	0	
Pepper	0	177	0	
Beef Stock	0	177	0	

Beef Meatballs

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Mince	150	145	21750	
Onion	10	145	1450	
Parsley	3	145	435	
Salt	1.5	145	218	
Pepper	0.2	145	29	

Production Schedule Report

24/02/2026 - Page 10 Copy 1/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook (cont'd)

Lebanese Beef Stew

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck Diced	97	63	6111	1
Onion	30	63	1890	
Carrot	30	63	1890	
Potato	30	63	1890	
Peas	30	63	1890	
Oil	2	63	126	
Salt	2.5	63	158	
Pepper	0.5	63	32	
Tomato Paste	20	63	1260	
Water	30	63	1890	
Beef Stock	30	63	1890	
Rice	130	63	8190	

Chicken with Sweet Potato and Beans

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	155	6975	3
Beans	60	155	3100	

Chicken Pesto Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	215	27950	
Penne	59	215	12685	
Sundried Tomatoes	20	215	4300	

Butter Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	140	186	6510	4
Peas	40	186	1860	
Rice	130	186	6045	

Mongolian Beef

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck	100	237	23700	
Baking Soda	2.5	237	593	
Water	10	237	2370	
Soy Sauce	5	237	1185	
Cornflour	2.5	237	593	
Capsicum	37	237	8769	
Onion	37	237	8769	
Rice	130	237	30810	

Chicken With Vegetables

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	66	4455	2
Corn	40	66	1320	
Beans	60	66	1980	
Broccoli	67	66	2211	

Naked Chicken Parma

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	150	308	46200	

Chicken and Broccoli Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	87	11310	
Penne	59	87	5133	
Broccoli	40	87	3480	

Thai Green Chicken Curry

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	144.2	136	19612	
Rice	130	136	17680	

Production Schedule Report

24/02/2026 - Page 11 Copy 1/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook (cont'd)

Moroccan Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	180	61	10980	

Chickpea Recipe

Ingredient	Qty/Meal	Meals	Total	
Onion	18	61	1098	
Zucchini	27	61	1647	
Red Capsicum	27	61	1647	
Garlic	1.8	61	110	
Oil	1.8	61	110	
Chickpeas	103.5	61	6314	
Mix Spices	1.53	61	94	
Chicken Stock	45	61	2745	

Beef Lasagna

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lasagne Sheets	150	270	40500	
Mozzarella Cheese	1750	270	202500	
Napoli Sauce	500	270	135000	
Bolognese	3200	270	864000	

Lamb Souvlaki

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lamb Shoulder	140	164	11480	2
Potatoes	140	164	11480	

Chicken On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Breast	200	0	0	

Steak with Mushroom Sauce

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	110	231	25410	

Steak On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	200	0	0	

Bean Nachos with Rice

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Drained Beans	80	0	0	
Carrot	25	0	0	
Onion	20	0	0	
Taco Seasoning	1	0	0	
Salt	1.5	0	0	
Pepper	0.5	0	0	
Garlic	2.5	0	0	
Vegetable Oil	1.5	0	0	
Cumin	0.5	0	0	
Crushed Tomato	85	0	0	
Water	41.7	0	0	

Chicken Fajita Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Thigh	150	166	8300	3
Capsicum	52	166	2878	
Red Onion	52	166	2878	
Salsa	30	166	1660	
Rice	130	166	7194	

Production Schedule Report

24/02/2026 - Page 12 Copy 1/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook (cont'd)

Creamy Chicken & Mushroom Gnocchi

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Gnocchi	150	131	4913	4
Chicken	80	131	2620	
Sauce	200	131	6550	
Spinach	25	131	819	

Production Schedule Report

24/02/2026 - Page 13 Copy 2/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook

Spaghetti Bolognese

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	203	0	3
Napoli Sauce	0	203	0	
Crushed Tomatoes	0	203	0	
Beef Stock	0	203	0	
Onion	0	203	0	
Zucchini	0	203	0	
Carrot	0	203	0	
Vegetable Oil	0	203	0	
Salt	0	203	0	
Pepper	0	203	0	

Beef Chow Mein

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	148	0	2
Celery	0	148	0	
Carrot	0	148	0	
Cabbage	0	148	0	
Onion	0	148	0	
Oil	0	148	0	
Pepper	0	148	0	
Salt	0	148	0	
Soy Sauce	0	148	0	
Oyster Sauce	0	148	0	

Shepherd's Pie

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	95	0	2
Oil	0	95	0	
Carrots	0	95	0	
Capsicum	0	95	0	
Onion	0	95	0	
Mushroom	0	95	0	
Peas	0	95	0	
Tomato Paste	0	95	0	
Beef Stock	0	95	0	
Salt	0	95	0	
Pepper	0	95	0	
Napoli Sauce	0	95	0	

Beef Burrito Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	177	0	2
Onion	0	177	0	
Capsicum	0	177	0	
Vegetable Oil	0	177	0	
Taco Seasoning	0	177	0	
Salt	0	177	0	
Pepper	0	177	0	
Beef Stock	0	177	0	

Beef Meatballs

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Mince	150	145	21750	
Onion	10	145	1450	
Parsley	3	145	435	
Salt	1.5	145	218	
Pepper	0.2	145	29	

Production Schedule Report

24/02/2026 - Page 14 Copy 2/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook (cont'd)

Lebanese Beef Stew

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck Diced	97	63	6111	1
Onion	30	63	1890	
Carrot	30	63	1890	
Potato	30	63	1890	
Peas	30	63	1890	
Oil	2	63	126	
Salt	2.5	63	158	
Pepper	0.5	63	32	
Tomato Paste	20	63	1260	
Water	30	63	1890	
Beef Stock	30	63	1890	
Rice	130	63	8190	

Chicken with Sweet Potato and Beans

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	155	6975	3
Beans	60	155	3100	

Chicken Pesto Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	215	27950	
Penne	59	215	12685	
Sundried Tomatoes	20	215	4300	

Butter Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	140	186	6510	4
Peas	40	186	1860	
Rice	130	186	6045	

Mongolian Beef

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck	100	237	23700	
Baking Soda	2.5	237	593	
Water	10	237	2370	
Soy Sauce	5	237	1185	
Cornflour	2.5	237	593	
Capsicum	37	237	8769	
Onion	37	237	8769	
Rice	130	237	30810	

Chicken With Vegetables

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	66	4455	2
Corn	40	66	1320	
Beans	60	66	1980	
Broccoli	67	66	2211	

Naked Chicken Parma

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	150	308	46200	

Chicken and Broccoli Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	87	11310	
Penne	59	87	5133	
Broccoli	40	87	3480	

Thai Green Chicken Curry

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	144.2	136	19612	
Rice	130	136	17680	

Production Schedule Report

24/02/2026 - Page 15 Copy 2/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook (cont'd)

Moroccan Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	180	61	10980	

Chickpea Recipe

Ingredient	Qty/Meal	Meals	Total	
Onion	18	61	1098	
Zucchini	27	61	1647	
Red Capsicum	27	61	1647	
Garlic	1.8	61	110	
Oil	1.8	61	110	
Chickpeas	103.5	61	6314	
Mix Spices	1.53	61	94	
Chicken Stock	45	61	2745	

Beef Lasagna

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lasagne Sheets	150	270	40500	
Mozzarella Cheese	1750	270	202500	
Napoli Sauce	500	270	135000	
Bolognese	3200	270	864000	

Lamb Souvlaki

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lamb Shoulder	140	164	11480	2
Potatoes	140	164	11480	

Chicken On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Breast	200	0	0	

Steak with Mushroom Sauce

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	110	231	25410	

Steak On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	200	0	0	

Bean Nachos with Rice

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Drained Beans	80	0	0	
Carrot	25	0	0	
Onion	20	0	0	
Taco Seasoning	1	0	0	
Salt	1.5	0	0	
Pepper	0.5	0	0	
Garlic	2.5	0	0	
Vegetable Oil	1.5	0	0	
Cumin	0.5	0	0	
Crushed Tomato	85	0	0	
Water	41.7	0	0	

Chicken Fajita Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Thigh	150	166	8300	3
Capsicum	52	166	2878	
Red Onion	52	166	2878	
Salsa	30	166	1660	
Rice	130	166	7194	

Production Schedule Report

24/02/2026 - Page 16 Copy 2/2

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meal Raw Ingredients to Cook (cont'd)

Creamy Chicken & Mushroom Gnocchi

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Gnocchi	150	131	4913	4
Chicken	80	131	2620	
Sauce	200	131	6550	
Spinach	25	131	819	

Production Schedule Report

24/02/2026 - Page 17 Copy 1/1

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Pre-Pack Room

Sauces/Mixes to Prepare

Lamb Sauce

Ingredient	Meal Amount	Total Meals	Required
Greek Yogurt	20	164	3280
Garlic	1	164	164
Salt	0.2	164	33

Sauces/Mixes to Get Ready

Sauces to Get Ready

Sauce	Qty	Amt	Total
MONGOLIAN	70	237	16590
MEATBALLS	120	145	17400
LEMON	50	126	6300
MUSHROOM	100	231	23100
CHUNKY SALSA		343	13089

Meat to Get Ready

Meat Mix	Qty	Amount	Total
SPAGHETTI BOLOGNESE	230	203	46690
CHOW MEIN	230	148	34040
SHEPPERDS PIE	210	95	19950
BURRITO BOWL	130	177	23010

Ingredients to Get Ready

Parma Cheese

Ingredient	Qty	Amt	Total
Mozzarella Cheese	40	308	12320

Chicken Pesto Sundried

Ingredient	Qty	Meals	Total
Sundried Tomatos	20	215	4300

Chicken to Mix

Pesto

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	107	215	4601	5
Sauce	80	215	3440	5

Butter Chicken

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	123	186	5720	4
Sauce	90	186	4185	4

Broccoli Pasta

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	102	87	4437	2
Sauce	100	87	4350	2

Thai

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	115.36	136	5230	3
Sauce	92.7	136	4203	3

Production Schedule Report

24/02/2026 - Page 18 Copy 1/1

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Pre-Pack Room (cont.)

Chicken to Mix

Gnocchi

Ingredient	Qty/Batch	Amount	Total	Batches
Gnocchi	147	131	4815	4
Chicken	80	131	2620	4
Sauce	200	131	6550	4
Spinach	25	131	819	4

Rice to Mix

Beef Burrito

Ingredient	Qty	Amt	Total	Batches
Salsa	43	177	2537	3
Black Beans	50	177	2950	3
Corn	50	177	2950	3
Rice	130	177	7670	3

Butter Chicken

Ingredient	Qty	Amt	Total	Batches
Peas	40	186	2480	3
Rice	130	186	8060	3

Prepack Cooked Ingredient Checks

TBC

Production Schedule Report

24/02/2026 - Page 19 Copy 1/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meat Order and Veg Prep

Veg Prep

Veg Prep	Amount (g)
10MM DICED CARROT	1890
10MM DICED POTATO (LEBO)	1890
10MM DICED ZUCCHINI	1647
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	1647
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	4438
5MM MONGOLIAN CAPSICUM	17403
5MM MONGOLIAN ONION	17403
BROCCOLI	7902
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	26082
ROASTED PARMA POTATO	89680
THAI POTATOS	8160
POTATO MASH	56400
SWEET POTATO MASH	44720
SPINACH	3276
RED ONION	4920
PARSLEY	246

Meat Order

Meat Type	Amount (g)
CHUCK ROLL (LEBO)	6111
BEEF TOPSIDE (MONG)	23700
MINCE	21750
TOPSIDE STEAK	23100
LAMB SHOULDER	26568
MORROCAN CHICKEN	10980
ITALIAN CHICKEN	80937
NORMAL CHICKEN	98150
PREMIXED CHICKEN	46720

Production Schedule Report

24/02/2026 - Page 20 Copy 2/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meat Order and Veg Prep

Veg Prep

Veg Prep	Amount (g)
10MM DICED CARROT	1890
10MM DICED POTATO (LEBO)	1890
10MM DICED ZUCCHINI	1647
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	1647
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	4438
5MM MONGOLIAN CAPSICUM	17403
5MM MONGOLIAN ONION	17403
BROCCOLI	7902
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	26082
ROASTED PARMA POTATO	89680
THAI POTATOS	8160
POTATO MASH	56400
SWEET POTATO MASH	44720
SPINACH	3276
RED ONION	4920
PARSLEY	246

Meat Order

Meat Type	Amount (g)
CHUCK ROLL (LEBO)	6111
BEEF TOPSIDE (MONG)	23700
MINCE	21750
TOPSIDE STEAK	23100
LAMB SHOULDER	26568
MORROCAN CHICKEN	10980
ITALIAN CHICKEN	80937
NORMAL CHICKEN	98150
PREMIXED CHICKEN	46720

Production Schedule Report

24/02/2026 - Page 21 Copy 3/3

Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

Meat Order and Veg Prep

Veg Prep

Veg Prep	Amount (g)
10MM DICED CARROT	1890
10MM DICED POTATO (LEBO)	1890
10MM DICED ZUCCHINI	1647
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	1647
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	4438
5MM MONGOLIAN CAPSICUM	17403
5MM MONGOLIAN ONION	17403
BROCCOLI	7902
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	26082
ROASTED PARMA POTATO	89680
THAI POTATOS	8160
POTATO MASH	56400
SWEET POTATO MASH	44720
SPINACH	3276
RED ONION	4920
PARSLEY	246

Meat Order

Meat Type	Amount (g)
CHUCK ROLL (LEBO)	6111
BEEF TOPSIDE (MONG)	23700
MINCE	21750
TOPSIDE STEAK	23100
LAMB SHOULDER	26568
MORROCAN CHICKEN	10980
ITALIAN CHICKEN	80937
NORMAL CHICKEN	98150
PREMIXED CHICKEN	46720