

Reviewed May 2015 (1) NC DAILY MEAL PRODUCTION RECORD FOR LUNCH													(2) School:			Manager Signature:			Date:				
Serv. Line	Menu Items		Cook/Prep Target Temp	Hold Target Temp	Time 1st pan/batch cooked/prepared		Food temp once cooked/ prepared	Food temp when removed from holding	Notes:			(4) Number Served			(5) Personnel								
												Reimbursable Meals			Note Corrective Action taken for any item listed below:								
												Reimbursable Meals											
												Reimbursable Meals											
												Reimbursable Meals											
												Reimbursable Meals											
												Pre-K Meals			<input type="checkbox"/> Healthy Employees								
												(3a)			CN Adult Meals			<input type="checkbox"/> Clean Employee Appearance					
															Total Number of Pre-K Student Meals planned to offer			Catered Meals			<input type="checkbox"/> Proper Hand Washing		
															(3b)			Other Adult Meals			<input type="checkbox"/> No Bare Hand Contact for RTE Food		
															Total Number of Reimbursable Student Meals planned to offer			Total Meals			<input type="checkbox"/> Thermometers Checked & Calibrated if Needed		
													<input type="checkbox"/> OVS grades:										
													<input type="checkbox"/> Yes <input type="checkbox"/> No Water available?										
MENU PLANNING													FOODS AVAILABLE - TODAY'S PRODUCTION & SERVICE										
(6) Recipe #	(7) All Food Items Description, Size, Ct, etc. / Whole Grain info / Condiments	(8) Portion Size	(9) Meal Pattern Contribution					(10) Units for 100 Servings		(11) Servings to Offer			(12) Planned Quantity (lb., can, each, etc.)		(13) Directions, Comments, Leftover dates, Corrective Actions Taken	(14) Quantity Available (lb., can, ea., etc.)		(15) Other non-reimbursable servings	(16) Leftovers				
			M/MA oz	Gr oz eq	Veg cup	Fr cup	Milk fl oz			(a) Pre-K	(b) Reimbursable Servings to <u>offer</u>	(c)Total Servings to <u>offer</u>							Amount	F°	Date to Use		
													0.00										
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Menu Substitutions:																							
														0.00									
														0.00									
Leftovers:																							
														0.00		L/O from:							
														0.00		L/O from:							

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TCS Condiment Items	Cook/Prep Target Temp	Hold Target Temp	Time 1st pan/batch cooked/prepared	Food temp once cooked/prepared	Food temp when removed from holding

NOTE: Use of this page to record condiments is OPTIONAL. Condiments may be recorded on page 1 of the regular production record if space is available. When using page 1, do not indicate meal pattern contribution. Temperatures of condiments are recorded only for Time-Temperature Controlled for Safety (TCS) items.

[illegible]

Use this section to record additional menu items for the reimbursable meal when space is not available on page 1.

NC DAILY FOOD BASED MEAL PRODUCTION RECORD FOR LUNCH(Revised May 2013)

(1) MENU ITEMS

[illegible]

Use the section below to record HACCP information for Time/Temperature Control for Safety (TCS) foods sold only as a la carte items if this information is not included on page 1 of the production record. Columns 1, 2, 3, 4, 5, 6, and 9 of the section below **MUST** be completed. * Columns 7 and 8 *may* be completed at the discretion of the local School Food Authority (SFA).

[illegible]

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[illegible][illegible]

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[illegible][illegible]

Instructions for Completing the NC Daily Meal PRODUCTION RECORD for Breakfast or Lunch (rev. April 2016)

(1) **MENU** – Enter all items offered for the day's reimbursable menu.

Cook Target Temperature – Record the safe cooking or preparation temperature for each TCS menu item

Hold Target Temperature – Record the safe holding temperature for each TCS menu item.

Time First Pan Removed – Record the time that the first pan of TCS food was removed from temperature control.

Food Temperature once cooked/prepared – Record the final, end-cook or preparation temperature of the menu item prior to placing in holding or on the serving line.

Food Temperature when removed from Cold/Hot Holding– Record the food temperature when it is removed from hot/cold holding before it is placed on the serving line.

(2) **School, Manager, and Date** – Enter name of the school and date of meal service. The document should be signed by the manager at the end of the day of meal service when all information is complete and verified.

(3) **Total Planned Reimbursable Student Meals** - In 3(a), record the total number of Pre-K meals planned. In 3(b) record the total number of reimbursable student meals (not including Pre-K meals) planned for the day.

(4) **Number Served** -- After meal service record: the total number of student meals served by grade level(s) using same menu planning grade group; Pre-K meals; Eligible CN Adult meals; catered or transported meals; and other adult priced meals; and the total meals served. Check if students participate in Offer vs. Serve (OVS) and indicate grade levels implementing OVS. Verify that drinking water is available to all students without restriction.

(5) Personnel – These five items (health, clean appearance, washing hands, no bare hand contact, and accurate/calibrated thermometers) support your HACCP Plan and must be monitored daily. Each should be checked if in place. Note any corrective action taken if you were unable to check that all were in place.

MENU PLANNING

(6) **Recipe Number** - Record the recipe number of the menu item being prepared.

(7) **Food Items** – List menu items and food items served to students as part of a reimbursable meal. This should include menu items, condiments, accompaniments, leftovers and substitutions served.

(8) **Portion Size** – Record the portion size to be served. The portion size may not be the component contribution.

(9) **Meal Pattern Contribution** – Record the meal component(s) crediting information for the menu item.

(10) **Units for 100 Servings** - Enter the number of purchase units required for 100 servings

(11) **Servings to Offer** –

(a) Enter the number of servings being planned for Pre-K meals.

(b) Enter the number of servings being planned for reimbursable meals.

(c) Enter the total number of servings being planned for all meals, including pre-K meals, reimbursable meals, adult meals, and a la carte sales.

(12) **Planned Quantity (lb, Can, each)** – Record the total amount of food, in purchase units, to be prepared.

(13) **Directions, Comments, Leftover dates, Corrective Actions Taken** - Write in special directions, comments, the original date of

Revised May 2013 (1) NC DAILY MEAL PRODUCTION RECORD FOR LUNCH

Serv. Line

Menu Items

Cook/Prep Target Temp

Hold Target Temp

Time 1st pan/batch cooked/prepared

Food temp once cooked/prepared

Food temp when removed from holding

1&2

Cheese Pizza

135

135

11:40

150

148

1

Cheeseburger on Bun

155

135

11:30

158

142

2

Chicken Nuggets

135

135

11:25

166

156

1&2

Chef Salad

41

41

9:30

40

38

2

Roll

N/A

N/A

1&2

Tossed Salad

41

41

9:45

40

40

1&2

Corn on Cob, 3" ear

135

135

11:45

168

156

1&2

Strawberry cup-Peach Cup

N/A

N/A

1&2

Pineapple

N/A

N/A

1&2

Milk

41

41

11:00

38

38

1&2

Applesauce

N/A

N/A

Notes:

(3a)

10

Total Number of Planned Reimbursable Pre-K Student Meals

(3b)

200

Total Number of Planned Reimbursable Student Meals

(4) Number Served

Reimbursable Meals

Reimbursable Meals

Reimbursable Meals

Reimbursable Meals

Pre-K Meals

CN Adult Meals

Catered Meals

Other Adult Meals

Total Meals

X OVS grades: 6-8

X Yes ☐ No Water available?

(5) Personnel

Note Corrective Action taken for any item listed below:Broken thermometer replaced with new one

X Healthy Employees

X Clean Employee Appearance

X Proper Hand Washing

X No Bare Hand Contact for RTE Food

X Thermometers Checked & Calibrated if Needed

MENU PLANNING

FOODS AVAILABLE - TODAY'S PRODUCTION & SERVICE

(6) Recipe #

(7) All Food Items Description, Size, Ct, etc. / Whole Grain info / Condiments

(8) Portion Size

(9) Meal Pattern Contribution

M/MA oz

Gr oz eq

Veg cup

Fr cup

Milk fl oz

(10) Units for 100 Servings

(11) Planned No. Serving

(a) Pre-K

(b) Reimbursable Servings to offer

(c) Total Servings to offer

(12) Planned Quantity (lb., can, each, etc.)

(13) Directions, Comments, Leftover dates, Corrective Actions Taken

(14) Quantity Available (lb., can, ea., etc.)

(15) Other non-reimbursable servings

(16) Leftovers

Amount

F°

Date to Use

204

Pizza, cheese w/ WGr. Crust

1 ea

2.00

2.00

1/8

100.00

ea

65

80

80.00

ea

85

ea

2 ea

130

discard

161

Cheeseburger on Bun

1 ea

2.50

2.00

ea

0.00

1

2 ea

132

discard

beef patty, 3.2 oz

100.00

ea

40

75

75.00

ea

40

ea

cheese, sliced, American, 1/2 oz

3.13

lb

40

75

2.34

lb

1.25

lb

WW Hamburger bun, 1.8 oz

100.00

ea

40

75

75.00

ea

40

ea

13

Chicken Nuggets, .65 oz, WG

5 ea

2.00

0.75

20.00

lb

10

75

90

18.00

lb

about 50 serv per 10 lb

20

lb

1

10 serv

140

208

Chef Salad

1 ea

2.00

1 3/8

ea

0.00

ea

25

ea

3

2 ea

40

8/28

Romaine Lettuce, precut

13.00

lb

20

25

3.25

lb

3 1/4

lb

carrots, shredded

2.50

lb

20

25

0.63

lb

5/8

lb

cherry tomatoes

8.50

lb

20

25

2.13

lb

2 1/8

lb

cheese, cheddar,RF,shred

6.25

lb

20

25

1.56

lb

used 25 oz

1.56

lb

Deli Turkey, diced

10.94

lb

20

25

2.74

lb

2 3/4

lb

159

Roll, 1.5 oz

1 ea

1.50

100.00

ea

10

90

105

105.00

ea

96

ea

14

2 ea

discard

201

Tossed Salad, Mixed greens

1 cup

1/2

15.60

lb

10

50

65

10.14

lb

7

lb

10

5 serv

40

8/28

208

Corn on Cob, 3" ear

2 ea

1/2

200.00

ea

120

125

250.00

ea

130

ea

12

10 ea

138

8/28

404

Strawberry cup, frozen, 4.4-oz

4 ea

400.00

ea

40

300

400

#VALUE!

ea

0

ea

409

Pineapple tidbits, canned

1/2 cup

1/2

4.00

#10

125

150

6.00

#10

7

#10

11

18 serv

8/28

11

Chocolate, Skim, 8 fl oz

1 ea

8

100.00

ea

140

145

145.00

ea

300

ea

6

150

8/28

9

Unflavored, Skim, 8 fl oz

8

100.00

ea

8

5

14

14.00

ea

25

ea

0

16

8/28

10

Unflavored, 1%, 8 fl oz

1 ea

8

100.00

ea

2

25

31

31.00

ea

100

ea

2

60

8/28

25

Ranch Dressing, FF, 1 oz

1 ea

100.00

ea

10

60

65

65.00

ea

100

ea

5

10 ea

32

Italian Dressing, FF, 1 oz

1 ea

100.00

ea

10

12

12.00

ea

25

ea

5 ea

41

Ketchup, 12 g

2 ea

200.00

ea

10

95

115

230.00

ea

250

ea

6

15 ea

45

Mustard, 5.5 g

1 ea

100.00

ea

20

25

25.00

ea

25

ea

7 ea

35

Honey Mustard, 1 oz

1 ea

100.00

ea

40

45

45.00

ea

50

ea

7 ea

Menu Substitutions:

402

Peach cup, frozen 4.4 oz

1 ea

1/2

100.00

ea

10

30

45

45.00

ea

sub for strawberry cup

50

ea

13

8 ea

8/28

0.00

Leftovers:

102

Applesauce

1/2 cup

1/2

4.40

#10

15

15

0.66

#10

L/O from: 8/26/13

15

serv

5

0

0.00

L/O from: