



## MenuWorks Production Record (K12)

Report Run By: STEPHANIE S  
Run Date: 02/18/2025  
Dayton High School#2 (26C)

Meals	Planned	Prepared	Served	School Name: Dayton High School #2	OVS: Yes	No	Manager Signature:
-12 Reimb	940	944	895	Date: Feb 18, 2025			
Adult			0	Menu Name: High School Lunch 24/25			
Total	940	944	895	Grade Group: 9-12			
				Meal Period: Lunch			

Tuesday, February 18, 2025

### AMERICAN CLASSICS

Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Non-Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Corr
<b>Breakfast for Lunch - Bundle</b>											
3300.39	Buttermilk Pancakes	2 each	2.75 Oz MMA, 2 Oz G (E)	298	2	300	300	4815@7250+12	300	0	
4513.31	Pork Sausage Patty	1 each	0.75 Oz MMA	398	2	300	300	200@107 + 86	300	0	
3982.1	Scrambled Eggs with Cheddar Cheese	1/4 cup	2 Oz MMA	298	2	300	300	3000	300	0	
4680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	300	0	300	300	4816800	300	0	
4672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	50	1016400	45	5	
47635	Choose up to 3 item(s)										
	Sour Cream	1 each	extra	300	0	300	300	Did not use	0	0	

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = E-D; Whole Grain Rich Dessert = WG-D; Fr = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetable Dark Green; RO = Red/Orange; L = Beans and Peas (legumes); S = Starchy; O = Other; A = Additional; DG-J = Vegetable Juice; RO-J = Vegetable Juice; A-J = Vegetable Juice; Milk = Total Milk

Bulk Quantity Prepared: Number of pounds, cases, #10 cans, etc. needed to produce total number of proportions prepared (refer to buying guide and/or right sized recipe)

HACCP Codes: 1 - Ready to eat foods: No Cook; 2 - Same day service - No leftovers; 3 - Complex food prep - Cold finished product; 4 - Complex food prep - Hot finished product

Leftover Status: TO - Thrown Out; RTS - Return to Stock; RF - Returned to Freezer

Copyright © 2025 Compass Group North America. (CGNA) All Rights Reserved. The contents of this website, including information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may be copied, used or disclosed without the express written permission of CGNA.



## MenuWorks Production Record (K12)

Report Run By: STEPHANIE ST  
Run Date: 02/1  
Dayton High School#2 (263)

esday, February 18, 2025

Item #	Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Non-Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Com
238.1195	Italian Sausage Pizza	1 slice	2.25 Oz MMA, 2 Oz G (WG)	144	0	0	144	184	33 Pizzas crust + 33 Pepperoni	181	3	T
680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	0	0	0	0	0	Did not use	0	0	O
657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	32	0	32	32	32	2lb 2oz lettuce, 3lb 14oz Tomato	22	3	T
1533.2	Betrix Beans	1/4 cup	1/4 cup V	0	0	0	0	0	10 1/2 oz Beans	85	3	T

Component Key Code: MMA = Total Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = E-D; Whole Grain Rich Dessert = WG-D; Fr = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetables; RO = Red/Orange; L = Beans and Peas (Legumes); S = Starchy; O = Other; A = Additional; DG-J = Vegetable Juice; RO-J = Vegetable Juice; RO-J = Vegetable Juice; RO-J = Vegetable Juice; Milk = Total Milk

Bulk Quantity Prepared: Number of pounds, cases, #10 cans, etc. needed to produce total number of proportions prepared (refer to buying guide and/or right sized recipe)

JACCP Codes: 1 - Ready to eat foods: No Cook; 2 - Same day service - No leftovers; 3 - Complex food prep - Cold finished product; 4 - Complex food prep - Hot finished product

Leftover Status: TO - Throw Out; RTS - Return to Stock; RF - Returned to Refrigerator; FZ - Returned to Freezer

Copyright © 2025 Compass Group North America. (CGNA) All Rights Reserved. The contents of this website, including information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.



## MenuWorks Production Record (K12)

Report Run By: STEPHANIE S  
Run Date: 02/14/2025  
Dayton High School#2 (26C)

Tuesday, February 18, 2025

Recipe #	Recipe Name	Portion Size	Components	Plan Svgs Reimb	Plan Svgs Non-Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Com
1810.33	Chicken Taco Meat	3 ounce	2 Oz MMA	280	0	280	280	50 lb 12oz	247	33	To
	Choose up to 2 item(s)										
1572.8	Tortilla Chips	2 oz portion	2 Oz G (WG)	280	0	280	280	35 lb	46	44	RF
1669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	0	12	14	1 pL @ 12 oz	13	1	RF
	Choose up to 1 item(s)										
1086.6	Chile Con Queso Sauce	2 floz	.5 Oz MMA	280	0	280	280	13 lb	245	35	
1852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	10	0	10	10	10 oz	2	8	
1655.46	Mexican Street Corn	1/2 cup	1/2 Cup V (S)	100	0	100	50	9 lb 4 oz	30	20	
1672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	25	5 lb 4 oz	16	9	
	Choose up to 2 item(s)										
17635	Sour Cream	1 each	extra	300	0	300	120	1 lb @ 100 + 10	119	1	
100093	Hot Sauce	1 each	extra	200	0	200	110	1 lb @ 100 + 10	100	10	

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = E-D; Whole Grain Rich Dessert = WG-D; Fr = Fruit; Fr-J = Fruit Juice; V = Total Vegetable; RO = Red/Orange; L = Beans and Peas (Legumes); S = Starchy; O = Other; A = Additional; DG-J = Vegetable Juice; RO-J = Vegetable Juice; O-J = Vegetable Juice; A-J = Vegetable Juice; Milk = Total Milk

Bulk Quantity Prepared: Number of pounds, cases, #10 cans, etc. needed to produce total number of proportions prepared (refer to buying guide and/or right sized recipe)

HACCP Codes: 1 - Ready to eat foods: No Cook; 2 - Same day service - No leftovers; 3 - Complex food prep - Cold finished product; 4 - Complex food prep - Hot finished product

Leftover Status: TO - Thrown Out; RT - Return to Stock; RF - Returned to Refrigerator; FZ - Returned to Freezer

Copyright © 2025 Compass Group North America. (CGNA) All Rights Reserved. The contents of this website, including information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may be copied, used or disclosed without the express written permission of CGNA.



## MenuWorks Production Record (K12)

Report Run By: STEPHANIE S  
Run Date: 02/14/2025  
Dayton High School#2 (26C)

Wednesday, February 18, 2025

DELI		Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Non-Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Com
<i>Choose up to 1 item(s)</i>													
571	Deli Turkey	3-1/4 ounce	2 Oz MMA	30	6	30	30	30	30	51b, 120z	29	1	1
571.90	Sliced Deli Ham	3 ounce	2.25 Oz MMA	30	6	30	30	30	30	61b	29	1	1
<i>Choose up to 1 item(s)</i>													
3026.120	Whole Grain Sliced Bread	2 slice	2 Oz G (WG)	10	0	10	10	10	10	9051.1e	0	10	10
1161.12	Sub Roll	1 each	2 Oz G (WG)	60	0	60	60	60	60	30 east	58	2	2
1925.1268	Classic American Cheeseburger	1 sandwich	2.50 Oz MMA, 2 Oz G (WG)	125	0	125	125	125	125	105 of patties 10p @ Mean Buns/Ses	111	14	14
7852.6	American Cheese	1/2 ounce	.5 Oz MMA	200	0	200	200	200	200				
<i>Choose up to 5 item(s)</i>													
2509.3	Fresh Chopped Romaine	1/2 cup	1/4 Cup V (DG)	64	0	64	64	64	64	4lb, box left	39	25	25
7916.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	20	0	20	20	20	20	2lb, 8oz	15	5	5
3949.1	Sliced Cucumbers	1/4 cup	1/4 Cup V (O)	20	0	20	20	20	20	2lb, 8oz	19	1	1
7412.10	Fresh Sliced Red Onion	1/8 cup	1/8 Cup V (O)	20	0	20	20	20	20	0.5 lb, 4 oz	18	2	2
3508.4	Fresh Jalapenos	1 tbsp		20	0	20	20	20	20	100z	19	1	1
5657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	100	0	100	100	100	100	15lb, 81t01	100	8	8
9343.41	Mexican Style Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	48	48	2ea (9) 24 Saus	96	2	2
7796.10	Buffalo Ranch Sauce	1 floz		100	0	100	100	100	100	4lb Ranch Sausage 84oz Buffalo Sausage 102oz	87	13	13
<i>Choose up to 5 item(s)</i>													

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = WG-D; Fr = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetable Dark Green; RO = Red/Orange; L = Beans and Peas (legumes); S = Starchy; O = Other; A = Additional; DG-J = Vegetable Juice; RO-J = Vegetable Juice; A-J = Vegetable Juice; Milk = Total Milk

Bulk Quantity Prepared: Number of pounds, cases, #10 cans, etc. needed to produce total number of proportions prepared (refer to buying guide and/or right sized recipe)

HACCP Codes: 1 - Ready to eat foods: No Leftovers; 2 - Same day service - No Leftovers; 3 - Complex food prep - Cold finished product; 4 - Complex food prep - Hot finished product

Leftover Status: TO - Thrown Out; RTS - Return to Stock; RF - Returned to Refrigerator; FZ - Returned to Freezer

Copyright © 2025 Compass Group North America. (CGNA) All Rights Reserved. The contents of this website, including information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may be copied, used or disclosed without the express written permission of CGNA.