

# MenuWorks Production Record (K12)

Report Run By: CARMEN WADE  
 Run Date: 01/17/2025  
 York District 1 (30784)

YHS  
 Sales  
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 Planned 888  
 Prepared 888  
 Served 888  
 0  
 30  
 0  
 918  
 918  
 34

Date: Feb 5, 2025  
 Menu Name: York HS Lunch 2024-2025  
 Grade Group: 9-12  
 Meal Period: Lunch

OVS: Yes  No \_\_\_\_\_  
 Manager Signature:   
 Notes: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Adult	Plan Svgs ALC	Plan Svgs Total	Qty Planned	Qty Prepared	Temp 1	Time 1	Temp 2	Time 2	Serve Svgs Total	Leftover	Comments
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Wednesday, February 5, 2025

EAT

178.41	Buffalo Ranch Chicken Quesadilla	1 each	2 Oz MMA, 2.50 Oz G (WG)	80	0	0	80	1/2 box	80	11°	141°	158	77	3	TO
138.3	Lettuce, Tomato and Cheddar Garnish	1 each	.5 Oz MMA, 1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	80	0	0	80	2 bags	80	11°	381°	39	77	3	TO
108.9	Sliced Jalapenos	1 tbsp		70	0	0	70	2 Jars	70	11°	351°	40	65	5	RF

Wednesday, February 5, 2025

IES FOR ALL MEALS - Shared Station

143.4	Seasoned Black Beans	1/2 cup	1/2 Cup V (L)	125	0	0	125	5 Cans	125	1130	1721°	161	115	10	TO
155.91	Seasoned Corn	1/2 cup	1/2 Cup V (S)	170	0	0	170	1/2 box	170	11°	1831°	174	168	2	TO

Wednesday, February 5, 2025

DRINK

107.14	Chicken Corn Dog	1 each	2 Oz MMA, 2 Oz G (WG)	68	0	0	68	1 box	68	1145	1721°	168	66	2	RF
161.16	Garlic Breadstick	1 each	1 Oz G (WG)	68	0	0	68	1/2 box	68	1130	RT	RT	66	2	RF

Ingredient 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 Vegetables; DG = Dark Green; 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

Qty Quantitatively 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)

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

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



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Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Adult	Plan Svgs ALC	Plan Svgs Total	Qty Planned	Qty Prepared	Temp 1	Time 1	Temp 2	Time 2	Serve Svgs Total	Leftover	Comments
<b>Wednesday, February 5, 2025</b>																
<b>ILL</b>																
125.746	Classic Cheeseburger in Bun	1 sandwich	2.75 Oz MMA, 2 Oz G (WG)	100	0	0	100	3 bags	100	11°	170	1°	165	93	7	TO
177.22	French Fries	2-1/2 ounce	1/2 Cup V (S)	150	0	0	150	1box	150	12°	170	1°	170	148	2	TO
<b>Wednesday, February 5, 2025</b>																
<b>OST</b>																
105.201	Classic Chicken Sandwich	1 sandwich	2 Oz MMA, 3 Oz G (WG)	45	0	0	45	2 bags	45	11°	186	130	181	45	0	TO
105.196	Nashville Hot Chicken Sandwich	1 sandwich	2 Oz MMA, 3 Oz G (WG)	150	0	0	150	2 boxes	150	11°	175	130	178	148	2	TO
177.22	French Fries	2-1/2 ounce	1/2 Cup V (S)	150	0	0	150	1box	150	11°	188	130	176	145	5	TO
12.7	Fresh Sliced Onion	1/8 cup	1/8 Cup V (O)	75	0	0	75	1 bag	75	11°	35	130	39	71	4	TO
38.2	Green Leaf Lettuce	1 serving(s)		75	0	0	75	2 bags	75	11°	39	130	39	68	7	TO
16.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	75	0	0	75	1/2 box	75	11°	34	1°	37	73	2	TO
<b>Wednesday, February 5, 2025</b>																
<b>ZA</b>																
38.1074	Classic Cheese Pizza	1 slice	2 Oz MMA, 2 Oz G (WG)	70	0	0	70	2 boxes	70	11°	155	1°	161	69	1	TO
38.1462	Chicken Bacon Ranch Pizza	1 slice	2 Oz MMA, 2 Oz G (WG)	125	0	0	125	4 boxes	125	11°	172	1°	176	121	4	TO

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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)

CGP 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

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



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Line Item #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Adult	Plan Svgs ALC	Plan Svgs Total	Qty Planned	Qty Prepared	Temp 1	Time 1	Temp 2	Time 2	Serve Svgs Total	Leftover	Comments
<b>Wednesday, February 5, 2025</b>																
<b>SA AMIGOS</b>																
10.12	Seasoned Beef Taco Meat	1/3 cup	2 Oz MMA	80	0	0	80	31095	80	11°	172	1°	165	75	5	TO
73.16	Tortilla Chips	2 oz portion	2.50 Oz G (WG)	80	0	0	80	1box	80	11°	RT	1°	RT	75	5	RTS
87.2	Creamy Cheddar Cheese Sauce	1/4 cup		80	0	0	80	3 Cans	80	11°	185	1°	176	75	5	TO
34.5	Salsa	1/4 cup	1/4 Cup V (RO)	50	0	0	50	2 Cans	50	11°	37	1°	39	49	1	RF
38.3	Low Fat Sour Cream	2 tbsp		50	0	0	50	1/2 box	50	11°	34	1°	35	40	10	RF
08.9	Sliced Jalapenos	1 tbsp		50	0	0	50	1 Jar	50	11°	39	1°	39	35	15	RF
62.2	Shredded Lettuce	1/4 cup	1/8 Cup V (O)	50	0	0	50	1bag	50	11°	34	1°	39	47	3	TO
<b>Thursday, February 5, 2025</b>																
<b>DELI</b>																
37.410	Italian Meatball Sub	1 sandwich	2.25 Oz MMA, 2 Oz G (WG), 1/4 Cup V (RO)	40	0	0	40	1bag	40	11°	173	1°	170	36	4	TO
82.285	Sliced Deli Ham	3 oz portion	2.25 Oz MMA	100	0	0	100	1/2 box	100	11°	38	1°	39	70	30	RF
71.13	Deli Turkey	3 oz portion	2 Oz MMA	100	0	0	100	1/2 box	100	11°	33	1°	34	50	50	RF
41.171	Cranberry Apple Chicken Salad	3/4 cup	2 Oz MMA, 1/2 Cup Fr	10	0	0	10	1bag	10	11°	37	1°	39	5	5	RF
52.14	American Swiss Cheese Slices	1/2 ounce	.5 Oz MMA	100	0	0	100	1/2 bag	100	11°	35	1°	37	25	25	RF
52.6	American Cheese	1/2 ounce	.5 Oz MMA	100	0	0	100	1/2 bag	100	11°	36	1°	38	25	25	RF
39.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	S	0	0	S	1 pack	S	11°	RT	1°	RT	0	5	RTS
26.29	Whole Grain Hoagie	1 half	3.25 Oz G (WG)	110	0	0	110	2 boxes	110	11°	RT	1°	RT	82	28	RTS

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