



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SI
 Run Date: 02/13/2025
 Dayton High School#2 (263)

Meals	Planned	Prepared	Served
12 Reimb	940	949	895
Adult			0
Total	940	949	895

School Name: Dayton High School #2
 Date: Feb 18, 2025
 Menu Name: High School Lunch 24/25
 Grade Group: 9-12
 Meal Period: Lunch

OVS: Yes No

Manager Signature:

Notes:

Wednesday, 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	Comments
	Breakfast for Lunch - Bundle		2.75 Oz MMA, 2 Oz G (E)	300		300					
3300.39	Buttermilk Pancakes	2 each	2 Oz G (E)	298	2	300	300	400 @ 72 Servings	300	0	
1513.31	Pork Sausage Patty	1 each	0.75 Oz MMA	298	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	30 lbs 99	300	0	
4680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	300	0	300	300	48 lbs 802	300	0	
4672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	50	10 lbs 402	45	5	10
	Choose up to 3 item(s)										
47635	Sour Cream	1 each	extra	300	0	300	0	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 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

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 Refrigerator; FZ - Returned to Freezer



MenuWorks Production Record (K12)

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

esday, February 18, 2025

IATO

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
238.1195	Italian Sausage Pizza	1 slice	2.25 Oz MMA, 2 Oz G (WG)	144	0	144	184	23 Pizzas cut 23 #cheese Did not use	181	3	T
680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	0	0	0	0	0	0	0	
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	21b 20z lettuce 31b 14oz Tomato			
1533.2	Refried Beans	1/4 Cup	1/4 Cup V (S)	0	0	0	05	40 BL 218/25	22	3	T

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MenuWorks Production Record (K12)

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

esday, February 18, 2025

NO

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I810.33	Chicken Taco Meat	3 ounce	2 Oz MMA	280	0	280	280	50 lb 12oz	247	33	TO
	Choose up to 2 item(s)										
5573.8	Tortilla Chips	2 oz portion	2 Oz G (WG)	280	0	280	280	35 lb	234	46	RT
2669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	0	12	14	1 PL@D- ²	13	1	RT
	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	TO
7852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	10	0	10	10	10 oz	2	8	TI
1655.46	Mexican Street Corn	1/2 cup	1/2 Cup V (S)	100	0	100	50	9 lb 4 oz	30	20	RT
1672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	25	5 lb 4 oz	16	9	TO
	Choose up to 2 item(s)										
17635	Sour Cream	1 each	extra	300	0	300	120	10 @ 100+20	119	1	RT
00093	Hot Sauce	1 each	extra	200	0	200	110	10 @ 100+10	100		RT

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MenuWorks Production Record (K12)

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 Run Date: 02/
 Dayton High School#2 (263)

Tuesday, February 18, 2025

DELIC

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>											
1571	Deli Turkey	3-1/4 ounce	2 Oz MMA	30	0	30	30	5lb, 12oz	29	1	A
1571.90	Sliced Deli Ham	3 ounce	2.25 Oz MMA	30	0	30	30	6lb	29	1	R
<i>Choose up to 1 item(s)</i>											
3026.120	Whole Grain Sliced Bread	2 slice	2 Oz G (WG)	10	0	10	10	70 slices	0	10	M
1161.12	Sub Roll	1 each	2 Oz G (WG)	60	0	60	60	20 each	58	2	A1
1925.1268	Classic American Cheeseburger	1 sandwich	2.50 Oz MMA, 2 Oz G (WG)	125	0	125	125	125 lbs of patties 10pc @ 1/4 lb each	111	14	+1
7852.6	American Cheese	1/2 ounce	.5 Oz MMA	200	0	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	4lb, 6oz left	39	25	A1
7916.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	20	0	20	20	2lb, 8oz	15	5	+C
3949.1	Sliced Cucumbers	1/4 cup	1/4 Cup V (O)	20	0	20	20	2lb, 8oz	19	1	+C
7412.10	Fresh Sliced Red Onion	1/8 cup	1/8 Cup V (O)	20	0	20	20	2lb, 4oz	18	2	+1
3508.4	Fresh Jalapenos	1 tbsp		20	0	20	20	10oz	19	1	+C
5657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	100	0	100	128	15lb, 8oz tom 8lb, 17oz DG	120	8	A1
9343.41	Mexican Style Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	2ccn @ 24sec	46	2	+1
7796.10	Buffalo Ranch Sauce	1 floz		100	0	100	100	4lb Ranch, 3cups 8tbs Buffalo Sauce scrubber cups 10cc	87	13	A1
8815.244	Scrabber Scrub	1 ea		2	0	2	2		0	2	A1

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