

Meals	Planned	Prepared	Served	School Name: Dayton High School #2	OVS: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Manager Signature: 
-12 Reimb	940	949	895	Date: Feb 18, 2025	Notes: _____
Adult	0	0	0	Menu Name: High School Lunch 24/25	_____
Total	940	949	895	Grade Group: 9-12	_____
				Meal Period: Lunch	

uesday, February 18, 2025

AMERICAN CLASSICS

[illegible]

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 Vegetal 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 S  
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 Pizza crust 38 # cheese	181	3	T
680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	0	0	0	0	Did not use	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	216 2oz lettuce 316 14oz tomato			
1533.2	Betrice Beans	1/4 cup	1/4 Cup V (L)	0	0	0	25	40 BK 2/18/25	22	3	T

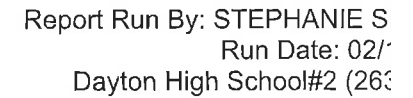
Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = E-D; Whole Grain Rich Dessert = WG-D; Fr = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetables; V-J = Vegetable Juice; RO = Red/Orange; L = Beans and Peas (Legumes); S = Starchy; 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 portions prepared (refer to buying guide and/or right sized recipe)

1-ACCP 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

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: 02/18/2025  
Dayton High School#2 (263)

Tuesday, February 18, 2025

DELTA

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
	Choose up to 1 item(s)										
571	Deli Turkey	3-1/4 ounce	2 Oz MMA	30	0	30	30	5lb, 12oz	29	1	2
571.90	Sliced Deli Ham	3 ounce	2.25 Oz MMA	30	0	30	30	6lb	29	1	2
	Choose up to 1 item(s)										
3026.120	Whole Grain Sliced Bread	2 slice	2 Oz G (WG)	10	0	10	10	20 slice	0	10	10
1161.12	Sub Roll	1 each	2 Oz G (WG)	60	0	60	60	20 each	58	2	21
1925.1268	Classic American Cheeseburger	1 sandwich	2.50 Oz MMA, 2 Oz G (WG)	125	0	125	125	125 of patties 10pk @ 12 each Bunst Sen	111	14	1
7852.6	American Cheese	1/2 ounce	.5 Oz MMA	200	0	200					
	Choose up to 5 item(s)										
2509.3	Fresh Chopped Romaine	1/2 cup	1/4 Cup V (DG)	64	0	64	64	4lb, 6oz 1st	39	25	21
7916.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	20	0	20	20	2lb, 8oz	15	5	10
3949.1	Sliced Cucumbers	1/4 cup	1/4 Cup V (O)	20	0	20	20	2lb, 8oz	14	1	10
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	10
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 tomato 8lb, 12oz 1st	120	8	21
9343.41	Mexican Style Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	2can @ 24 each	46	2	1
7796.10	Buffalo Ranch Sauce	1 floz	1/4 cup	100	0	100	100	4lb Ranch, 3cups Buffalo Sauce	87	13	21
1875 244	Sauerkraut Spd	1 can	22 oz 1st 102 1st	2	0	2	2	8lbs Sauerkraut 1st	0	2	21

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 Vegetal 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 portions 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

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.