



# MenuWorks Production Record (K12)

Report Run By: STEPHANIE SI  
Run Date: 02/18/2025  
Dayton High School#2 (263)

Meals	Planned	Prepared	Served	School Name: Dayton High School #2	OVS: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Manager Signature: <i>[Signature]</i>
-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		

Tuesday, February 18, 2025

## AMERICAN CLASSICS

Recipe #	Recipe Name	Portion Size	Meal Components 2.75 Oz MMA, 2 Oz G (E)	Plan Svgs Reimb 300	Plan Svgs Non-Reimb	Plan Svgs Total 300	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Con
<b>Breakfast for Lunch - Bundle</b>											
3300.39	Buttermilk Pancakes	2 each	2 Oz G (E)	298	2	300	300	405 @ 7250 + 12	300	0	
1513.31	Pork Sausage Patty	1 each	0.75 Oz MMA	298	2	300	300	20 @ 107 + 80	300	0	
3982.1	Scrambled Eggs with Cheddar Cheese	1/4 cup	2 Oz MMA	298	2	300	300	30 16-99	300	0	
4680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	300	0	300	300	48 16-802	300	0	
4672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	50	10 16-402	45	5	10
47635	Choose up to 3 item(s) 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 = 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



# 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 Pizta crut 33 #chev	181	3	TK
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 1403 Tomato			
7535.2	Retric Bann	1/4 cup	1/4 Cup VLL	0	0	0	25	40 BK 2/18/25	22	3	TK

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; 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)

IAACP 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  
JNO

Recipe #	Recipe Name	Portion Size	Meal Components 2 Oz MMA	Plan Svgs Reimb 280	Plan Svgs Non-Reimb	Plan Svgs Total 280	Prep Svgs Total 280	QTY Prepared	Serve Svgs Total	Leftover	Com
1810.33	Chicken Taco Meat Choose up to 2 item(s)	3 ounce			0	280	280	50 lb 12 oz	247	33	TO
1573.8	Tortilla Chips	2 oz portion	2 Oz G (WG)	280	0	280	280	35 lb	234	46	RT
1669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	0	12	14	1 PK @ 12-4.4 lb	13	1	RT
1086.6	Choose up to 1 item(s) Chile Con Queso Sauce	2 floz	.5 Oz MMA	280	0	280	280	13 lb	245	35	RT
7852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	10	0	10	10	10 oz	2	8	RT
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	RT
17635	Choose up to 2 item(s) Sour Cream	1 each	extre	300	0	300	120	105 @ 100 + 20	119	1	RT
10093	Hot Sauce	1 each	extre	200	0	200	110	10 @ 100 + 10	100	10	RT

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = E-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; 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



# MenuWorks Production Record (K12)

Report Run By: STEPHANIE S  
Run Date: 02/18/2025  
Dayton High School#2 (263)

Wednesday, February 18, 2025

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	Sub, 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	105 of patties 10p @ 12oz Bunst Serv	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 1ct	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, 18oz 1ct 8lb, 12oz 1ct	120	8	21
9343.41	Mexican Style Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	20oz @ 24oz Serv	46	2	10
7796.10	Buffalo Ranch Sauce	1 floz	8oz 1ct	100	0	100	100	4lb Ranch, 3ct 8lb Ranch, 3ct	87	13	21
1875.244	Sauces	1oz	2oz 1ct	2	0	2	2	8lb 5oz sauce 10oz 1ct	0	2	21

Component Key Code: MMA = Total Meat/Meal 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 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 be copied, used or disclosed without the express written permission of CGNA.