



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Meals	Planned	Prepared	Served
9-12 Reimb	940	949	895
Adult	0	0	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:

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	Comments
Breakfast for Lunch - Bundle											
38300.39	Buttermilk Pancakes	2 each	2 Oz G (E)	298	2	300	300	405 @ 725c + 12	300	0	
34513.31	Pork Sausage Patty	1 each	0.75 Oz MMA	298	2	300	300	20 @ 107 + 80	300	0	
39982.1	Scrambled Eggs with Cheddar Cheese	1/4 cup	2 Oz MMA	298	2	300	300	30 lb 99	300	0	
34680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	300	0	300	300	48 lb 80c	300	0	
34672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	50	10 lb 40c	45	5	TD
147635	Choose up to 3 item(s) Sour Cream	1 each	extvl	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 Juices; 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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Tuesday, February 18, 2025
2MATO

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
34238.1195	Italian Sausage Pizza	1 slice	2.25 Oz MMA, 2 Oz G (WG)	144	0	144	184	23 Pizze amt 33 #cheese	181	3	TO
34680.33	Tater Tots	2-1/2 ounce	1/2 Cup V (S)	0	0	0	0	Did not use	0	0	
35657.2	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 140z Tomato			
37535.2	Retric Bann	1/4 cup	1/4 Cup VLL	0	0	0	25	40 BK 2/18/25	22	3	TO

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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Tuesday, February 18, 2025
SONO

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	Comments
34810.33	Chicken Taco Meat <i>Choose up to 2 item(s)</i>	3 ounce			0	280	280	50 lb 12 oz	247	33	TO
39573.8	Tortilla Chips	2 oz portion	2 Oz G (WG)	280	0	280	280	35 lb	234	46	RTJ
42669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	0	12	14	1 PK @ 12-4.4 lb	13	1	RTJ
40086.6	<i>Choose up to 1 item(s)</i> Chile Con Queso Sauce	2 floz	.5 Oz MMA	280	0	280	280	13 lb	245	35	TP
37852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	10	0	10	10	10 oz	2	8	TP
34655.46	Mexican Street Corn	1/2 cup	1/2 Cup V (S)	100	0	100	50	9 lb 4 oz	30	20	RTJ
34672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	25	5 lb 4 oz	16	9	RTJ
147635	<i>Choose up to 2 item(s)</i> Sour Cream	1 each	extre	300	0	300	120	105 @ 100 + 20	119	1	RTJ
100093	Hot Sauce	1 each	extre	200	0	200	110	10 @ 100 + 10	100	10	RTJ

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; 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Tuesday, February 18, 2025

SO 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	Comments
	Choose up to 1 item(s)										
41571	Deli Turkey	3-1/4 ounce	2 Oz MMA	30	0	30	30	Sub, 12oz	29	1	af
41571.90	Sliced Deli Ham	3 ounce	2.25 Oz MMA	30	0	30	30	6lb	29	1	af
	Choose up to 1 item(s)										
38026.120	Whole Grain Sliced Bread	2 slice	2 Oz G (WG)	10	0	10	10	20 slice	0	10	nts
41161.12	Sub Roll	1 each	2 Oz G (WG)	60	0	60	60	20 each	58	2	af
34925.1268	Classic American Cheeseburger	1 sandwich	2.50 Oz MMA, 2 Oz G (WG)	125	0	125	125	105 of patties 10p @ 12oz Bunst Ser	111	14	to
37852.6	American Cheese	1/2 ounce	.5 Oz MMA	200	0	200					
	Choose up to 5 item(s)										
52509.3	Fresh Chopped Romaine	1/2 cup	1/4 Cup V (DG)	64	0	64	64	4lb, 6oz let	39	25	af
37916.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	20	0	20	20	2lb, 8oz	15	5	to
39949.1	Sliced Cucumbers	1/4 cup	1/4 Cup V (O)	20	0	20	20	2lb, 8oz	14	1	to
37412.10	Fresh Sliced Red Onion	1/8 cup	1/8 Cup V (O)	20	0	20	20	2lb, 4oz	18	2	to
39508.4	Fresh Jalapenos	1 tbsp		20	0	20	20	10oz	19	1	to
35657.2	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, 12oz let	120	8	af
39343.41	Mexican Style Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	20oz @ 24oz Ser	46	2	to
37796.10	Buffalo Ranch Sauce	1 floz	8oz ranch 2oz mayo 102 lb	100	0	100	100	4lb Ranch, 3cups Buffalo Sauce 8lbs rancher 45oz	87	13	af
	3x8.5 244 Sandwiches	1 each		2	0	2	2		0	2	af

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 = 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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Tuesday, February 18, 2025
MILK & CONDIMENTS - Shared Station

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
	Choose up to 1 item(s)										
117284	Chocolate Low Fat Milk	1 each	1 Cup Milk	750	0	750	750	185 @ 50 each	558	192	NTS
75018	1% Lowfat Milk	1 each	1 Cup Milk	200	0	200	200	465 @ 50 each	144	51	NTS
74549	Lactose-Free Skim Milk	1 each	1 Cup Milk	2	0	2	2	162	0	2	NTS
71414	Strawberry Skim Milk	1 each	1 Cup Milk	0	0	0					
	Choose up to 4 item(s)										
77319	Ketchup Packet	1 each	Extra	200	0	200	200	200 each	145	5	NTS
105098	Mayonnaise	1 each	Extra	200	0	200	200	165 @ 200 each	150	50	NTS
99246	Mustard Packet	1 each	Extra	50	0	50	50	50 each	49	10	NTS
100093	Hot Sauce	1 each	Extra	200	0	200	200	165 @ 200 each	147	3	NTS

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; 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.



Recipe #	Recipe Name
----------	-------------

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
	Choose up to 2 item(s)										
34507	Fresh Whole Fruit	1 each	1/2 Cup Fr	900	0	900	966	75 @ 138 each	894	72	nts
34505	Assorted Chilled Fruit	1/2 cup	1/2 Cup Fr	24	0	24	24	1 can @ 24 each	7	17	to

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Fr-J = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetables; DG = Total Dairy; S = Starchy; C = Other; A = Additional; DG-I = Vegetable Juice; RO-I = 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)

1. **Quantity** - 1
2. **Quality** - 1
3. **Quantity** - 1
4. **Quality** - 1
5. **Quantity** - 1
6. **Quality** - 1
7. **Quantity** - 1
8. **Quality** - 1
9. **Quantity** - 1
10. **Quality** - 1
11. **Quantity** - 1
12. **Quality** - 1
13. **Quantity** - 1
14. **Quality** - 1
15. **Quantity** - 1
16. **Quality** - 1
17. **Quantity** - 1
18. **Quality** - 1
19. **Quantity** - 1
20. **Quality** - 1
21. **Quantity** - 1
22. **Quality** - 1
23. **Quantity** - 1
24. **Quality** - 1
25. **Quantity** - 1
26. **Quality** - 1
27. **Quantity** - 1
28. **Quality** - 1
29. **Quantity** - 1
30. **Quality** - 1
31. **Quantity** - 1
32. **Quality** - 1
33. **Quantity** - 1
34. **Quality** - 1
35. **Quantity** - 1
36. **Quality** - 1
37. **Quantity** - 1
38. **Quality** - 1
39. **Quantity** - 1
40. **Quality** - 1
41. **Quantity** - 1
42. **Quality** - 1
43. **Quantity** - 1
44. **Quality** - 1
45. **Quantity** - 1
46. **Quality** - 1
47. **Quantity** - 1
48. **Quality** - 1
49. **Quantity** - 1
50. **Quality** - 1
51. **Quantity** - 1
52. **Quality** - 1
53. **Quantity** - 1
54. **Quality** - 1
55. **Quantity** - 1
56. **Quality** - 1
57. **Quantity** - 1
58. **Quality** - 1
59. **Quantity** - 1
60. **Quality** - 1
61. **Quantity** - 1
62. **Quality** - 1
63. **Quantity** - 1
64. **Quality** - 1
65. **Quantity** - 1
66. **Quality** - 1
67. **Quantity** - 1
68. **Quality** - 1
69. **Quantity** - 1
70. **Quality** - 1
71. **Quantity** - 1
72. **Quality** - 1
73. **Quantity** - 1
74. **Quality** - 1
75. **Quantity** - 1
76. **Quality** - 1
77. **Quantity** - 1
78. **Quality** - 1
79. **Quantity** - 1
80. **Quality** - 1
81. **Quantity** - 1
82. **Quality** - 1
83. **Quantity** - 1
84. **Quality** - 1
85. **Quantity** - 1
86. **Quality** - 1
87. **Quantity** - 1
88. **Quality** - 1
89. **Quantity** - 1
90. **Quality** - 1
91. **Quantity** - 1
92. **Quality** - 1
93. **Quantity** - 1
94. **Quality** - 1
95. **Quantity** - 1
96. **Quality** - 1
97. **Quantity** - 1
98. **Quality** - 1
99. **Quantity** - 1
100. **Quality** - 1

HACCP Codes: I - Ready to eat foods; NO COOK; Z - Same day service - NO leftovers; C - Complex food prep

Leftover Status: IQ - Thrown Out; RTS - Return to Stock; RE - Returned to Refrigerator; EZ - Returned to Freezer



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Meals	Planned	Prepared	Served
9-12 Reimb	940	930	680
Adult		0	0
Total	940	930	680

School Name: Dayton High School #2
Date: Feb 19, 2025
Menu Name: High School Lunch 24/25
Grade Group: 9-12
Meal Period: Lunch

OVS: Yes ☒ No ☐ Manager Signature: _____

Notes: _____

Wednesday, February 19, 2025

AMERICAN CLASSICS

Recipe #	Recipe Name	Portion Size	Meal Components 2 Oz MMA, 2 Oz G (WG)	Plan Svgs Reimb	Plan Svgs Non-Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Comments
34873.249	Toasty Cheese Sandwich	1 sandwich		250	0	250	200	10 pc @ 20 each Bread (400 Svc)	193	7	TD
39988	Homestyle Potato Salad	2/3 cup	1/2 Cup V (3/8 Cup S, 1/8 Cup O)	100	0	100	100	25 lb Potato 200 Relish 110 Celery 4 lb Mayo 25 lb, 202 Cheese 14 lb, Bkatie	75	25	RF
34655.8	Seasoned Broccoli with Cheese	1/2 cup	1/2 Cup V (DG)	100	0	100	100		100	0	
147635	Choose up to 3 item(s) Sour Cream	1 each	extra	0	0	0	100	not needed	0	0	

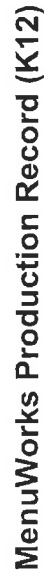
Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich; Enriched Dessert = E-D; Whole Grain Rich Dessert = WG-D; Fr = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetables; DG = Dark Green; RO = Red/Orange; L = Beans and Peas (Legumes); S = Starchy;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



Wednesday, February 19, 2025
SONO

Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Comments
34810.15	Seasoned Beef Taco Meat	1/3 cup	2 Oz MMA	280	280	280	97lb pork 41lb 410 Sausage	260	20	TD
	Choose up to 2 item(s)									
39573.8	Tortilla Chips	2 oz portion	2 Oz G (WG)	280	280	280	35lb chips		32	
42669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	12	12	1pc 8 1/2 egg	0		
	Choose up to 1 item(s)									
40086.6	Chile Con Queso Sauce	2 floz	.5 Oz MMA	280	280	280	13lb cheese	250	24	TD
37852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	50	50	16	1002	4	6	TD
39988	Homestyle Potato Salad	2/3 cup	1/2 Cup V (3/8 Cup S, 1/8 Cup O)	100	100	100	25lb potato 2lb celery 2lb, 200 cheese	86	14	TD
34655.8	Seasoned Broccoli with Cheese	1/2 cup	1/2 Cup V (DG)	100	100	100	14lb, 802 B side	98	2	TD
	Choose up to 2 item(s)									
147635	Sour Cream	1 each	extra	300	300	200	250/600cc	119	81	16th
100093	Hot Sauce	1 each	extra	200	200	232	150/200cc + 32	80	146	16th

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich 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; I = 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: TQ - Thrown Out; RTS - Return to Stock; RF - Returned to Refrigerator; FZ - Returned to Freezer



Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Wednesday, February 19, 2025
2MATO

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
34238, 1145	Classic Pepperoni Pizza	1 slice	2 Oz MMA, 2 Oz G (WG)	200	0	200	240	30 pizza crabs 30 1/4 pizzas	226	14	RF
39988	Homestyle Potato Salad	2/3 cup	1/2 Cup V (3/8 Cup S, 1/8 Cup O)	50	0	50	50	510 potatoes 3 cups celery	38	12	RF
35657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	30	0	30	32	31b, 4oz tom 21b, 3oz lett	13	19	RF

Component Key Code: MMA = Total Meat/Meat Alternate; G = Total Grains; E = Enriched; WG = Whole Grain Rich Dessert = E-D; Whole Grain Rich Dessert = WG-D; Fr = Total Fruits; Fr-J = Fruit Juice; V = Total Vegetables; DG = Dark Green; RC = Red/Orange; I = Beans and Peas (I enimeses); 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 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 SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Wednesday, February 19, 2025
SO 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	Comments
	Choose up to 1 item(s)										
41571	Deli Turkey	3-1/4 ounce	2 Oz MMA	30	6	30	30	Sub, 17oz	28	1	RF
41571.90	Sliced Deli Ham	3 ounce	2.25 Oz MMA	30	0	30	40	8lb	39	1	RF
	Choose up to 1 item(s)										
38026.120	Whole Grain Sliced Bread	2 slice	2 Oz G (WG)	10	0	10	10	20 slice	8	2	NS
41161.12	Sub Roll	1 each	2 Oz G (WG)	60	0	60	60	20 can	60	0	RF
40735.88	Grilled Chicken Club	1 sandwich	2 Oz MMA, 2 Oz G (WG), 3/8 Cup V (1/8 Cup DG, 1/4 Cup RO)	150	0	150	140	140 can Bacon / 150 can Chicken / 176lb 1/2 cups lettuce / 450 tomato	133	7	+0
37852.6	American Cheese	1/2 ounce	.5 Oz MMA	100	0	100	100	100 slice	47	13	RF
	Choose up to 5 item(s)										
52509.3	Fresh Chopped Romaine	1/2 cup	1/4 Cup V (DG)	64	0	64	64	4lb, 6oz lettuce	41	23	RF
37916.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	20	0	20	20	8lb, 8oz	7	13	RF
39949.1	Sliced Cucumbers	1/4 cup	1/4 Cup V (O)	20	0	20	20	2lb, 5oz	13	7	RF
37412.10	Fresh Sliced Red Onion	1/8 cup	1/8 Cup V (O)	20	0	20	20	2lb, 4oz	19	1	RF
39508.4	Fresh Jalapenos	1 tbsp	extra	20	0	20	20	1002	9	11	RF
35657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	100	0	100	108	15lb, 8oz tomato / 5lb, 12oz lettuce	112	16	RF
36008	Marinated Tomato & Cucumber Salad	1/2 cup	1/2 Cup V (1/8 Cup RO, 3/8 Cup O)	50	0	50	50	2lb, 17oz tomato / 2lb, 4oz onion / 2lb, 4oz onion	25	25	RF
37796.10	Buffalo Ranch Sauce	1 floz	extra / 2lb, 4oz onion / 2lb, 4oz onion	100	0	100	100	4lb, 16oz onion / 2lb, 4oz onion / 2lb, 4oz onion	99	12	RF
	Sanbuter Sauce	1 each	2lb, 4oz onion / 2lb, 4oz onion	2	0	2	2	2lb, 4oz onion / 2lb, 4oz onion	0	0	RF

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; 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Wednesday, February 19, 2025
MILK & CONDIMENTS - Shared Station

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
	Choose up to 1 item(s)										
117284	Chocolate Low Fat Milk	1 each	1 Cup Milk	750	6	750	650	13cs @ 50 each	536	114	nts
75018	1% Lowfat Milk	1 each	1 Cup Milk	200	6	200	200	4cs @ 50 each	124	71	nts
74549	Lactose-Free Skim Milk	1 each	1 Cup Milk	2	0	2	2	16oz	0	2	nts
71414	Strawberry Skim Milk	1 each	1 Cup Milk	0	0	0	100	out of stock	0	0	
	Choose up to 4 item(s)										
77319	Ketchup Packet	1 each	extra	200	0	200	200	200 each	170	30	nts
105098	Mayonnaise	1 each	extra	200	0	200	200	1cs @ 200 each	190	10	nts
99246	Mustard Packet	1 each	extra	50	0	50	50	50 each	25	25	nts
100093	Hot Sauce	1 each	extra	200	0	200	200	1cs @ 200 each	195	5	nts

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; 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

Baseline #	Baseline Name
1	Baseline 1
2	Baseline 2
3	Baseline 3
4	Baseline 4
5	Baseline 5
6	Baseline 6
7	Baseline 7
8	Baseline 8
9	Baseline 9
10	Baseline 10
11	Baseline 11
12	Baseline 12
13	Baseline 13
14	Baseline 14
15	Baseline 15
16	Baseline 16
17	Baseline 17
18	Baseline 18
19	Baseline 19
20	Baseline 20
21	Baseline 21
22	Baseline 22
23	Baseline 23
24	Baseline 24
25	Baseline 25
26	Baseline 26
27	Baseline 27
28	Baseline 28
29	Baseline 29
30	Baseline 30
31	Baseline 31
32	Baseline 32
33	Baseline 33
34	Baseline 34
35	Baseline 35
36	Baseline 36
37	Baseline 37
38	Baseline 38
39	Baseline 39
40	Baseline 40
41	Baseline 41
42	Baseline 42
43	Baseline 43
44	Baseline 44
45	Baseline 45
46	Baseline 46
47	Baseline 47
48	Baseline 48
49	Baseline 49
50	Baseline 50
51	Baseline 51
52	Baseline 52
53	Baseline 53
54	Baseline 54
55	Baseline 55
56	Baseline 56
57	Baseline 57
58	Baseline 58
59	Baseline 59
60	Baseline 60
61	Baseline 61
62	Baseline 62
63	Baseline 63
64	Baseline 64
65	Baseline 65
66	Baseline 66
67	Baseline 67
68	Baseline 68
69	Baseline 69
70	Baseline 70
71	Baseline 71
72	Baseline 72
73	Baseline 73
74	Baseline 74
75	Baseline 75
76	Baseline 76
77	Baseline 77
78	Baseline 78
79	Baseline 79
80	Baseline 80
81	Baseline 81
82	Baseline 82
83	Baseline 83
84	Baseline 84
85	Baseline 85
86	Baseline 86
87	Baseline 87
88	Baseline 88
89	Baseline 89
90	Baseline 90
91	Baseline 91
92	Baseline 92
93	Baseline 93
94	Baseline 94
95	Baseline 95
96	Baseline 96
97	Baseline 97
98	Baseline 98
99	Baseline 99
100	Baseline 100

5 pt 5

Page 44 of 58



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Meals	Planned	Prepared	Served	School Name: Dayton High School #2	OVS: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Manager Signature:
9-12 Reimb	940	968	843	Date: Feb 20, 2025	Notes:	
Adult	0	0	0	Menu Name: High School Lunch 24/25		
Total	940	968	843	Grade Group: 9-12		
				Meal Period: Lunch		

Thursday, February 20, 2025
AMERICAN CLASSICS

Recipe #	Recipe Name	Portion Size	Meal Components	Plan Svgs Reimb	Plan Svgs Non-Reimb	Plan Svgs Total	Prep Svgs Total	Serve Svgs Total	Leftover	Comments
37908.325	Beef Hot Dog on Whole Wheat	1 sandwich	2 Oz MMA, 2 Oz G (WG)	250	0	250	160	96	64	RF
34672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	50	0	50	50	23	27	RF
39343.6	Seasoned Pinto Beans	1/2 cup	1/2 Cup V (L)	100	0	100	72	47	25	RF
147635	Choose up to 3 item(s)									
	Sour Cream	1 each	4oz	200	0	200	200	77	123	RF
39958	Chopped Salad	2/3 cup	1/2 cup V (RO)	108	0	108	108	108	19	RF
34673.04	Butter Sauce	1/2 cup	1/2 cup V (L)	25	0	25	25	25	0	RF

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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Thursday, February 20, 2025
2MATO

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
34238.1074	Classic Cheese Pizza	1 slice	2 Oz MMA, 2 Oz G (WG)	144	0	144	200	25 pizza crust 25 cheese	186	14	RF
39343.6	Seasoned Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	2 can @ 24 each			
35657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	30	0	30	32	3lb 4oz tomato 2lb 3oz lettuce	8	24	RF
39488	Potato Salad	2/3 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	25	0	25	25	6lb potato, 8oz polish 1lb potato, 1lb mayo	20	5	RF
34873.244	Submarine Sandwich	1 sandwich	2 oz MMA, 2 oz G (WG)	2	0	2	2	8 lbs submarine, 1 lb cheese	0	2	RF

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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Thursday, February 20, 2025
SONO

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
34810.34	Seasoned Turkey Taco Meat	3-1/2 ounce	2 Oz MMA	280	0	280	280	61 lb, 8 oz	207	13	TD
39573.8	Choose up to 2 item(s) Tortilla Chips	2 oz portion	2 Oz G (WG)	280	0	280	280	35 lb	258	22	KT BT
42669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	0	12	12	1 pc @ 12 each	9	3	
40086.6	Choose up to 1 item(s) Chile Con Queso Sauce	2 fl oz	.5 Oz MMA	280	0	280	280	13 lb	260	14	TD
37852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	50	0	50	10	10 oz	1	9	TD
34672	Seasoned Carrots	1/2 cup	1/2 Cup V (RO)	48	0	48	48	10 lb	39	11	TD
39343.6	Seasoned Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	200 @ 245 each	31	17	TD
147635	Choose up to 2 item(s) Sour Cream	1 each	FF-TRA	300	0	300	108	15 @ 100 each + 48	132	39	TD
100093	Hot Sauce	1 each	FF-TRA	200	0	200	130	130 each	67	37	TD
34873.24H	Scrubbed Salad	1 each	FF-TRA	2	0	2	2	8 tbs scrubbed, 45 slice 100 each	0	2	TD

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; 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.



Thursday, February 20, 2025

700

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 = Total Dairy; DG-J = Dairy Juice; A = Additional; DC = Vegetable Juice; DC-J = Vegetable Juice; A-J = Vegetable Juice; A-J = Vegetable Juice; Milk = Total Milk

Pull: Quantitiy: Number of pounds cases #10 cans etc needed to produce total number of proportions prepared (refer to buying guide and/or right sized recipe)

UACCN 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.

Leftover Status: TO - Thrown Out; BTS - 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 SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Thursday, February 20, 2025

MILK & CONDIMENTS - Shared Station

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

117284 Choose up to 1 item(s)

Chocolate Low Fat Milk

1 each

1 Cup Milk

750

0

750

650

135 @ 50 each

408

242

MS

75018 1% Lowfat Milk

1 each

1 Cup Milk

200

0

200

200

40 @ 50 each

117

83

MS

74549 Lactose-Free Skim Milk

1 each

1 Cup Milk

2

0

2

2

160

0

2

MS

71414 Strawberry Skim Milk

1 each

1 Cup Milk

0

0

100

0

out of stock

0

0

MS

77319 Choose up to 4 item(s)

Ketchup Packet

1 each

200

0

200

200

200 each

95

105

MS

105098 Mayonnaise

1 each

200

0

200

200

115 @ 200 each

190

10

MS

99246 Mustard Packet

1 each

50

0

50

50

50 each

30

20

MS

100093 Hot Sauce

1 each

200

0

200

200

115 @ 200 each

150

50

MS

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; O-J = Vegetable Juice; A-J = 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.



Thursday, February 20, 2025
SIDES FOR ALL MEALS - Shared Station
 Recipe # Recipe Name

SIDES FOR ALL MEALS - Shared Station											
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
	Choose up to 2 item(s)										
34507	Fresh Whole Fruit	1 each	1/2 Cup Fr	966	0	966	414	3cs @ 136 each crages	312	102	ATS
34505	Assorted Chilled Fruit	1/2 cup	1/2 Cup Fr	24	0	24	576	6cs @ 96 each pears	533	43	ATS

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; 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

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 SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Meals	Planned	Prepared	Served
9-12 Reimb	940	1024	891
Adult		0	
Total	940	1024	891

School Name: Dayton High School #2
Date: Feb 21, 2025
Menu Name: High School Lunch 24/25
Grade Group: 9-12
Meal Period: Lunch

OVS: Yes ☐ No ☐

Notes: _____

Manager Signature:

Notes:

Friday, February 21, 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
	Choose up to 5 item(s)										
42877.23	French Fries	2-7/8 ounce	3/4 Cup V (S)	250	0	250	260	6316	257	3	TO
40086.6	Chile Con Queso Sauce	2 floz	.5 Oz MMA	250	0	250	260	1116 Cheese	257	3	TO
40086.6	Chile Con Queso Sauce	2 floz	.5 Oz MMA	250	0	250	260	1116 Cheese	257	3	TO
37852.9	Shredded Cheddar Cheese	1 ounce	1 Oz MMA	200	0	200	260	1216.802	257	3	TO
70009.1	Dinner Roll	2 each	2 Oz G (WG)	250	0	250	260	100 @ 28 each + 30 each	257	3	TO
39060.2	Savory Green Beans	1/2 cup	1/2 Cup V (O)	48	0	48	72	3 @ 24 each	82	20	TO
8087.6	Pico de Gallo	2 tbsp	1/8 Cup V (O)	100	0	100	100	416.1162 from 1216.802 each 616.402 Sup 16000000	94	6	TO
	Choose up to 3 item(s)										
147635	Sour Cream	1 each	extra 200 (MMA) 200 (WG) 200 (MMA)	200	0	200	260	25.000 each	200	2	
37409.275	Hot Dogs	Each		64	0	64	64	64 each leftover	64	0	
34878.244	Small Soft	Each	200 (MMA) 200 (WG) 200 (MMA)	2	0	2	2	2 @ 50 each 4 50 each	0	2	RF

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; I = Beans and Peas (Legumes); S = Starchy; O = Other; A = Additional; DG-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

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 SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Friday, February 21, 2025
2MATO

Recipe #	Recipe Name	Portion Size	Meal Components 2 Oz MMA, 2 Oz G (WG)	Plan Svgs Reimb	Plan Svgs Non-Reimb	Plan Svgs Total	Prep Svgs Total	QTY Prepared	Serve Svgs Total	Leftover	Comments
34238.1145	Classic Pepperoni Pizza	1 slice		200	0	200	200	25 PIZZA crust 25 #10 cans	188	12	TD
34655	Seasoned Corn	1/2 cup	1/2 Cup V (S)	48	0	48	48	25 #10 cans	17	31	TD
35657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	30	0	30	30	51b, 40c tom 21b, 30z let	32	0	RF
34632.244	Submarine Sandwich	1 sandwich	2 oz meat, 1 oz cheese, 1/4 cup mayo	2	0	2	2	8 HBS submarine	0	2	TD
45696.11	Fries	3, 1/4 oz		200	0	200	200	571b	188	12	TD

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 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; 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 SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Friday, February 21, 2025
SO 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	Comments
	Choose up to 1 item(s)										
41571	Deli Turkey	3-1/4 ounce	2 Oz MMA	30	0	30	40	815	27	18	af
41571.90	Sliced Deli Ham	3 ounce	2.25 Oz MMA	30	0	30	40	715 1402	21	19	af
	Choose up to 1 item(s)										
38026.120	Whole Grain Sliced Bread	2 slice	2 Oz G (WG)	10	0	10	16	20 Slice	0	10	nts
41161.12	Sub Roll	1 each	2 Oz G (WG)	60	0	60	60	20 each	43	17	af
43905.181	Spicy Chicken Sandwich	1 sandwich	2 Oz MMA, 3 Oz G (WG)	225	0	225	220	10 pc @ 12 each 210 pc @ 12 each 210 pc @ 12 each	215	5	to
37852.6	American Cheese	1/2 ounce	.5 Oz MMA	200	0	200	200	1 pc @ 160 Slice 440 Slice	194	1	af
	Choose up to 5 item(s)										
52509.3	Fresh Chopped Romaine	1/2 cup	1/4 Cup V (DG)	64	0	64	64	415, 602 144	63	1	to
37916.1	Sliced Tomatoes	3 each	1/4 Cup V (RO)	20	0	20	20	214 802	6	14	af
39949.1	Sliced Cucumbers	1/4 cup	1/4 Cup V (O)	20	0	20	20	215, 802	16	4	af
37412.10	Fresh Sliced Red Onion	1/8 cup	1/8 Cup V (O)	20	0	20	20	215, 402	12	8	af
39508.4	Fresh Jalapenos	1 tbsp		20	0	20	20	1002	14	1	to
35657.2	Lettuce & Tomato Side Salad	3/4 cup	1/2 Cup V (1/4 Cup DG, 1/4 Cup RO)	100	0	100	128	1515, 1802 tom 815, 1202 144	127	1	to
35338.33	Corn Salad with Ranch	1/2 cup	1/2 Cup V (S)	48	0	48	48	2002 245 116 1002 45	45	3	to
37796.10	Buffalo Ranch Sauce	1 floz	Extra (donna) (low)	100	0	100	100	415, 1002 245 116 1002 45	99	1	af
	Sambal Sauce			2	0	2	2	8765 Sambal 45 1002 45	0	2	to

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; 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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Friday, February 21, 2025
SONO

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
34810.15	Seasoned Beef Taco Meat	1/3 cup	2 Oz MMA	280	0	280	200	475, No 2	183	17	TO
39573.8	Choose up to 2 item(s) Tortilla Chips	2 oz portion	2 Oz G (WG)	280	0	280	280	3516	171	97	RTD
42669.2	Soft Flour Tortilla	1 each	2.50 Oz G (WG)	12	0	12	12	1pc @ Pearson	0	12	RTD
	1 MM CK12 Sauce, Cheese, Chile con Queso, Homemade (American Cheese), 1/4 Cup - Bundle		2.50 Oz MMA	280		280					
40086.6	Chile Con Queso Sauce	2 floz	.5 Oz MMA	280	0	280	280	1316chaose	178	102	RF
37852.4	Shredded Cheddar	2 ounce	2 Oz MMA	10	0	10	10	1002	5	5	TO
45690.11	Waffle Fries	3-1/4 ounce	1/2 Cup V (S)	300	0	300	300	6116	183	117	TO
39343.6	Seasoned Pinto Beans	1/2 cup	1/2 Cup V (L)	48	0	48	48	200 @ 24.50	6	42	RF
	Choose up to 2 item(s)										
147635	Sour Cream	1 each	Extra	300	0	300	132	1.5 @ 100 each + 32	61	31	RTD
100093	Hot Sauce	1 each	Extra	200	0	200	263	1.5 @ 100 each + 63	73	190	RTD
34813.214	Sambucus Seed lean		901602	2	0	2	2	8 lbs Sambucus, 4514	0	2	RF

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 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.



MenuWorks Production Record (K12)

Report Run By: STEPHANIE SEXTON
Run Date: 02/11/2025
Dayton High School#2 (26324001)

Friday, February 21, 2025

MILK & CONDIMENTS - Shared Station

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
	Choose up to 1 item(s)										
117284	Chocolate Low Fat Milk	1 each	1 Cup Milk	750	0	750	750	14cs @ 50 each	454	246	NTS
75018	1% Lowfat Milk	1 each	1 Cup Milk	200	0	200	200	4cs @ 50 each	134	66	NTS
74549	Lactose-Free Skim Milk	1 each	1 Cup Milk	2	0	2	2	16.2	0	2	NTS
71414	Strawberry Skim Milk	1 each	1 Cup Milk	0	0	100	0	act of star	0	0	
	Choose up to 4 item(s)										
77319	Ketchup Packet	1 each	1/2 cup	1,000	0	1,000	1,000	1cs @ 100 each	945	5	NTS
105098	Mayonnaise	1 each	1/2 cup	200	0	200	200	1cs @ 200 each	150	50	NTS
99246	Mustard Packet	1 each	1/2 cup	50	0	50	50	50 each	40	10	NTS
100093	Hot Sauce	1 each	1/2 cup	200	0	200	200	1cs @ 200 each	198	2	NTS

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 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.



Friday, February 21, 2025
SIDES FOR ALL MEALS - Shared Station

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; 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

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.