

**Multi-Day Food/Condiment Bar Production Record****School:** Name of School

This production record is designed for schools that have an ongoing fruit/vegetable bar. It can also be used to track condiments. Write in items used routinely before copying the form. The Total Amount Used" column is for nutrient analysis and costing. Use the Vegetable Subgroup Key column to record the abbreviation for the following vegetable subgroups served: **RO**=Red Orange; **DG**=Dark Green; **BP**=Beans & Peas (Legumes); **S**=Starchy.

Week of: <b>May 10</b> Year: <b>20XX - XX</b>				Monday	Tuesday	Wednesday	Thursday	Friday	Total Number Served for Week	
Record Daily Participation: Elm (K-5) M (6-8) HS (9-12) A (Adult) ⇨				E=47 M=68 HS=110	E=49 M=58 HS=98	E=44 M=65 HS=124	E=47 M=68 HS=112	E=47 M=70 HS=116	E=234 M=329 HS=560	
Food Items Used and Form	Product Brand # or School Recipe (SR) or Commodity (C)	Vegetable Subgroup Key	Unit of Weight or Volume or # of Servings	On Monday, record the total amount of all foods prepared. As foods are added during the week, record the amount. On Friday, record the leftover amount of each item and calculate the total for the week. <b>Please note: For potentially hazardous foods, record the Time/Temperature when set out.</b>					Left-overs	Total Amount Used
Romaine/Iceberg Lettuce Mix	Dole	DG	lbs.	10	7	7	8	5	1	36 lbs.
Tomatoes, diced	Dole	RO	lbs.	5	3		4			12 lbs.
WG Saltines Crackers	Nabisco 2/pkg	WG	lbs.	3	2	2	3	1		11 lbs.
Ranch Dressing, reg.	C		qt.	2	2	1	2	2	1	8 qts.
Carrots, shredded	Dole	RO	lbs.	2		1		2	1	4 lbs.
Cheese, American, shredded	C		lbs.	3	1	1	2			7 lbs.
Orange quarters	Dole		lbs.	8		3		2		13 lbs.
Red Kidney Bean Salad	SR	B	gal.	5			3			8 gal.
Cabbage Salad	SR	O	qt.	3						3 qts.
WG Bread Sticks, 1oz each	SR	WG	each		175					175 each
Vegetarian Beans	C	B	#10 can		1					1 #10
Watermelon Chunks	Dole		lbs.		20	15				35 lbs.
Broccoli Salad	SR	DG	qt.			1				1 qt.
Pineapple Tidbits, lgt syrup	C		#10 can			1		1	1/2	1 ½ #10

