

VENDED PRODUCTION & MEAL SERVICE RECORD – LUNCH MEALS

PLANNED MENU	
Whole Grain-Rich Corn Dog Fresh Red & Green Grapes Baked Beans Fresh Cucumber Slices 1 % White or FF Chocolate (Cycle Week 1, Day 2)	*Sample K-8* <u>Non-OVS</u>

SITE: ABC School

DELIVERY DATE: September 16, 2024

MEAL DATE: September 16, 2024

GRADE GROUPING(S): ☒ K-5 ☒ 6-8 ☒ 9-12
(Mark only one unless using K-8 plan, then mark K-5 and 6-8)

UNUSUAL EVENTS: none

NUMBER OF MEALS SERVED (From meal count or register reports)	
REIMBURSABLE STUDENT: <u>85</u>	
ADULT/STUDENT SECONDS: <u>0</u>	
STAFF: <u>0</u>	
TOTAL LUNCHES: <u>85</u>	

**The Vended Production Record is for meal delivery of complete, ready-to-eat student meals. If meals are prepared and served on site, use the Self-Prep Production Record.*

VENDOR SECTION – Complete During Meal Preparation							SPONSOR SECTION – Complete After Meal Service						
SIGNATURE – Vendor Representative:							SIGNATURE – Sponsor Representative:						
A Meal Components: Recipe # or Product Name [e.g., Spaghetti & Meat Sauce (USDA D-35), Chicken Nuggets (Tyson)]	B Portion Size /Amount (e.g., 1 cup, 2 oz, 5 each)	C Total # Portions Ordered (# for students, adults, & any a la carte)	D Total # of Purchase Units Used (e.g., 1-96 count case, 2-#10 cans, 8 lbs.)	E Total Portions Prepared (students, adults, any a la carte)	F Amount Delivered (e.g., 150 servings, 2 - 6” Full Pans, 5 lbs.)	G Food Temps (Record temperature of foods prior to delivery)	H Verify Delivery Amount (✓Accuracy - indicate amounts received)	I Leftover Portions (Record # of any remaining portions)	J Adult Portions Served (Record any served)	K Student Portions Served (From meal counts)	L Leftover Codes (See below) How were leftovers handled?	M Food Temps (At start of service & end if service over 1 hour)	
												Start	End
Meats/Meat Alternates: Daily, offer 1 oz. eq. portion for Grades K-5 & 6-8; 2 oz. eq. for Grades 9-12. Weekly, offer Grades K-5 = 8 oz. eq.; Grades 6-8 = 9 oz. eq.; Grades 9-12 = 10 oz. eq. Choices include cooked, edible meat, poultry, and fish portions, eggs, cheese, regular/soy yogurts, and peanut, sunflower, and other nut butters. May also serve equivalent portion of Beans, Peas, and Lentils (mature). For “Alternate protein products” see Appendix A Part 226 for requirements. Refer to USDA’s Food Buying Guide for more guidance.													
CORN DOG, CN 2M/2G	1 ea./4 oz.	90	1 case	90	90	170	✓	5	0	85	D	164	144
Fruit(s)/100% Fruit Juices: At minimum, offer 1/2 cup daily for Grades K-5 and 6-8; 1 cup for Grades 9-12. Can be from two or more combined smaller portions or one full portion. If planned, juice must be 100% with 4 oz. portion providing ½ cup for daily requirement but is limited to no more than one-half of the weekly fruit offerings at lunch (e.g., for grades K-8: 2-1/2 cups total fruit, 1 cup can be juice; grades 9-12: 5 cups total fruit, 2-1/2 cups can be juice).													
FRESH GRAPES	1/2 cup	90	16 lbs	90	90	40	✓	5	0	85	SND	40	39
Vegetable(s): At minimum, offer 3/4 cup for Grades K-5 and 6-8; 1 cup for Grades 9-12. Can be two or more combined smaller portions at ½ cup each (recommended) or one full portion. Weekly Subgroup minimums must also be met.													
BAKED BEANS w/SAUCE	2/3 cup	90	3 #10 cn	90	90	143	✓	5	0	85	R	143	141
CUCUMBER SLICES	1/2 cup	90	10 lbs	90	90	39	✓	5	0	85	R	39	39
Grains/Breads: At minimum, offer 1 oz. eq. daily for Grades K-5 & 6-8; 2 oz. eq. daily for Grades 9-12. Minimum weekly requirements: Grades K-5 and 6-8 = 8 oz. eq. servings; Grades 9-12 = 10 oz. eq. servings. At least 80% of grains must be whole grain or whole grain-rich (WGR). Includes rice, pasta, and hot cereals (record cooked portion in cups). Refer to USDA’s Food Buying Guide – Exhibit A – for minimum portion weights/sizes of purchased grain items. For recipe-based grain items, calculate grain allowance based on grain content & number of portions.													
WGR CORN DOG BRDNG	2 oz eq.	See above						See above					
Milk Choices: Offer two or more choices of 8 fluid ounces for all Grades K-5, 6-8 & 9-12. Must be fat-free or low-fat (1% milk fat); may be refrigerated or shelf-stable; may be unflavored or flavored provided an unflavored choice is offered at each meal service. May offer and record non-dairy, milk equivalent beverages in this section. Other Beverages: Record 100% Juices in Fruits; Bottled Water in Extras.													
1% WHITE	8 fl. oz	55	1 case	50	50	38	✓	4	0	46	R	38	40
FF CHOCOLATE	8 fl. oz	35	0.7 cases	40	40	38	✓	1	0	39	R	38	39
Condiments/Extras: Indicate condiment portion size. Includes ketchup, light mayonnaise, mustard, reduced-fat salad dressings, cream cheese, syrup, bacon, gelatin desserts, potato-based chips, etc.													
LT RANCH DRSG PKT	12 GM	90	1.5 case	90	90	RT	✓	40	0	50	RTS	RT	RT
KETCHUP PKT	9 GM	90	1/10 case	90	90	RT	✓	22	0	68	RTS	RT	RT
MUSTARD PKT	5.5 GM	90	1/4 case	90	90	RT	✓	45	0	45	RTS	RT	RT

Leftover Codes: (F) Freeze (R) Refrigerate (SND) Serve Next Day (D) Dispose (RTS) Return to Stock

***Vegetable Subgroup Codes:** (DG) Dark Green (R/O) Red/Orange (B/P) Bean/Pea (S) Starchy (O) Other (A) Additional vegetable

INSTRUCTIONS: VENDED PRODUCTION & MEAL SERVICE RECORD – LUNCH MEALS

Meal Information: Complete daily to identify the menu, site, date, meal period and age/grade grouping(s) served. At the end of service, site staff should review the record to ensure it is complete and the information is correct to the best of their knowledge. The “Number of Meals Served” section documenting the number of student meals served and to be claimed for reimbursement, must come from supporting data such as meal count records or computer reports.

Signatures: Both the vendor and sponsor representatives must sign to signify that information contained in the record is accurate.

Vendor Section: Columns A through G: Must be completed daily by the vendor and must accompany the food delivery. All columns must be completed and are required to document that reimbursable meals have been prepared and delivered. If using a cycle menu, once Columns A-E are completed, the sheets can be copied for future use to save time. Any menu substitutions can be reflected by a single strike line and the new information listed.

A	Menu Item/Recipe # or Product Name	Indicate the specific recipes and food products to be used to prepare the item. List all food items including condiments. Be sure to include product name [e.g., Red Baron Pizza or D-35 for USDA Recipes (or your own recipe numbers)].
B	Portion Size, Amount or Equivalent Serving (*refer to Vegetable Subgroup Pages for additional requirements)	Indicate the actual portion size for each food listed in column A for each age/grade grouping listed in Column B. This should be the portion size that must be served to meet the meal component requirements (e.g., chicken patty would be listed as 1 patty-3.6 oz. This is the actual size of the patty and should be large enough to meet the 2 oz of meat needed to qualify as a meat/meat alternate component.) Indicating serving utensils in this area can communicate valuable information to staff preparing and serving the meal (e.g., Chicken Nuggets-5 each or Spaghetti 1 c = 2-#8 scoops).
C	Total # of Portions Ordered	Record the number of portions ordered for the meal for each menu item in each grouping. This should include portions prepared for staff, adults, and/or a la carte feeding.
D	Total Number of Purchase Units Used	Record the total number of purchase units used based on the corresponding portion size listed in Column C (e.g., Green Beans, 24-½ c needs one #10 can; Tater Tots, 30-½ c (8 ea.) needs a 5-pound bag, ½ cup meat sauce requires 8-1/2 pounds raw ground beef for 50 servings, etc.).
E	Total Portions Prepared	Record the number of portions prepared for students and any adults or a la carte servings (e.g., extra pizza slices, sandwiches).
F	Amount Delivered	Record the amount/number of portions of each menu item delivered.
G	Food Temperatures (Prior to Delivery)	Take and record the temperatures of all foods when received. Temperature of bread and other food at room temperature can be listed as RM (room temperature). Cold foods must be 41 degrees or cooler and hot foods at or above *135 degrees. If foods are not at these temperatures at delivery, corrective action must be taken (i.e., food items returned for replacement).

Sponsor Section: Columns H through M: Must be completed daily by the sponsor representative when meals are received and served to document that a reimbursable meal was served. This section cannot be completed until the meal is received and served.

H	Verify Delivery Amount	Determine if the amount of food received matches the amounts recorded by the vendor in column F. If it matches, place a √ in the column. If different, record the amount received. This should include portions prepared for staff, adults, and/or a la carte.
I	# of Portions Leftover	Count the number of leftover portions for each food item based on portion size in column B (e.g., 3 burgers, 6 milks, 10 oranges, 4 – ½ cup servings of rice). If any amount remains in pans, convert/estimate the number of servings leftover.
J	# of Adult Portions Served	List the total number of portions for each food listed that were served to adults and staff. This number should be based on the number of adult meals and should come from meal counts.
K	# of Student Portions Served	List the total number of portions for each food item offered/served to students. This should not include second helpings served free to students.
L	Leftover Codes	List the appropriate leftover code from the bottom of the page that describes what became of the items at the end of the meal.
M	Food Temperatures (*See DOH weblink for updated Food Code information – effective 09/2018))	Record the food temperatures at the time meal service starts and ends and more often for meal services lasting more than one hour. Temperatures of bread and other food at room temperature can be listed as “RM” or “RT” (room temperature). Cold foods must be 41 degrees or cooler and hot foods at or above *135 degrees. If the temperature of an item does not meet the requirement, indicate actions taken on the back of the production record and record the new temperature. If facilities exist to reheat foods, the foods must reach a temperature of 165 degrees as determined by a clean, calibrated stemmed thermometer.

*Vegetable Subgroups

USDA has updated the fruit and vegetable sections of the Food Buying Guide (FBG) for Child Nutrition Programs. The listing included separate fruit and vegetable section information. Additionally, the FBG is a key reference to assist the menu planner in making selections to meet the meal patterns and to guide managers in choosing appropriate menu selections when planning meals and making substitutions related to the Vegetable Subgroups.

Method of preparation does not affect the vegetable subgroup. For example, canned sweet potatoes in a chunk form or baked whole from fresh are in the Red/Orange subgroup, fresh spinach steam or used in a salad is a Dark Green, and white potatoes are Starchy as mashed or oven baked fries.

Dark Green (DG) Vegetables	Red and Orange (R/O) Vegetables	Beans, Peas, and Lentils ¹
Bok-Choy Broccoli Collard greens Dark green leafy lettuce Kale Mesclun Mustard greens Romaine lettuce Spinach Turnip greens Watercress	Acorn squash Butternut squash Carrots Hubbard squash Pumpkin Red peppers Sweet potatoes Tomatoes Tomato juice	Black beans Black-eyed peas (mature, dry) Garbanzo beans (chickpeas) Kidney beans Lentils Lima Beans (mature, dry) Pinto Beans Navy beans Soy beans Split Peas White beans
Starchy (S) Vegetables	Other (O) Vegetables	
Corn Cowpeas, immature (not dry) Field peas, immature (not dry) Black-eyed peas, immature (not dry) Green bananas Green peas Green lima beans Plantains Potatoes Water chestnut	Artichokes Asparagus Avocado Bean sprouts Brussels sprouts Beets Cabbage Cauliflower Celery Cucumbers Eggplant Green beans	
	Iceberg (head) lettuce Mushrooms Green peppers Mixed Vegetables comprised of various subgroups ² Okra Onions Parsnips Radish Summer Squash Turnips Wax beans Zucchini Any vegetable from the other subgroups <u>except Starchy</u> ³	

¹ Why are green peas and green (string) beans not in the Beans, Peas, and Lentils Vegetable Subgroup?

The legumes/beans and peas vegetable subgroup contain beans and peas that are the mature forms of legumes. That is, they are harvested when the seeds are fully developed and dry. Green peas are harvested before they are fully mature. They are similar in nutrients to other starchy vegetables and are grouped with them. Note that split peas are the mature form of green peas. Green string beans are also harvested before they are mature and are grouped with the Other vegetable subgroup items like iceberg lettuce, celery, cabbage, onions, squash and zucchini because of their similar nutrient content. For more information, refer to: <https://www.choosemyplate.gov/vegetables-beans-and-peas>.

² Mixed Vegetables comprised of various subgroups: If the recipe and production record indicate the amount of each type of vegetable and the contribution to the vegetable subgroups, mixed vegetable dishes may credit towards the individual subgroups. If the amount of each vegetable is unknown or you choose not to list the information, mixed vegetables count in the “Other” or “Additional” vegetables categories.

³ Schools can substitute vegetables from the dark green, red/orange, or beans/peas for “other” vegetables if they desire, but they may NOT substitute starchy vegetables for “Other” vegetables.

	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week ^a (Minimum Per Day)		
Fruits (cups)^b	2 ½ (1/2)	2 ½ (1/2)	5 (1)
Vegetables (cups)^b	3 ¾ (3/4)	3 ¾ (3/4)	5 (1)
Dark Green ^c	½	½	½
Red/Orange ^c	¾	¾	1 ¼
Beans, Peas, and Lentils ^c	½	½	½
Starchy ^c	½	½	½
Other ^{cd}	½	½	¾
Additional Vegetables to reach total ^e	1	1	1 ½
Grains (oz eq)^f	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk (cups)^g	5 (1)	5 (1)	5 (1)

^aFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

^bOne quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^cLarger amounts of these vegetables may be served.

^dThis category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans, peas, and lentils vegetable subgroups as defined in §210.10(c)(2)(iii).

^eAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^f80% of grains offered weekly must be whole grain-rich as specified in FNS guidance.

^gFluid milk options may include fat-free or 1% unflavored or flavored milk. Unflavored milk must be offered at each meal service.

Note: If using one combined Lunch meal pattern for grades K-5 and 6-8, the **K-8 Meal Pattern** is: 1/2 cup Fruit(s), 3/4 cup Vegetable(s), 8 fl. oz Milk and 1 oz. eq. Grains (**8 oz. eq. minimum/week; 4 oz. eq. WGR/week**) and 1 oz. eq. Meat/Meat Alternates (**9 oz. eq. minimum/week**).