

SELF-PREP PRODUCTION & MEAL SERVICE RECORD – AFTERSCHOOL SNACKS

PLANNED MENU

Snacks must include full portions from two of the four components below but **cannot be Juice and Milk only**.

WGR Apple Cinnamon Muffin or Choice of Cereal
with
1% Unflavored Milk

SITE: ABC School

SNACK DATE: September 16, 2022

GRADE GROUPING(S): ☒ Pre-K ☒ K-5 ☐ 6-8 ☐ 9-12

(Mark all that apply)

UNUSUAL EVENTS: None

SIGNATURE: Mary Lassiter

NUMBER OF SNACKS SERVED

(From meal count or register reports)

REIMBURSABLE STUDENT: 50

ADULT/STUDENT SECONDS: 0

STAFF: 0

TOTAL SNACKS: 50

PLANNING SECTION - Complete Before Snack Service					DOCUMENTATION SECTION – Complete After Snack Service								
A Component Items: Recipe # or Product Name (e.g., Hummus (USDA E-24), WG Tortilla Chips, Chicken Nuggets (Tyson))	B Portion Size /Amount (e.g., 3/4 cup, 2 oz, 5 each)	C # of Portions Planned (student + adult + staff + a la carte = Total portions planned)			D Total # of Purchase Units Used (e.g., 1-96 count case, 2-#10 cans)	E Total # of Portions Prepared	F # of Portions Leftover & Usage Code (Record # of any remaining portions)	G # of Portions Served (students, adults, staff)			H Temperatures of Items (At start of service & end if service over 1 hour)		
Meats/Meat Alternates: If planned, may offer 1 ounce daily equivalent portion from meats, eggs, cheese, regular/soy yogurt, and peanut, sunflower, and other nut butters. May also serve an equivalent portion of mature/dry beans and peas as a meat/meat alternate.													
	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp
Fruits/Vegetables/ 100% Juices: If planned, may offer 3/4 cup fruit/vegetable/100% juice. Can come from a single 3/4 cup item or from two or more different items to make up the full 3/4 cup (i.e., 4 oz juice with 1/4 cup baby carrots; 1 whole banana with 1/4 cup raisins; totals one - 3/4 cup component). When offered, juice must be full-strength (undiluted).													
	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp
Grains/Breads: If planned, must offer 1 equivalent serving for a full component. Includes grains, breads, grain-based chips, crackers, dry cereal, and cooked rice, pasta, and hot cereals. Must be whole grain, whole grain-rich, or enriched. 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.													
May Choose 1	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp
Bowl Pack Cereal Choice	1 oz. eq.	35	0	35	1/2 case	35	0	--	35		35	RT	RT
Apple Cinnamon Muffin, 2 oz	1 each	20	0	20	1/4 case	15	5	RTS	15		15	RT	RT
Milk: If planned, minimum portion is 8 fluid ounces for all Grades K-5, 6-8 & 9-12. Milk may be fat-free or low-fat (1% or less), unflavored or flavored. May offer and record non-dairy, milk equivalent beverages in this section. Other Beverages: Record 100% Juices in Fruits; Bottled Water in Extras.													
	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp
1% Low Fat Milk	8 oz	55	0	55	1 case + 5	55	5	RTS	50		50	38	38
10 List if planned. Includes ketchup, mustard, mayo, cream cheese, syrup, bacon, gelatin desserts, potato-based chips, bottled water, fruit flavored drinks etc.													
	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp

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