Breakfast Production Record

Attachment K-1

School: **Date:** **Circle Day of Week** **S M T W R F S** **Year:**

Planned # of Student Breakfasts _____ Adult Breakfasts _____		FOOD BASED MEAL PATTERN Planned # Portions/Serving Size			
Menu	**Cooking Temp/ Time ***	**# Planned for K-5** _____	**# Planned for 6-8** _____	**# Planned for 9-12** _____	**# Planned Pre-K** _____

Offer Versus Serve
Yes _____ **No** _____
Grades: _____

Seconds or A la Carte Items Sold from the Main Line

Yes _____ **No** _____

* Record highest temperature on potentially hazardous foods and the time it was taken. Temperatures in violation must be circled with Corrective Action documented on the *Cooking and Reheating Temperature Log.*

Food Items Used and Form	Indicate if: School Recipe (SR) *or* Product Brand/Number *or* Commodity (C)	Total Amount Prepared: Record Number of Servings *or* Pounds	Number of Seconds/A la Carte Sold	Amount Leftover
Meat/Meat Alternate				
Fruits/Vegetables				
Grains/Breads				
Milk				
Other (e.g. margarine, jelly)				

_____ Students + _____ Adults + _____ Food Service Staff = _____ Actual Count of Meals Served