Single-Day Food Bar Production Record **SCHOOL** _____

This production record is designed for schools that have food bars on occasion such as a potato bar, salad bar, pasta bar, etc. If you repeat this bar often, write in the items you routinely use prior to copying this form and reuse it as needed. 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.

Date: _____ **Year:** _____ **Planned Participation:** _____

E (K-5) M (6-8) H (9-12) A(Adult)

Food Items Used and Form	Cooking Temp./ Time *	Indicate if: School Recipe (SR) *or* Product Brand/Number *or* Commodity (C)	Vegetable Subgroup Key	Total Amount Prepared: Record Number of Servings *or* Pounds	Amount Leftover

For Meal Patterns Requirements: Are all five food components available? _____

* Record highest cooking 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.*

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