

Multi-Day Food/Condiment Bar Production Record for a 7 Day Week

Residential Child Care Institution RCCI: _____

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: _____ Year: _____				Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Total Number Served for Week	
Record Daily Participation: Elm (K-5) M (6-8) HS (9-12) A (Adult) ⇨												
Food Items Used and Form	Product Brand/# or School Recipe (SR) 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. Please note: For potentially hazardous foods, record the Time/Temperature when set out.							Left-overs	Total Amount Used