

**Example – Completed Breakfast Production Record**

**Breakfast Production Record**

Circle Day of Week

Attachment K-1

School: Lincoln School

Date: May 2

**S M T W R F S**

Year: 20XX-XX

Planned # of Student Breakfasts 75 Adult Breakfasts 0		FOOD BASED MEAL PATTERN Planned # Portions/Serving Size		
Menu	Cooking Temp/ Time *	# Planned for K-8 __50__	# Planned for 9-12 __25__	# Planned for _____
Pancakes and Sausage	150/7:15	1 ea/1 ea	2 ea/1 ea	
OR				
Cereal and Toast		1 oz/1 ea	1 oz/2 ea	
Assorted Juice		1 ea	1 ea	
AND				
Fruit		1/2 cup	1/2 cup	
Milk		1 ea	1 ea	

Offer Versus Serve  
Yes X No \_\_\_\_\_

Grades: All

Seconds or A la Carte  
Items Sold from the  
Main Line

Yes X 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
<b>Meat/Meat Alternate</b>				
Sausage Pattie	C	75 - 1 oz		20
<b>Fruits/Vegetables</b>				
Juice - 4 fl oz	Hiland	Orange/Apple - 125	15	45
Strawberries-fresh		10 lbs		0
<b>Grains/Breads</b>				
Pancakes - WG	S.R.	100 - 1.25 oz	6	0
Cereal - bowlpack	G. Mills	Cheerios - 5		2
		Cinn T. Crunch - 10		3
Toast	S. Lee	24 slices		6
<b>Milk</b>				
Chocolate Skim	Hiland	80%		
White 1%		20%		
<b>Other (e.g. margarine, jelly)</b>				
Syrup - 1.5 oz		75		25
Jelly - ind		25		10
Margarine - ind	C	75		30

**68 Students + 0 Adults + 2 Food Service Staff = 70 Actual Count of Meals Served**