

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: _____

Discuss Meal Counts !**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
Potatoes		120 count		_____ lbs	
Cheese Sauce		S.R.		_____ gal	
Turkey Ham, C		C		_____ lbs	
Chicken, Diced		C		_____ lbs	
Chili,		USDA D-20		_____ gal	
Broccoli, frozen cuts				_____ lbs	
Black Olives				_____ #10 can	
Baby Carrots				_____ lbs	
Diced Tomatoes				_____ lbs	
Diced Green Peppers				_____ lbs	
Sliced Mushrooms				_____ lbs	
Peaches		C		_____ lbs	
Applesauce		C		_____ #10 cans	
Watermelon Chunks				_____ lbs	
WG Dinner Rolls		16 count pkg - 16 oz each		_____ pkgs	
Milk		See Main P Record			
Condiments		Tracked on MDF			

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

