


**Multi-Day Food Condiment Bar Production Record – Condiment Bar for K-12**School: **Name of School**

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: <b>May 10</b>		Year: <b>20XX – XX</b>		Monday	Tuesday	Wednesday	Thursday	Friday	Total Number Served for Week	
Record Daily Participation: Elm (K-5) M (6-8) HS (9-12) A (Adult) ⇒				225	205	221	227	233	878	
Food Items Used and Form	Product Brand # or School Recipe (SR) or 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. <b>Please note: For potentially hazardous foods, record the Time/Temperature when set out.</b> 					Left-overs	Total Amount Used
Ranch Dressing	Mrs. Clark – SR 50/50		Gal	2	1/2	1	1/2	1/2	1/2	4 Gal
Dorothy Lynch Dressing	SR		Qt		2		1/2		1/4	2 ¼ Qt
Italian Dressing	Mrs. Clark – Reg.		Cup	3			2	1	1	5 Cups
Honey Mustard Dressing	Mrs. Clark		Cup	2	2	1	2	2	1	8 Cups
Ketchup	Heinz		#10 can		2			2	0	4 #10
Mustard	French's		Cup		3					3 Cups
Mayonnaise	C		Qt		1					1 Qt
BBQ Sauce	C		Gal							
Salsa	C		#10 can			3			1/2	2 ½ #10
Margarine	Land O Lakes		Each	150			100		50	200 each