

EXAMPLE

Multi-Day Food/Condiment Bar Production Record

School District Name: Your School District Name

Site Name: Your Site Name

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. 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; **WG** (whole grain)

Food bar is **before** point of service Food bar is **after** point of service

Week of: May 10		Year: 2013		Monday	Tuesday	Wednesday	Thursday	Friday
Record Daily Participation: Elm (K-5) M (6-8) HS (9-12) A (Adult) ⇒				E= 47 M= 68 HS= 110 A=15	E= 49 M= 58 HS= 98 A=12	E= 44 M= 65 HS= 124 A=15	E= 47 M= 70 HS= 112 A=15	E= 47 M= 70 HS= 116 A=14
Food Items Used and Form (fresh, frozen, canned)	Product Brand # or School Recipe (SR#) or Commodity (C)	Vegetable Subgroup Key	Unit of Weight or Volume or # of Servings	Record each day the total quantities used of each food item on the food bar. Use only one line per food item.				
Romaine/Iceberg Lettuce Mix	Dole	DG	lbs	10	7	7	8	5
Tomatoes, diced	Dole	RO	lbs	5	3		4	
Cowboy Caviar	SR#32	BP	Cups		15			
Ranch Dressing, FF	C		qt	2	2	1	2	2
Carrots, shredded	Dole	RO	lbs	2		1		2
Radishes	Green Giant	O	lbs					
Orange quarters	Dole		lbs	8		3		2
Red Kidney Bean Salad	SR#26	B	gal	5			3	
Cabbage Salad	SR#25	O	qt	3				
Berry Mix	Well-Pict		lbs		15			
Vegetarian Beans	C	B	#10 can		1			
Watermelon Chunks	Dole		lb		20	15		
Broccoli Salad	SR#24	DG	qt			1		
Kiwi Slices	Dole		lbs					4
Pineapple Tidbits, lt syrup	C		#10 can			1		1