

DATE: _____

NutriStudents K-12

DAILY PRODUCTION RECORD

Students(0) _____ Adults(0) _____ Total(0) _____

Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	M/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
001683	NS DELI TURKEY 2M	R: 4 OZ	2							
900212	NS CHZ SLICED AMERICAN	R: 1 EACH	1/2							
001467	----- GRAIN -----	R: -----								
003249	NS GRAIN BUN HAMBURGE	R: 1 EACH	2							
001464	----- SIDE -----	R: -----								
003345	NS CONDIMENT MAYO PC	R: 1 EACH								
001472	NS GARNISH LETTUCE SHR	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000994	VSSC CORN 1/4C = 1/4C	R: 1/4 CUP				1/4				
	VEGETABLE SUB STARCHY					1/4				
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival			1/2					
000879	----- MILK -----	R: -----								
003296	NS MILK SKIM ASSORTED	R: 1 EACH				1				
001300	NS MILK 1% ASSORTED	R: 1 EACH				1				
001381	NS MILK 2%	R: 1 EACH				1				
001382	NS MILK WHOLE	R: 1 EACH				1				

Recipe # :	81212	Student Count :	50
Turkey & Cheese Bun : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1683	DELI TURKEY	12.5 LB	SUB RECIPES: 1683 – DELI TURKEY 3249 – HAMBURGER BUN 900212 - SLICED AMERICAN CHEESE 1.PLACE THE TURKEY & CHEESE ONTO A WHOLE GRAIN HAMBURGER BUN. 2.SERVE EACH 1 TURKEY & CHEESE BUN.
900212	AMERICAN CHEESE	12 QTY	
3249	HAMBURGER BUN	50 QTY	

Nutrients based on 1 Serving Size	
Calories	0 kcal
Total Fat	0 g
Sodium	0 mg
Carbs	0 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1683	Student Count :	50
Deli Turkey : NutriStudents K-12		Serving Size :	4 OZ

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904535	DELI TURKEY - HORMEL - 32236	12.5 LB	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 32236 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	121 kcal
Total Fat	3.04 g
Sodium	728.99 mg
Carbs	2.03 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 900212

Student Count : 50

American Cheese : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
903870	*CHEESE SLICES AMERICAN - LAND O' LAKES - 46288	50 QTY	NO COOK
903871	*CHEESE SLICES AMERICAN - USDA - USDA - 100018	50 QTY	
903872	*CHEESE SLICES AMERICAN SKIM - USDA - USDA - 100036	50 QTY	
			STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE: 1.SERVE EACH STUDENT 1 EACH.
			CREDITABLE PRODUCTS: PRODUCT# LAND O LAKES 46288 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100018 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100036 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	43 kcal
Total Fat	3 g
Sodium	130 mg
Carbs	1 mg

Components	
Meat/Alt:	0.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	3249	Student Count :	50
Hamburger Bun : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903995	BUN HAMBURGER - BAKER BOY - 31014	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 1 EACH.</p> <p>PRODUCT#:BAKER BOY 31014 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	110 kcal
Total Fat	1.5 g
Sodium	190 mg
Carbs	21 mg

Components	
Meat/Alt:	0
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	3345	Student Count :	50
Mayo PC : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903889	MAYONNAISE PC - HEINZ - 5317	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p>

Nutrients based on 1 Serving Size	
Calories	80 kcal
Total Fat	9 g
Sodium	65 mg
Carbs	0 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1472	Student Count :	50
Shredded lettuce : NutriStudents K-12		Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. SERVICE: 1.SERVE EACH STUDENT 1 TBSP EACH.
904481	*LETTUCE SHREDDED - GENERIC --	3 CUP + 1 Tbsp + 2 Tsp	
904416	*LETTUCE SHREDDED - GENERIC --	3 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	1 kcal
Total Fat	0 g
Sodium	0.47 mg
Carbs	0.14 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	994	Student Count :	50
Canned Corn 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904440	*CORN CANNED - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904441	*CORN CANNED - USDA - USDA - 100313	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
			STEPS:
			1.OPEN & DRAIN CANS.
			2.ADD CORN INTO PAN.
			3.WRAP PAN WITH PLASTIC WRAP.
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE:
			1.SERVE EACH STUDENT A 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:MARQUIS 44105-70020
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF STARCHY VEGETABLE SUBGROUP
			PRODUCT#:USDA 100313
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF STARCHY VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	36 kcal
Total Fat	0.5 g
Sodium	81.25 mg
Carbs	8 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0