NC DAILY FOOD BASED MEAL PRODUCTION PLAN (Rev 4-10-07)								ool			Manager Signature	_ Date _	Date				
	MENU		: Breakfas	ast □ Lunch □ Snack					raditional □ E		(4) No. Students Served		(5) Personnel		Note Corrective Action if needed		
	4 - A		Cook/Hold Target	Time First Pan Removed	Actual Product Temperate	t Holding					Grade Level		thy				
<u>ាគីទីស្ថិ</u>	<u> </u>	<u> CSIZO - Cordinal I</u>	Temperature	Keliloven	Tomperati	ule (omboratule	Check of				Catered Meals	☐ Clear	Appearance				
			-					Substitutions made from planned menu		ed menu	SFS Adult Meals	☐ Wash					
						_	D	ate substitu	utions made/known		Other Adult Meals		No Bare Hand Contact				
							☐ No Substitution r		nade from planned menu		Total Meals	I —	☐ Thermometers checked and calibrated if needed				
					· ·						☐ Offer vs Serve Grades Other Notes if needed:	- and	and camprated it necded				
					PLAN	INING (F. S.)	 	aleNumber	of Planned Re	lsayudmis	il <mark>a Meals ( )                                  </mark>		PRODUCTION	I/ANIO SERV			
<u> </u>		(6) Food Items		Mea	(7) al Pattern	(8) Units for 100	Planned Number	r of Servings Total	(10) Planned Quantity/ Portions	(11) Recipa No. or		(13) Quantity/ Portions Available	(14) Other non- reimbursable servings	Amt	(15) Leftovers  Date to		
					ntribution	Servings	Student Reimbursable	i otal	(Pur. Unit, Ib., can)	Product No.		(Pur. Unit, Ro., can)		<del> </del>	1	+	
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≥		kim Unflavored	_	8 fl		100 each	<del>-</del>		<del> </del>					ļ			
	1% Unflavo			8 fl	oz	100 each							<u> </u>		-	+	
	Other			8 fl	oz	100 each						each	<u>L _                                     </u>	eac	[11]		