NC DAILY HOME STYLE PRODUCTION RECORD
(Reviewed June 2015)

(2) Cottage Gingerbread House

Signature of Person in Charge Mary Poppins

Date 9/26/2015

(1) MENU for BREAKFAST

	Cook/hold target Temp	Time first pan removed	Actual Product Temp
Sausage Patty	155	7:10	165
Whole Grain Biscuit	N/A		
Fresh Apple	N/A		
Milk	41	7:15	38

(3) Other Notes if needed

10 Total Number of Planned Reimbursable Student Meals

(4) Number of Students Served

K-5	6-8	9-12	K-12
10			

CN Adult Meals: 0
Other Adult Meals: ____
Total Meals: 10
✓ Offer vs. Serve Grades: K-5
Water Available √ Yes ☐ No

(5) Personnel — Note Corrective Action if needed

✓ Healthy
✓ Clean Appearance
✓ Washing Hands
✓ No Bare Hand Contact
✓ Thermometers checked and calibrated if needed

	(6) Food Items	(7) Meal Pattern Contribution for each item		(8) Portion Size	(9) Meal Preparation: Recipe or product brand	Total number of portions planned	Total Quantity prepared in pounds, cans each etc.	(10) Meal Offering Information: (a) No. portions Served to Students (Reimbursable)	(b) No. portions Served to Adults or students non-reimbursable	(11) Leftovers: (a) Number of portions of leftovers	(b) Time of discard or product temperature	(12) Directions, Comments, Recipe Information or Other Info Be sure to record any Corrective Actions Taken!
Grains	WG Biscuit, 2.1 oz, prebaked, frozen	2	oz eq	1 ea	Mary B	10	10 ea	10	0	0		
			oz eq									
			oz eq									
			oz eq									
Grain Sub	Sausage Patty, 1.2 oz, frozen	1	oz eq	1 ea	J Dean	10	10	9	0	1	7:40	
			oz eq									
Other												
Fruits	Apple, fresh, 125 ct, sliced, unpared	1/2	cup	1/2 each	fresh	10	10 each	9	0	1		
	Orange Juice, 4 fl oz carton	1/2	cup	1 each	Orchard	10	10 each	8	0	2		
			cup									
			cup									
Milk	Fat Free Flavored Chocolate	1	cup	8 fl oz	Maola	10	2 ½ qts	10	0	0		
	1% Unflavored	1	cup	8 fl oz	Maola	1	1/2 pt	0	0	1	7:40	
Condiment	Mustard			1 tsp	French's	9	2 tbsp	9	0			

Menu Substitutions