|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **NC DAILY TRANSPORTED MEAL PRODUCTION RECORD**  **(Reviewed June 2015)** | | | | | | (2) School \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | Manager Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | |
| (1) MENU for BREAKFAST | | | | | | (3) Other Notes if needed:    **\_\_\_\_\_ Total Number of Planned Reimbursable Student Meals** | | | | (4) Number of Students Served | | **K-5** | | **6-8** | | | **9-12** | **K-12** | (5) Personnel | Note Corrective  Action if needed |
|  | | **Time of Delivery** | | **Temperature**  **Upon receipt** | | \_\_\_\_\_ \_\_\_\_\_ \_\_\_\_ \_\_\_\_\_ | | | | | | | | | □ Healthy |  |
|  | |  | |  | | □ Clean Appearance | |
|  | |  | |  | | CN Adult Meals | | | \_\_\_\_ | | | | | | □ Washing Hands | |
|  | |  | |  | | Other Adult Meals | | | \_\_\_\_ | | | | | | □ No Bare Hand Contact | |
|  | |  | |  | | Total Meals | | | \_\_\_\_ | | | | | | □ Thermometers checked | |
|  | |  | |  | | □ Offer vs Serve | | | Grades | | | \_\_\_\_\_\_\_\_ | | | and calibrated if needed | |
|  | |  | |  | | Water Available □ Yes □ No | | | | | | | | |  | |
|  | |  | |  | |  | |
|  | **(6) Food Items** | **(7)**  **Meal Pattern Contribution for each item** | | **(8)**  **Portion Size** | **(9)**  **Meal Receiving Information** | | | | **(10)**  **Meal Offering Information** | | | | | | **(11)**  **Leftovers** | | | | **(12)**  **Directions, Comments, Recipe Information or Other Info**  **Be sure to record any Corrective Actions Taken!** | |
| **(a) Number of portions ordered** | | **(b) Quantity provided by vendor in pounds # 10 cans, each** | **(c) Number of portions received** | **(a) No. portions served to students (Reimbursable)** | | **(b) No. portions served to adults (Non-reimbursable)** | **(c) A La Carte**  **portions served** | | | **(a) Number of portions of leftovers** | | | **(b) Time of discard or product temperature** |
| **Grains** |  |  | oz eq |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  | oz eq |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  | oz eq |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  | oz eq |  |  | |  |  |  | |  |  | | |  | | |  |  | |
| **Grain Sub** |  |  | oz eq |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  | oz eq |  |  | |  |  |  | |  |  | | |  | | |  |  | |
| **Other** |  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |
| **Fruits** |  |  | cup |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  | cup |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  | cup |  |  | |  |  |  | |  |  | | |  | | |  |  | |
| **Milk** |  | 1 | cup | 8 fl oz |  | |  |  |  | |  |  | | |  | | |  |  | |
|  | 1 | cup | 8 fl oz |  | |  |  |  | |  |  | | |  | | |  |  | |
|  | 1 | cup | 8 fl oz |  | |  |  |  | |  |  | | |  | | |  |  | |
| **Condiment** |  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |
| **Menu Substitutions:** | | | | | | | | | | | | | | | | | | | | |
|  |  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |
|  |  |  |  |  | |  |  |  | |  |  | | |  | | |  |  | |