

SELF-PREP PRODUCTION RECORD – AFTER SCHOOL SNACKS

PLANNED MENU

Snacks must include full portions from two of the four components below but **cannot be Juice and Milk only**.

- WGR Apple Cinnamon Muffin or Choice of Cereal with
- 1% Unflavored Milk

SITE: ABC School

SNACK DATE: September 17, 2021

GRADE GROUPING(S) Pre-K K-5 6-8 9-12
(Circle all that apply)

UNUSUAL EVENTS: None

SIGNATURE: Mary Lassiter

NUMBER OF SNACKS SERVED

(From meal count or register reports)

REIMBURSABLE STUDENT: 50

ADULT/STUDENT SECONDS: 0

STAFF: 0

TOTAL SNACKS: 50

PLANNING SECTION - Complete Before Snack Service

A	B	C
Component Items: Recipe # or Product Name [e.g., Hummus (USDA E-24), WG Tortilla Chips, Chicken Nuggets (Tyson)]	Portion Size /Amount (e.g., 3/4 cup, 2 oz, 5 each)	# of Portions Planned (student + adult + staff + a la carte = Total portions planned)

DOCUMENTATION SECTION – Complete After Snack Service

D	E	F	G	H
Total # of Purchase Units Used (e.g., 1-96 count case, 2-#10 cans)	Total # of Portions Prepared	# of Portions Leftover & Usage Code (Record # of any remaining portions)	# of Portions Served (students, adults, staff)	Temperatures of Items (At start of service & end if service over 1 hour)

Meats/Meat Alternates: If planned, may offer 1 ounce daily equivalent portion from meats, eggs, cheese, regular/soy yogurt, and peanut, sunflower, and other nut butters. May also serve an equivalent portion of mature/dry beans and peas as a meat/meat alternate.

	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp

Fruits/Vegetables/ 100% Juices: If planned, may offer 3/4 cup fruit/vegetable/100% juice. Can come from a single 3/4 cup item or from two or more different items to make up the full 3/4 cup (i.e., 4 oz juice with 1/4 cup baby carrots; 1 whole banana with 1/4 cup raisins; totals one - 3/4 cup component). When offered, juice must be full-strength (undiluted).

	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp

Grains/Breads: If planned, must offer 1 equivalent serving for a full component. Includes grains, breads, grain-based chips, crackers, dry cereal, and cooked rice, pasta, and hot cereals. Must be whole grain, whole grain-rich, or enriched. Refer to the Grains/Breads Chart for minimum portion weights/sizes.

	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp
Bowl Pack Cereal Choice	1 oz. eq.	35	0	35	1/2 case	35	0		35		35	RT	RT
Apple Cinnamon Muffin, 2 oz	1 each	20	0	20	1/4 case	15	5	RTS	15		15	RT	RT

Milk: If planned, minimum portion is 8 fluid ounces for all Grades K-5, 6-8 & 9-12. Unflavored milk may be low-fat (1% or less) or fat-free. Flavored milk must be fat-free.

	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp
1% Low Fat Milk	8 oz	55	0	55	1 case + 5	55	5	RTS	50			38	38

Condiments/Extras/Water: List if planned. Includes ketchup, mustard, mayo, cream cheese, syrup, bacon, gelatin desserts, potato-based chips, bottled water, fruit flavored drinks etc.

	Portion Size & Amount	Student	Adults and A la Carte	Total		Total	# Leftover	Code	Student	Adult/Staff	Total	Start Temp	End Temp

Leftover Codes: (F) Freeze (R) Refrigerate (SND) Serve Next Day (D) Dispose (RTS) Return to Stock