

# Summer Food Service Program FOOD PRODUCTION RECORD

Week of \_\_\_\_\_

M/MA = Meat/Meat Alternate    F/V = Fruits/Vegetables    G/B = Grains/Bread

Food Item	Temp After Cook	Temp End of Service	CN (✓)	Serving Size	Number Cups/ Servings Needed	÷ Servings Per Unit	= Number Units Needed	Actual Amount Prepared	Actual Amount Left Over	Number Meals Served
<b>MONDAY</b>										
M/MA				oz.						
F/V				c.						Children
F/V				c.						2nds
F/V				c.						Adults
G/B										Total
Milk				1 cup/8 oz						
<b>TUESDAY</b>										
M/MA				oz.						
F/V				c.						Children
F/V				c.						2nds
F/V				c.						Adults
G/B										Total
Milk				1 cup/8 oz						
<b>WEDNESDAY</b>										
M/MA				oz.						
F/V				c.						Children
F/V				c.						2nds
F/V				c.						Adults
G/B										Total
Milk				1 cup/8 oz						
<b>THURSDAY</b>										
M/MA				oz.						
F/V				c.						Children
F/V				c.						2nds
F/V				c.						Adults
G/B										Total
Milk				1 cup/8 oz						
<b>FRIDAY</b>										
M/MA				oz.						
F/V				c.						Children
F/V				c.						2nds
F/V				c.						Adults
G/B										Total
Milk				1 cup/8 oz						