

Nutrition Services - Production Record

Example - Minimum Requirements

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Name of Facility											
Date Meal Served				Meal Type			Service Time of the Meal			Temp Log	Temp Log
Food Product	Amount	Portion Size	Product Needed	Planned Reimbursable Meals	Planned Adults	Total Planned	Number of Served Reimbursable Portions	Number of Served Adult Portions	Overage or Shortage (Volume of Product)	Cook Temp	Hold Temp at Service
Apple, Medium	1	1 x 145 = 113/40# case	1 1/3 cases	36.5 #	45	145	100	40	5 each		46
Milk, 1 %	1	Half Pint x 145 = 70/case	2 cases - 5 half pints	100	45	145	100	40	5 each		38
Sub Recipe Ingredients if any	Amount/ Portion Size	Measurement to equal total planned meals at stated portion									
Hamburger	1 Each										
Hamburger Patty, 4 oz from fresh bulk	1 Each / 4 oz	4 oz X 145	36.5 #	100	45	145	100	40	1.25 #	168	144
Bun	1 each	1 x 145 = 145 Each / 8 pack	19 packs	100	45	145	100	40	7 each	70 R/T	70 R/T
Some sponsors choose to utilize the production record to document preparation temperatures at completion of cooking, delivery, or at service - depending on facility format for each meal.										Corrective Actions for Food Temps	
Substitutions to the regularly planned menu should be indicated on the production record to all determinations that an appropriate substitution was made, in correct quantities.											