

Meal: Lunch	Date:	3-Sep	Day:	Monday	Menu Cycle:	Week 2 Break	fast and Lunc	h Menu	
Conditions/Weather: Projected Meal Count: 350(TDR) + 10	0/1 ibrom/\ . 2E	/I oft)	A atua	Il Meal Count:	Projected Portions		A atual D	ortions Used:	
Projected Mear Count. 350(TDR) + 10	U(Library) + 25	(LOIL)	Actua	ii Meai Count.	Projected Portions	<u> </u>	Actual P	ortions usea.	
				PERCENT	AGE OF PORTIONS	USED			
Portions per Meal Served:									
					HACCP	TOTAL	TOTAL	TOTAL	COMMENTS
MENULITEM.	RECIPE	PORTIONS	PORTION	PREPARATION INSTRUCTIONS	FINAL PRODUCT	PORTIONS	PORTIONS	PORTIONS	RUN-OUT TIME and BACK-UP PLA
MENU ITEM	NUMBER	TO PREPARE	SIZE	(PRODUCT SPECIFICATION/UTILIZATION)	TEMPERATURE	PREPARED	SERVED	LEFTOVERS	and LEFTOVER PLAN
Mushroom Leek Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
Italian Wedding Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
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Meal: Lunch Conditions/Weather: Projected Meal Count: 350(TDR) + 100(I	Date:	4-Sep	Day:	Tuesday	Menu Cycle:	Week 2 Break	fast and Lunc	h Menu	
Conditions/Weather:	:h\ . 05/	(1 - ft)	A -4	I Maal Causti	Dunington Doubles		A street D	autiana Haadi	
Projected Meal Count: 350(TDR) + 100(I	<u> </u>	μοπ)	Actua	Il Meal Count:	Projected Portions	<u>:</u>	Actual P	ortions Used:	
				PERCENT	AGE OF PORTIONS	USED			
Portions per Meal Served:									
					HACOD	TOTAL	TOTAL	TOTAL	
	RECIPE	PORTIONS	PORTION	PREPARATION INSTRUCTIONS	HACCP FINAL PRODUCT	TOTAL PORTIONS	TOTAL PORTIONS	TOTAL PORTIONS	C O M M E N T S RUN-OUT TIME and BACK-UP PLAI
MENU ITEM	NUMBER	TO PREPARE	SIZE	(PRODUCT SPECIFICATION/UTILIZATION)	TEMPERATURE		SERVED	LEFTOVERS	and LEFTOVER PLAN
Asian Vegetable Noodle Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
Ham & Bean Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
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Meal: Lunch	Date:	5-Sep	Day:	Wednesday	Menu Cycle:	Week 2 Break	fast and Lunc	h Menu	
Conditions/Weather:									
Projected Meal Count: 350(TDR) + 100(L	ibrary) + 25(I	Loft)	Actua	l Meal Count:	Projected Portions:		Actual Po	ortions Used:	
				PERCENT	AGE OF PORTIONS	USED			
Portions per Meal Served:									
					HACCP	TOTAL	TOTAL	TOTAL	COMMENTS
MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	RUN-OUT TIME and BACK-UP PLAI and LEFTOVER PLAN
MENO ITEM	NOMBER	TOT KEI AKE	SIZE	(I ROBOUT OF EOII TOATION/OTIEIZATION)	TEMI EKATOKE	I KEI AKED	OLKVLD	LLI TOVLICO	and EEI TOVERT EAR
Cream Of Broccoli Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
Vegetable Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
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Meal: Lunch	Date:	6-Sep Day: Thursday	Menu Cycle:	Week 2 Breakfast and Lunch Menu	
Conditions/Weather:					
Projected Meal Count: 350(TDR)	+ 100(Library)	Actual Meal Count:	Projected Portions:	Actual Portions Used:	
			PERCENTAGE OF PORTION	NS USED	
Portions per Meal Served:					

					HACCP	TOTAL	TOTAL	TOTAL	COMMENTS
MENU ITEM	RECIPE	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	FINAL PRODUCT	PORTIONS	PORTIONS		RUN-OUT TIME and BACK-UP PLAN
Cream of Tomato Soup	NOMBER			Follow recipe instructions.	TEMI ENATORE	T ILLI AILED	OLIVED	LLI TOVLKO	and LLI TOVERT LAR
Sausage & Shrimp Gumbo		7 Gallon	8 fl oz	Follow recipe instructions.					
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Meal: Lunch	Date:	7-Sep	Day:	Friday	Menu Cycle:	Week 2 Break	fast and Lunc	h Menu	
Conditions/Weather:									
Projected Meal Count: 200(TDR) + 100(L	_ibrary) + 25(	(Loft)	Actua	l Meal Count:	Projected Portions		Actual P	ortions Used:	
				PERCENT	AGE OF PORTIONS	USED			
Portions per Meal Served:									
					HACCP	TOTAL	TOTAL	TOTAL	COMMENTS
MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	RUN-OUT TIME and BACK-UP PLA and LEFTOVER PLAN
Veggie Cheddar Soup		3gals	0.22	Follow recipe instructions.			02.11122		
veggie Grieddai Soup		Syais		1 ollow recipe instructions.					
New England Clam Chowder		3gals		Follow recipe instructions.					
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Meal: Lunch	Date:	8-Sep	Dav:	Saturday	Menu Cycle:	Week 2 Break	fast and Lunc	h Menu			
Conditions/Weather:											
Projected Meal Count: 200	Actual N	Meal Count:		Projected Portions:	Actual Port	ions Used:					
	PERCENTAGE OF PORTIONS USED										
Portions per Meal Served:				1 EROEN	THE STATE OF THE S						
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	DE0105	DODTIONS	DODTION		HACCP	TOTAL	TOTAL	TOTAL	COMMENTS		
MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	RUN-OUT TIME and BACK-UP PLA and LEFTOVER PLAN		
	HOMBER				TEIMI ERATORE	TILLIARED	OLKVLD	LEI TOVERS	and LEI TOVERT EAR		
Cream of Asparagus		3gals	8 fl oz	Follow recipe instructions.							
Hot & Sour Chicken Soup		3gals	8 fl oz	Follow recipe instructions.							
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Meal: Lunch	Date:	9-Sep	Dav:	Sunday	Menu Cycle:	Week 2 Break	fast and Lunc	h Menu	
Conditions/Weather:	Dato.	0 000	Day.	Curiday	Mond Cyolo.	WOOK E Broak	idot and Edno	i i wioria	
Projected Meal Count: 200	Actual M	leal Count:		Projected Portions:	Actual Porti	ons Used:			
				PERCENT	AGE OF PORTIONS	USED			
Portions per Meal Served:									
					HACCP	TOTAL	TOTAL	COMMENTS	
	RECIPE	PORTIONS	PORTION	PREPARATION INSTRUCTIONS	FINAL PRODUCT	PORTIONS	PORTIONS	TOTAL PORTIONS	RUN-OUT TIME and BACK-UP PLAI
MENU ITEM	NUMBER	TO PREPARE	SIZE	(PRODUCT SPECIFICATION/UTILIZATION)	TEMPERATURE	PREPARED	SERVED	LEFTOVERS	and LEFTOVER PLAN
Cream of Mushroom Soup			8 fl oz	Follow recipe instructions.					
Cream or Mushroom Soup		ogais	0 11 02	Follow recipe instructions.					
Sweet Potato Vegetable Soup		3gals	8 fl oz	Follow recipe instructions.					
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