

**METZ ASSOCIATES  
SERVICES PRODUCTION RECORD**



Meal: Lunch Date: 3-Sep Day: Monday Menu Cycle: Week 2 Breakfast and Lunch Menu  
 Conditions/Weather: \_\_\_\_\_  
 Projected Meal Count: 350(TDR) + 100(Library) + 25(Loft) Actual Meal Count: \_\_\_\_\_ Projected Portions: \_\_\_\_\_ Actual Portions Used: \_\_\_\_\_

**PERCENTAGE OF PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL	TOTAL	TOTAL	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	
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 Date: 4-Sep Day: Tuesday Menu Cycle: Week 2 Breakfast and Lunch Menu  
 Conditions/Weather: \_\_\_\_\_  
 Projected Meal Count: 350(TDR) + 100(Library) + 25(Loft) Actual Meal Count: \_\_\_\_\_ Projected Portions: \_\_\_\_\_ Actual Portions Used: \_\_\_\_\_

**PERCENTAGE OF PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL	TOTAL	TOTAL	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	
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 Breakfast and Lunch Menu  
 Conditions/Weather: \_\_\_\_\_  
 Projected Meal Count: 350(TDR) + 100(Library) + 25(Loft) Actual Meal Count: \_\_\_\_\_ Projected Portions: \_\_\_\_\_ Actual Portions Used: \_\_\_\_\_

**PERCENTAGE OF PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL	TOTAL	TOTAL	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	
Cream Of Broccoli Soup		8 Gallon	8 fl oz	Follow recipe instructions.					
Vegetable Soup	0	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 PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL	TOTAL	TOTAL	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE	PORTIONS PREPARED	PORTIONS SERVED	PORTIONS LEFTOVERS	
Cream of Tomato Soup		7 Gallon	8 fl oz	Follow recipe instructions.					
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 Breakfast and Lunch Menu  
 Conditions/Weather: \_\_\_\_\_  
 Projected Meal Count: 200(TDR) + 100(Library) + 25(Loft) Actual Meal Count: \_\_\_\_\_ Projected Portions: \_\_\_\_\_ Actual Portions Used: \_\_\_\_\_

**PERCENTAGE OF PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL PORTIONS PREPARED	TOTAL PORTIONS SERVED	TOTAL PORTIONS LEFTOVERS	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE				
Veggie Cheddar Soup		3gals		Follow recipe instructions.					
New England Clam Chowder		3gals		Follow recipe instructions.					

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Meal: Lunch Date: 8-Sep Day: Saturday Menu Cycle: Week 2 Breakfast and Lunch Menu

Conditions/Weather: \_\_\_\_\_

Projected Meal Count: 200 Actual Meal Count: \_\_\_\_\_ Projected Portions: \_\_\_\_\_ Actual Portions Used: \_\_\_\_\_

**PERCENTAGE OF PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL PORTIONS PREPARED	TOTAL PORTIONS SERVED	TOTAL PORTIONS LEFTOVERS	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE				
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 Day: Sunday Menu Cycle: Week 2 Breakfast and Lunch Menu

Conditions/Weather: \_\_\_\_\_

Projected Meal Count: 200 Actual Meal Count: \_\_\_\_\_ Projected Portions: \_\_\_\_\_ Actual Portions Used: \_\_\_\_\_

**PERCENTAGE OF PORTIONS USED**

Portions per Meal Served: \_\_\_\_\_

MENU ITEM	RECIPE NUMBER	PORTIONS TO PREPARE	PORTION SIZE	PREPARATION INSTRUCTIONS (PRODUCT SPECIFICATION/UTILIZATION)	HACCP	TOTAL PORTIONS PREPARED	TOTAL PORTIONS SERVED	TOTAL PORTIONS LEFTOVERS	COMMENTS RUN-OUT TIME and BACK-UP PLAN and LEFTOVER PLAN
					FINAL PRODUCT TEMPERATURE				
Cream of Mushroom Soup		3gals	8 fl oz	Follow recipe instructions.					
Sweet Potato Vegetable Soup		3gals	8 fl oz	Follow recipe instructions.					