

MENU ENHANCEMENT NUTRITION MODULE

USER'S GUIDE





TEXAS DEPARTMENT OF AGRICULTURE Commissioner sid miller

OTHER RESOURCES

In addition to the *User's Guide: Production*, users may use the following resources to learn more about "Production" in MENU Module.



- PRIMERO EDGE VIDEO TRAINING LIBRARY
- 1 Assign Menu Cycles to the Production Calendar
- 2 Complete Production Plans
- 3 Add Menu Items to Production Plans
- 4 Auto Fill Production Plans



Note: Users may find links to these videos on the MENU Module webpage found on SquareMeals.org webpage. Users who encounter issues accessing these videos should contact their internal IT department for possible access issues.

CONFIGURING SYSTEM SETTINGS FOR PRODUCTION

For the "Production" Module, users need to set "System Settings" that meet their individual needs. This allows users to customize the "Production" section of MENU Module to meet their needs. Users who do not customize production settings will likely encounter problems with the "Production" Module.

- 1. Click on the "System" tab.
- 2. Click on the "Management" folder.
- 3. Click on the "System Settings" subfolder.
- 4. Click on the "Production" tab in the "System Settings" section.
- 5. Change the "System Settings," as applicable.
- 6. Click on the "Save Settings" button.

Team Work Menu Planni	ng Production System	
Sites and Users	System Settings	
Administration	Sa	ave Settings
Monitoring -	Team Work Menu Planning Production System Settings History	
Management 🔺	Setting	
Year Begin	Display and Use PQOH When Creating Production Orders (<u>History</u>)	
Import Pictures	✓ - Categony: Plan and Record	
Clear Negative Accounts	Round Up Food Used (and Quantity Prepared) Calculations to nearest (<u>Histony</u>) Whole Minor Unit 🗸	
Custom Cottings	Limit Add Menu Item Selection to Active Menus (History)	
System settings	Plan - Allow Changes X Days in the Future (Plan Only) (History) 20	
Generate Periods	Plan/Record - Allow Changes X Days in the Past (History) 30	
Calendar	Plan/Record Page - Enable Meal Counts for Auxiliary Serving Groups (<u>Histon</u>)	
Configuration -	Plan/Record Page - Enable Non-reimbursable Servings Column (<u>History</u>)	
Curtom Tools	Plan/Record Page - Non-reimbursable Servings Column Header (<u>Histony</u>)	
System Tools	Plan/Record Page - Menu Items per Page (Histon) 10	
SIF 🚽	Record Page - Enable "Temperature" Column (History)	
	Team Work Menu Planni Sites and Users * Administration * Monitoring * Management * Year Begin * Import Pictures * Clear Negative Accounts * System Settings * Generate Periods * Calendar * System Tools *	Team Work Menu Planning Production System Sites and Users * System Settings Administration * Monitoring * Management * Year Begin * Import Pictures Clear Negative Accounts System Settings Generate Periods Clear Negative Accounts System Settings Generate Periods Pian - Allow Changes X Days in the Future (Plan Only) (fistors) Pian - Allow Changes X Days in the Past (fistors) Pian/Record Page - Enable Meal Counts for Auxiliany Serving Groups (fistors) Pian/Record Page - Enable Meal Counts for Auxiliany Serving Groups (fistors) Pian/Record Page - Enable Meal Counts for Auxiliany Serving Groups (fistors) Pian/Record Page - Enable Meal Counts for Auxiliany Servings Column Header (fistors) Pian/Record Page - Enable Temperature Column (fistors) Pian/Record Page - Enable Temperature Column (fistors) Pian/Record Page - Enable Temperature Column (fistors)

Note: Pages **5-12** address each of the individual "System Settings" for "Production."

"System Settings" for "Production":

Team Work Menu Planning Production System Settings History	
Setting	
✓ - Category: Order	
Display and Use PQOH When Creating Production Orders (History)	◎ Yes
✓ Category: Plan and Record	
Round Up Food Used (and Quantity Prepared) Calculations to nearest (History)	Fraction Minor Unit 🗸
Limit Add Menu Item Selection to Active Menus (History)	© Yes
Plan - Allow Changes X Days in the Future (Plan Only) (History)	365
Plan/Record - Allow Changes X Days in the Past (<u>Histony</u>)	100
Plan/Record Page - Enable Meal Counts for Auxiliary Serving Groups (History)	◎ Yes
Plan/Record Page - Enable Non-reimbursable Servings Column (<u>History</u>)	© Yes ◎ No
Plan/Record Page - Non-reimbursable Servings Column Header (<u>History</u>)	N/A
Plan/Record Page - Menu Items per Page (History)	10
Record Page - Enable "Temperature" Column (<u>History</u>)	◎ Yes ◎ No
Production Orders - Selection Date Type (<u>History</u>)	Dates 🗸
Production Orders - Default First Week (in Weeks) (<u>History</u>)	2
Production Quantity fields: Display Stock Item Pack Sizes (<u>History</u>)	🔘 Yes 💿 No
Default Auto Fill Method (<u>History</u>)	Menu Planning Counts 🗸
Forecast - Ideal Menu Item Category Leftover % [OVS only] (expected range of 0 - 20) (History)	10
✓ — Category: Reports —	
Production Record Template (History)	Virginia 🗸
Recipe Signage - Display Pictures (<u>History</u>)	💿 Yes 🔘 No



Note: In order for users to activate changes made in the "Production" "System Settings," users may need to re-save "Production Record(s)" and/or "Production Plan(s)."



Note: The following pages explain the "System Settings" for "Production" in more detail.

Category: Order

N	Category: Order	
И	Display and Use PQOH When Creating Production Orders (History)	💿 Yes 🔘 No

Explanation: This setting does not apply to MENU Module. Users do not need to update this setting.

Category: Plan and Record



TDA Recommended Setting: While a matter of personal preference, users may find that selecting "Fraction Minor Unit" makes the production plan and record easier to read.

Whole Minor Unit:



Fraction Minor Unit:

Spaghetti Bowl (T	KR1119) (Contr	ibutes: 1 WGR, 2 Mea	t/MA, 1/4 Veg-RO)		Comments:	
Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover
1 Each	175	200	0	0	3	3
Qty Prepared: 1 Bag 1 B 0 Case 1/ 0 Case 5/ 1 Case 2	ag (Beef, Fully Coo 2 Bag OR 2 lb. 1.68 8 Case OR 12 lb. 1(1/2 No. 10 Cap OR 1/8 Oursea DR 20	ked Beef Meatballs - oz. (Cheese, mozzare 0.10 oz. (Pasta, Spagh 60 lb. 5.38 oz. (Sauce, 12 lb. 1.68 oz. (Motor)	(2/20# Bags) - Bulk Pack (5 - etti, low moisture feather shr etti, Whole Grain; Thin) - DST spaghetti, red pack, 106 oz.	0.5 oz. = 1 serving) Integrated) ed, 4/5lb. bags/case; bongards' 1786 (Case = 1 Case/1.0000 Ca red gold, rpkma9c) - DST2260 go(1 0000 Quart)	- DST1605 (Bag = 2 ' 75507-1) - DST1767 ase),) (Case = 6 No. 10 Ca	Bag/1.0000 Bag), (Case = 4 Bag/1.0000 Bag), n/1.0000 no. 10 can),

Decimal Minor Unit

Spaghetti Bowl (T)	XR1119) (Contr	ibutes: 1 WGR, 2 Mea	t/MA, 1/4 Veg-RO)		Comments:	
Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover
1 Each	175	200	0	0	3	3
Qty Prepared: 1 Bag 0.99	5 Bag Beef, Fully C 12 Bag OR 2 lb. 1.6	Cooked Beef Meatball 8 oz. (Cheese, mozzar	s - (2/20# Bags) - Bulk Pack (rella, low moisture feather sh	5 - 0.5 oz. =1 serving) Integrati red, 4/5lb. bags/case; bongard	ed) - DST1605 (Bag = s' 75507-1) - DST176 Toos	2 Bag/1.0000 Bag), 7 (Case = 4 Bag/1.0000 Bag)
0 Case 0.e 1 Case 2.4 3 Quart 5.	12 No. 10 Cap OR (12 No. 10 Cap OR (05 Ounces OR 202	0.10 oz. (Pasta, Spagi 50 lb. 5.38 oz. (Sauce, 2 lb. 1.68 oz. (Water) -	spaghetti, red pack, 106 oz., DST1502 (Quart = 32 Ounce	red gold, rpkma9c) - DST2260 es/1.0000 Quart). 🖍	.ase), (Case = 6 No. 10 Can	/1.0000 no. 10 can),



🔘 Yes 💿 No

365

100

Explanation: When users select "Yes," this setting allows kitchen managers to add menu items to menus assigned to the menu calendar.

Plan - Allow Changes X Days in the Future (Plan Only) (History)

Explanation: This setting allows users to select the number of days in the future a user may make changes to the production plan.

 For example, a user may update and make changes to production plans one year into the future if the user enters "365" for this setting.

Plan/Record - Allow Changes X Days in the Past (History)

Explanation: This setting allows users to limit the number of days a user may update or make changes to a production plan or record after the production of the menu.

 For example, a user may update and make changes to production plans and records 100 days after producing the actual menu if the user enters "100" for this setting.

Plan/Record Page - Enable Meal Counts for Auxiliary Serving Groups (History)

🖲 Yes 🔘 No

7

Explanation: This setting allows users to enter planned counts for additional serving groups referred to as "auxiliary serving groups" (i.e. "Program Adults," "Second Meals," "Drop Trays," and "Sample Trays") on the production plan/record. When a user enables auxiliary serving groups, users may enter "planned counts" for these additional serving groups. However, the system does not enable a column for recording planned counts of menu items for auxiliary serving groups.



Note: The system will not change whether auxiliary servings display on the production plan/records that have already been assigned to the calendar. After changing this setting, users must assign new menus to the calendar to view (or not view) auxiliary servings display on the production plan/records.

TDA Recommended Setting: Since users cannot record planned counts for "Serving Group(s)" and "Menu Items" (which impacts the "Food Required"), TDA does not recommend selecting "Yes" for this setting except for specific situations for individual users.

Example: "Enable Meal Counts for Auxiliary Serving Groups": "Yes" selected

	Serving Group Plar	nned Count Status:	Plan Incomplete History	
	9-12	Offer vs. Serve:		
	Adult	Food Preparation Site:	Site Code Site	L
Users may	Ala Carte	Plan Comments:		L
enter	Program Adults			11
counts for	Second Meals			
"Auxiliary	Drop Trays			
Serving	Sample Trays	The	system does not populate	
Groups."	Total:	0 CO	lumns for users to record	
el cupel	Production Form Production Ticket Fore	ecast Report plann	ned counts for "menu items"	
	4		for auxiliary groups.	•
	Menu Items		Auto Fill	Complete Save Plan
	Menu Item	Meal Contribution Carryovers	9-12 Adult Ala Carte Total Planned	Food Required
	 Category: Entrée/Combo-TDA; Choose: 1 	2.1//02		
	Chicken Quesadilla (TXR1162)	2 Wok 2 Meat/MA	1 Each 1 Each 1 Each	0

Example: "Enable Meal Counts for Auxiliary Serving Groups": "No" selected

	1500 - MENU MODULE HIGH SCHOOL - 11/20	0/2017 - Lunch - Taco Line 📰		1 Save
Reflects	Serving Group Planne	ed Count Status:	Plan Incomplete History	
serving	9-12	Offer vs. Serve:		
groups	Adult	Food Preparation Site:	Site Code Site	
selected	Aduit		1500 MENU MODULE HIGH SCHOOL	-
for the	Ala Carte	Plan Comments:		
	Total:	0		11
menu.	Production Form Production Ticket Foreca	ast Report		
	4		Reflects serving groups	
			selected for the menu.	
	Menu Items		Auto Fill dd Menu Item Save Plan as Compl	ete Save Plan
	Menu Item	Meal Contribution Carryovers	9-12 Adult Ala Carte Total Planned	Food Required
	 Category: Entrée/Combo-TDA; Choose: 1 			
	Chicken Quesadilla (TXR1162)	2 WGR 2 Meat/MA	1 Each 1 Each 0	
	Plan/Record Page - Enable Non-reimbursable Se	ervings Column (<u>History</u>)		🖲 Yes 🔘 No

Explanation: This setting allows users to enable an extra column on the production record/plan to record non-reimbursable servings for each menu item.

TDA Recommended Setting: TDA does not recommend enabling a "Nonreimbursable Servings Column." Enabling this column will create a space for users to track the exact number of non-reimbursable servings for each produced menu item. For example, users would need to track exactly how many hamburgers they sold as adult meals, program adult meals, and a la carte sales.



A la carte

Explanation: This setting allows users to assign a title to the "Non-reimbursable Servings Column" on the production record for users that selected "Yes" on the "Plan/Record: Enable Non-reimbursable Servings Column Header" setting. Users who choose not to enable a "Non-reimbursable Servings Column" may enter "N/A" in the field.

• For example, a user may title the "Non-reimbursable Servings Column" "A la carte" to record all adult meals, a la carte purchases, etc.

TDA Recommended Setting: TDA does not recommend enabling a "Nonreimbursable Servings Column." Users who enable a "Non-reimbursable Servings Column" should keep in mind that they must lump all non-reimbursable menu items that do not fall into the "Carryover," "Return to Stock," and "Waste" columns together. The production record and plans contain a separate column for documenting "Carryover," "Return to Stock," and "Waste."

Example of a production plan, as displayed in the system, where the user has enabled the "Non-reimbursable Servings Column" and assigned the "Column Header" as "A la carte."



Example of a production record, as displayed on this report, where the user has enabled the "Non-reimbursable Servings Column" and assigned the "Column Header" as "A la carte."

Menu Item (Recipe #)	K-5	Adult	Ala Carte	Total Planned	Portioning Tool	Servings Produced	Total Served	A la carte	Reimbursable	Leftover	Comments
Entrée/Combo-TDA; Choose: 1											
French Bread Pizza (TXR1154)	250 (1 ea.)	15 (1 ea.)	10 (1 ea.)	275 (1 ea.)		270 (1 ea.)	266 (1 ea.)	5 (1 ea.)	261 (1 ea.)	Waste 4 (1 ea.)	
				Meal Contribution:	2 WGR, 2 M	eat/MA, 1/8 V	eg-RO				
				Qty Prepared:	4 Case 30.00 blend of moz	Each OR 83 lb zarella cheese	o. 5.33 oz. (Piz and ch) - DST	a, tony's fren 161.	th bread pepper	oni pizza, 6", whole g	prain with a
Spaghetti Bowl (TXR1119)	150 (1 ea.)	25 (1 ea.)	0 (1 ea.)	175 (1 ea.)		200 (1 ea.)	197 (1 ea.)	15 (1 ea.)	182 (1 ea.)	Waste 3 (1 ea.)	
				Meal Contribution:	1 WGR, 2 M	eat/MA, 1/4 V	eg-RO				
				Qty Prepared:	1 Bag 0.95 B Integrated) - 0 Case 0.42 I bongards' 75 0 Case 0.63 0 1 Case 2.42 I DST2260, 3 Quart 5.05	ag (Beef, Fully DST1605, 3ag OR 2 lb. 1. 507-1) - DST1 Case OR 12 lb. No. 10 Can OR Ounces OR 20	Cooked Beef I .68 oz. (Chees 767, 10.10 oz. (Pa: 60 lb. 5.38 oz 2 lb. 1.68 oz.	eatballs - (2/ , mozzarella, ta, Spaghetti, (Sauce, spag Water) - DST	20# Bags) - Bulk low moisture fea Whole Grain; Th hetti, red pack, : .502,	x Pack (5 - 0.5 oz. = ther shred, 4/5lb. ba nin) - DST1786, 106 oz., red gold, rp	1 serving) 1gs/case; kma9c) -
Grain-TDA; Choose: 2											
Breadstick (TXR1025)	400 (1 ea.)	40 (1 ea.)	10 (1 ea.)	450 (1 ea.)		450 (1 ea.)	430 (1 ea.)	10 (1 ea.)	420 (1 ea.)	Waste 20 (1 ea.)	
				Meal Contribution:	1 WGR						
				Qty Prepared:	1 Case 210.0 DST1014.	0 Each OR 27	lb. 12.44 oz. (I	read, Bread S	ticks, Pan Baked	l, 5", Bake Crafters,	5011, WGR) -

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Explanation: This setting allows users to control the number of menu items that display on the "Plan/Record Page."

Record Page - Enable "Temperature" Column (His	<u>story</u>)	🍳 Yes 🔘 No
------------------------------------------------	----------------	------------

Explanation: This setting allows users to enable a "Temperature" column for recording temperatures for menu items on the food production record. The system will only enable a "Temperature" column for menu items built with recipes where the user designated "Specify CCPs for the entire recipe," selected a "HACCP Process," and selected one or more individual "CCP(s)"

Example of a production plan where the user has enabled the "Temperature" column.

Category: Ent	rée-TDA; Choos (TXR1010)	e: 1 Contributes: 2 W	GR, 2 Meat/MA, 1/8 Veg	-RO)		Comments:			¢
Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover	Total Served	A la carte	Reimbursable
1 Each	230	240	0	0	1	1	239	15	224
Temperature	Hot Hold								
(*);	145								
Oty Prepared: 2	Case 48 each OR	68 lb. 12.53 oz. (l	pizza, tony's smart pizza	. 4x6 cheese pizza 50/50), whole grain crus	st. 50/50 blended moz	zarella chees) - DST1	020 (Case = 96 e	ach/1.0000 Each). 🥓
Fiesta Bowl	(TXR1254) (C	ontributes: 2 WGł	R, 2 Meat/MA, 1/4 Veg-R	O, 1/4 Veg-BP, 1/4 Veg-	s)	Comments:			\$
Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover	Total Served	A la carte	Reimbursable
1 Each	225	225	0	0	5	5	220	15	205
Temperature	Hot Hold Reh	eat Cook							
(1).	140	165 1	65						
Qty Prepared: 0 0 2 1 0 0	Case 1 no. 10 car Case 8 Each OR 3 Case 1 Bag OR 3 Case 2 Each OR 1 Case 6 Bag OR 2 Case 5 no. 10 car Case 4 Each OR 1	(Beans, Pinto, Ca 8 lb. 4.00 oz. (Bei lb. 6.00 oz. (Chee 4 lb. 1.00 oz. (Chee 5 lb. 5.00 oz. (Rice 0 OR 28 lb. 14.22 lb. 8.75 oz. (Seas	anned in brine, low sodii ef, raw Ground, 80/20, B se, reduced fat cheddar ips, tortilla nacho 6/2lb, Mix, Spanish brown ric oz. (Salsa, mild enhance coning, Taco Seasoning,	um, 6/#10 can, Bush) - 1 ulk, Frzn) - DST1741 (Ca feather shred, 4/5lb. ba Rudy's 4002) - DST1747 e, wg, Flavorwise R219-E d, 6/#10cn, 103 oz., red Reduced Sodium 6/6.6c	DST1029 (Case =) se = 8 Each/1.000 gs/case, bongards (Case = 3 Each/1 D5190) - DST1008 gold, redsc99) - I uz) - DST1521 (Cas	6 no. 10 can/1.0000 no 10 Each), 5 75571-1) - DST1580 (.0000 Each), 8 (Case = 6 Bag/1.0000 DST1011 (Case = 6 no. se = 6 Each/1.0000 Eac	o. 10 can), (Case = 4 Bag/1.000() Bag), 10 can/1.0000 no. 1 :h),	0 Bag), 0 can),	

	Production Orders - Selection Date Type (<u>History</u>)	Dates 🗸
7	Production Orders - Default First Week (in Weeks) (<u>History</u>)	2

Explanation: These settings do not apply to MENU Module. Users do not need to update this setting.

Menu Item	Meal Contribution	Carryovers	9-12	Adult	Ala Carte	Total Planned	Food Required
 Category: I Chicken Sandwich, Spicy (TXR1164) 	Entrée-TDA; Cho 2 3/4 WGR 2 Meat/MA	ose: 1	300 1 Each	5 1 Each	10 1 Each	315	2 Case 19 Each OR 63 lb. 3.11 oz. (Patty, Chio Breaded, Hot & Spicy, WGR) - DST1545 (Cas Each/1.0000 Each).
							Stock item pack
Default Auto Fill Me	hod (<u>History</u>)						Previous Plan
	n. This so	tting allows	s users	to se	lect th	ne def	ault Previous Plan
Explanation	I. IIII3 3C	-	ac + c	Auto F	ill" the	e prod	luction Menu Planning Co
Explanatio method tha	at MENU I	Module use					ivicitu i unining co
Explanation method that olan when	at MENU I	Module use ect the "Au	ito Fill	Vetho	d." H	lowev	er, Forecast Counts
Explanation method that olan when users may the "Defau	at MENU users sel manually	Module use ect the "Au select a di I Method "	ito Fill	Metho "Auto	od." H o Fill N	lowev /letho	er, Forecast Counts d" from
Explanatio method tha plan when users may the "Defau	at MENU I users sel manually It Auto Fil	Module use ect the "Au select a di I Method."	ito Fill	Metho "Auto	od." H	lowev /letho	er, Forecast Counts d" from
Explanatio method tha plan when users may the "Defau • Sele	at MENU I users sel- manually It Auto Fil	Module use ect the "Au select a di I Method." evious Plar	ito Fill ifferent	Vetho "Auto	od." H o Fill N ers to	lowevo /lethoo "Auto	er, Forecast Counts d" from
Explanatio method tha plan when users may the "Defau • Sele usir	at MENU I users sel- manually It Auto Fil ecting "Pr	Module use ect the "Au select a di I Method." evious Plar ous plan co	n" allov	Vetho "Auto vs use ng the	od." H o Fill N ers to e "San	Iowevo /Iethoo "Auto ne Me	Fill" the production plar nu," "Copy of Menu," or
Explanatio method tha plan when users may the "Defau the "Sele usir "Otl	at MENU I users sel manually It Auto Fil ecting "Pr ng a previo ner Menu	Module use ect the "Au select a di I Method." evious Plar ous plan co ."	n" allov	Vetho "Auto vs use ng the	ers to e "San	foweve /lethoo "Auto ne Me	Fill" the production plar nu," "Copy of Menu," or
Explanatio method tha blan when users may the "Defau • Sele usir "Otl • Sele	at MENU I users sel manually It Auto Fil ecting "Pr ng a previo ner Menu ecting "Me	Module use ect the "Au select a di I Method." evious Plar ous plan co ." enu Plannin	n" allov ng Cou	Vethc "Auto vs use ng the nts" a	ers to e "San	Ioweve Aethoo "Auto ne Me users	Fill" the production plar nu," "Copy of Menu," or

using the "Forecast Report" generated by the system.

Forecast - Ideal Menu Item Category Leftover % [OVS only] (expected range of 0 - 20) (History)

10

Explanation: This setting allows users to set the percentage leftover for each menu item category in the forecast report.

Standard

Standard

Virginia

Category: Reports

Production Record Template (History)

This setting allows users to select between the "Standard" or the "Virginia" production record template. The "Virginia" "Production Record Template" includes a "Portioning Tool" column for each menu item but functions the same as the "Standard" template in every other way.

Daily Food Produ	ction	Record						Ger	nerated 8/16/	/2017 10:16:16 AM by Claudia Niem	ian
Site: 1000 - TEXAS TRAINING Serving Date: 7/24/2017 Meal Service: Lunch Menu Line: Main Line	ELEMENT	TARY						Prep	aration Site: Meal Patter	1000 - TEXAS TRAINING ELEMENTA Offer Vs. Serve: Tr m: [USDA]Meal Pattern SY 2017-20	.RY rue)22
Serving Group		Planned Count	Actual Cor	unt	Plan Comments:						
K-5		400		395	Fight commences						
Adult		40	,	35 Re	ecord Comments:						ļ
Ala Carte		20		25							
Program Adults		0	,	0							
Second Meals 0			,	0							
Drop Trays		0	1	0							
Sample Trays		0	1	0							
Total:		460		455							
L			1								ļ
Menu Item (Recipe #)	K-5	Adult	Ala Carte	Total Plan	nned Portioning Tool	Servings Produced	Total Served	Leftover	Comments	1	ļ
Entrée/Combo-TDA; Choose: 1											
French Bread Pizza (TXR1154)	250 (1 e	a.) 15 (1 ea.)	10 (1 ea.)	275 (1 ea.	э.)	270 (1 ea.)	266 (1 ea.)	Waste 4 (1 ea.)		1	
				Meal Contri	ribution: 2 WGR, 2 M	at/MA, 1/8 V	eg-RO		·	1	ļ
				Qty Prepare	red: 4 Case 30.00 pizza, 6", wh DST1161.	Each OR 83 lb de grain with :	o. 5.33 oz. (Piz a blend of moz	za, tony's french bre zarella cheese and c	ead pepperoni :h) -]	
Spaghetti Bowl (TXR1119)	150 (1 e	.a.) 25 (1 ea.)	0 (1 ea.)	175 (1 ea.	a.)	200 (1 ea.)	197 (1 ea.)	Waste 3 (1 ea.)]	
				Meal Contri	ribution: 1 WGR, 2 N	Mat/MA, 1/4 V	eg-RO			•	
				Qty Prepare	red: 1 Bag 0.95 B Pack (5 - 0.5 0 Case 0.42 feather shree 0 Case 0.43 - DST1786, 1 Case 2.42 02., red gol 3 Quart 5.05	ag (Beef, Fully bz. =1 serving Bag OR 2 lb. 1 d 4/5lb. bags/ Gase OR 12 lb. ho. 10 Can OR d rpkma9c) - d Junces OR 20	Cooked Beef M g) Integrated) .68 oz. (Chees case; bongards . 10.10 oz. (Pas cook b. 5.38 oz DST2260, 02 lb. 1.68 oz.	Meatballs - (2/20 # B - DST1605, e, mozzarella, low m i' 7507-1) - DST171 sta, Spaghetti, Whol :. (Sauce, spaghetti, (Water) - DST1502.	Bags) - Bulk noisture 67, le Grain; Thin) red pack, 106		
Grain-TDA; Choose: 2											
Breadstick (TXR1025)	400 (1 e	a.) 40 (1 ea.)	10 (1 ea.)	450 (1 ea.	a.)	450 (1 ea.)	430 (1 ea.)	Waste 20 (1 ea.)			
				Meal Contri	ribution: 1 WGR						
				Qty Prepare	red: 1 Case 210.0 5", Bake Cra	/ Each OR 27 fers, 5011, W	lb. 12.44 oz. (E GR) - DST1014	Bread, Bread Sticks, 4.	Pan Baked,		
Sauce, Marinara, Meatless (TXR1275)	400 (1/2	.c.) 40 (1/2c.)	10 (1/2c.)	450 (1/2 c.	c.)	450 (1/2 c.)	435 (1/2 c.)	Waste 15 (1/2 c.)			
(1781273)				Meal Contri	ribution: 1/2 Veg-RO						
				Qty Prepare	red: 3 Case 1.45 DST2787.	Each OR 124 lb	o. 0.13 oz. (Sa	uce, Marinara, Meatl	less) -]	
Powered by PrimeroEdge for:	TEXAS T	RAINING DISTRI	ст							Page: 1	of 4

Recipe Signage - Display Pictures (History)

🍳 Yes 🔘 No

Explanation: This setting allows users to include images of the menu items in the "Recipe Signage Report." The system pulls images from user uploaded images in the "Menu Items" tab of each recipe.



COMPLETING THE PRODUCTION PLAN

Once users assign menus or menu cycles to the calendar, site staff can see and use the menus or menu cycles for breakfast or lunch production.

- 1. Click on the "Production" tab.
- 2. Click on the "Plan and Record" folder.
- 3. Click on the "Plan" subfolder.
- **4.** Select a "Site" from the "Site" drop down box. Notice that the "Site Code" automatically updates to match the site selected from the "Site" drop down box.

Notice that the system has automatically taken you to the "Select Serving Date" tab.

Notice that the system displays a calendar associated with the selected site.

5. (Optional) Use the arrows to the left and right of the month and year to view other months OR click on the calendar icon to the right of the month and year to select other months and years.

	Plan											
Plan	Select	Serving Dat	Production Plan	Production Record	I P	roduction Wi	thdraw					
Record	Site Coo	de Site		101/								
Production Status	1000	TEXAS		AKY								
Production Orders	Pla	n Incomplete	Plan Compl	ete R	ecord C	plete		With	drawal Co	omplete		Hc
Grocery List				Mar	, 2017		a (y)					
Production Adjustment		SUN	MON	TUE	, 2017 V	WED	П	10		FRI	SAT	
Reports 🔍		30 Apr	1 May	2 May		3 May		4 Ma	ay	5 1	May	61
				Lunch-Main Lin	lunch bi	tain Lin I		in Lin	lunch	Main Lin		
				<u>Lunch-Main Lin</u>	lunch bi	lain Lin L	< N	lay 20 ⁻	17	Maio Lio		
				Lunch-Main Lin	Lunds Ad	teie Lie TUI	∢ M Jan	lay 20 Feb	17 2013	2018	ТНИ	
			8 May Lunch-Main Lin	Lunch-Main Lin 9 May Lunch-Main Lin	May	TUI	€ M Jan Mar	lay 20 Feb Apr	17 2013 2014	2018 2019	THU	4
		7 May	8 May <u>Lunch-Main Lin</u>	Lunch-Main Lin 9 May Lunch-Main Lin	May	TUI	Ian Mar May	fay 20 Feb Apr Jun	17 2013 2014 2015	2018 2019 2020	THU	4 Lin
		7 May	8 May <u>Lunch-Main Lin</u>	Lunch-Main Lin 9 May Lunch-Main Lin	May	TUI	S M Jan Mar May Jul	fay 20 Feb Apr Jun Aug	17 2013 2014 2015 2016	2018 2019 2020 2021	THU	4 Lin
		7 May	8 May Lunch-Main Lin	<u>Lunch-Main Lin</u> 9 May <u>Lunch-Main Lin</u>	May	TUI	€ M Jan Mar May Jul Sep	lay 20 Feb Apr Jun Aug Oct	17 2013 2014 2015 2016 2017	2018 2019 2020 2021 2022	THU	4 Lin
		7 May 14 May	8 May Lunch-Main Lin 15 May Lunch-Main Lin	Lunch-Main Lin 9 May Lunch-Main Lin 16 May	May	TUI	Jan Mar May Jul Sep Nov	feb Apr Jun Aug Oct Dec	17 2013 2014 2015 2016 2017 <	2018 2019 2020 2021 2022 >	THU	4 Lin

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Notice the colored squares at the top of the page. The system color-codes the menu line listed on the calendar to help users easily identify the menu plan/record status for that menu line. As users make changes to menu plans/records on the calendar, the system updates the color of the menu line link to reflect the status.



- A red menu line link indicates "Plan Incomplete."
- A yellow menu line link indicates "Plan Complete."
- A green menu line link indicates "Record Incomplete."
- A blue-filled date indicates a "Holiday."



Note: MENU Module users will not encounter a grey menu line link, for "Withdrawal Complete," which only corresponds to users with Primero Edge's "Inventory Module."

6. Click on the menu line link for the desired date to access the plan. Notice that the system takes users to the production plan for the menu assigned to the selected meal type, menu line, and date.

SUNMONTUEWEDTHUFRISAT30 JulJang31 Jul Lunch-Main Lin1 Aug Lunch-Main Lin2 Aug Lanch3 Aug Lanch4 Aug Lanch5 Aug Lanch6 Aug Breakfast-Brea Lunch-Main Lin7 Aug Breakfast-Brea Lunch-Main Lin8 Aug Breakfast-Brea Lunch-Main Lin9 Aug Breakfast-Brea Lunch-Main Lin10 Aug Breakfast-Brea Lunch-Main Lin11 Aug Breakfast-Brea Breakfast-Brea Lunch-Main Lin11 Aug Breakfast-Brea Breakfast-Brea Breakf			🔇 Aug	just 2017	•		
30 JulJ1 Jul1 Aug2 Aug3 Aug4 Aug5 AugLunch-Main LinLunch-Main LinS Aug3 Aug4 Aug5 Aug6 Aug7 Aug8 Aug9 Aug10 Aug11 AugBreakfast-BreaBreakfast-BreaBreakfast-Brea10 Aug11 AugLunch-Main LinLunch-Main LinLunch-Main LinLunch-Main Lin12 Aug	SUN	MON	TUE	WED	THU	FRI	SAT
6 Aug 7 Aug 8 Aug 9 Aug 10 Aug 11 Aug 12 Aug Breakfast-Brea <	30 Jul	31 Jul <u>Lunch-Main Lin</u>	1 Aug	2 Aug	3 Aug	4 Aug	5 Aug
	6 Aug	7 Aug <u>Breakfast-Brea</u> Lunch-Main Lin	8 Aug <u>Breakfast-Brea.</u> Lunch-Main Lin_	9 Aug <u>Breakfast-Brea</u> Lunch-Main Lin	10 Aug <u>Breakfast-Brea</u> Lunch-Main Lin	11 Aug Breakfast-Brea Lunch-Main Lin	12 Aug

Notice that the system takes users to the "Production Plan" tab.

7. Enter "Planned Count(s)" for each "Serving Group."

Note: Do not leave any of the fields in the "Planned Count" column blank. Enter zero or another number for each "Serving Group."

8. (Optional) Enter any "Plan Comments" in the "Plan Comments" field.

an					
Select Serving Date Prod	uction Plan Productio	on Record Producti	ion Withdraw		
1000 - TEXAS TRAINING ELE	MENTARY - 8/11/2017 - L	unch - Main Line 📺			1 Save
Serving Group	Planned Count	Status:	Plan Incomplete	e <u>History</u>	
К-5	100	Offer vs. Serve:	\checkmark		
Adult	10	Food Preparation Site	Site Code	Site TEXAS TRAINING	ELEMENTARY
Ala Carte	5	Plan Comments:			
Program Adults	0				
Second Meals	0				
Drop Trays	0				
Sample Trays	0				
Total:	115				
Technician's Worksheet Tech	hnician's Worksheet in Spar	ish Production Form	Production Ticket	Forecast Report	
<					>

Notice in the screen shot (above), that the system has automatically checked the "Offer vs. Serve" checkbox. Users can designate or undesignate a site as "Offer vs. Serve" in the "Menu Planning" tab, "Configuration" folder, and "Site Configuration" subfolder.



9. Enter planned counts for each menu item for each "Serving Group." Notice that the system generates a column for each serving group that corresponds to the assigned menu.

м	lenu Items			Auto	Fill d Me	nu It	ve Plan as Comple	te Save Plan
	Menu Item	Meal Contribution	Carryovers	K-5	Adult	Ala Carte	Total Planned	Food Required
*	Category: Entrée-TDA; Choose: 1 Salisbury Steak (TXR1069)	2 Meat/MA		1 Each	1 Each	1 Each	0	
			Category Totals:	0	0	0	0	
~	Category: Grain-TDA; Choose: 1 Biscuit (TXR1029)	2 WGR		1 Each	1 Each	1 Each	0	
			Category Totals:	0	0	0	0	
~	Category: Fruit-TDA; Choose: 1	1	1					
	Bananas. raw (TXR1139)	1/2 Fruit		1 Each	1 Each	1 Each	0	
	Fruity Gelatin (TXR1181)	1/2 Fruit		1/2 Cup	1/2 Cup	1/2 Cup	0	
			Category Totals:	0	0	0	0	
*	Category: Vegetable-TDA; Choose: 1	1	1					
	Green Beans w/Cheese Sauce (LR1059)	1/2 Meat/MA 1/4 Veg-O		1/4 Cup	1/4 Cup	1/4 Cup	0	
	Raw Veggie Dippers (LR1075)	1/4 Veg-DG 1/2 Veg-O		3/4 Cup	3/4 Cup	3/4 Cup	0	
	Tomato, Cucumber and Parsley Salad (LR1100)	3/8 Veg-RO 3/8 Veg-O		3/4 Cup	3/4 Cup	3/4 Cup	0	
			Category Totals:	0	0	0	0	
* 1	Category: Milk-TDA; Choose: 1							
	1% Unflavored Milk (TXR1054)	1 MILK-F		1 Carton	1 Carton	1 Carton	0	
	Strawberry Milk, FF (TXR1053)	1 MILK-F		1 Carton	1 Carton	1 Carton	0	
			Category Totals:	0	0	0	0	
~ :	Category: Condiment-TDA; Choose: 1							
	Gravy, Brown (TXR1173)			1/8 Package	1/8 Package	1/8 Package	0	
			Category Totals:	0	0	0	0	
			Record Totals:	0	0	0	0	



10. If the user does not wish to make any other changes to the menu, and desires to make the plan available for production purposes, click on the "Save Plan as Complete" button.

FAQ

What is the difference between the "Save Plan" button and the "Save Plan as Complete" buttons?

In MENU Module, "Save Plan," allows users to enter and save data. Users can "Save (the) Plan" multiple times, even after the plan is complete. The "Save Plan as Complete" button allows users to enter and save data, but also generates a zero in the "Planned Count" for each "Serving Group" and planned counts for each "Menu Item" columns that the user leaves blank so that the system recognizes the plan as complete. The system only allows users to "Save (a) Plan as Complete" once.

1000 - TEXAS TRAINING ELEMENTARY	' - 8/11/2017 - Lu	ınch - Main Line					1 Save
Serving Group Plan	ned Count	Status:		Plan Incomple	te <u>History</u>		
К-5	100	Offer vs. Serve:	1				
Adult	10	Food Preparation Site: Site Coo 1000		Code	Site TEXAS TR	AINING ELEME	NTARY
Ala Carte	5	Plan Comments	5:				
Program Adults	0						
Second Meals	0						
Drop Trays	0						
Sample Trays	0						
Total:	115						
Technician's Worksheet Technician's W	Vorksheet in Span	ish Production F	orm Produ	uction Ticket	Forecast Re	port	
<							>
Menu Items		[Auto Fill	Add Menu Ite	m Save Pl	an as Complete	e Save Plan
Menu Item	Meal Contribution	Carryovers	K-5	Adult	Ala Carte	Total Planned	Food Required
 Category: Entrée-TDA; Choose: 1 							
Salisbury Steak (TXR1069)	2 Meat/MA		100 1 Each	10 1 Each	2 1 Each	112	
		Category Totals:	100	10	2	112	
🗸 — Category: Grain-TDA; Choose: 1 —							
Biscuit (TXR1029)	2 WGR		100 1 Each	10 1 Each	2 1 Each	112	
		Category Totals:	100	10	2	112	
 Category: Fruit-TDA; Choose: 1 — 							
Bananas. raw (TXR1139)	1/2 Fruit		30 1 Each	3 1 Each	0 1 Each	33	
Fruity Gelatin (TXR1181)	1/2 Fruit		70 1/2 Cup	7 1/2 Cup	2 1/2 Cup	79	

Notice that the system hides the "Save Plan as Complete" button once users click on the "Save Plan as Complete" button. Users may continue to use the "Save Plan" button to save any changes to the plan.

Notice that the system changes the status of the plan to "Plan Complete" (yellow).

Notice that the system generates the quantity of "Food Required" to prepare the servings of each menu item in the "Food Required" column.

Plan								
S	elect Serving Date Produ	uction Plan	Production Reco	ord Pe	oduction Wit	thdraw		
1	000 - TEXAS TRAINING ELEN	/IENTARY - 8/11,	/2017 - Lunch -	Main Line	—			1 Save
	Serving Group		Planned Count		Status:		Plan Com	plete <u>History</u>
	к-5		100		Offer vs. Ser	ve:	V	
	Adult		10		Food Prepar	ation Site: 9	ite Code 1000	Site TEXAS TRAINING ELEMENTARY
	Ala Carte		5		Plan Comme	ents:		^
	Program Adults		0					~
	Second Meals		0					
	Drop Trays		0					
	Sample Trays		0					
	1	Total:	115					
	Technician's Worksheet Tech	nician's Workshe	et in Spanish P	roduction Fo	orm Produc	ction Ticket.	. Forecast R	Report
r	Aenu Items							Auto F Add Menu Item Save Plan
	Menu Item	Meal Contribution	Carryovers	K-5	Adult	Ala Carte	Total Planned	Food Required
~	 Category: Entrée-TDA; Che 	oose: 1					1	
	Salisbury Steak (TXR1069)	2 Meat/MA		100 1 Each	10 1 Each	2 1 Each	112	0 Case 112.00 Each (Beef, Down Home Salisbury Steak, Frozen, Advance Food Company Inc, 16-530-0, MIMA) - DST1172.
			Category Totals:	100	10	2	112	
~	 Category: Grain-TDA; Cho 	ose: 1						
	Biscuit (TXR1029)	2 WGR		100 1 Each	10 1 Each	2 1 Each	112	0 Case 112.00 Each OR 17 lb. 0.59 oz. (Biscuit dough, handi-split, frozen, whole grain, 182/2.6 oz., rich products, 13457) - DST1024.
			Category Totals:	100	10	2	112	
~	 Category: Fruit-TDA; Choo 	ose: 1						
	Bananas. raw (TXR1139)	1/2 Fruit		30 1 Each	3 1 Each	0 1 Each	33	0 Case 0.21 case OR 8 lb. 9.35 oz. (Banana, fresh 3 Color 25 ct) - DST1592.
	Fruity Gelatin (TXR1181)	1/2 Fruit		70 1/2 Cup	7 1/2 Cup	2 1/2 Cup	79	0 Case 4.75 no. 10 can OR 31 lb. 7.14 oz. (Fruit, mixed, diced, canned LS, 6/#10, Seneca) - DST1025, 0 Case 1.63 Bag OR 2 lb. 7.09 oz. (Gelatin, Red Assorted, fortified with Vitamins A & C. Pack: 12/24 oz. units) - DST2331, 0 Quart 6.52 Ounces OR 13 lb. 0.49 oz. (Water) - DST1502.
			Category Totals:	100	10	2	112	

COMPLETING THE PRODUCTION PLAN: ADDING A MENU ITEM



FAQ

Why would a kitchen manager need to add a menu item to the production plan?

The production plan will reflect the menu plan entered by the menu planner. However, on occasion, a kitchen manager may need to add a menu item to the production plan. The following scenarios may require a kitchen manager to add a menu item:

- □ The kitchen manager wants to add leftover fruit menu items from breakfast to the lunch menu.
- □ The kitchen manager needs to substitute a menu item due to delivery mistakes.
- □ The kitchen manager needs to offer leftover menu items, from previous days.
- □ The district uses a generic term, such as "Manager's Choice," to allow kitchen managers to choose a menu item to add to the menu, most often a fruit or vegetable item.



From the "Production Plan," click on the "Add Menu Item..." button.

Notice that the system generates an "Add Menu Item" window, which allows users to search for and select the desired menu item by "Menu Item" name, "Recipe Code," and/or "Category."

Menu Item	Meal Contribution	Carryovers	K-5	Total Planned	Food Required	Dele
 Category: Gr 	rain-TDA; Choose:	1			0 Case 1 each OR 1.98 oz. (Margarine, regular, 80% fat, composite, stick, with salt) - DST1176	

	PrimeroEdge - Add Menu Item 5	Plan Comments:	X
	Menu Item	Recipe Code	Category
e T			
	<u>"Your School" Meatloaf</u>	TXR1204	Entrée/Combo-TDA
	#10 Ketchup Pouch Pack	LR1110	Condiment-TDA
ia	1% Unflavored Milk	TXR1054	Milk-TDA
	APPLE Green GRANNY SMITH 80-88ct, 1 40 LB	LR1113	Fruit-TDA
1	Apple Juice	LR1010	Fruit-TDA
el	APPLE RED FANCY 125CT, 1 40 LB	TXR1061	Fruit-TDA
e	K < 1 2 3 4 5 6 7 8 9 10 F H	Page size: 6	375 items in 63 pages



Notice that the system adds the selected menu item to the production plan.

Notice the trashcan icon in the "Delete" column. Users may click on the trashcan icon to delete any added menu item from the planned menu.

~	- Category: Fruit-TDA; Choose: 1						
	Fresh Apple Slice (LR1045)	1/2 Fruit		45 1/2 Cup	45	0 Case 18 Each OR 6 lb. 1.92 oz. (Apple Red Fancy, 138 Ct, 1/40 lb.) - DST1227 (Case = 138 Each/1.0000 Each), 0 Case 1 quart (Orange juice, chilled, includes from concentrate, with added calcium and vitamin D) - DST1178 (Case = 12 quart/1.0000 Quart).	
	Fresh Grapes (LR1024)	1/2 Fruit		65 1/2 Cup	65	48 Case 1 Each OR 16 lb. 4.00 oz. (Grape, GRN Seedless, 18-22 #) - DST1232 (Case = 1 Each/1.0000 Cup).	0
	Pears, Bartlett, canned, halves, extra light syrup (TXR1056)	1/2 Fruit		0 1/2 Cup	0		Q
			Category Totals:	110	110		

7. Enter planned counts for the new menu item.

Pears, Bartlett, canned, halves, extra light syrup (TXR1056)	1/2 Fruit	20 1/2 Cup	20		0
-----------------------------------------------------------------	-----------	---------------	----	--	---

8. Click on the "Save Plan" button.

N	lenu Items					Auto Fill Add Menu Item Sav	ve Plan
	Menu Item	Meal Contribution	Carryovers	K-5	Total Planned	Food Required	Delete
~	 Category: Grain-TDA; Choose: 1 						
						0 Case 1 each OR 1.98 oz. (Margarine, regular, 80% fat, composite, stick, with salt)	

COMPLETING THE PRODUCTION PLAN: USING AUTO FILL



FAQ

What purpose does "Auto Fill" serve in filling out production records?

Users may use the "Auto Fill" feature to quickly fill out "Planned Counts" for "Serving Group(s)" and planned counts for "Menu Items." "Auto Fill" allows users to copy selected data, stored in the system to complete a production plan quickly.

Follow steps 1-6 on **pg. 14-15** to navigate to the desired meal type and menu line link.



 After clicking on the desired meal type and menu line link from the production calendar, scroll down to the "Menu Items" table and click on the "Auto Fill..." button.



Т	echnician's Worksheet Technician's Worksheet	in Spanish Production	on Form Productio	on Ticket	Forecast Report]
						>
м	enu Items	Aut	o Fill Add Menu	Item Sav	ve Plan as Compl	ete Save Plan
	Menu Item	Meal Contribution	Carryovers	K-5	Total Planned	Food Required
>	– Category: Entrée/Combo-TDA; Choose: 1 –					
	Stir-Fry Fajita Chicken, Squash & Corn (LR1027)	1 WGR 1 1/2 Meat/MA 3/8 Veg-RO 1/8 Veg-S 1/4 Veg-O		3/4 Cup	0	
			Category Totals:	0	0	



Notice that the system generates an "Auto Fill Plan" pop-up window.

2. Click on the arrow to the right of the field in the top, left corner of the window. Notice that the system allows users to override the default auto fill method selected by the user in the "Production" tab of "System Settings" (instructions on pg. 11).



Note: Read the information on **pg. 11** for a detailed description of each auto-fill method.

	PrimeroEdge	- Au	to Fill	Plan		Clast	керс	ALC.	X
Previous Plan	***	***	* TR		IING	6 TE	STI	NG *	*****
	Previous Plan Menu Planning	Cour	nts	Sent	Repl	ace Ex	kistin <u>c</u>	g Planne	ed Counts
	Forecast Count	s		т	.cmbc	т т	r.	· ···	Copy of Menu
		27	20	20	20	21	1	2	Other Menu
		3	4	5	6	7	8	9	-
		10	11	12	13	14	15	16	
		17	18	19	20	21	22	23	
		24	25	26	27	28	29	30	
		1	2	3	4	5	6	7	
	Selected Date:								
									Auto Fill Cancel

3. Select an auto-fill method from the drop down box.



4. Select the specific parameters for the auto-fill method selected.

For users who select "Previous Plan" as the "Auto-Fill Method":

Notice the color-coding used by the system to denote the same or similar menus to the selected menu.

- □ "Same Menu" (green): Used for dates with the same menu.
- □ "Copy of Menu" (yellow): Used for dates with a copy of the menu.
- □ "Other Menu" (blue): Used for dates with other menus with completed production plans.
- a. (Optional) Use the arrows to the left and right of the month name to toggle between months.

b. Click on the date that contains the menu to copy.

Notice that the system updates the "Selected Date" to contain the date the user clicked.



Tip: Users may select a "Plan Incomplete" (red) or a "Plan Complete" (yellow) to use the "Auto Fill" feature. Using "Auto Fill" or a "Plan Complete" (yellow) cause the system to override the completed plan with the selected plan.

c. Click on the "Auto Fill" button.

Notice that the system takes the user back to the menu. Notice that the system has updated the "Planned Counts" for "Serving Group(s)" and planned counts for "Menu Items" to match that of the menu selected to copy. (Shown on page 27.)



Note: Users may still update any desired planned counts after using the "Auto Fill" feature.



For users who select "Menu Planning Counts" as the "Auto-Fill Method":

a. Select one option "Copy Meal and Item Counts from Menu" or "Adjust Item Counts to Meal Counts for this Site."

Notice that the system lists the "Menu Name" from which to pull the "Menu Planning Counts. Notice that the system lists the "Meal Counts" selected for this menu in the menu plan.

- □ "Copy Meal and Item Counts from Menu" allows users to use the same meal counts selected when the menu planner created the menu. Users may select this option when the meal counts selected by the menu planner do no need to be adjusted for production.
- "Adjust Item Counts to Meal Counts for this Site" allows users to change the meal counts selected by the menu planner when creating the menu to meal counts that better reflect production.

b. Select the "Replace Existing Planned Counts" check box, if the user has already entered planned counts for the production plan and wishes to replace the planned counts with the "Menu Planning Counts."

PrimeroEdge - Auto Fill Plan	
******* TRAINING TESTING ******	-
Menu Planning Counts V Replace Existing Planned Counts	
Menu Name: Training- Lunch- Burger Meal Counts: 9-12 = 500; Adult = 50; Ala Carte = 30	
Adjust Item Counts from Menu) d
Auto Fill Concol	
Auto Hill Cancel	ļ

c. Click on the "Auto Fill" button.

Notice that the system takes the user back to the menu. Notice that the system has updated the "Planned Counts" for "Serving Group(s)" and planned counts for "Menu Items" to match that of the "Menu Planning Counts."

For users who select "Forecast Counts" as the "Auto-Fill Method":

- a. Enter planned counts in the "Planned Count" column.
- b. Click on the "Auto Fill" button.

	PrimeroEdge - Auto	Fill Plan	
	******	RAINING TESTING ******	
	Forecast Counts	✓ I Replace Existing Planned Counts	
	Serving Group	Planned Count	
	9-12	500	
	Adult	50	
ec.	Ala Carte	30	
	Program Adults	0	
	Second Meals	0	
	Drop Trays	0	
	Sample Trays	0)C
) C	Total:	580	
			60 61
		Auto Fill Cancel	a

Serving Group	Pla	anned Count		_	
К-5		100			The system updates the
Program Adults		10			"Planned Counts" for "Serving
Program Addres		10			Group(s)" and planned counts
Second Meals		5			for "Menu Items" based on the
Drop Trays		5			auto-fill method selected.
Sample Trays		0		L	
To	tal:	120			
 Category: Grain-TDA; Cho 	oose: 1				
Cilantro Brown Rice (LR1028)	1 WGR		40 1/2 Cup	40	0 Case 1 pound OR 3:53 oz. (Celery, raw) - DST1130 (Case = 25 pound/1.0000 Cup), 0 Case 1 pounds (Cilantro, leaves, raw) - DST1141 (Case = 3 pounds/1.0000 Pound), 0 Bottle 1 Each (Gariic, Granulated, 24 oz) - DST1321 (Bottle = 1 Each/1.0000 Each), 0 Case 1 gallon (Oil, olive, salad or cooking) - DST1177 (Case = 6 gallon/1.0000 Gallon), 0 Bag 1 pound OR 4:70 oz. (Onions, whole, raw) - DST1102 (Bag = 25 pound/1.0000 Pound), 0 Case 1 bunches (Parsley, fresh curly) - DST1104 (Case = 12 bunches/1.0000 Bunch), 0 Bag 1 bag (Rice, Brown, medium grain, raw) - DST1116 (Bag = 1 bag/1.0000 Bag).
Whole Grain Flour Tortilla (LR1029)	1 WGR		60 1 Each	60	0 Case 60 Each OR 3 lb. 15.49 oz. (Tortilla 6-6.25 Ultra Grain Flour Pressed Heat, (30/12 ct)) - DST1202 (Case = 360 Each/1.0000 Each).
		Category Totals:	100	100	ų s
🗸 — Category: Fruit-TDA; Cho	ose: 1				
Fresh Grapefruit Sections (LR1031)	1/2 Fruit		100 1/2 Cup	100	8 Case 2 Cartons OR 49 lb. 15.99 oz. (Grapefruit, raw sections, red) - DST1099 (Case = 4 Cartons/1.0000 Carton).
		Category Totals:	100	100	
 Category: Milk-TDA; Chool 	ose: 1				
1% White Milk (LR1011)	1 MILK-F		30 1 Each	30	0 Case 30 Carton OR 15 lb. (Milk, 1% Fat White, 50/8 oz, Borden 15409 - DST1198 (Case = 50 Carton/1.0000 Carton).
FF Chocolate Milk (LR1055)	1 MILK-F		60 1 Each	60	1 Case 10 Each OR 30 lb. (Milk, Chocolate Fat Free, 50/8 oz, Borden 16405) - DST1330 (Case = 50 Each/1.0000 Each).
FF Strawberry Milk (LR1054)	1 MILK-F		10 1 Each	10	0 Case 10 Each OR 5 lb. (Fat-Free,Flavored Milk, Strawberry) - DST1331 (Case = 50 Each/1.0000 Each).
		Category	100	100	

PRODUCTION PLAN REPORTS

Follow steps 1-6 on pg. 14-15 to navigate to the desired menu line link.

- After clicking on the desired menu line link from the production calendar, click on the desired report button to generate a report (reports pictured on pg. 29-33).

1000 - TEXAS TRAINING	ELEMENTARY	- 7/10/2017 - Lur	ch - Main Line 📗		
Serving Group	PI	anned Count	Status:	Plan Comp	olete <u>History</u>
К-5		100	Offer vs. Serve:		
Program Adults		10	Food Preparation Site	: Site Code 1000	Site TEXAS TRAI
Second Meals		5	Plan Comments:		
Drop Trays		5			
Sample Trays		0			
Т	otal:	120			
Technician's Worksheet	Technician's W	/orksheet in Spanis	h Production Form Prod	duction Ticket	Forecast Report

- "Technician's Worksheet": Users may print the "Technician's Worksheet" to record important production data throughout the day. The "Technician's Worksheet" provides space to records "Actual Count(s)," servings "Produced," "Temperatures," "A la carte" items, and leftovers information. The worksheet also provides users with important information such as the menu items offered, the serving sizes, and the "Food Required" to prepare each menu item.
- "Technician's Worksheet in Spanish": The "Technician's Worksheet in Spanish" provides users with the "Technician's Worksheet" translated to Spanish for Spanish speaking staff.
- "Production Form": The "Production Form" collects planned counts, end of day data (once entered), and similar information to the "Technician's Worksheet."
- Production Ticket": When users click on the "Production Ticket" button, the system generates a window that allows users to select menu items. The system generates recipes for the selected menu item(s) that reflect the day's planned counts. Kitchen staff, that prepare the menu items, may use the "Production Ticket" recipes to prepare daily menu items.
- "Forecast Report": The "Forecast Report" provides users a report of the last three dates the site offered each menu item and the number of servings offered for each menu item for each date. The report also generates a recommended number of servings for each menu item based on the previous three serving dates.

TECHNICIAN'S WORKSHEET (SAMPLE)

Date: 07/10/2017				_			Menu Line: Main Li
Serving Group	PI	anned Count	Actual Count				
K-5		100					
Program Adults		10					
Second Meals		5					
Drop Trays		5					
Sample Trays		0					
Total:		120			Λ		
Serving Size	Planned	Produce	d Carry	overs Retu	rn to Stock	Waste	A la carte
Category: Entrée/Combo	-TDA; Choose	: 1					
Stir-Fry Fajita Chicken, S	quash & Corn (R 027) 1 WGR, 1	1/2 Meat/MA, 3/8	Veg-RO, 1/8 Veg	-S, 1/4 Veg-0		
3/4 Cup	6				N/A		
Temperatures (F):	Hot Hold	Reheat	Cook			1	I
(Black Pepper, ground) - D bags/1.0000 Bag), 0 Case: kernel, frozen) - DST1174 oz. (Garlic powder, dry) - D Case 1 gallon (Oil, canola) pound/1.0000 Pound), 0 Ba oz. (PEPPERS CHILE GRN D DST1116 (Bag = 1 bag/1.0	ST1158 (Case 1 pounds (Cilan Case = 1 case/ ST1154 (Case - DST1168 (Ca g 1 Each OR 2 CD 6/#10cans, 000 Bag), 43 C	= 6 each/1.0000 E tro, leaves, raw) - 1.0000 Case), 0 C = 6 each/1.0000 E se = 3 gallon/1.00 b. 6.40 oz. (Peppe Rosarita 10764) - sse 1 Each OR 9 lb	ach), 0 Case 2 bac DST1141 (Case = ase 1 each (Cumin ach), 0 Bottle 1 Ea 00 Gallon), 0 Bag er Bell RED Choice DST1322 (Case = . 9.60 oz. (Squash	s OR 9 lb. 9.60 oz 3 pounds/1.0000 , ground) - DST11 ch (Garlic, Granul 3 pound OR 2 lb. 20 lb) - DST1273 6 Each/1.0000 E Butternut Diced,	c. (Chicken Faji Pound), 0 Case 156 (Case = 6 ated, 24 oz) - 6.40 oz. (Onior (Bag = 1 Each ach), 0 Bag 1 20 LB) - DST1	ita strips, fully cook e 1 case OR 4 lb. 1: each/1.0000 Each), DST1321 (Bottle = s, whole, raw) - D: /1.0000 Each), 0 C bag (Rice, Brown, n 229 (Case = 1 Each	<pre>(ed) - DST1121 (Case = 8 2.80 oz. (Corn, whole 0 Case 1 each OR 0.51 1 Each/1.0000 Each), 0 ST1102 (Bag = 25 ase 1 Each OR 2 lb. 6.40 nedium grain, raw) - \v/1.0000 Each).</pre>
Category: Entrée-TDA; C	hoose: 1						
Lentils of the Southwest ((LR1030)1 Me	at/MA					
1/4 Cup	4	0			N/A		
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DSTI: Bag), 0 Case 1 gailon (Oil, (Bag = 25 pound/1.000 Pt Fach (Sait Non-Iodized	4 Hot Hold .10 can (Toma T1141 (Case = 561 (Bundle = 1 blive, salad or c und), 0 Case 1 /25# US 8390	Reheat toes, canned, low- 3 pounds/1.0000 Each/1.0000 Cup ooking) - DST1177 no.10 can OR 0.4 0 - DST1219 (Ban	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag OR 7 (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1 0000	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 i, green, canned) =cch.	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound (- DST1145 (C	0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 OR 7.90 oz. (Onion: ase = 6 no.10 can/	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cliantro, leaves, raw) - DS Each (Garlic, Raw) - DST1 Bag), 0 Case 1 gallon (Oil, (Bag = 25 pound/1.0000 PC I Each (Sait, Non-Iodized, Category: Grain-TDA; Ch Cliantro Brown Rice (LR1)	4 Hot Hold .10 can (Toma T1141 (Case = 261 (Bundle = 2 blive, salad or c und), 0 Case 1 1/25#, US 8399 pose: 1 D28) 1 WGR	Reheat toes, canned, low 3 pounds/1.0000 l Each/1.0000 Cup ooking) - DST1177 no.10 can OR 0.4') - DST1219 (Bag	Cook sodium, diced) - Pound), 0 Case 1 -), 0 Bag 1 bag OR 7 (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) fach).	N/A 6 no.10 can/1 nd) - DST1156 tilis, dry 1/20 Bag 1 pound - DST1145 (C	0000 no. 10 can), · (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion: ase = 6 no.10 can/	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 5, whole, raw) - DST102 1.0000 no. 10 can), 0 Bag
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cliantro, leaves, raw) - DS Each (Garlic, Raw) - DST1 Bag), 0 Case 1 gallon (Oil, (Bag = 25 pound/1.0000 Pc I Each (Sait, Non-Iodized, Category: Grain-TDA; Ch Cliantro Brown Rice (LR1) 1/2 Cup	4 Hot Hold .10 can (Toma T1141 (Case = 561 (Bundle = 3 Dive, salad orc bund), 0 Case 1 Dive, salad orc bund), 0 Case 1 Dive, salad orc bund), 0 Case 1 Dive, salad orc bund), 10 Case 1 Dive, salad o	Reheat Reheat toes, canned, low Bach/1.0000 Cup ooking) - DST1177 no.10 can OR 0.4) - DST1219 (Bag	Cook sodium, diced) - Pound), 0 Case 1 +), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) iach).	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound (- DST1145 (C	0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion: ase = 6 no.10 can/	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST102 1.0000 no. 10 can), 0 Bag
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, Bag = 25 pound/1.000; (Bag = 25 pound/1.000; Lach (Salt, Non-Iodized, Clantro Brown Rice (LR1) 1/2 Cup Temperatures (F):	4 Hot Hold .10 can (Toma Ti1141 (Case = 11/45 #, US 8399 pose: 1 228) 1 WGR 4 Hot Hold	Reheat Reheat toes, canned, low 3 pounds/1.0000 Cup ooking) - DST1177 no.10 can OR 0.4 b) - DST1219 (Bag Reheat	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag 0R 7 (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 ii, green, canned) Each).	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound (- DST1145 (C	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cliantro, leaves, raw) - DS Each (Garlic, Raw) - DST1 Bag), 0 Case 1 gallon (Oil, (Bag = 25 pound/1.0000 PC I Each (Salt, Non-Iodized, : Category: Grain-TDA; Ch Cliantro Brown Rice (LR1 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po	4 Hot Hold .10 can (Toma T1141 (Case = 161 (Bundle = 1)live, salad or c und), 0 Case 1 Jive, salad or c Und), 0 Case 1 D28) 1 WGR 4 Hot Hold und OR 3.53 or	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 (L Each/1.0000 Cup Doking) - DST1177 no.10 can OR 0.4) - DST1219 (Bag D Reheat c. (Celery, raw) - D	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) cach). 5 pound/1.0000 (N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, 1 (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, 1 Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Saming Circ	4 Hot Hold 10 can (Toma 11141 (Case = 261 (Bundle = 3 261 (Bundle = 3	Reheat Reheat 3 pounds/1.0000 1 Each/1.0000 Children (10000) Each/1.0000 Children (1000) Each/1.0000 Children (1000) Control (1000) Reheat Control (Celery, raw) - D t	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, I n:6/28/2017 3:04	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 E:23 PM by Meal Service: Lunc Menu Line: Main Lir
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, 1 (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, 1 Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 16 White Milt (10100000)	4 Hot Hold 10 can (Toma 11141 (Case = 261 (Bundle = 3 261 (Bundle = 3	Reheat Reheat 3 pounds/1.0000 1 Each/1.0000 Children (10000) Each/1.0000 Children (1000) Each/1.0000 Children (1000) Control (1000) Reheat Control (Celery, raw) - D Control (Celery, raw) - D Control (Celery, raw) - D Control (Celery, raw) - D	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 I Carry	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (bvers Retu	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, I n:6/28/2017 3:04 Waste	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 E:23 PM by Meal Service: Lunc Menu Line: Main Lir A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, 1 (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, 1 Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each	4 Hot Hold 10 can (Toma 11141 (Case = 261 (Bundle = 3 261 (Bundle = 3	Reheat Reheat Reheat Reheat Reheat Reheat Reheat Reheat Reheat C(Celery, raw) - D Reheat Reheat Reheat Reheat	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 I Carry	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (overs Retu	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, I n:6/28/2017 3:04 Waste	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 E:23 PM by Meal Service: Lunc Menu Line: Main Lir A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, 1 (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, 1 Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F):	4 Hot Hold 10 can (Toma 110 can (Toma 110 can (Toma 1141 (Case = 261 (Bundle = 3 261 (Bundle = 3 261 (Bundle = 3 261 (Bundle = 3 2628) 1 WGR 4 Hot Hold 4 Hot Hold 4 Und OR 3.53 of Corkshee EMENTARY Planned 1 MILK-F 3 Cold Hold 3	Reheat Reheat Reheat Reheat Reheat Reheat Reheat Reheat Reheat C(Celery, raw) - D	Cook sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 ST1130 (Case = 2 N, N,	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (bvers Retu A	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, I n:6/28/2017 3:04 Waste	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 E:23 PM by Meal Service: Lunc Menu Line: Main Lir A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, , (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, ; Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F):	4 Hot Hold .10 can (Toma T1141 (Case = T1141 (Case = Jilve, salad or c und), 0 Case 1 1/25#, US 8399 pose: 1 228) 1 WGR 4 Hot Hold und OR 3.53 or Corkshee EMENTARY Planned 1 MILK-F 3 Cold Hold	Reheat	Cook sodium, diced) - Pound), 0 Case 1 e), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook 0ST1130 (Case = 2 I Carry	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 ii, green, canned) ach). 5 pound/1.0000 (overs Retu A	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, h n:6/28/2017 3:04 Waste	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lund Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, : Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C	4 Hot Hold .10 can (Toma T1141 (Case = T1141 (Case = Jilve, salad or c Und), 0 Case 1 1/25#, US 8399 0058: 1 028) 1 WGR 4 Hot Hold Und OR 3.53 or 0 Orkshee EMENTARY Planned 1 MILK-F 3 Cold Hold arton OR 15 lb	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 l Each/1.0000 DST1177 no.10 Can OR 0.4) - DST1219 (Bag Reheat C (Celery, raw) - D C (Celery, raw) - D C (Milk, 1% Fat Wi	Cook sodium, diced) - Pound), 0 Case 1 e (), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook OST1130 (Case = 2 I Carry N, nite, 50/8 oz, Bord	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 ii, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ttils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock 198 (Case = 5	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, la n:6/28/2017 3:04 Waste	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lunc Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DS Each (Garlic, Raw) - DST11 Bag), 0 Case 1 gallon (Oil, , (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, ; Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR105	4 Hot Hold .10 can (Toma T1141 (Case = 10164 (Case = 10175#, US 8399 00058: 1 1725#, US 839 00058 0 1725#, US 839 0 00058 0 00058 0 00058 0 00058 0 0	Reheat Re	Cook Sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 I Cook IST1130 (Case = 2 I I Carry N, nite, 50/8 oz, Bord	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock 198 (Case = 5	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, h n:6/28/2017 3:04 Waste 0 Carton/1.0000 Ca	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lund Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DST Each (Garlic, Raw) - DST Each (Garlic, Raw) - DST Each (Salt, Ron-Iodized, : Category: Grain-TDA; Ch Cilantro Brown Rice (LR1 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR105 1 Each	4 Hot Hold 10 can (Toma 10 can (Toma 110 can (Toma 261 (Bundle = 3 262) 1 WGR 4 Hot Hold 2028) 1 WGR 4 Hot Hold 2028) 1 WGR 4 Hot Hold 2028) 1 WGR 2028 2028 2028 2028 2028 2028 2028 202	Reheat Re	Cook Sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 Cook ST1130 (Case = 2 N, nite, 50/8 oz, Bord	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock 198 (Case = 5 N/A	0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, l n:6/28/2017 3:04 Waste 0 Carton/1.0000 Ca	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lund Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DST Each (Garlic, Raw) - DST Each (Garlic, Raw) - DST Bag), 0 Case 1 gallon (Oil, (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, : Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR105 1 Each Temperatures (F):	4 Hot Hold .10 can (Toma T1141 (Case = T1141 (Case = Jilve, salad or c Jilve, salad	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 L Each/1.0000 ST1177 no.10 can OR 0.4) - DST1219 (Bag Reheat C. (Celery, raw) - D t Produced (Milk, 1% Fat W)	Cook sodium, diced) - Pound), 0 Case 1 e (), 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook OST1130 (Case = 2	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock 198 (Case = 5 N/A	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, la n:6/28/2017 3:04 Waste	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/10000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lunc Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DST Each (Garlic, Raw) - DST Each (Garlic, Raw) - DST Bag), 0 Case 1 gallon (Oil, (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, : Category: Grain-TDA; Ch Cilantro Brown Rice (LR11 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR105 1 Each Temperatures (F): Food Required: 1 Case 10 E	4 Hot Hold .10 can (Toma T1141 (Case = T145 #, US 8399 00581 1 028) 1 WGR 4 Hot Hold UND OR 3.53 or Orkshee EMENTARY Planned 1 MILK-F 3 Cold Hold arton OR 15 lb 5) 1 MILK-F 6 Cold Hold ach OR 30 lb.	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 Cup Each/1.0000 Cup poking) - DST177 no.10 can OR 0.4) - DST1219 (Bag D Reheat C (Celery, raw) - D t Produced (Milk, 1% Fat Will (Milk, Chocolate Fator)	Cook Sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 ST1130 (Case = 2 N, nite, 50/8 oz, Bord At Free, 50/8 oz. B	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 ii, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ttils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock 198 (Case = 5 N/A ST1330 (Case =	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 02. (Onion ase = 6 no.10 can/ pounds (Cilantro, k n:6/28/2017 3:04 Waste 0 Carton/1.0000 Ca	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/10000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lunc Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DST Each (Garlic, Raw) - DST Each (Garlic, Raw) - DST Each (Salt, Ron-Iodized, : Category: Grain-TDA; Ch Cilantro Brown Rice (LR1 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR105 1 Each Temperatures (F): Food Required: 1 Case 10 E FF Strawberry Milk (LR10	4 Hot Hold .10 can (Toma T1141 (Case = T1141 (Case = 11/25#, US 8399 pose: 1 1/25#, US 839 pose: 1 1/25#, US 83 pose: 1 1/25 1/25#, US 83 pose: 1 1/25#, US 83 pose: 1 1/25 1/25 1/25 1/25 1/25 1/25 1/25 1/2	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 Cup Each/1.0000 STI177 no.10 can OR 0.4) - DST1219 (Bag Reheat . (Celery, raw) - D t Produced (Milk, 1% Fat Wł Milk, Chocolate Fat	Cook Sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 ST1130	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 ii, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Generated o rn to Stock 198 (Case = 5 N/A ST1330 (Case =	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 02. (Onion ase = 6 no.10 can/ pounds (Cilantro, k n:6/28/2017 3:04 Waste 0 Carton/1.0000 Ca	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 s:23 PM by Meal Service: Lunc Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DST Each (Garlic, Raw) - DST Each (Garlic, Raw) - DST Bag), 0 Case 1 gallon (Oil, 1 (Bag = 25 pound/1.0000 Pt 1 Each (Salt, Non-Iodized, 2 Category: Grain-TDA; Ch Cilantro Brown Rice (LR1 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR105 1 Each Temperatures (F): Food Required: 1 Case 10 E FF Strawberry Milk (LR10 1 Each	4 Hot Hold 10 can (Toma 10 can (Toma 1141 (Case = 261 (Bundle = 3 262) 1 WGR 4 Hot Hold 2028) 1 WGR 4 Hot Hold 2028) 1 WGR 4 Hot Hold 2028) 1 WGR 2028 2028 2028 2028 2028 2028 2028 202	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 I Each/1.0000 DST1177 no.10 Can OR 0.4') - DST1219 (Bag Reheat . (Celery, raw) - D t Produced (Milk, 1% Fat Wł Milk, Chocolate Fator	Cook Sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 ST1130	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Cup), 0 Case 1 Generated o rn to Stock 198 (Case = 5 N/A ST1330 (Case =	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, h n:6/28/2017 3:04 Waste 0 Carton/1.0000 Ca	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lund Menu Line: Main Lin A la carte
1/4 Cup Temperatures (F): Food Required: 0 Case 1 no (Cilantro, leaves, raw) - DST Each (Garlic, Raw) - DST Each (Garlic, Raw) - DST Each (Salt, Ron-Iodized, : Category: Grain-TDA; Ch Cilantro Brown Rice (LR1 1/2 Cup Temperatures (F): Food Required: 0 Case 1 po Technician's W Site: TEXAS TRAINING EL Date: 07/10/2017 Serving Size 1% White Milk (LR1011) 1 Each Temperatures (F): Food Required: 0 Case 30 C FF Chocolate Milk (LR1051) 1 Each Temperatures (F): Food Required: 1 Case 10 E FF Strawberry Milk (LR101 1 Each Temperatures (F): Food Required: 1 Case 10 E FF Strawberry Milk (LR101 1 Each Temperatures (F):	4 Hot Hold 10 can (Tomm 10 can (Tomm 1141 (Case = 261 (Bundle = 3 262) 1 WGR 4 Hot Hold 2028) 1 WGR 4 Hot Hold 2028) 1 WGR 4 Hot Hold 2028) 1 WGR 2028 2028 2028 2028 2028 2028 2028 202	Reheat Reheat toes, canned, low-3 3 pounds/1.0000 [Each/1.0000 Cup Each/1.0000 ST1177 no.10 can OR 0.4') - DST1219 (Bag Reheat . (Celery, raw) - D t Produced (Milk, 1% Fat Wł Milk, Chocolate Fator	Cook Sodium, diced) - Pound), 0 Case 1 e , 0 Bag 1 bag 0R (Case = 6 gallon, 9 oz. (Peppers, chi = 1 Each/1.0000 Cook ST1130 (Case = 2 ST1130	DST1146 (Case = ach (Cumin, grou 1 lb. 8.00 oz. (Le 1.0000 Gallon), 0 li, green, canned) ach). 5 pound/1.0000 (overs Retu A an 15409) - DST1	N/A 6 no.10 can/1 nd) - DST1156 ntils, dry 1/20 Bag 1 pound - DST1145 (C N/A Generated o rn to Stock 198 (Case = 5 N/A ST1330 (Case = 5 N/A N/A ST1330 (Case = 5 State = 5 Sta	.0000 no. 10 can), (Case = 6 each/1. # bag) - DST1126 DR 7.90 oz. (Onion ase = 6 no.10 can/ pounds (Cilantro, h n:6/28/2017 3:04 Waste 0 Carton/1.0000 Ca	0 Case 1 pounds 0000 Each), 0 Bundle 1 (Bag = 1 bag/1.0000 s, whole, raw) - DST1102 1.0000 no. 10 can), 0 Bag eaves, raw) - DST1141 eaves, raw) - DST1141 i:23 PM by Meal Service: Lund Menu Line: Main Lin A la carte

PRODUCTION FORM (SAMPLE)

This example demonstrates the "Production Form" report prior to meal service. After a user enters actual counts, the system populates end-of-day data to the "Production Form" report.

ite: 1000 - TEXAS TRAINING erving Date: 7/10/2017 leal Service: Lunch lenu Line: Main Line	ELEMEN	TARY						Prepa	ration Site: 1000 - TEXAS TRAINING ELEMENT Offer Vs. Serve: Meal Pattern: [USDA]Meal Pattern SY 2014-2
Serving Group	P	lanned Count	Actual Count	Plan	Comments:				
<-5	_	100			L				
Program Adults		10		Record	Comments:				
Second Meals		5							
Drop Trays		5		1					
Sample Trays		0							
otal:		120	_						
enu Item (Recipe #)	K-5	Total Planned	Servings	Total	A la carte	Reimbursable	Leftover	Comments	
ntrée/Combo-TDA;			Produced	Served		-			
ioose: 1 ir-Fry Fajita Chicken, Squash	60 (3/4c	.) 60 (3/4 c.)							
Com (LR1027)		Meal Contributio	n: 1 WGR, 11	/2 Meat/MA,	3/8 Veg-RO, 1/	/8 Veg-S, 1/4 Veg-	o		
trée-TDA: Choose: 1		Qty Prepared:	N/A						
ntils of the Southwest	40 (1/4c	.) 40 (1/4 c.)							
(1030)		Meal Contributio	n: 1 Meat/MA	•				÷	
ain-TDA: Choose: 1		Qty Prepared:	N/A						
antro Brown Rice (LR1028)	40 (1/2c) 40 (1/2 c.)	_						-
		Meal Contributio	n: 1 WGR						-
	<u> </u>	Oty Prepared:	N/A						-
hole Grain Flour Tortilla	60 (1 ea.) 60 (1 ea.)							-
R1029)		Meal Contributio	n: 1 WGR						-
	<u> </u>	Oty Prepared:	N/A						-
ruit-TDA; Choose: 1									
esh Grapefruit Sections	100 (1/2	c.) 100 (1/2 c.)				_			
R1031)	<u> </u>	Meal Contributio	n: 1/2 Fruit						
	<u> </u>	Qty Prepared:	N/A						
ilk-TDA; Choose: 1									1
% White Milk (LR1011)	30 (1 ea.) 30 (1 ea.)							
		Meal Contributio	n: 1 MILK-F						1
		Qty Prepared:	N/A						1
owered by Primero <i>Edge</i> for:	TEXAS TR	MAINING DISTRICT							Page: 1
reduction Form								Genera	ted op: 6/29/2017 9:03:41 AM by
ite: 1000 - TEXAS TRAINING	S ELEMEN	TARY						Prena	ration Site: 1000 - TEXAS TRAINING ELEMENT
erving Date: 7/10/2017 leal Service: Lunch									Offer Vs. Serve: Meal Pattern: [USDA]Meal Pattern SY 2014-3
enu Item (Recipe #)	K-5	Total Planned	Servings	Total	A la carte	Reimbursable	Leftover	Comments	
ilk-TDA: Choose: 1			Produced	Served					1
Chocolate Milk (LR1055)	60 (1 ea) 60 (1 ea.)	_		_	_			-
(21200)		Meal Contributio	n: 1 MILK-F						4
	<u> </u>	Oty Prenared	N/A						1
Strawberry Milk (LR1054)	10 (1 er) 10 (1 ea.)			_				1
	(2 58.	Meal Contributio	n: 1 MILK-F						1
									1
		Oty Prenared	N/A						1

PRODUCTION TICKET (SAMPLE)

Select All	Menu Item	Recipe	Category	# Servings (Size)
	Stir-Fry Fajita Chicken, Squash & Corn	LR1027	Entrée/Combo-TDA	60 (3/4 Cup)
	Lentils of the Southwest	LR1030	Entrée-TDA	40 (1/4 Cup)
	Cilantro Brown Rice	LR1028	Grain-TDA	40 (1/2 Cup)
	Whole Grain Flour Tortilla	LR1029	Grain-TDA	60 (1 Each)
	Fresh Grapefruit Sections	LR1031	Fruit-TDA	100 (1/2 Cup)
	1% White Milk	LR1011	Milk-TDA	30 (1 Each)
	FF Chocolate Milk	LR1055	Milk-TDA	60 (1 Each)
	FF Strawberry Milk	LR1054	Milk-TDA	10 (1 Each)

When users click on the "Production Ticket" button, the system generates a window that allows users to select menu items to generate recipes for.

Users must click on the "Generate Report" button to generate recipes for the selected menu items.

PRODUCTION TICKET (SAMPLE)

The system generates recipes for the selected menu items.

Code Code Instruction Final lentils and sort out any unwarted materials. Drain Version DST1126 Lentils, dry 1/20 # bag, As Purchased 1 Pound, 8 Ounce Final lentils and sort out any unwarted materials. Drain Version PER1002 Water 1 Quart, 1 1/4 Prit Combine lentils and sort out any unwarted materials. Drain Version DST1177 Oil, olive, salad or cooking , As Purchased 1 tablespoon. 17/8 DST1122 Onions, whole, raw , As Purchased 1 tablespoon. 17/8 DST1135 Garlic Raw , As Purchased 2 tablespoon. 17/8 DST1135 Cumin, ground , As Purchased 1 tablespoon. 17/8 DST1135 Cumin, ground , As Purchased 1 tablespoon. 17/8 DST1135 Chill Powder , As Purchased 1 tablespoon. 17/8 DST1135 Chill Powder , As Purchased 1 tablespoon. 17/8 DST1135 Chill Powder , As Purchased 1 tablespoon. 17/8 DST1135 Chill Powder , As Purchased 1 tablespoon. 17/8 DST1135 Chill Powder , As Purchased 1 Pownd, 3 1/4 Ounce DST1145 Tomatoes, canned, Iow-sodium, diced , As 1 Pownd, 3 1/4 Ounce DST1141 Clantro	Code Institute Lentils: dry 1/20 # bag, As Purchased I Pound, 8 Ounce Rinas lentils and sort out any unwarted materials. Drain well 1 DST1126 Ventils: dry 1/20 # bag, As Purchased 1 Quart, 11/4 Prt Combine lentils: and sort out any unwarted materials. Drain the lender about 30-40 minutes. 3 DST1107 Oll, olive, salad or cooking, As Purchased 11/2 cup, choped 4 DST1126 Onions, whole, raw, As Purchased 11/2 cup, choped 5 DST1156 Cumin, ground, As Purchased 11/2 cup, choped 6 DST1156 Cumin, ground, As Purchased 11 bitespoon, 17/8 7 DST1133 Chili Pouder, As Purchased 1 bitespoon, 17/8 8 DST1133 Chili Pouder, As Purchased 1 bitespoon, 17/8 9 Combine service, and service or heat. Combine uncover low heat. 10 DST1133 Chili Pouder, As Purchased 1 bitespoon, 17/8 11 DST1145 Peppers, chili, green, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Dir in cumin, red chili pepper, and chili pouvder. Cock for 2-3 minutes or will holi allo appeor diverse. 11 DST1146 Tormatoes, canned, low-sodium,	Code Code Rines lettils and soft out any unwanted materials. Drain India. 1 0671126 Lentils, dry 1/20 # bag, As Purchased 1 Pound, 8 Ounce Nines lentils and soft out any unwanted materials. Drain India. 2 PE1002 Water 1 Quart, 1 1/4 Pint Defaults and unter in a stoke Draig to a lost. 3 0671177 Oli, olive, salad or cooking, As Purchased 1 tablespoon. 17/8 Salete onion and garls: in oil for 5 minutes or until tender. 4 0571102 Onions, whole, raw, As Purchased 1 tablespoon. 17/8 Salete onion and garls: in oil for 5 minutes or until tender. 6 0571156 Curnin, ground, As Purchased 2 tablespoon. 17/8 Salete onion and garls: in oil for 5 minutes or until tender. 8 0571153 Chili Pouder, As Purchased 2 tablespoon. 17/8 Salete onion and garls: whole water. 9 Def1145 Peppers. drill, green, canned. J. As Purchased 2 tablespoon. Si in curnin, red chili peoper, and chili peoper. 10 D571146 Tomuthes, canned, low-sodum, diced - As 1 Pound, 3 1/4 Ounce Si in indianto before serving. 11 D571140 Salet, Non-lodized. 1/25#, US 8359, As Purchased 1 1/2 tasapoon <t< th=""><th>Code Lendis dy 1/20 # bag. As Purchased I Pound. 0 Ource Rines lends and sort out any unwanted materials. Drain well. 2 PER102 Water 1 Quart.1 1/4 Pint Comments and sort out any unwanted materials. Drain well. 3 0 GT1177 Oll, olive, saled or cooking. As Purchased 1 tablespoon. 17/8 Isablespoon. 17/8 4 0 ST1120 Onions, whole, raw , As Purchased 1 tablespoon. 17/8 Sande onion and garls: in oil for 5 minutes or until lender, tabus, 20:40 minutes. 6 0 ST1156 Curnin, ground , As Purchased 1 tablespoon. 17/8 Sande onion and garls: in oil for 5 minutes or until lender, tabus, 20:40 minutes. 7 0 ST1156 Curnin, ground , As Purchased 1 tablespoon. 17/8 Sande onion and garls: in oil for 5 minutes or until lender, tabus, 20:40 minutes. 8 0 ST1153 Ohil Powder , As Purchased 2 L/2 taspoon Sin in curnin, red chill preper, and chill owder. Cook for 2:3 minutes or until and integration on table. 9 Image: Powder , As Purchased 1 Pound, 3 L/4 Ource Sin in curnin, red chill preper, and chill owder. 10 DST1146 Prombased. Juli Amage. 1 Pound, 3 L/4 Ource Sin in class. 111 DST1219 Sah, Non-loc</th><th>Code Lendls. dy 1/20 # bag. As Purchased I Pound. 8 Ource Reture leftils and sort out any unwanted materials. Drain 1 2 PR1002 Water 1 Quart. 1 1/4 Prit Code to bait and sort out any unwanted materials. Drain 1 3 0511177 Oil, dive, salad or cooking , As Purchased 1 tablespoon. 17/8 Endore Set out any unwanted materials. Drain 1 4 051102 Onions, whole, raw. As Purchased 1 tablespoon. 17/8 Saute orion and garls: to oil for 5 minutes or until tender. Name 1 5 0511156 Curmin, ground , As Rurchased 2 tablespoon. 17/8 Saute orion and garls: to oil for 5 minutes or until tender. Nampoon 6 0511153 Chill Pouder. As Purchased 2 tablespoon. 17/8 Saute orion and garls: to oil for 5 minutes or until tender. Nampoon 7 0511145 Curmin, ground , As Rurchased 2 tablespoon. 17/8 Saute orion and garls: tender to obt. Nad. vater. To one one and garls: teld code bart. As Purchased 9 D511153 Chill Pouder. As Purchased 2 tablespoon. 17/8 Stir in curmin, red chill pouder. Cook for 2.3 minutes orion had. 24 Lyd 2 caps of water. To one one and garls: teld code bart. Advater for 10 services. Cook for 2.3 minutes orion had. 24 Lyd 2 caps of water. To one one and garls: teld code bart. Code bart. To one that. 24 Lyd 2 tanot to one bart. Advater for 10 se</th><th>Code Lendis, dry 1/20 # bag, As Purchased I Pound, 8 Ounce Rinse lentils and sort out any unwanted materials. Drai helds OF71126 Water 1 Quart, 11/4 Pirt Combine lentils and sort out any unwanted materials. Drai helds I DF71177 Ol, dive, stad or cooking, As Purchased 1 Quart, 11/4 Pirt I DF71170 Ol, dive, stad or cooking, As Purchased 1 1/2 cup, chopped I DF71171 Ol, dive, stad or cooking, As Purchased 1 1/2 cup, chopped I DF71181 Garlic, Raw, As Purchased 1 1/2 cup, chopped I DF71185 Comine, unlist, As Purchased 2 tablespoon, 17/8 I DF71185 Comine, ground, As Purchased 2 tablespoon, 17/8 I DF71185 Comine, and garlic, in olif for 5 minutes or until tenditic association on the stade of the s</th><th>tep # Stock Item# / Re</th><th>ecipe Stock Item / Recipe Name</th><th>Stock</th><th>Quantity</th><th>Directions</th></t<>	Code Lendis dy 1/20 # bag. As Purchased I Pound. 0 Ource Rines lends and sort out any unwanted materials. Drain well. 2 PER102 Water 1 Quart.1 1/4 Pint Comments and sort out any unwanted materials. Drain well. 3 0 GT1177 Oll, olive, saled or cooking. As Purchased 1 tablespoon. 17/8 Isablespoon. 17/8 4 0 ST1120 Onions, whole, raw , As Purchased 1 tablespoon. 17/8 Sande onion and garls: in oil for 5 minutes or until lender, tabus, 20:40 minutes. 6 0 ST1156 Curnin, ground , As Purchased 1 tablespoon. 17/8 Sande onion and garls: in oil for 5 minutes or until lender, tabus, 20:40 minutes. 7 0 ST1156 Curnin, ground , As Purchased 1 tablespoon. 17/8 Sande onion and garls: in oil for 5 minutes or until lender, tabus, 20:40 minutes. 8 0 ST1153 Ohil Powder , As Purchased 2 L/2 taspoon Sin in curnin, red chill preper, and chill owder. Cook for 2:3 minutes or until and integration on table. 9 Image: Powder , As Purchased 1 Pound, 3 L/4 Ource Sin in curnin, red chill preper, and chill owder. 10 DST1146 Prombased. Juli Amage. 1 Pound, 3 L/4 Ource Sin in class. 111 DST1219 Sah, Non-loc	Code Lendls. dy 1/20 # bag. As Purchased I Pound. 8 Ource Reture leftils and sort out any unwanted materials. Drain 1 2 PR1002 Water 1 Quart. 1 1/4 Prit Code to bait and sort out any unwanted materials. Drain 1 3 0511177 Oil, dive, salad or cooking , As Purchased 1 tablespoon. 17/8 Endore Set out any unwanted materials. Drain 1 4 051102 Onions, whole, raw. As Purchased 1 tablespoon. 17/8 Saute orion and garls: to oil for 5 minutes or until tender. Name 1 5 0511156 Curmin, ground , As Rurchased 2 tablespoon. 17/8 Saute orion and garls: to oil for 5 minutes or until tender. Nampoon 6 0511153 Chill Pouder. As Purchased 2 tablespoon. 17/8 Saute orion and garls: to oil for 5 minutes or until tender. Nampoon 7 0511145 Curmin, ground , As Rurchased 2 tablespoon. 17/8 Saute orion and garls: tender to obt. Nad. vater. To one one and garls: teld code bart. As Purchased 9 D511153 Chill Pouder. As Purchased 2 tablespoon. 17/8 Stir in curmin, red chill pouder. Cook for 2.3 minutes orion had. 24 Lyd 2 caps of water. To one one and garls: teld code bart. Advater for 10 services. Cook for 2.3 minutes orion had. 24 Lyd 2 caps of water. To one one and garls: teld code bart. Code bart. To one that. 24 Lyd 2 tanot to one bart. Advater for 10 se	Code Lendis, dry 1/20 # bag, As Purchased I Pound, 8 Ounce Rinse lentils and sort out any unwanted materials. Drai helds OF71126 Water 1 Quart, 11/4 Pirt Combine lentils and sort out any unwanted materials. Drai helds I DF71177 Ol, dive, stad or cooking, As Purchased 1 Quart, 11/4 Pirt I DF71170 Ol, dive, stad or cooking, As Purchased 1 1/2 cup, chopped I DF71171 Ol, dive, stad or cooking, As Purchased 1 1/2 cup, chopped I DF71181 Garlic, Raw, As Purchased 1 1/2 cup, chopped I DF71185 Comine, unlist, As Purchased 2 tablespoon, 17/8 I DF71185 Comine, ground, As Purchased 2 tablespoon, 17/8 I DF71185 Comine, and garlic, in olif for 5 minutes or until tenditic association on the stade of the s	tep # Stock Item# / Re	ecipe Stock Item / Recipe Name	Stock	Quantity	Directions
PER1002 Water 1 Quart. 11/4 Pitt Induity is a start of a cooking to a boll. Redder about 20-40 minutes. D ST1177 Oil, olive, salad or cooking , As Purchased 1 tablespoon. 17/8 temporn Induity is a start of a cooking is a start of	Vester Current in a stock, pot. Bring to a boll. Reduce metal and simmer, uncovered until lends are tender about 30-40 minutes. 3 DST1177 Oil, olive, saled or cooking , As Purchased 1 tablespoon, 17/8 4 DST1102 Onions, whole, raw , As Purchased 1 tablespoon, 17/8 5 DST1256 Garlic, Raw , As Purchased 1 tablespoon, 17/8 6 DST1155 Curnin, ground, As Purchased 2 tablespoon, 17/8 6 DST1155 Curnin, ground, As Purchased 2 tablespoon, 17/8 7 DST1145 Peppers, chill, green, canned, As Purchased 1 tablespoon, 17/8 8 DST1153 Chill Powder , As Purchased 2 tablespoon, 17/8 9 Common ground garlic, uth cocket lends and simmer uncovered for 20 minutes. Common garlic, uth cocket lends and table paper and chill powder. Cock for 23 minutes over four heat. 10 DST1146 Tomatoes, canned, low-sodum, diced , As 1 Pound, 3 1/4 Ounce Sit in curnin, red chill paper and sit. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 11 DST1219 Salt, Non-lodized. I/25#, US 8399 , As Purchased 2 1/2 teaspoon Sit in claintro before serving. 121 DST1141 Cilant	CCP Name CCP Description Value Cuttoal Tangenature Cuttoal Tangenature CCP Name CCP Description Cuttoal Tangenature 1 /2 destr. 1 /4 Pint Cuttoal Tangenature CCP Name Of other, whole, raw, As Purchased 1 /2 cop, chooped 1 /2 cop, chooped 3 0 571107 Onions, whole, raw, As Purchased 1 /2 cop, chooped 1 /2 cop, chooped 4 0 571105 Onions, whole, raw, As Purchased 1 /2 cop, chooped 1 /2 cop, chooped 6 0 571135 Ourin, ground, As Purchased 1 /2 cop, chooped 1 /2 cop, chooped 7 0 571137 Ohli Rowder, As Rurchased 1 /2 cop, chooped 2 /2 tesspoon, 1 /2 9 Image: Comparise controls, commond, as Purchased 1 /2 cop, chooped 2 /2 tesspoon 9 Image: Comparise controls, commond, as Purchased 2 /2 tesspoon 2 /2 tesspoon 10 D571137 Ohli Rowder, As Rurchased 2 /2 tesspoon 2 //2 tesspoon 11 Operation Image: Comparise controls, commond, and comparise comparise comparise commond, and comparise	2 PER1002 Water 1 Quert. 1 1/4 Pht Level. 3 0F1177 Ol. olive, saled or cooking , As Purchased 1 tablespoon. 17/0 taspoon Level or on and garls: in oil for 5 minutes or until lender. 4 0F1102 Onions, whole, raw, As Purchased 1 tablespoon. 17/0 taspoon Sale onion and garls: in oil for 5 minutes or until lender. 5 0F1126 Currin, ground , As Purchased 2 tablespoon. 17/0 taspoon Sale onion and garls: in oil for 5 minutes or until lender. 6 0F1155 Currin, ground , As Purchased 2 tablespoon. 17/0 taspoon. Sale onion and garls: in oil for 5 minutes or until lender. 7 0F1145 Peppers, chill, green, canned , Ar Purchased 2 tablespoon. 17/0 taspoon. Sale onion and garls: until cole on that. 8 0F1145 Pappers, chill, green, canned , Ar Purchased 1 found, 3 1/4 Ounce Str in contace and table. State on that. 10 D51146 Tornaboes, canned, low-roduum, died , Ar 1 found, 3 1/4 Ounce Str in contace and table. Brong to a ball. 11 0511229 Salt, Nor-lodued, 1/25#, US 3399, As Purchased 2 1/2 teapoon Str in contace and table. Brong to a ball. 12 051141 Claietro, leaves, raw, As Purchased 1 Str in Claietro tables eserving. COP Hold to for service at 135 degrees For higher for a table. 12 OST141 Claietro, leave	Veter Veter I Quirt. 1 1/4 Prit veter 1 Quirt. 1 1/4 Prit Controls laskilis and vater in a stock pot. Bring to a bol. The design lasks of a control of the lask and vater in a stock pot. Bring to a bol. The design lask of a control of the lask and vater in a stock pot. Bring to a bol. The design lask of a control of the lask of th	CPE 1002 Water 1 Quart. 11/AP Int Water Combine lentils and water in a stock pot. Bring to a boll Reduce hast and aimmer, incovered until lentils are tender about 30-40 minutes. 1 DST1177 OH, olive, saled or cooking , As Purchased 1 tablespoon, 17/8 tender about 30-40 minutes. 1 DST1102 Onions, whole, raw , As Purchased 1 1/2 cop, chopped Saute onion and garfic in oil for 5 minutes or until tends as poon in the sappoon 1 DST1155 Curnin, ground, As Purchased 1 Lablespoon, 17/8 Saute onion and garfic in oil for 5 minutes or until tends tas poon in 17/8 1 DST1145 Peppers, chill, green, canned , As Purchased 2 1/2 tesspoon Stir in curnin, red chill pepper, and chill powder. Cook for 23 minutes over low hast. 0 DST1145 Peppers, chill, green, canned , As Purchased 1 Pound, 3 1/4 Ounce Stir in curnin, red chill pepper, and chill powder. Cook for 20 minutes over low hast. 0 DST1146 Transbase, onned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in curnin, red chill pepper, and chill powder. Cook for 20 minutes over low hast. 1 DST1145 Transbase, anned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in clantro before serving. 2 DST1141 Cilantro, leaves, raw , As Purchased 1/2 tesspoon Stir in clantro before serving. </td <th>Code DST1126</th> <td>Lentils, dry 1/20 # bag , As Purcha</td> <td>esed 1 Pou</td> <td>ind, 8 Ounce</td> <td>Rinse lentils and sort out any unwanted materials. Drain</td>	Code DST1126	Lentils, dry 1/20 # bag , As Purcha	esed 1 Pou	ind, 8 Ounce	Rinse lentils and sort out any unwanted materials. Drain
Image: control of the internal temperature for the internal temperature reaches the region of temperature of temperature reaches the region of temperature reaches the regind temperature reaches the region of temperature reaches	3 DST1177 Oil, elive, salad or cooking , As Purchased 1 tablespoon, 1.7% 4 DST1102 Onions, whole, raw , As Purchased 1 12/2 cup, chopped 5 DST1261 Garlic, Raw , As Purchased 1 tablespoon, 1.7% 6 DST1156 Curnin, ground , As Purchased 2 tablespoon, 1.7% 7 DST1145 Peppers, chill, green, canned , As Purchased 1 tablespoon, 1.7% 8 DST1153 Chill Powder , As Purchased 2 tablespoon, 1.7% 9 DST1153 Chill Powder , As Purchased 2 tablespoon, 1.7% 9 DST1153 Chill Powder , As Purchased 2 tablespoon, 1.7% 10 DST1154 Peppers, chill, green, canned , As Purchased 2 tablespoon, 1.7% 11 DST1153 Chill Powder , As Purchased 2 tablespoon, 1.7% 12 DST1146 Tormatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in curnin, red chill powder. Cook for 20 minutes. 12 DST1146 Tormatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in curnin sort and all. Englis to a bolk. Reduce heat and Summer uncovered for 20 minutes. 12 DST1141 Cilantro, leaves, raw , As Purchased 2 1/2 teaspoon Stir in clanch before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Oun	3 DST1177 Oil. olive, salad or cooking , As Purchased 1 tablespoon, 17/8 render accurate du-40 minutes. 4 DST1102 Oxions, whole, raw , As Purchased 112 cap, chopped 5 DST1251 Garlic, Raw , As Purchased 1 tablespoon, 17/8 State onion and garlic in all for 5 minutes or until tender, teappon, 17/8 6 DST1155 Curnin, ground , As Purchased 2 tablespoon, 17/8 State onion and garlic in all for 5 minutes or until tender, teappon, 17/8 7 DST1145 Pappers, full, green, canned , As Purchased 1 tablespoon, 17/8 Stri in curnin, red dull papper, and dull gouder. Cook for 2-3 minutes or until tender, teappers, add 3 caps of vater 9 CPT1012 Chill Powder , As Purchased 1 12/12 teaspoon Stri in curnin, red dull papper, and chill guedar. Cook for 2-3 minutes. 10 DST1146 Tomatoes, canned, low-sodum, diced , Ae 1 Pound, 3 1/4 Ource Stri in clarkot before serving. 11 DST125 Saft, Non-Iodized, 1/254, US 8399, As Purchased 2 1/2 teaspoon Stri in clarkot before serving. 122 DST1141 Clarkov, leaves, raw , As Purchased 1 3/9 Ounce Stri in clarkot before serving. 124 DST124 Saft, Non-Iodized, 1/254, US 8399, As Purchased 1 3/9 Ounce Stri in clarkot before serving. 122 DST1141 Clarkov, leaves, raw , As Purchased 1	3 DST1177 Oil, olive, stald or cooking , As Purchased 1 tablespoon, 17/8 render accur, do-40 minutes. 4 DST1102 Onions, whole, raw , As Purchased 112 Log chopped 5 DST1251 Gerlic, Raw , As Purchased 1 tablespoon, 17/8 State onion and garlic in all for 5 minutes or until tender. 6 DST1156 Curnin, ground, As Purchased 2 tablespoon, 17/8 State onion and garlic in all for 5 minutes or until tender. 7 DST1145 Peppers, full, green, canned , As Purchased 1 tablespoon, 17/8 State onion and garlic with cooked lentils. Add water For 00 servings, add 1 cz cups of vater. 9 Combine onions and garlic with cooked lentils. Add water For 100 servings, add 1 cz cups of vater. For 100 servings, add 1 cz cups of vater. 10 DST1146 Tornatoes, canned, low-sodium, diced , As Purchased 1 /2 tasapoon Str in tenatros and salt. Bring to a ball. Reduce heat and ammenturous and salt. Bring to a ball. Reduce heat and ammenturous and salt. Bring to a ball. Reduce heat and ammenturous and salt. Bring to a ball. Reduce heat and ammenturous and salt. Bring to a ball. Reduce heat and ammenturous and salt. Bring to a shole. Reduce heat and ammenturous and salt. Bring to a ball. Reduce heat and ammenturous and salt. Bring to an advect and the second. 11 DST1219 Salt. Non-fodsed, 1/25#, US 0399, As Purchased 2 1/2 tasapoon 122 DST1141 Clantor, lawes, raw, As Purchased 1 5/0 Ounce Str in clantor before ser	CCP Name CCP Description Citical Temperature (state) Control temperature (state) Control temperature (state) Control temperature (state) CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) State only and the internal temperature des not machine temperature (state) CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) Cirrective Action CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) Cirrective Action CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) CCP Name CCP Description Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) Citical Temperature (state) CCP Name CCP Description Citical	CP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description CCP Name CCP Description Critical Temperature (F) Control (F) Control (F) CCP Name CCP Description CCP Description Critical Temperature (F	PER1002	Water	1 Qua	art, 1 1/4 Pint	well. Combine lentils and water in a stock pot. Bring to a boil. Reduce heat and simmer, uncovered until lentils are
OST1102 Onions, whole, raw , As Purchased 1 1/2 cup, dopped DST1261 Garlic, Raw , As Purchased 1 tablespoon, 17/8 Saute onion and garlic in oil for 5 minutes or until tender. tesspoon DST1155 Curnin, ground , As Purchased 1 tablespoon, 1/2 DST1145 Peppers, chili, green, canned , As Purchased 1 tablespoon DST1133 Chili Powder , As Purchased 2 1/2 tesspoon DST1145 Peppers, chili, green, canned , As Purchased 2 1/2 tesspoon DST1145 Peppers, chili, green, canned , As Purchased 2 1/2 tesspoon DST1145 Peppers, chili, green, canned , As Purchased 2 1/2 tesspoon DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in curnin, red chili pepper, and chili powder. Cook for 2-3 mitudes. 0 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in curnin, red chili pepter, and chili powder. 2 DST1145 Corective Action CCP: Hast to 135 degrees F or higher for at least 15 1 DST1141 Clantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in clantro before serving. 2 DST1141 Clantro, leaves, raw , As Purchased 1 5/8 Ounce	4 DST1102 Onions, whole, raw , As Purchased 1 1/2 cup, chopped 5 DST1261 Garlic, Raw , As Purchased 1 tablespoon, 17/8 Saute onion and garlic in oil for 5 minutes or until tender, tesspoon 6 DST1156 Curnin, ground , As Purchased 2 tablespoon, 12/8 Saute onion and garlic in oil for 5 minutes or until tender, tesspoon 7 DST1145 Pappers, chill, green, canned , As Purchased 1 tablespoon, 17/8 Saute onion and garlic with cooked tentils. Add water For 05 envings, add 1 ct 2 cups of vater 9	4 DST1102 Onions, whole, raw , As Purchased 11/2 cup, chopped 5 DST1261 Garlic, Raw , As Purchased 1 tablespoon, 17/8 Baste onion and garlic in oil for 5 minutes or until tender. 6 DST1156 Cumin, ground , As Purchased 2 tablespoon, 17/8 Baste onion and garlic in oil for 5 minutes or until tender. 7 DST1159 Peppers, chill, green, canned , As Purchased 2 tablespoon, 17/8 Baste onion and garlic with coole lentils. Add water for 30 minutes or worker. 9 DST1153 Chill Pouder , As Purchased 2 1/2 teaspoon Btr in cumin, red chill pepper, and chill powder. Cools for 2-3 minutes or worker. 10 DST1146 Tornatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Btr in cumins, red chill pepper and chill powder. Cools for 2-3 minutes or worker. 11 DST1219 Salt, Non-Iodized, 1/25#, US 8399, As Purchased 2 1/2 teaspoon Btr in clastro bafore serving. 12 DST1141 Clastro, leaves, raw , As Purchased 1 5/8 Ounce Btr in clastro bafore serving. CCP Mame CCP Description Critical Temperature Corrective Action Reheating 135.00 Discad the fool if it cannot be determined how long the food more maxing garding thow long the food more maxing garding thow long the food more maxin	4 DST1102 Onlons, whole, raw, As Purchased 112 cap, chopped 5 DST1261 Garlic, Raw, As Purchased 1 tablespoon. 17/8 Saute onion and garlic in oil for 5 minutes or until tender. 6 DST1156 Currin, ground, As Purchased 2 tablespoon. 12/8 Saute onion and garlic in oil for 5 minutes or until tender. 7 DST1145 Peppers, chill, green, canned, As Purchased 2 tablespoon. 12/8 Saute onion and garlic with cooked lentils. Add water For 00 servings. add 1 cap cap of water. 9 Chill Powder, As Purchased 2 1/2 taspoon Str in currin, red chill papper, and chill water For 00 servings. add 1 cap cap of water. 10 DST1146 Tomatoes, canned, low-roduwn, diced , As 1 Pound, 3 1/4 Ource Str in curring: add 1 cap cap of water. 11 DST129 Sat, Non-Todased, 1/25e, US 0399, As Purchased 2 1/2 teaspoon Str in clantro before serving. 12 DST1141 Clantro, leaves, raw, As Purchased 1 5/0 Ounce Str in clantro before serving. 12 DST1141 Clantro, leaves, raw, As Purchased 1 S/0 Ounce CCP. Hold hot for service at 133 degrees For higher. 14 Hot Holding 13/10 Ounce Str in clantro before serving. CCP. Hold hot for service at 133 degrees For higher. 12 DST1141 Clantro, leaves, raw, As Purchased 1 S/0 Ounce Cerrective Action	4 DST1102 Onlons, whole, raw, As Purchased 1122 cup, chopped 5 DST1261 Garlic, Raw, As Purchased 1 tablespoon. Saute onion and garlic in oil for 5 minutes or until tender. 6 DST1156 Cumin, ground, As Purchased 2 tablespoon. J2 tablespoon. 7 DST1153 Peppers, chill, green, canned, As Purchased 2 tablespoon. J2 tablespoon. 8 DST1133 Chill Rowder, As Rurchased 2 J2 teaspoon Stir in cumin, red chill gapper and chill owder. Cook for row table. 9 Corrison under state control (1 2 cup) Stir in cumin, red chill gapper and chill owder. For 10 samings, add 1 size cup of vater. 10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 J/4 Ounce Stir in clambro barder state. 11 DST1145 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 J/4 Ounce Stir in clambro barder serving. 12 DST1141 Clambro, lawes, raw, As Purchased 1 J0 Ounce Stir in clambro barder serving. 12 DST1141 Clambro, lawes, raw, As Purchased 1 S/8 Ounce CP: Haid hot for servica 1 133 degrees F or higher. Rebasting 135/8 Ounce	CP Name CP Description Critical Temperature (F) Name Corrective Action CP Name CP Description Critical Temperature (F) Name Continue conting for different to the food of it cannot be determined how long the food the required temperature as before the service (F) Name	DST1177	Oil, olive, salad or cooking , As Pur	chased 1 tab	lespoon, 1 7/8	tender about 30-40 minutes.
DST1261 Garlic, Raw , As Purchased 1 tablespon, 17/8 Saute onion and garlic in oil for 5 minutes or until tender. DST1156 Cumin, ground , As Purchased 2 tablespon, 1/2 Easpoon DST1157 Peppers, chili, green, canned , As Purchased 1 tablespon, 17/8 Easpoon DST1153 Chili Powder , As Purchased 1 tablespon, 17/8 Easpoon DST1153 Chili Powder , As Purchased 2 1/2 taspoon 23 in incurin, red chili pepper, and chili powder. Cook for 20 minutes over fow heat. O DST1145 Peppers, chili, green, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in cumin, red chili pepper, and chili powder. Cook for 20 minutes. O DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in culanto before serving. 0 DST1219 Salt, Non-lodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stir in cilanto before serving. 2 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilanto before serving. 2 DST141 Cilantro, leaves, raw , As Purchased 1 S/8 Ounce Stir in clanto before serving. 2 DST141 Cilantro, leaves, raw , As Purchased 1 S/8 Ounce Stir in clanto before serving. </td <td>5 DST1261 Garlic, Raw , As Purchased 1 tablespoon. 17/8 Saute onion and garlic in oil for 5 minutes or until tender. 6 DST1156 Curnin, ground , As Purchased 2 tablespoon. 1/2 7 DST1145 Pappers, chill, green, canned , As Purchased 1 tablespoon. 17/8 8 DST1153 Chill Powder , As Purchased 2 1/2 teaspoon Stir in curnin, red chill papper, and chill powder. Cook for 2-3 minutes or low land. 9 Image: Combine onions and garlic with cooked herkls, Add water For 30 servings, add 1 qc 2 cups of water. For 30 servings, add 1 qc 2 cups of water. 10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in culanto before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in culantor before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in culantor before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in culantor before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in culantor before serving. CCP: Heat to 135 degrees F or higher. Purchased 1 5/8 Ounce Stir in culant</td> <td>5 DST1261 Garlic, Rav, , As Purchased 1 tablespoon, 17/8 Saude onion and garlic in oll for 5 minutes or until tender. 6 DST1156 Curnin, ground , As Purchased 2 tablespoon, 17/8 Baute onion and garlic in oll for 5 minutes or until tender. 7 DST1145 Peppers, chili, green, canned , As Purchased 1 tablespoon, 17/8 Barlin in curnin, red chili pepper, and chili powder. Cock for 2-3 minutes or until tender. 9 DST1133 Chili Powder, As Purchased 2 1/2 teaspoon Btr in curnin, red chili pepper, and chili powder. Cock for 2-3 minutes or until tender. 9 DST1146 Fromthoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Btr in curnin, red chili pepper, and chili powder. Cock for 2-3 minutes or until tender. 10 DST114 Tornthoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Btr in culantro before serving. 11 DST1219 Salt, Non-Iodized, 1/25#, US 8399, As Purchased 2 1/2 teaspoon Btr in clantro before serving. 12 DST1141 Clantro, leaves, raw, As Purchased 1 S/8 Ounce Btr in clantro before serving. 12 DST1141 Clantro, leaves, raw, As Purchased 1 S/8 Ounce Btr in clantro before serving. CCP Name CCP Description Critical Temperatu</td> <td>5 DST1261 Garlic, Rav, , As Purchased 1 tablespoon, 17/8 Saude onion and garlic in oll for 3 minutes or until tender. 6 DST1156 Curnin, ground, As Purchased 2 tablespoon, 1/2 tablespoon, 17/8 7 DST1145 Peppers, chili, green, canned , As Purchased 1 tablespoon, 17/8 8 DST1133 Chili Pouder, As Purchased 2 1/2 taspoon Str in curnin, red chili pepper, and chili pouder. Cock for 2:3 minutes or until tender. 9 DST1146 Fromthoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Str in curnin, red chili pepper, and chili pouder. Cock for 2:3 minutes or until tender. 10 DST1146 Tromthoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Str in curnin, red chili pepper, and chili pouder. Cock for 2:3 minutes or until tender. 11 DST1219 Salt, Non-Iodized, 1/25#, US 8399, As Purchased 2 1/2 teaspoon Str in clantro before serving. 12 DST1141 Clantro, leaves, raw, As Purchased 1 5/8 Ounce Str in clantro before serving. CCP Mame CCP Description Critical Temperature Corrective Action Releat Releating 135300 Discard the food if it cannot be determined how long the food temperature was leaved. 1354. Releat Releating 135300 Discard the food of fit cannot be determined how long the food temperature uses leaved. 1354. <tr< td=""><td>5 DST1261 Garlic, Rav., As Purchased 1 tablespoon, 17/8 State onion and garlic in all for 5 minutes or until tender. 6 DST1156 Cumin, ground, As Purchased 2 tablespoon, 1/2 7 DST145 Peppers, chili, green, canned, As Purchased 1 tablespoon, 17/8 8 DST1133 Chili Pouder, As Purchased 2 1/2 teaspoon 9 Chili Pouder, As Purchased 2 1/2 teaspoon 9 Participaet Combinates over ford particle cover for the ford of the cover for the ford the cover for the cover fore cover for the cover for the cover for the cover for the</td><td>Image: Serie C, Raw , As Purchased 1 tablespoon, 17/8 basepoon Saute onion and garlic in oll for 5 minutes or until tend basepoon Image: Serie C, Raw , As Purchased 2 tablespoon, 1/2 basepoon Image: Serie C, Raw , As Purchased 1 bablespoon, 1/7 basepoon Image: Serie C, Raw , As Purchased 2 tablespoon, 1/7 basepoon 1/7 bablespoon, 1/7 basepoon 1/7 bablespoon Image: Serie C, Raw , As Purchased 2 tablespoon, 17 /8 bablespoon, 17 /8 basepoon 1/7 bablespoon, 17 /8 basepoon 1/7 bablespoon, 17 /8 basepoon Image: Serie C, Raw , As Purchased 2 tablespoon, 17 /8 basepoon 1/7 bablespoon, 17 /8 basepoon 1/7 bablespoon, 17 /8 basepoon Image: Serie C, Raw , As Purchased 2 tablespoon, 17 /8 basepoon 1/7 bablespoon, 17 /8 basepoon 2/7 bablespoon, 17 /8 basepoon 2/7 bablespoon, 17 /8 basepoon Image: Serie C, Raw , As Purchased 2 tablespoon, 17 /8 basepoon 1/7 basepoon 2/7 bablespoon, 17 /8 basepoon 2/7 bablespoon, 17 /8 basepoon Image: Serie C, Raw , As Purchased 1 Pound, 3 1/4 Ounce Seriespoon 2/7 basepoon 2/7 basepoon Image: Serie C, Raw , As Purchased 1 S/8 Gunce 1/2 teaspoon 2/7 teaspoon 2/7 teaspoon Image: Serie C, Purchased 1 S/8 Gunce 1/7 teaspoon 2/7 teaspoon 2/7 teaspoon</td><th>DST1102</th><td>Onions, whole, raw , As Purchased</td><td>1 1/2</td><td>cup, chopped</td><td></td></tr<></td>	5 DST1261 Garlic, Raw , As Purchased 1 tablespoon. 17/8 Saute onion and garlic in oil for 5 minutes or until tender. 6 DST1156 Curnin, ground , As Purchased 2 tablespoon. 1/2 7 DST1145 Pappers, chill, green, canned , As Purchased 1 tablespoon. 17/8 8 DST1153 Chill Powder , As Purchased 2 1/2 teaspoon Stir in curnin, red chill papper, and chill powder. 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Portion with 2 fl oz, ladle (1/4 cup) Portion with 2 fl oz, ladle (1/4 cup) Ct Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. eheat Rebeating 150.00 Continue cooking food until the internal temperature reaches the required temperature. <td>6 DST1136 Cumin, ground , As Purchased 2 tablespon, 1/2 teapoon 7 DST1145 Peppers, chili, green, canned , As Purchased 1 tablespon, 1 7/8 teapoon 8 DST1133 Chili Powder , As Purchased 2 1/2 teaspoon 9 Combine onions and gailic with cooked lentils. Add water For 100 servings, add 1 q2 cups of vater. 10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce 11 DST1219 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in clinitro before serving. CCP: Heat to 135 degrees F or higher. 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CCP Name CCP Description Critical Temperature value (I/4 cup) Store in curve value (I/4 cup) <td>7 DST1145 Peppers, chill, green, canned, A B Purchased 1 tablespoon, 1 7/8 tespoon 8 DST1153 Chill Rowder , As Purchased 2 1/2 tesspoon Str in currin, red chill poper, and chill powder. Cook for 2-3 mixed control what. 9 Image: Control of the strength of the strengh of the strengh of the strength of the st</td> <td>7 DST1145 Peppers, chill, green, canned, A & Purchased 1 tablepoon. 1 7/8 8 DST1153 Chill Powder , As Purchased 2 1/2 teaspoon Stir in curnin, red chill pepper, and chill powder. Cook for 2-3 minutes our low heat. 9 Image: Cook of the stire curning and a cup of value in curning, add 1 qu of value in curning, add 1 qu of value in the cook of the stire. Stir in curning, add 1 qu of value. Stir in curning, add 1 qu of value. 10 DST1146 Tomatose, canned, low-sodium, dicid , As Purchased 1 Pound, 3 1/4 Ounce Stir in curning, add 1 qu of value. 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Portion with 2 fl oz. ladle (1/4 cup) CCP Description Critical Temperature (F) Output the Holding Hot Holding 135.00 Hot Holding 135.00 Corrective Action Continue relating food if the internal temperature does not reach the required temperature. Cooking Cooking <th>DST1156</th> <td>Cumin, ground , As Purchased</td> <td>2 tab teaspo</td> <td>lespoon, 1/2 oon</td> <td></td>	DST1156	Cumin, ground , As Purchased	2 tab teaspo	lespoon, 1/2 oon	
DST1153 Chil Powder , As Purchased 2 1/2 teaspoon Stir in cumin, med chil peoper, and chili powder. Cook for 2-3 minutes orver for bot heat. 0 DST1146 Tomatoes, canned, low-sodium, diced , As Purchased 1 Pound, 3 1/4 Ounce Stir in combine onions and garlic with cooked lentils. Add water For 30 servings, add 1 3 cy cups of water. 0 DST1146 Tomatoes, canned, low-sodium, diced , As Purchased 1 Pound, 3 1/4 Ounce Stir in tomatoes and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 1 DST1129 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stir in comatore for 20 minutes. 2 DST1141 Cliantro, leaves, raw , As Purchased 1 1/8 Ounce Stir in cliantro before serving. 2 DST1141 Cliantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cliantro before serving. 2 DST1141 Cliantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cliantro before serving. 4 Hot Holding Isosoo Isosoo Stir in claantro before serving. CCP: Hold hot for service at 135 degrees F or higher. 6 thold Hot Holding Isosoo Stir in claantro before serving. CCP: Hold hot for service at 135 degrees F or higher for at least 15 degrees F or higher for at least 15 degrees F or higher	8 DST1153 Chill Powder , As Purchased 2 1/2 teaspoon Stir in cumin, med chill peoper, and chill powder. Cook for 2-3 minutes our low heat. 9 Combine onions and gatile with cooked leatlis. Add water For 30 servings, add 3 cips of water. Combine onions and gatile with cooked leatlis. Add water For 30 servings, add 3 cips of water. 10 DST1146 Tomatees, canned, low-sodium, diced , As Purchased 1 Pound, 3 1/4 Ounce Stir in nonabox and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 11 DST1219 Salt. Non-Todized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stir in conabox and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in colators and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. CCP Name Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in colators before serving. CCP CCP Mame CCP Description Critical Temperature (F) Stir in conabox before serving. CCP Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. Vehal Hot Holding 135.00 Continue reasing/heating food if the internal temperature does not reach the required temperature.	8 DST1153 Chill Powder , As Purchased 2 1/2 teaspoon Stir in currin, red chill poper, and chill powder. Cook for 2-3 minutes over tow heat. 9 Image: Stir in currin, red chill poper, and chill powder. Cook for 2-3 minutes over tow heat. Combine enrions and partic with cooked lentils. Add water For 50 servings, add 1 ct 2 cups of water. 10 DST1146 Tomatoes, canned. low-sodium, diced , As 1 Pound. 3 1/4 Ounce Stir in currin, red chill poper, and chill powder. Cook for 2-3 minutes. 11 DST1219 Salt, Non-Todized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stir in clamtro before serving. 12 DST1141 Clantro, leaves, raw , As Purchased 1 5/0 Ounce Stir in clamtro before serving. CCP: Hoat to 135 degrees F or higher. Purchased 1 5/0 Ounce Stir in clamtro before serving. CCP Hoane CCP Description Critical Temperature (F) Corrective Action Met Holding 155.00 Discard the food if it cannot be determined how long the food emperature was below 135%. Reheat Reheating food if the internal temperature does not insach the required temperature. Corinture coking food with the internal temperature reaches the required temperature. Ccok Cooking 155.00 Corticute coking food with the internal temperature reaches the required temperature.	8 DST1153 Chill Powder , As Purchased 2 1/2 teaspoon Str in currin, red chill poper, and chill powder. Cook for Str in currin, red chill powder. Cook for Combine onions and garlic with cooked lentils. Add water For 30 servings, add 1 et 2 cups of water. 9 Image: Combine onions and garlic with cooked lentils. Add water For 30 servings, add 1 et 2 cups of water. Combine onions and garlic with cooked lentils. Add water. 10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Str in curring, red chill poper, and chill powder. Cook for 20 servings, add 1 et 2 cups of water. 11 DST1219 Salk, Non-todized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon CCP. Hould hot for service at 135 degrees F or higher. 12 DST1141 Clantro, leaves, raw , As Purchased 1 5/0 Ounce Str in clantro before serving. CCP. Hold hot for service at 135 degrees F or higher. CCP Name CCP Description Critical Temperature Str in current was bledwing to 3 bill. Corrective Action CCP Name CCP Description Critical Temperature Corrective Action Reheating 15.00 Discard the food if it cannot be determined how long the food temperature was bledwing 1349. Reheating 165.00 Continue cooking food until the internal temperature does not reach the requined temperature. Cooki	B DST1133 Chili Powder , As Purchased 2 1/2 teaspoon Str in comin, ed chili powder. Cock for 23 minutes over low heat. 9 Image: Control of the control	Strin 153 Chill Powder , As Purchased 2 1/2 teaspoon Strin in cumin, red chill powder. Cook f P Combine onions and gatic with cooked lentils. Add wat For 30 arrings, add 3 cup of water. Combine onions and gatic with cooked lentils. Add wat For 30 arrings, add 3 cup of water. 0 DST1146 Tomatoes, canned, low-sodium, diced , As Purchased 1. Pound, 3 1/4 Ounce Stri in comatoes and gatic. Bring to a boilt. Reduce heat and simmer uncovered for 20 minutes. 1 DST1219 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stri in cliantro before serving. 2 DST1141 Cliantro, leaves, raw , As Purchased 1 5/8 Ounce Stri in cliantro before serving. CCP Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) Portion with 2 fl oz. ladle (1/4 cup) CCP Mame CCP Description Critical Temperature (F) Corrective Action fort Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135°F. teheat: Reheating 165.00 Continue rehaving fload of the internal temperature does not reach the required temperature. cook Cooking 165.00 Continue cooking food until the internal temperature reaches the required temperature.	DST1145	Peppers, chili, green, canned , As F	Purchased 1 tab teaspo	lespoon, 1 7/8 oon	
CP Name CCP Description Critical Temperature (F) Corrective Action CP Name CCP Description Critical Temperature (F) Corrective Action CP Name CCP Description Critical Temperature (F) Corrective Action ct Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature does not reach the required temperature does not reach the required temperature as below 135%.	9 Combine onions and gatic with cooked lexitis. Add water 10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in tomatoes and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 11 DST1219 Salt, Non-Iodized, 1/25#, US 8399, As Purchased 2 1/2 tesspoon 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in clinator before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in clinator before serving. 14 CCP bascription Critical Temperature Corrective Action 15 Store the food if it cannot be determined how long the food temperature was below 135%. 16 Hot Holding 15.00 Continue reheating/ficating food if the internal temperature reaches the required temperature. 200k Cooking 15.00 Continue reheating/ficating food if the internal temperature reaches the required temperature.	9 Combine onions and garlic with cooked lentils. Add water For 100 servings, add 1 qt 2 cups of vater. 10 DST1146 Tomatoesr, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Still the to 135 degrees F or higher for at least 15 seconds. 11 DST1219 Salt, Non-lodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon CCP: Heal to 135 degrees F or higher for at least 15 seconds. 12 DST1141 Cliantro, leaves, raw , As Purchased 1 3/8 Ounce Still in cliantro before serving. CCP Kenter (F) CCP Description Critical Temperature (F) Still in cliantro before serving. CCP Name CCP Description Critical Temperature (F) Soft in cliantro before serving. CCP Name CCP Description Critical Temperature (F) Soft in cliantro before serving. CCP Name CCP Description Critical Temperature (F) Soft in cliantro before service at 135 degrees F or higher. Reheating Cortical Temperature (F) Cortical Temperature (F) Soft in cliantro before service at 135 degrees F or higher. CCP konce CCP bescription Critical Temperature (F) Cortical Temperature (F) CCP konce CCP bescription Critical Temperature (F) Cortical Temperature (F) Reheatin	9 Combine crisins and garlic with cooked lentils. Add water For 30 servings, add 1, 22 cups of water. 10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound. 3 1/4 Ounce Stri in contances and alls. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 11 DST1219 Salt. Non-Todized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stri in contances and alls. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stri in clantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Met Hold Hot Holding 155.00 Reheat Reheating 155.00 Corricute reheating food if the internal temperature does not reach the reparind temperature. Corricute reheating food if the internal temperature reaches the required temperature. Cook Cooking 155.00 Corricute coking food until the internal temperature reaches the required temperature.	9 Combine onions and garlic with cooked lentils. Add water For 50 servings, add 1 cp 2 cups of water. 10 DST1146 Tomatoes, canned, low-sodium, diced , As Purchased 1. Pound, 3 1/4 Ourse Stir in clamates and sale. Enging to a boil. Reduce heat and simmer uncovered for 20 minutes. CCP. House and sale. Engineer For 50 servings, add 1 cp 2 cups of water. 11 DST1219 Salt, Non-todized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon Stir in clamates and sale. Engineer For higher for at least 15 seconds. 12 DST1141 Clantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in clantro before serving. CCP: Hold hot for service at 135 degrees F or higher. 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0 DST1146 Tornatoses, canned, low-sodium, diced , As Purchased 1 Pound, 3 1/4 Ounce Stir in tornatoses and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. 1 DST1219 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon 2 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Healt to 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CP Name CCP Description Critical Temperature (F) Corrective Action ot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food teaching cooking food until the internal temperature does not reach the required temperature. ook Cooking 165.00 Continue cooking food until the internal temperature reaches the required temperature.	10 DST1146 Tomatoes, canned, low-sodium, diced , As Purchased 1. Pound, 3 1/4 Ounce Stir in tomatoes and salt. Bring to a boil. Reduce heat and sime uncovered for 20 minutes. 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Non-todized, 1/25#, US 3399 , As Purchased 2 1/2 teaspoon Stir in tornatoes and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes, CCP: Heat to 135 degrees F or higher for at least 15 seconds. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in clantro before serving. CCP Mane CCP Description Critical Temperature Corrective Action CCP Mane CCP Description Critical Temperature Corrective Action Hot Hold Hot Holding 135.00 Disrard the food if it cannot be determined how long the food temperature se blow 135%. Reheat Reheating 155.00 Continue reheating/heating food if the internal temperature does not reach the required temperature. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	10 DST1146 Tomatoes, canned, low-sodium, diced , As 1 Pound, 3 1/4 Ounce Stir in tomatoes and sale. Bring to a boil. 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CP Name CCP Description Critical Temperature (F) Corrective Action (F) CP Name CCP Description Critical Temperature (F) Corrective Action (F) CD Mather Discard the food if it cannot be determined how long the food temperature was below 135%. coking 155.00 Continue coking food until the internal temperature does not reach the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action CCP Name CCP Description Critical Temperature vas below 135°F. Discard the food if it cannot be determined how long the food the meriature vas below 135°F. Teheat Reheating 155.00 Cooking 155.00	CCP Name CCP Description Critical Temperature (F) Continue releasing food if it cannot be determined how long the food temperature. CCP Name CCP Description Critical Temperature (F) Continue releasing food if the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action (F) Reheating 15:00 Contrue reheating/heating food if it cannot be determined how long the food temperature value temperature ablew 13:5°F. Cook Cooking 155:00 Contrue cooking food with the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action CCP Name CCP Description Critical Temperature vas below 135%. Reheating 15.00 CCP Name CCP Description Critical Temperature vas below 135%. Corrective Action Reheat Reheating 15.00 Corrective Action Cooking 155.00 Corrective Action Cooking 155.00 Corrective Action Reheat Reheating 155.00 Corrective Action Cooking 155.00 Corrective Action Reheating	Index Image: CCP Hast to 135 degrees F or higher for at least 15 seconds. 1 DST1219 Salt. Non-Todized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon 2 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action iot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food the mean start was below 135%. ice heat Reheating 165.00 Contruct was below 135%. icok Cooking 165.00 Continue temperature.	DST1146	Tomatoes, canned, low-sodium, die Purchased	ced , As 1 Pou	ind, 3 1/4 Ounce	Stir in tomatoes and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes.
1 DST1219 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon 2 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CP Name CCP Description Critical Temperature (F) Corrective Action ot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. eleat Reheating 155.00 Continue cooking food until the internal temperature does not reach the required temperature. ook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	11 DST1219 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. Reheat Reheating 165.00 Continue reheating/heating food if the internal temperature dees not reach the required temperature. Cook Cooking 155.00 Continue reheating/heating food if the internal temperature reaches the required temperature.	11 DST1219 Salt, Non-Todized, 1/25#, US 8399, A & Purchased 2 1/2 teaspoon 12 DST1141 Cliantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cliantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. Reheat Reheating 155.00 Continue relaxing/heating food if the internal temperature does not reach the required temperature. Cook Cooking 165.00 Continue relaxing/heating food until the internal temperature reaches the required temperature.	11 DST1219 Salt, Non-Todized, 1/25#, US 8399, As Purchased 2 1/2 teaspoon 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. Ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Not Holding 135.00 Hot Holding 135.00 Reheat Reheating Cook Cooking Cooking 155.00 Continue coking food if the internal temperature required temperature.	11 DST1219 Salt, Non-Iodized, 1/25#, US 0399 , As Purchased 2 1/2 teaspoon 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. 12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP Hame CCP Description Critical Temperature (F) Corrective Action CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. Continue refeating/heating food if the internal temperature does not reach the required temperature. Cook Cooking 155.00 Continue refeating/heating food if the internal temperature reaches the required temperature.	1 DST1219 Salt, Non-Iodized, 1/25#, US 8399 , As Purchased 2 1/2 teaspoon 2 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action Iot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food thermaprature was below 135%. tehest Reheating 165.00 Continue coking food if the internal temperature does not reach the required temperature. iook Cooking 165.00 Continue temperature. Coking of unit the internal temperature reaches the required temperature.					CCP: Heat to 135 degrees F or higher for at least 15 seconds.
2 DST1141 Cliantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cliantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CP Name CCP Description Critical Temperature (F) Corrective Action ot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135°F. eheat Reheating 165.00 Continue reheating/heating food out if the internal temperature does not reach the required temperature. ook Cooking 165.00 Continue coking food until the internal temperature reaches the required temperature.	12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Str in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135/9 Ounce Discard the food if it cannot be determined how long the food temperature was below 135%. Heast Reheating 165.00 Continue reheating/heating fload if the internal temperature dees not reach the required temperature. Took Cooking 155.00 Continue coking food unit the internal temperature reaches the required temperature.	12 DST1141 Clantro, leaves, raw, As Purchased 1 5/8 Ounce Stir in clantro before serving. CCP: Hold hot for service at 133 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. Reheat Reheating 155.00 Continue releasing/heating food if the internal temperature does not reach the required temperature. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	12 DST1141 Clantro, leaves, raw, As Purchased 1 5/8 Ounce Stir in clantro before serving. CCP: Hold hot for service at 133 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Name CCP Description Critical Temperature (F) Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 133%. Reheat Reheating 155.00 Continue relaging fload if the internal temperature reaches the required temperature. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	12 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Str in clantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135:00 Discard the food if it cannot be determined how long the food temperature was below 135%. Reheat Reheating 165:00 Continue reflecting food if the internal temperature is not reach the required temperature. Cook Cooking 155:00 Continue cooking food until the internal temperature reaches the required temperature.	2 DST1141 Cilantro, leaves, raw , As Purchased 1 5/8 Ounce Stir in cilantro before serving. CCP: Hold hot for service at 135 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Ito Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food the internal temperature vas below 135%. teheat Reheating 165.00 Continue temperature. icok Cooking 165.00 Continue temperature.	L DST1219	Salt, Non-Iodized, 1/25#, US 8399	, As Purchased 2 1/2	teaspoon	
CP Name CCP Description Critical Temperature (F) Corrective Action ot Hold Hot Holding 135:00 Discard the food if it cannot be determined how long the food temperature was below 135°F. eheat Reheating 165:00 Continue releating the internal temperature reach the required temperature. ook Cooking 165:00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Holding 133:00 Discard the food if it cannot be determined how long the food temperature was below 133%. Reheat Reheating 165:00 Cooking 155:00 Continue cooking food unit the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135°F. Reheat Reheating 155.00 Continue relagaing food until the internal temperature does not reach the required temperature. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. Reheat Reheating 155.00 Continue required tenging/heating food if the internal temperature does not reach the required temperature. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action Hot Hold Hot Holding 133.00 Discard the food if it cannot be determined how long the food temperature was below 133*F. Reheat Reheating 155.00 Continue reheating. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Hold not for service at 130 degrees F or higher. Portion with 2 fl oz. ladle (1/4 cup) CCP Name CCP Description Critical Temperature (F) Corrective Action International Control of the internal temperature does not reach the required temperature. Corrective Action International Control of the internal temperature does not reach the required temperature. Control of the internal temperature reaches the required temperature.	2 DST1141	Cilantro, leaves, raw , As Purchase	d 15/8	Ounce	Stir in cilantro before serving.
CP Name CCP Description Critical Temperature (F) Corrective Action ot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. eheat Reheating 165.00 Continue releasing/heating food if the internal temperature does not reach the required temperature. ook Cooking 165.00 Continue releasing/heating food until the internal temperature reaches the required temperature.	CP Name CCP Description Critical Temperature (F) Corrective Action Iot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135°F. Ieheat Reheating 165.00 Continue reheating/food if the internal temperature does not reach the required temperature. Icock Cooking 155.00 Continue to continue conting food if the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action iot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. teleest Reheating 165.00 Continue reheating/freezing/food if the internal temperature does not reach the required temperature. icook Cooking 165.00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action iot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. teheat Reheating 165.00 Continue reheating/floating food if the internal temperature does not reach the required temperature. iook Cooking 165.00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Name CCP Description Critical Temperature (F) Corrective Action Iot Hold Hot Holding 135:00 Discard the food if it cannot be determined how long the food temperature was below 135%. Leheat Reheating 105:00 Continue reheating/floating food if the internal temperature. icook Cooking 165:00 Continue cooking food until the internal temperature reaches the required temperature.	CCP Description Critical Temperature (F) Corrective Action Iot Hold Hot Holding 135.00 Discard the food if it cannot be determined how long the food temperature was below 135%. teheat Reheating 165.00 Continue temperature. icook Cooking 165.00 Continue temperature.					CCP: Hold not for service at 135 degrees F or higher.
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Reheating 165.00 Continue reheating/heating food if the internal temperature does not reach the required temperature. ook Cooking 165.00 Continue reheating/heating food if the internal temperature does not reach the required temperature. ook Cooking 165.00 Continue reheating/heating food if the internal temperature reaches the required temperature.	Reheat Reheating Continue relacting / final final temperature Cook Cooking 155.00 Continue cooking food until the internal temperature. Cook Cooking 155.00 Continue cooking food until the internal temperature reaches the required temperature.	Reheat Reheating 165:00 Continue releasing/free internal temperature does not reach the required temperature. Cook Cooking 165:00 Continue cooking dou until the internal temperature reaches the required temperature.	Reheat Reheating 165:00 Continue releasing/freading food if the internal temperature does not reach the required temperature. Cook Cooking 165:00 Continue cooking dou until the internal temperature reaches the required temperature.	Reheat Reheating Continue reheating/heating food if the internal temperature does not reach the required temperature. Cook Cooking 165.00 Continue reheating/heating food if the internal temperature does not reach the required temperature. Cook Cooking 165.00 Continue reheating/heating food if the internal temperature does not reach the required temperature.	International resultion 100 million Internatintender 100 million International re	ot Hold Hot Ho	lding	(F)	135.00 Discard the	Food if it cannot be determined how long the food
Cooking Continue requires compensative. ook 165.00 (Continue configuration of the internal temperature reaches the required temperature.	Cook Cooking 155:00 Continue cooking food until the internal temperature reaches the required temperature.	Cook Cooking 165.00 C	Cook Cooking 165.00 Control on the required temperature.	Cook Cooking C	Cooking 165.00 Cooking food until the internal temperature reaches the required temperature.	eheat Rehea	ting		165.00 Continue re reach thou	e was below 1337. eheating/heating food if the internal temperature does not equired temperature.
i terihat aku terihat aku teri	required veriperisoner			, j jeden er veriger akure.	n tequinte derrigenteurer	ook Cookir	g		165.00 Continue of required to	ooking food until the internal temperature reaches the moerature.
										•

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FORECAST REPORT (SAMPLE)

Forecasting Report									Generat	ed on: 6/29	/2017 1:47:46 PM by
Site: Serving Date: 5/30/2017											Meal Service: Breakfast Menu Line: Primary Breakfast
Serving Group	Planned Cour	nt									
PK		70									
К-5		186									
Program Adults		7									
Second Meals		1									
Drop Trays		1									
Sample Trays		1									
Total:		266									
Brovious Sorvings								Suggested	Countr		
Menu Item	Serving	Moale	Total	Servinge	Leftover	Total	Comments	PK	K-5	Item	
Helio Xelli	Date	Served	Planned	Produced	Leitovei	Served	comments	FR	ĸs	Total	
Grains (Choose 1)											
Croissanwich (1 Each)	04/18/2017	247	40	40	6	34		19	36	55	
	05/02/2017	263	40	68	2	66					
	05/16/2017	262	40	40	0	40					
Sausage Patty (1 Each)	05/18/2017	252	210	210	19	191		62	141	203	
	05/23/2017	253	190	190	5	185					
	05/25/2017	251	268	268	21	247					
Toaster Pastry (1 Each)	04/18/2017	247	180	230	0	230		68	156	224	
	05/02/2017	263	180	260	0	260					
	05/16/2017	262	180	180	2	178					
Fruit-TDA (Choose 2)											
Juice, Apple, 100%, 70/4oz,	05/24/2017	252	70	70	3	67		28	58	86	
SunCup030301 (4 fluid ounce)	05/25/2017	251	70	70	7	63					
	05/26/2017	263	70	70	8	62					
Juice, Grape, 100%, 70/4 oz,	05/24/2017	252	70	38	0	38		24	50	74	
SunCup030501 (4 fluid ounce)	05/25/2017	251	70	70	12	58					
	05/26/2017	263	70	70	19	51					
Juice, Orange, 70/4 oz,	05/24/2017	252	70	140	0	140		58	133	191	
SunCup030100 (1/2 Cup)	05/25/2017	251	70	70	0	70					
	05/26/2017	263	70	70	0	70					
Raisins Box (1 Each)	05/09/2017	258	60	60	7	53		22	45	67	
	05/16/2017	262	50	72	39	33					
	05/23/2017	253	60	60	21	39					
Milk-TDA (Choose 1)											
Chocolate Milk (1 Each)	05/24/2017	252	210	882	723	159		60	135	195	
	05/25/2017	251	185	452	301	151					
	05/26/2017	263	169	664	533	131					
Milk, Lactaid (8 FL OZ)	04/25/2017	242	1	1	0	1		5	1	6	
	05/23/2017	253	1	1	0	1					
	05/25/2017	251	1	1	0	1					
Rice Milk (1 Cup)	05/24/2017	252	1	1	0	1		5	1	6	
	05/25/2017	251	1	1	0	1					
Powered by PrimeroEdge for: HOND	O ISD-00803										Page: 1 of 2



Note: Users must enter "Planned Counts" in the "Production Plan" tab for that menu for each serving group for the menu for the system to generate "Suggested Counts" in the "Forecast Report."

Serving Group	Planned Count	
9-12	100	
Program Adults	0	
Second Meals	0	
Drop Trays	0	
Sample Trays	0	
Total:	100	

PRE-PRODUCTION ANALYSIS REPORT

"Pre-Production Analysis": The "Pre-Production Analysis" allows users to analyze menus for food component and nutrient requirements after the user has entered planned counts for the production plan, but before actual production of the menu.

Team Work Menu	Production System
Plan and Record	Pre-Production Analysis
Reports	Select Calendar Meal Type Site Group Site
Post Production Costing	Menu Line Start Date End Date Burger Line 11/6/2017
Pre-Production Costing Production Print Recipes	Generate Analysis
Production Reports Preparation Items Shipped/Received	
Meal Count Troubleshooting	
Recipe Signage Plan Summary	
Post Production Analysis	
Pre-Production Analysis	

Primero <i>≤dq≤</i>	Amigo ?	District Realm: TEXA	AS TRAINING DISTRICT	Dashboard M	lessages My Profile	Log
Team Work Menu Plann	ing Production System	PrimeroEdge	- Nutrient and Meal Con	tribution Details	****	
Plan and Record	Pre-Production Analysis	Nutrients Option	*			-
Plan	Select Calendar Meal Type Site Group	Nutrition Report	Nutrition Summary Rep	ort Food Compo	onent Report	
Production Status	Menu Line	Note: Nutrients a 9-12	nd Food Contribution de	o not reflect unsa	ved changes.	
Production Orders	Burger Line	Nutrient	Standard Value	Actual Value	% of Calories	
Grocery List		Calories ¹	[750.00 - 850.00]	925.64		alysis
Production Adjustment		Saturated Fat ¹	< 10.00 % of Calories	6.41	6.23 %	
Reports		Food Comp.	Standard Value Ad	tual Value	% of Total	
Post Production Details		Fruit	>= 5.000	.750		
		Veg	>= 5.000 [5.	.000 - 7.500]		
Post Production Costing		Veg-DG	>= 0.500	0.000		
Pre-Production Costing		Veg-RO	>= 1.250 2.5	500		
Production Print Recipes		Veg-BP	>= 0.500	0.000		
Production Reports		Veg-S	>= 0.500 5.0	000		
Deservation latera		Veg-O	>= 0.750	.000	_	
Shipped/Received		Grains ^a WGR	[10.000 - 12.000] [>= 100.000 % of 35	5.000 - 15.000]	100.00	
Meal Count						

COMPLETING THE PRODUCTION RECORD

After meal service, users will add information to the production record to reflect actual counts for serving groups and menu items. Users may refer to the "Technician's Worksheet" to complete the final "Production Record" in MENU Module.

- 1. Click on the "Production" tab.
- 2. Click on the "Plan and Record" folder.
- **3. Click on the "Record" subfolder.** Notice that the system navigates to the production calendar.
 - 4. Select the correct site (the site the CN Director has authorized the user to access) from the "Site" drop down list.
- Click on the desired meal type and menu line link from the production calendar.

Notice that the system navigates to the "Production Record" tab of the menu (shown on the next page).





Tip: Users may also navigate to the "Production Record" from the "Production Plan" of the desired menu by clicking on the "Production Record" tab.

Notice that the system navigates users to the "Production Record" tab.

Notice that the system populates "Plan Comments" from the "Production Plan" tab to the "Plan Comments" field in the "Production Record tab.

an					-
Select Serving Date	Production Pl	an Production	Record Productio	1 Withdraw	
1500 - MENU MOD	DULE HIGH SCHOO	L - 10/31/2017 - Lur	nch - Main Line 📺	1 Select T	Terminals for POS Sales Save
Serving Group	Planned Count	Actual Count	Status:	Plan Complete History	
9-12	500		Offer vs. Serve:	\checkmark	
Adult	40		Food Preparation Site:	Site Code Site	10DULE HIGH SCHOOL
Ala Carte	20		Plan Comments:	Add more milk cartons to the	line as needed.
Total:	560	0			
			Record Comments:		
			Total Waste:	lbs	
Technician's Works	sheet Technician's	Worksheet in Spanish	h Production Form P	roduction Ticket	

- 6. Enter "Actual Count(s)" for each "Serving Group."
- 7. (Optional) Enter any "Record Comments" in the "Record Comments" field.

8. (Optional) Enter the pounds of wasted food in the "Total Waste" field.

1500 - MENU MOI	DULE HIGH SCHOOL	L - 10/31/2017 - L	unch - Main Line 🕅	Select Terminals for POS Sales Save
Serving Group	Planned Count	Actual Count	Status:	Plan Complete <u>History</u>
9-12	500	495	Offer vs. Serve:	
Adult	40	38	Food Preparation Site:	Site Code Site 1500 MENU MODULE HIGH SCHOOL
Ala Carte	20	18	Plan Comments:	Add more milk cartons to the line as needed.
Total:	560	551		
			Record Comments:	Completed one day late due to early release.
			Total Waste:	lbs

9. Enter the number of "Menu Items" "Produced" for each menu item for each "Serving Group."

10.If applicable, enter the number of "Carryover," "Return to Stock," or "Waste" menu items or enter "0."

Note: Refer to pg. 38 for specific instructions on "Carryover" menu items.

Notice that the system enables (white, non-editable field) or disables (grey, editable field) the "Carryover," "Return to Stock," or "Waste" fields based on options users selected when creating the menu item. Users may update these options by navigating to the specific menu item and changing the selections in the "Menu Item" tab.

Notice that the system automatically updates "Total Leftover(s)" and "Total Served" for each menu item based on the information entered in step 9 and 10.

Notice the "Add Menu Item" button, which allows users to add menu items to the menu in the "Production Record" tab.



11. If applicable, enter "Temperature" information for the menu item in the "Temperature" fields.

Notice that the system provides "Temperature" fields" based on the "Critical Control Points (CCPs) selected for each recipe corresponding to each menu item.

12.(Optional) Enter any "Comments" for the menu item in the menu item's "Comments" field.



Note: Repeat steps 9-13 for every menu item.





Notice that, for "Carryover" menu items, the system prompts users to select a carryover date.

a. Select the calendar icon next to the "Carryover Field."

and menu line for the menu item.

Notice that the system generates a "Carryover" window.

13. For menu items that "Carryover," select a desired carryover date, meal type

Notice that the window lists the name of the "Menu Item," specifies the date that the carryover menu item came from (in the "Carryover from" field), and lists the "Max Carryover Days" for the menu item.

- b. Select the desired carryover "Meal Type" for the menu item from the drop down box.
- c. Select the desired carryover "Menu Line" for the menu item from the drop down box.
- d. Select a desired carryover date by clicking on a colored-block from the calendar.

Notice the color-coding used to distinguish the options for carrying over the menu item.



Note: All blocks of color on the calendar indicate that the site may offer the menu item on that date based on the "Max Carryover Days."

- □ A red block of color on the calendar indicates that the site plans to offer some "Leftovers" on that date.
- A green block of color on the calendar indicates that the site plans to offer the menu item selected for carryover, as indicated by "Menu Item Planned" on that date.
- □ A yellow block of color on the calendar indicates that the site does not plan to offer "Leftovers" or the carryover menu item on that date.





Note: The Default Carryover Date" calendar icon at the top of the "Menu Items" section allows users to select a desired default carryover "Meal Type," "Menu Line," and "Date" for all carryover menu items for that menu. When users enter "Carryover" amounts for each menu item the system will show "Set to default" for each menu item.

Technician's Wo	rksheet	Те	chnic	cian's	Wor	kshee	t in Sp	panish Production I	Form Produc	tion T	ſicket			
<														>
Menu Items											Default (Carryover Date:	.dd Menu Item	Save Record
PrimeroEdge - Ca	rryover								X					
Carryover from:	6/29/7	2017 L	Lunch	_	_	_			ļ	l i				
Meal Type:	Lunc	h			•	1				1				
Menu Line:	Main	Line			•				I	l l				
Date:		4	Ju	une 20)17	•		<mark> </mark>	an Serve	1				
1	S	Μ	T	W	T	F	S		i Salad	(1. D)	10.10) //			
1	28	29	30	31	1	2	3	Sunshine Ga	rden Salad		1040) (Co	ontributes: 1/2 Fruit, 1/4	Veg-DG)	
1	4	5 12	6 13	7	8 15	9	10	Carryovers. IC	7* (1 Cup) Irom	T LUIIC		16: 6/20/2017		
1	18	19	20	21	22	➡	24	Serving Size	Planned	Proc	duced	Carryover	F	leturn to Stock
1	25	26	27	28	29	30	1	1 Cup	0		100	100 Set to (dofault	
1	2	3	4	5	6	7	8	1 Cup	-	44	100	100	ielauit.	
								(°F):	Cold Hold					
								Qty Prepared: 🍦	1					



14.After entering the end-of-day information for all menu items, click on the "Save Record" button.

Notice that the system updates the "Qty Prepared" field to include the amount of food needed to prepare the actual number of each menu item prepared.

						Default Carryo	ver Date: A	dd Menu Item	Save Record
 Category: E Sloppy Far 	Entrée/Combo- rmer Joes (L	-TDA; Choose: R1038) (Con	1 tributes: 2 WGR, 2	2 Meat/MA, 1/4 Veg-C))	Comments: Made	five more Sloppy	/ Joes for a la	carte items.
Serving Size	Planned	Produced	Carryover	Return to Stock	Waste	Total Leftover	Total Served	A la carte	Reimbursable
1 sandwich	100	105			1	1	104	4	100
Temperature (°F): Qty Prepared:	Hot Hold 145 0 Case 1 gallor 0 Case 1 each 0 0 Case 1 each 0	Reheat C 165	ook 165 stershire) - DST11 oz. (Beef, ground ck Pepper, ground ad Bun Hambur	185 (Case = 4 gallon/ , raw 80/20) - DST11: d) - DST1158 (Case = caer Whole Grain Wh	1.0000 Gallon), 25 (Case = 4 ea 6 each/1.0000	ch/1.0000 Each), Each),			

Notice that the system updates the "Production Record" as "Complete" (green).

1500 - MENU MOD	OULE HIGH SCHOO	L - 10/31/2017 - L	unch - Main Line 🛄	Select Terminals for POS Sales Save
Serving Group	Planned Count	Actual Count	Status:	Record Complete History
9-12	500	495	Offer vs. Serve:	
Adult	40	38	Food Preparation Site:	Site Code Site
Ala Carte	20	18	Plan Comments:	Add more milk cartons to the line as needed.
Total:	560	551		
			Record Comments:	Completed one day late due to early release.
			Total Waste:	lbs
Technician's Works	heet Technician's	Worksheet in Span	ish Production Record	Production Form Recipe Costing Production Ticket



Best Practice: Districts who use simpler breakfast menus than lunch menus may begin using MENU Module to train on breakfast production. Once staff feel comfortable using MENU Module for breakfast, sites can use MENU Module for lunch.

GENERATING PRODUCTION RECORD REPORTS

Once a user has entered and saved end-of-day data for a produced menu, users may click on one of the additional report buttons made available after saving the "Production Record."

Follow steps 1-5 on **pg. 35** to navigate to the "Production Record" for the desired date and menu line.

1. Click on the "Production Record" or "Recipe Costing" button to generate the desired report.

The **"Production Record"** report collects actual counts for "Serving Groups and "Menu Items" and compiles end-of-day-data. Kitchen managers may use the "Technician's Worksheet" to complete data entry for the final "Production Record."

Daily Food Produ	ction R	ecord						Generated 9/15/2017 11:16:56 AM by Claudia Nieman
Site: 1000 - TEXAS TRAINING	ELEMENTAR	RY .						Preparation Site: 1000 - TEXAS TRAINING ELEMENTARY
Meal Service: Lunch								Offer Vs. Serve: True Meal Pattern: [USDA]Meal Pattern SY 2014-2017
Menu Line: Main Line								
Serving Group	Pla	nned Count	Actual Count	Plan Co	mments:			
к-5		100	92					
Program Adults		10	8	Record Co	mments:			
Second Meals		5	6					
Drop Trays		5	3					
Sample Trays		0	0					
Total:		120	109					
					-			
Menu Item (Recipe #)	к-5	Total Planned	Portioning Tool	Servings Produced	Total Served	Leftover	Comments	
Entrée/Combo-TDA; Choose: 1								
Stir-Fry Fajita Chicken, Squash	60 (3/4c.)	60 (3/4 c.)	_	60 (3/4 c.)	55 (3/4 c.)	Waste 5 (3/4 c.)		
& Corn (LR1027)		Meal Contributio	on: 1 WGR, 1 1/	2 Meat/MA, 3/	8 Veg-RO, 1/8	Veg-S, 1/4 Veg-O		
		Qty Prepared:	0 Case 1 no.	10 can (Toma	toes, canned,	low-sodium, diced)	- DST1146	
			(Case = 6 no 0 Case 1 eac	.10 can/1.000 h OR 0.39 oz.	0 no. 10 can), (Black Pepper,	ground) - DST1158	(Case = 6	
			each/1.0000	Each),) oz. (Chicken	Faiita strins, fully co	oked) -	
			DST1121 (Ca	se = 8 bags/1	.0000 Bag),	Portanta (Concercio)	okeu) -	
			pounds/1.000	nds (Cilantro, 00 Pound),	leaves, raw) -	D511141 (Case = 3		
			0 Case 5 Pou (Case = 30 I	nds OR 4 lb. 1 Pounds/1.0000	2.80 oz. (Corr Pound),	n, whole kernel, froze	n) - DST1174	
			0 Case 1 eac	h (Cumin, grou	und) - DST115 (Garlic nowde	6 (Case = 6 each/1.0	0000 Each),	
			each/1.0000	Each),	(Garrie powde	(ca	ise = 0	
			Each/1.0000	Each),	nulated, 24 of	2) - DS11321 (Bottle	= 1	
			0 Case 1 gall 0 Bag 3 pour	on (Oil, canoli nd OR 2 lb. 6.4	a) - DST1168 0 oz. (Onions,	(Case = 3 gallon/1.00 whole, raw) - DST11	000 Gallon), 02 (Bag = 25	
			pound/1.000	0 Pound),	oz (Penner B	ell RED Choice 20 lb)	- DST1273	
			(Bag = 1 Eac	h/1.0000 Each),),			
			Rosarita 107	64) - DST1322	(Case = 6 Ea	ch/1.0000 Each),	#10cans,	
			0 Bag 1 bag (bag/1.0000 E	(Rice, Brown, I Bag),	medium grain,	raw) - DST1116 (Ba	g = 1	
			0 Case 10 Po	unds OR 9 lb.	9.60 oz. (Squi	ash Butternut Diced,	20 LB) -	
Entrée-TDA; Choose: 1								
Lentils of the Southwest	40 (1/4c.)	40 (1/4 c.)		40 (1/4 c.)	40 (1/4 c.)			
(LR1030)		Meal Contributio	on: 1 Meat/MA				-	
Powered by PrimeroEdge for:	TEXAS TRA	INING DISTRICT						Page: 1 of 4
-								

The **"Recipe Costing"** report summarizes cost information for the selected menu after production. The report provides a "Unit Cost" (cost to produce each serving of a menu item), a "Purchase Cost" (price to produce all servings of a menu item), and a "Food Cost/Meal" (price for each serving of a menu item adjusted for OVS) for each menu item.

Recipe	Costing	G	Generated on:	9/15/2017 11	:05:38 AM by Cl	audia Nie
Site: TEXAS T Serving Date:	RAINING ELEMENTARY 06/26/2017			₽	Mea Menu L To	al Type: Li ine: Main tal Meals:
Recipe Code	Description	Serving Size	Amount Prepared	Unit Cost	Purchase Cost	Left Ov Today
Entrée/Comb	o-TDA	•	•			
LR1027	Stir-Fry Fajita Chicken, Squash & Corn	3/4 c.	60	0.77	46.32	
Food Cost / M	leal:	·		0.42		
Entrée-TDA						
LR1030	Lentils of the Southwest	1/4 c.	40	0.40	16.18	
Food Cost / M	leal:			0.15		
Grain-TDA						
LR1028	Cilantro Brown Rice	1/2 c.	50	0.10	4.97	
LR1029	Whole Grain Flour Tortilla	1 ea.	60	0.07	4.16	
Food Cost / M	leal:			0.08		
Fruit-TDA						
LR1031	Fresh Grapefruit Sections	1/2 c.	105	2.42	253.75	
Food Cost / M	leal:	·		2.33		
Milk-TDA						
LR1011	1% White Milk	1 ea.	25	0.58	14.50	
LR1055	FF Chocolate Milk	1 ea.	60	0.54	32.26	
LR1054	FF Strawberry Milk	1 ea.	10	0.44	4.35	
Food Cost / M	leal:			0.47		
Grand Totals:				3.45	376.49	

"Post Production Analysis": The "Post Production Analysis" allows users to analyze menus for food component and nutrient requirements after the user has entered planned and actual counts for the production plan and record, after production of the menu.

Team Work Menu Plan	ning Production System
Plan and Record	Post Production Analysis
Reports	Select Calendar Meal Type Site Group Site Lunch High Schools
Post Production Costing Pre-Production Costing	Menu Line Start Date End Date Burger Line 7/24/2017 III 7/28/2017
Production Print Recipes	Generate Analysis
Production Reports Preparation Items Shipped/Received	
Meal Count Troubleshooting	
Recipe Signage	
Plan Summary	
Post Production Analysis	
Pre-Production Analysis	

		PrimeroEdge	- Nutrient and Meal Cor	tribution Details		x
Team Work Menu Plann	ing Productio	***	***** TRAINING	TESTING ***	****	•
Plan and Record 🛛 🔻	Post Production	Nutrients Option				
Reports A	Select Calendar	Nutrition Report	Nutrition Summary Rep	ort Food Compo	onent Report	
Post Production Details	Lunch	Show Only Re	quired			
Post Production Costing	Menu Line	9-12	and Food Contribution d	o not reflect unsa	ved changes.	
Pre-Production Costing	Burger Line	Nutrient	Standard Value	Actual Value	% of Calories	
Production Print Recipes		Calories ¹	[750.00 - 850.00]	1,028.23		
Production Reports		Saturated Fat ¹	< 10.00 % of Calories	7.03	6.15 %	
		Sodium ¹	< 1,080.00	1,147.14		
Preparation Items		Food Comp.	Standard Value A	ctual Value	% of Total	
Shipped/Received		Fruit	>= 5.000	8.750		
Meal Count		Veg	>= 5.000 [5	.000 - 7.500]		
Troubleshooting		Veg-DG	>= 0.500	0.000		
Recipe Signage		Veg-RO	>= 1.250 2.	500		
Plan Summary		Veg-BP	>= 0.500	0.000		
Post Production Analysis		Veg-S	>= 0.500 5.	000		
Des Des du tien technic		Veg-O	>= 0.750	0.000		
Pre-Production Analysis		Grains ^a	[10.000 - 12.000]	10.000 - 15.000]		
		WGR	>= 100.000 % of 3	5.000	100.00	•



TEXAS DEPARTMENT OF AGRICULTURE **Commissioner Sid Miller**

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