SALAD BAR PRODUCTION RECORD

DATE:

INITIAL IF PREPPED	ITEM	AMOUNT PREPPED IN WEIGHT	SERVING SIZE	REFILLS	AMOUNT LEFT OVER	LEFTOVER: REFRIDGERATE OR DISCARD
	ROMAINE		1/2 CUP			
	BABY CARROTS		1/2 CUP			
	CUCUMBER SLICES		1/4 CUP			
	BLACK BEANS		1/4 CUP			
	CHERRY TOMATOES		1/4 CUP			
	CORN		1/4 CUP			
	CELERY STICKS		1/4 CUP			
	BROCCOLI		1/4 CUP			

Salad Bar Production record for K-12

School: _____

Site Lead:

Cycle XX SBPR [School Name] DatesXX to XX

				Monday				Tuesday				Wednesday			
ITEM	Measure	AMT/PA	SVG SIz	Prepped Amount	Leftove	Used	Discard	Prepped Amount	Leftove	Used	Discard	Prepped Amount	Leftove	Used	Disca
VEGETABLES															
Beans, Kidney	1/4 pan	61 oz	1/4 c												
Beans, other	1/4 pan	61 oz	1/4 c												
Broccoli	1/4 pan	2#	1/4 c												
Carrots	1/4 pan	2#	1/4 c												
Celery	1/4 pan	4#	1/4 c												
Cherry Tomatoes	1/4 pan	4.5#	1/4 c												
Corn	1/4 pan	2#	1/4 c												
Cucumbers	1/4 pan	4#	1/4 c												
Hummus	1/4 pan		1/4 c												
Jicama	1/4 pan	4#	1/4 c												
Peas	1/4 pan	2.5#	1/4 c												
Peppers, green	1/4 pan	3#	1/4 c												
Peppers, red	1/4 pan	3#	1/4 c												
Potatoes, roasted	1/4 pan	2#	1/4 c												
Salad Mix - romaine	1/2 pan	2#	1 c												
Salad Mix - spring	w/ rom.	.5#	1 c												
Veg other	1/4 pan		1/4 c												