**Multi-Day Food/Condiment Bar Production Record**

**School District Name: Site Name:**

This production record is designed for schools that have an ongoing fruit/vegetable bar. It can also be used to track condiments. Write in items used routinely before copying the form. Use the Vegetable Subgroup Key column to record the abbreviation for the following vegetable subgroups served: **RO**=Red Orange; **DG**=Dark Green; **BP**=Beans & Peas (Legumes); **S**=Starchy; **WG** (whole grain)

☐ Food bar is **before** point of service ☐ Food bar is **after** point of service

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| Week of: May 10 Year: 2012 | Monday | Tuesday | Wednesday | Thursday | Friday |
| **Record Daily Participation: Elm (K-5) M (6-8) HS (9-12) A (Adult**) **⇨** | E= M= HS= A= | E= M= HS= A= | E= M= HS= A= | E= M= HS= A= | E= M= HS= A= |
| **Food Items** **Used** **and Form (fresh, frozen, canned)**  |  **Product Brand # or School Recipe (SR#) *or* Commodity (C)** | **Vegetable Subgroup Key** | **Unit of****Weight or****Volume *or*****# of Servings** | Record each day the **total quantities used** of each food item on the food bar. Use only one line per food item.  |
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| **Food Items** **Used** **and Form (fresh, frozen, canned)**  |  **Product Brand # or School Recipe (SR) *or* Commodity (C)** | **Vegetable Subgroup Key** | **Unit of****Weight or****Volume *or*****# of Servings** | Record each day the **total quantities used** of each food item on the food bar. Use only one line per food item. |
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