Production Record Review Form School & Meal: Reviewing Supervisor: _____ Dining Staff: The following issues were noted during the review of the production record. Please review and correct the indicated items. **Meal Counts** ☐ Entrées: Total Reimbursable Meals and entrée planned, offered, and served numbers do not add up and no reason documented. ☐ POS meal count doesn't match the entrée count. **Menu and Substitutions** ☐ Published menu not followed (example: offering cereal daily though not on planned menu). ☐ Substitutions made but not recorded. ☐ Special-case meals not documented (medical accommodations, field trips). ☐ Substitution is missing a note explaining the reason. ☐ Substitutions do not credit the same as the original item (example: sub 2 oz roll with 1 oz roll) **Numbers** ☐ Ran out of all entrees. ☐ Repeated shortages of entrée, fruit, and vegetable choices, though still compliant. Example: Hot entrées run out daily, leaving only a PB&J for the last classroom in line. ☐ Total fruit and vegetable servings are less than the number of reimbursable meals served. ☐ Ran out of required amounts of fruit (B&L) or required amounts of vegetables (L). ☐ Lunch: Ran out of a weekly required vegetable subgroup (only veg sides count - not entree). ½ c starchy, ½ c dark green, ½ c beans, ¾ c other, 0.75 c (K8) or 1.25 c (HS) red/orange ☐ Milk: FF or 1% dairy milk has 0 leftover, indicating students did not receive a choice of milk. ☐ Milk: Total served equals or exceeds the number of reimbursable meals. Other: ☐ Missing temps (e.g., CCP temperature, serving temperature). ☐ Employee meals are not correctly recorded in the non-reimbursable category. ☐ Paid or a la carte meals are not recorded in the non-reimbursable category. ☐ Paper worksheets and electronic records do not align. **Additional Comments: Action Required:** ☐ Corrections completed and reviewed. ☐ Additional training recommended. ☐ Follow-up review scheduled for: _____ Supervisor Signature: _____



Dining Staff Signature: