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| **Site:** | |  |  | Today’s menu: | Number of meals served | |
|  |  | | Ages 3-4: |  |
| **Date:** |  | | Second meals (nonreimbursable): |  |
|  |  | | Adult meals (nonreimbursable): |  |
|  | | | **Total:** |  |

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| **Column 1** | **Column 2** | Column 3 | | | | **Column 4** | | | **Column 5** | **Column 6** | **Column 7** |
| **Planned menu item** | **Recipe name and number or  product name and code** | Planned serving size and number of servings | | | | Temperatures: Take corrective action if not at target temperature | | | **Total quantity of food used**  (e.g., number of servings, pounds, cans, pieces) | **Amount  leftover** | **Total amount  served** |
| Reimbursable meals  for ages 3-4 | | Nonreimbursable second meals, adult meals, and a la carte | | **Time:** | **Time:** | **Time:** |
| Serving  size | Number of servings | Serving  size | Number of  servings |
| **Meat/meat alternates** | | | | | | | | | | | |
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| **Grains** (refer to note 1 on page 2) | | | | | | | | | | | |
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| **Fruits** | | | | | | | | | | | |
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| **Vegetables** | | | | | | | | | | | |
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| **Milk** (refer to note 2 on page 2) | | | | | | | | | | | |
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| Other foods, e.g., condiments, desserts (do not count toward meal pattern) | | | | | | | | | | | |
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| **Instructions** |  |
| **Site** **name and** **date**: List the site name and date of meal service.  **Today’s menu:** Write the daily menu. For information on the preschool meal pattern requirements, refer to the Connecticut State Department of Education’s (CSDE) [*Menu Planning Guide for Preschoolers in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Menu_Planning_Guide_Preschool.pdf)and visit the CSDE’s [Meal Patterns for Preschoolers in School Nutrition Programs](https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs)webpage.  **Number of meals served:** *Complete this section after the meal service*. Indicate the number of reimbursable meals served to each age group. If applicable, indicate nonreimbursable second meals served to students and nonreimbursable meals for adults.  **Planned menu item (column 1):** List all planned menu items under each component. Include the specific type and amount of all meal choices, milk, leftovers, substitutions, and all other food items such as condiments and other noncreditable foods. For information on noncreditable foods, refer to the CSDE’s resource, [*Noncreditable Foods for Preschoolers in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Noncreditable_Foods_SNP_preschool.pdf)*.*   * **Note 1 –** Grains must be whole grain-rich (WGR) or enriched. At least one serving per day must be WGR. Except for sweet crackers (such as graham crackers and animal crackers), grain-based desserts cannot credit in preschool meals. For more information, refer to the CSDE’s resources, *[Meeting the Whole Grain-rich Requirement for the CACFP](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/WGR_Requirement_CACFP.pdf),* [*Crediting Whole Grains in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Credit_Whole_Grains_SNP.pdf)*,* and [*Crediting Enriched Grains in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Credit_Enriched_Grains_SNP.pdf)*.* Grains must meet the required weights (groups A-E) or volumes (groups H-I) in [*Grain Ounce Equivalents for Preschoolers in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Grain_Oz_Eq_SNP_preschool.pdf), or provide the minimum creditable grains per serving. For more information, refer to the CSDE’s resource, [*Calculation Methods for Grain Ounce Equivalents for Preschoolers in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Grain_Calculation_SNP_preschool.pdf)*,* and visit the “[Ounce Equivalents](https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs/Related-Resources#OunceEquivalents)” section of the CSDE’s Meal Patterns for Preschoolers in School Nutrition Programs webpage. * **Note 2 – Milk:** Meals must include unflavored low-fat (1%) or unflavored fat-free milk for ages 2-4. Flavored milk cannot be served to preschoolers. | **Recipe name and number or food product name and code (column 2):** Indicate the recipe name (and recipe number, if available) or the name of the food product used. Include the form (e.g., fresh, frozen, or canned) and packing medium (e.g., canned in juice or light syrup, or frozen with added sugar).  **Planned serving size and number of servings (column 3):** Indicate the serving size and number of servingsforall planned menu items. If applicable, include planned nonreimbursable second meals served to students, nonreimbursable meals for adults, and a la carte sales.  **Temperatures (column 4):** *Complete this section throughout the meal service.* List each food’s temperature and the time it was taken. Hold hot foods at 135 °F or above. Hold cold foods at 41 °F or below. For more information, visit the CSDE’s [Food Safety for Child Nutrition Programs](https://portal.ct.gov/SDE/Nutrition/Food-Safety-for-Child-Nutrition-Programs) webpage.  **Total quantity of food used (column 5):** *Complete this section after the meal service*. Indicate the total amount of food used to prepare the number of planned meals indicated in column 3. For single-serving items like hamburgers or oranges, record the total number of items or servings prepared, e.g., 100 oranges or 250 servings of hamburgers. For all other items, indicate the amount of food used with as much detail as possible, e.g., “3 10-lb. boxes,” “2 #10 cans” or “1½ recipes.”  **Amount leftover (column 6):** *Complete this section after the meal service.* Indicate the amount of food leftover for each menu item. If the item can be counted, record the number, e.g., 10 oranges. If the item can be measured in volume, record the estimated amount, e.g., “half of a full-size steam table pan” or “2 quarts.” Use consistent measurements. For example, if the total quantity of food used (column 5) is 150 hamburgers, indicate the number of leftovers (e.g., 10 hamburgers), not the weight (e.g., 2 pounds).  **Total amount served (column 7):** *Complete this section after the meal service.* Subtract “Amount leftover” (column 7) from “Total quantity of food used” (column 6) to determine the total amount of food served. |

For more information, refer to the CSDE’s resource, [*Requirements for Production Records in the NSLP and SBP*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Forms/ProdRecord/Requirements_Production_Records_NSLP_SBP.pdf), and visit the CSDE’s [Production Records for School Nutrition Programs](https://portal.ct.gov/SDE/Nutrition/Production-Records-for-School-Nutrition-Programs) website, or contact the [school nutrition programs staff](https://portal.ct.gov/SDE/Nutrition/Contact-Information-for-School-Nutrition-Programs) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This form is available at <https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Forms/ProdRecord/Production_Record_Components_NSLP_ages_3-4.docx>.

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