E2.1 EXPANDED MENU SURVEY **BOOKLET: INSTRUCTIONS**, EXAMPLE FORMS, **AND FORMS** (GROUP 3)

Menu Survey Screener - Expanded (Group 3)

Daily Meal Counts Form (Group 3)

Reimbursable Foods Form - Breakfast (Group 3)

Reimbursable Foods Form - Lunch (Group 3)

Recipe Form - Expanded (Group 3)

Self-Serve/Made to Order Bar Form - Expanded (Group 3)

NSLP Afterschool Snack Form - Expanded (Group 3)

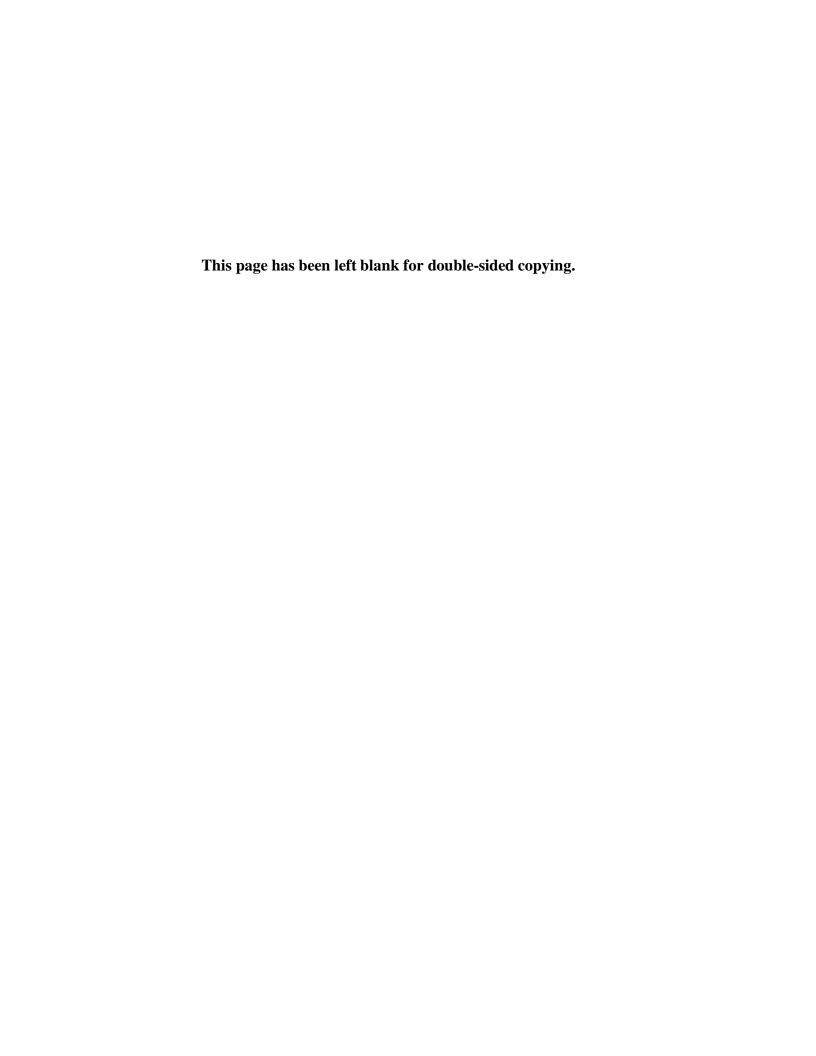
CACFP Afterschool Snack and Supper Form (Group 3)

Non-Reimbursable Foods Form (Group 3)

A la Carte Food Checklist (Group 3)

Non-Reimbursable Foods Inventory (Group 3)

Menu Survey Enhancements Administered through the Electronic Menu Survey (EMS) - Expanded (Group 3)



OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



School Nutrition and Meal Cost Study-II

Instructions for the Menu Survey (Expanded)

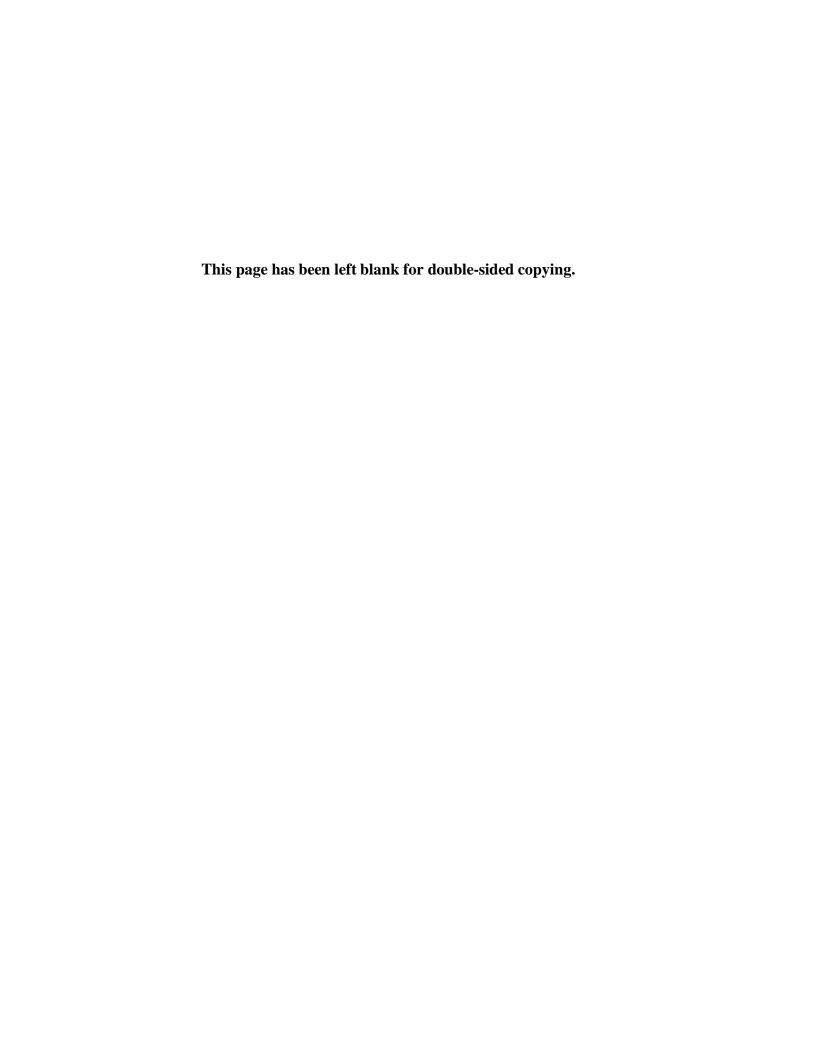
Sponsored by:

U.S. Department of Agriculture Food and Nutrition Service

The Expanded Menu Survey will be administered as a booklet that contains each of the instruments listed on the appendix page. Therefore, the total burden for all instruments in the Expanded Menu Survey is included in the burden statement below.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-xxxx. The time required to complete this information collection is estimated to average 10 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 3101 Park Center Drive, Room 1014, Alexandria, VA 22302, ATTN: PRA (0584-xxxx). Do not return the completed form to this address.





INTRODUCTION FOR THE MENU SURVEY

Thank you for participating in the **School Nutrition and Meal Cost Study-II**. Without your help, and the help of school nutrition professionals like you across the country, this important study could not be done.

As part of this study, you are being asked to complete a **Menu Survey**. The objective of the Menu Survey is to obtain a complete and accurate description of the foods prepared and served by your school nutrition program, including foods offered in reimbursable meals, sold a la carte, and in afterschool snacks/suppers. You will complete the survey forms during a specified time period, referred to as the "target week." The target week for your school is shown on the front of the Menu Survey Folder.

The information you provide will be combined with information from many other schools across the country and will be used to examine the food and nutrient content of school meals and afterschool snacks.

This **Instruction Manual** describes the Menu Survey and provides easy-to-follow instructions for completing the survey forms. Along with the manual is a set of **sample completed forms** that may be useful when you are completing your own survey forms. Be sure to look over the sample completed forms.

Below, we describe the forms included in the Menu Survey Folder. The rest of this manual explains how to complete each form.

School Nutrition Manager Survey

We have included a survey that asks about school's food service operations (white paper). You can complete this survey on any day you would like, and can even complete it prior to the target week.

Daily Meal Counts Form

This one-page form (blue paper) is located behind the first tab inside the Menu Survey Folder. This is a very simple form. All you have to do is write in the number of reimbursable NSLP lunches and SBP breakfasts you served each day of the target week, by reimbursement category. At the bottom of the form, you will write in your non-reimbursable food sales each day of the week or as a total across the week, by venue (if applicable). Additional instructions are provided at the top of the form.

Reimbursable Foods Forms for Lunch and Breakfast

You will fill out these forms each day of the target week. They are located in colored folders in the Menu Survey Folder labeled by day of the week (Monday forms, Tuesday forms, etc.). There are separate forms for breakfast (yellow paper) and lunch (white paper). You will use these forms to provide information about all foods and beverages offered in reimbursable meals, including portion sizes; the number of portions prepared, served in reimbursable meals, sold a la carte or to adults, left over, and wasted; and the food descriptions needed for an accurate nutrient analysis. You will also indicate whether an item was a USDA Food or prepared from a recipe.

Recipe Forms

A booklet of Recipe Forms (grey paper) is located behind the "Recipes" tab in the Menu Survey Folder. You will use the Recipe Forms to provide information on foods made from scratch or by combining two or more foods or ingredients during the target week. Alternatively, you can provide printed copies of recipes instead of completing these forms.

Self-Serve/Made-to-Order Bar Form

Behind the next tab in the Menu Survey Folder is another booklet of forms (lavender paper) for you to use to provide information about "self-serve" bars, such as salad bars and condiment bars, as well as made-to-order bars such as deli bars. If your school offers self-serve or made-to-order bars, you will use a Self-Serve/Made-to-Order Bar form to describe the foods offered on each bar.

NSLP Afterschool Snack Form

If your school provides reimbursable snacks through the NSLP to one or more afterschool programs, you will fill out the NSLP Afterschool Snack Form (green paper). You will complete one form for each day that afterschool snacks are offered. These forms are similar to but much simpler than the Reimbursable Foods Form.

CACFP Afterschool Snack and Supper Form

If your school provides reimbursable snacks or suppers through the Child and Adult Care Food Program (CACFP) to one or more afterschool programs, you will fill out the CACFP Afterschool Snack and Supper Form (green paper) to provide information about the items provided in afterschool snacks and/or suppers each day. This includes much of the same information you will be providing on the Reimbursable Foods Forms.

A La Carte Foods Checklist

The A La Carte Foods Checklist is a multiple-page form (pink paper) that you will use to identify all foods and beverages sold on an a la carte basis in your school. You only need to fill out this form for ONE DAY OF THE WEEK. The day of the week that has been randomly selected to be your "a la carte checklist day" is shown on the front cover of the form.

Non-Reimbursable Foods

If your food service department sells non-reimbursable foods—that is, foods that are sold solely on a non-reimbursable or a la carte basis and not offered as part of reimbursable meals or snacks—you will complete either the Non-Reimbursable Foods Form or the Non-Reimbursable Foods Inventory. These forms are only for non-reimbursable food items sold in venues that are operated or stocked by the food service department.

Non-Reimbursable Foods Form

You will use the Non-Reimbursable Foods Form (orange paper) to record counts of each non-reimbursable item sold—either each day or as a total for the target week. You may use your daily or weekly sales report, if available, to help you fill out this form.

Non-Reimbursable Foods Inventory

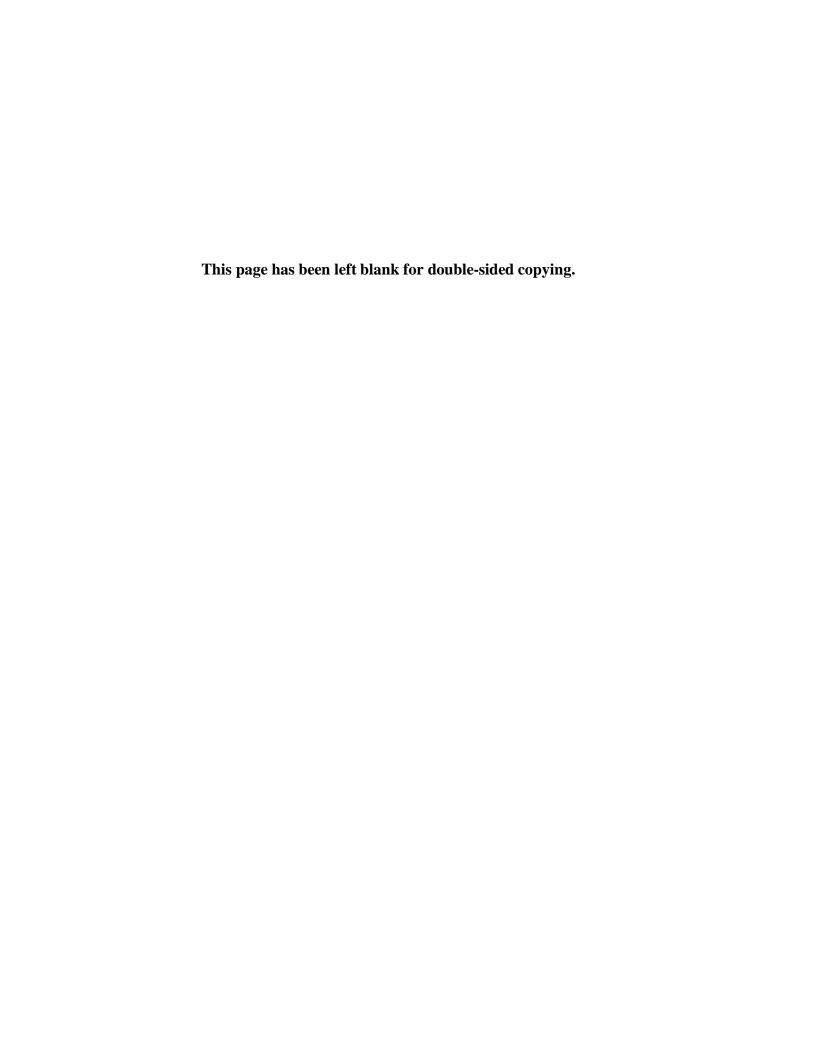
If you are not able to report daily or weekly counts of non-reimbursable items sold, you may use the Non-Reimbursable Foods Inventory (orange paper) to provide information about non-reimbursable foods. You will use this form to record, for each non-reimbursable food item, the starting inventory on Monday of the target week, any deliveries received during the week, and then the ending inventory on Friday.

The Rest of This Manual

The rest of this manual includes step-by-step instructions for completing each of the Menu Survey forms. For each form, a completed sample form is provided. Please take the time to review the instructions and all of the sample completed forms before beginning the Menu Survey.

If You Need Assistance

We will be calling you before the start of the target week and again during the target week to answer any questions you may have. If you have questions or need assistance at any other time before, during, or after the target week, feel free to call or email our technical assistants at [TA help line] or [TA email address]. **Thank you for your assistance with this important study!**



General Guidelines for Completing the Menu Survey

Getting Started

Please read this manual carefully. Be sure to review the sample completed forms that are provided.

Off-Site Kitchens

If your school receives prepared meals or any components of reimbursable meals from another school, a central kitchen, or an outside vendor during the target week, we ask that you obtain food descriptions, product information, and recipes for these foods, as needed. You may wish to discuss strategies for this task with your school food authority (SFA) director.

If your schools sends prepared meals or foods (either for reimbursable meals or snacks or non-reimbursable foods), you will be asked to provide information on the foods that are sent off-site.

Filling Out Forms

- ✓ Use pencil on all forms.
- ✓ Write *clearly* and *legibly* (especially when recording numbers).
- ✓ Write the name of your school and the date (if applicable) at the top of each form.
- ✓ Double-check your work at the end of each day to be sure you have provided all the necessary information.

At the End of the Week

When you have completed all forms included in the Menu Survey, please double-check your work to make sure you have provided all the necessary information. Please place the completed forms in the empty plastic envelope at the back of the Menu Survey Folder. Remember to also include your completed School Nutrition Manager Survey. Return all completed survey materials to Mathematica in the pre-addressed envelope provided.

Instructions for Completing the Reimbursable Foods Forms

Purpose:

To describe foods and beverages that are offered as part of USDA reimbursable lunches and breakfasts during the target week, and to provide information on the number of portions of each item prepared, served in reimbursable meals, sold a la carte, left over, and wasted (and sent off-site, if applicable).

Location:

The Reimbursable Foods Forms are located in the five colored folders labeled Monday-Friday, in the Menu Survey Folder. Separate forms are provided for breakfast (yellow) and lunch (white).

Notes:

- If your school offers reimbursable fruits and vegetables through the Fresh Fruit and Vegetable Program during the target week, do NOT include these fruits and vegetables on the Reimbursable Foods Form unless they are offered as part of reimbursable lunches and breakfasts. If that is the case, be sure to report only the portions that were prepared and served as part of reimbursable meals.
- If your school offers meals to pre-kindergarten students, do NOT include any
 foods that are offered only to these students and do NOT include the meals offered
 to these students when reporting the number of reimbursable meals planned and
 served each day.
- Be sure to look at the sample completed Reimbursable Foods Forms that are provided. Looking at the sample forms as you read the instructions will make it easier to understand what you need to do when filling out the forms.

How to Complete the Reimbursable Foods Form

Reimbursable Meal Counts

On the top right-hand corner of the form, you will see the **Reimbursable Meal Counts** box. The questions in this box ask about the number of reimbursable meals (breakfast or lunch) you *planned* to serve for the day and the number of reimbursable meals that you *actually* served that day. Record the answers to both questions in the spaces provided. Your production records may include this information. If not, you may need to talk to your SFA director to obtain it.

Column A: Food Item

You will use this column to identify foods and beverages offered in reimbursable meals each day. Most foods are already listed for you. Others you will need to write in. In thinking about all the foods offered in your cafeteria each day and deciding which ones to include on this form, keep the following in mind:

DO INCLUDE:

- All foods and beverages offered in reimbursable meals (even if they may not count toward USDA meal pattern requirements).
- All condiments, salad dressings, optional toppings, desserts, and snack items.

DO NOT INCLUDE:

- Foods and beverages that are offered only a la carte or only to adults. (Instead, record these food and beverages on the Non-Reimbursable Foods Form or Non-Reimbursable Foods Inventory.)
- Foods and beverages that are offered and served only to pre-kindergarten students.
- Foods and beverages that were planned for a given day, but not actually prepared at your school because a substitution was made.

When foods are paired or offered together:

When a bread/grain, meat/meat alternate, fruit, or vegetable offering is paired with, or offered **only** with another menu item, add a note in Column A to make this clear.

Examples:

- For crackers that are offered only with a Chef's salad, add a note... Crackers w/ Chef's salad
- For toast that is offered only with cereal, add a note...
 Toast w/ cereal
- For a cheese stick that is offered *only* with a peanut butter sandwich, add a note...
 - Cheese stick w/ peanut butter sandwich
- For blueberries that are offered only with pancakes, add a note... Blueberries w/ pancakes

When writing in foods that are not already listed on the form:

- Record foods in their appropriate food group sections whenever possible. Blank lines are provided at the end of each section for your entries. A generous amount of additional space is provided at the end of the form for recording items that do not fit in the individual food group sections (for example, not enough blank lines for additional fruits), as well as items that belong in a food group that is not listed on the form.
- Salad bars, condiment bars, and other food bars, whether self-serve or made-toorder, should be listed as single menu items. Salad bars (both side salad bars and entrée salad bars) and other common theme bars are prelisted. Use separate lines for any self-serve bars that are not prelisted.
- If your school offers bag or box meals or fully preplated meals, write each type of meal on a separate line. Complete a Recipe Form for each type of meal to identify all of the foods and beverages included in the meal.

If your school offers different foods to students in different grade groups:

 Record each food offered separately and add a note in Column A to make it clear which foods are offered to each grade group.

Example:

If your schools serves students in grades 6-8 and 9-12 and different entrées are offered to each grade groups, you would indicate this by listing each food separately and adding a note next to each food, as shown below.

A.		
Food Item		
Taco for grades 6-8		
Burrito for grades 9-12		

Column B: Portion Size

For each item offered in reimbursable meals, write the size of one individual serving, as offered to students.

• Include both the **amount** and the **unit of measure** (if not already printed on the form). For example:

Food Item	Amount	Unit
Broccoli	3/4	cup
Chicken patty	2.5	OZ.
Tossed salad	1/2	cup

You may change the printed unit for any food if your school serves the item in a different unit of measure.

- Include the weight (oz.) of one portion whenever available, especially for commercially prepared foods, such as burritos, chicken or fish nuggets, pizza, doughnuts, or cookies.
- For foods that are offered self-serve, write "self-serve" as the portion size.
- If your school offers different portion sizes of the same food, for example to students in two different grade groups, you will need to list the food twice (on two separate lines) and write in the different portion sizes.

Example:

If your school serves students in grades 6-8 and 9-12 and you offer different portion sizes for canned peaches, you would indicate this by listing the food twice and adding a note about which portion size applies to which grade group, as shown below.

A.	B.
Food Item	Portion Size (Include Units)
Peaches, canned for grades 6-8	½ cup
Peaches, canned for grades 9-12	1 cup

Column C: Number of Portions

In the sub-columns under Column C, for each menu item, you will enter the total number of portions prepared, and the number of portions sent off-site (if applicable), served to students in reimbursable meals, served a la carte or to adults/others, left over and saved for later use, and wasted. Note that the number of portions entered in the last five sub-columns (Sent Off-Site, Reimbursable Served, Served a La Carte or to Adults/Others, Left Over for Later Use, and Wasted) should add up to the total number of portions prepared (Total Prepared).

Total Portions Prepared

For each menu item, enter the total number of portions prepared. Include portions that are prepared for reimbursable meals at your school as well as portions that are prepared to be sent off-site, served a la carte and to adults or others. For pre-packaged foods and beverages, the total number of portions prepared refers to the number of individual packages that are put out in the serving area. For example for cartons of juice, write the number of cartons that are placed on the serving line before and throughout the meal period.

Portions Sent Off-Site (if applicable)

If your school prepares food to be served at other schools or facilities, enter the total number of portions for each item that is sent off-site. Include portions sent off-site on the day they are sent – it doesn't matter if they will be served on the same day or another day. If your school does not prepare food to be served at other schools or facilities, you do not need to complete this column.

Reimbursable Portions Served

For each menu item, enter the number of reimbursable portions served to students at your school (excluding portions sold a la carte or to adults/others). Your production records may include this information; if not, you may need to talk to your SFA director about putting a procedure in place to record it for the target week. If a menu item is prepared and available to students but none are served in reimbursable meals, be sure to enter a zero in the Reimbursable Served column.

Portions Served A La Carte or to Adults/Others

Also for each menu item, enter the number of portions that are served a la carte, to adults, or to others who are not receiving meals through the NSLP or SBP. If no portions are served a la carte or to adults, enter zero in this column.

Portions Left Over for Later Use

At the end of each meal, enter the number of portions that were not served on this day, but were leftover and may be served on a different day. For instance, this may include cartons of milk or juice to be used on the following day. Do not include leftover portions that are thrown away. If no portions are left over and saved for later use, enter zero in this column.

Portions Wasted

Also enter the number of portions that were not served and must be thrown out because they cannot be used on a different day. For instance, this may include food prepared in a large dish, such as macaroni and cheese. If no portions are wasted, enter zero in this column.

Example:

Note that for each of the following menu items, the number of portions entered in the last five sub-columns (Sent Off-Site, Reimbursable Served, Served a La Carte or to Adults/Others, Left Over, and Wasted) add up to the total number of portions prepared (Total Prepared).

A.	B.	C.					
		Number of Portions					
	Portion				Onsite		
Food Item	Size (Include Units)	Total Prepared	Sent Offsite	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted
Orange juice	8 fl. oz.	140	0	120	10	10	0
Macaroni and cheese	1 cup	200	20	160	0	0	20

Column D: Manufacturer/Brand Name and Product Code

This column is used to provide information on the manufacturer, brand name, and product code of certain foods listed in Column A. We have shaded this column for pre-listed foods that do not require manufacturer/brand name, or a product code.

 For all other commercially prepared food products you serve, including entrees, meat/meat alternates, and most bread/grain items (including biscuits, doughnuts, breakfast pastries, and pancakes), please fill in the manufacturer/brand and product code information in Column D. Please do your best to record whatever manufacturer and/or brand information is available (or at least how the food is described on the package label) for all required foods. Always include a product code, if available. The product code is usually located on the label of the box in which commercially prepared food products are delivered. An example is shown below.



 Below are additional examples of manufacturer and brand names, and products codes, for some foods.

Food Item	Manufacturer/Brand Name
(Column A)	and Product Code (Column D)

Pizza, pepperoni Schwan's/Tony's 78546 Super Donut Super Bakery 6001 Pancake-on-a-stick State Fair 70481

- If your school purchases commercially prepared food products, including ones that
 are lower in fat or sodium or include whole grains, you may wish to include package
 labels to tell us more about the products. This will help ensure that the nutrient
 analysis is accurate and reflects the types of foods used in your school meal
 program.
- If you decide that you would like to give us package labels, you can put them in the envelope with the completed forms at the end of the week.

Column E: Food Description

This column is used to describe foods so that an accurate nutrient analysis can be done. For most of the pre-listed items, you will need to check a box or write in a response. For example, for some foods you will be asked to check whether a food is regular, low-fat or fat-free, or if it is breaded or has icing. For some foods you will be asked to specify the type or variety of the food, such as the type of bread (100% whole wheat, rye bread, etc.), or the flavor of milk or yogurt.

It is especially important to complete this column for commercially prepared products and items that you add to the form. Please provide as complete a description of the item as possible. Depending on the item, this may include information on:

- ✓ type (100% whole wheat bread, rye bread, blueberry muffin, unbreaded chicken patty, low-sodium green beans)
- √ form (fresh, frozen or canned vegetable or fruit)
- √ flavor (Strawberry milk, oatmeal cookie, vanilla yogurt)
- √ fat content (low-fat yogurt, reduced-fat sour cream, fat-free salad dressing)

Column F: Check Box if USDA Food

For food items in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column F.

Column G: Check Box if Prepared from a Recipe

For foods in Column A that are prepared from a recipe—that is, foods that are made from scratch or by combining two or more foods or ingredients—place a check mark in Column G. Use these checkmarks to remind you to complete a Recipe Form or provide a printed recipe.

We have shaded this column for pre-listed foods that do not require recipes. If the column is not shaded, you may need a recipe, depending on the food. For example, for purchased pizza that is served as is, a recipe is not needed. For pizza that is prepared from scratch or is a modified version of a purchased product (for example, you added your own toppings), a recipe is needed.

Instructions for Completing the Recipe Forms

Purpose: To describe the types and amounts of ingredients used in preparing foods

made from scratch or made by combining two or more foods or ingredients.

Location: A booklet of Recipe Forms (grey) is located behind the "Recipes" tab in the

Menu Survey Folder. If you need more forms than are included in the booklet, make copies of the form and file the completed extra forms inside

the Recipe Form booklet.

Notes:

- You may not have to fill out the Recipe Form if a printed copy of the recipe is available. See the special instructions later in this section (page 14).
- A recipe is needed for every item that is prepared from scratch or prepared by combining two or more foods or ingredients. This includes all sandwiches and foods prepared or cooked with added butter, margarine, dressings, or other condiments.
- Some foods may need more than one Recipe Form. For example, for a tuna salad sandwich, you will need to use two Recipe Forms—one for the tuna salad mixture and one for the assembled tuna salad sandwich. The same is true for a brownie or cake with icing. See the sample completed Recipe Forms for an example of a situation where two Recipe Forms are needed.
- If the same recipe was prepared more than once during the target week, you
 only need to fill out a Recipe Form once and be sure to check the boxes at the top
 of the form to indicate which days of the week the recipe was served, unless the
 recipe is prepared differently on other days of the week. If variations of a recipe
 are used on different days, a separate Recipe Form is needed for each variation.
- Be sure to look at the sample completed Recipe Forms that are provided.
 Looking at these forms as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the Recipe Forms

Recipe/Food Name

Write the complete name of the recipe or food on the line provided in the upper right hand corner of the form. Please be sure that the name is clear enough that we will be able to match it up with the appropriate item on the Reimbursable Foods Form.

For recipes that are used in other recipe items, mention both recipes in the name. For example, "Tuna salad for tuna sandwich."

Meal

Check the meal or meals in which the recipe/food item was offered.

Day

Check the day or days of the target week on which the recipe/food was offered. Check "all" if the item is offered every day.

Size of One Serving

Write the size of one individual serving, as offered to students. Include both the **amount** and **unit of measure** (Examples: 1/4 cup, 8 fluid ounces, 1 sandwich).

Number of Servings Prepared

Please record the **total number of individual servings prepared** (recipe yield) in the space provided. For some items, such as sandwiches, the Recipe Form describes the ingredients or components of a single serving (*Examples: 1 sandwich, 1 Chef's salad*).

Column A: Ingredient Name

List all foods and ingredients used to prepare the recipe/food. Remember to include all items used in food preparation, including seasonings and salt, as well as oils, butter, margarine, and other fats used in cooking.

Column B: Amount in Recipe

For each item listed in Column A, write the amount used in Column B. Be sure to include information on both the **amount** and the **unit of measure** (Examples: 2 Tbsp, 6 oz, 5 cups, 7.5 gallons, 35 lbs).

Be sure to provide amount information on the form of the ingredient *when it was measured*. For example, was pasta or rice measured cooked or uncooked? Was meat measured raw or after cooking? Was the cheese sliced, cubed, shredded, or grated?

Column C: Manufacturer/Brand Name and Product Code

If the ingredient or food listed in Column A is a commercially prepared food, list the manufacturer and/or brand name as well as the product code.

Column D: Ingredient Description

For each item listed in Column A, use this column to provide details about the food or ingredient that will allow us to do an accurate nutrient analysis. Depending on the item, this may include information on:

- ✓ type (whole wheat flour, brown rice, ground turkey, low-sodium tomato sauce)
- ✓ form (fresh, frozen or canned vegetables, fruits, or meats)
- ✓ cooking status (cooked, uncooked, dry, raw)
- ✓ fat content (part-skim cheese, 1% fat milk, fat-free mayonnaise)
- ✓ whether whole grain-rich

See the sample completed forms for examples of ingredient descriptions.

Column E: Check Box if USDA Food

For ingredients in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column E.

Column F: Check Box if Prepared from a Recipe

For ingredients in Column A that require a recipe, place a check mark in the appropriate box in Column F. Use these checkmarks to remind you to complete an additional Recipe Form.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

If You Can Provide a Printed Copy of the Recipe...

Be sure to:

- Staple or clip a copy of the printed recipe to a blank Recipe Form in the booklet, and indicate on the Recipe Form the meal and days the recipe was used.
- Mark the recipe, as needed, to show how the recipe was prepared in your school, and make sure the name of the recipe matches the name used on the Reimbursable Foods Form.

Make sure the recipe includes:

- Yield information: size of one serving and number of servings prepared.
- A complete description of all ingredients, including manufacturer and/or brand and product code for commercially prepared food products.
- An indication of any ingredients that are USDA Foods, for example, write "USDA" beside the ingredient name.

Instructions for Completing the Self-Serve/ Made-to-Order Bar Forms

Purpose: To describe the ingredients included on self-serve bars such as salad bars,

theme bars, and condiment bars; made-to-order bars such as deli bars.

Location: A booklet of Self-Serve/Made-to-Order Bar Forms (lavender) is located

behind the "Self-Serve Bars" tab in the Menu Survey Folder.

Notes:

- A separate Self-Serve/Made-to-Order Bar Forms must be completed for each type
 of self-serve bar or made-to-order bar offered. If the same bar was offered more
 than once during the target week, you only need to fill out one Self-Serve/Madeto-Order Bar Forms and indicate the days on which the bar was offered. If the
 foods/ingredients offered on the bar differ on other days of the week, a
 separate form is needed for each day they are different.
- Be sure to look at the sample completed Self-Serve/Made-to-Order Bar Forms that are provided. Looking at these forms as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the Self-Serve/Made-to-Order Bar Forms

Name of Bar

Write the complete name of the self-serve/made-to-order bar on the line provided in the upper right hand corner of the form. Please be sure that the name is clear enough that we will be able to match it up with the same item on the Reimbursable Foods Form.

Meal

Check the meal or meals in which the bar was offered during the target week.

Day

Check the day or days of the target week on which the bar was offered. Check "all" if the bar (with all the same ingredients) is offered every day.

Column A: Food Name

List all foods and ingredients offered on the bar. If you need additional lines, write the name of the bar and "continued" on a blank Self-Serve/Made-to-Order Bar Form and list remaining foods/ingredients.

Column B: Portion Size (if pre-portioned)

For pre-portioned items only, describe the size of one portion. This includes items such as baked potatoes, tortillas, packaged crackers, boxes of raisins, or packages of sunflower seeds. It also includes items that might be portioned out by cafeteria servers, such as pasta on a pasta bar, cold cuts on a deli bar, or meat and cheese items on a salad bar.

Be sure to include information on both the **amount** and the **unit of measure** for preportioned items. See the sample completed Self-Serve/Made-to-Order Bar Forms for examples.

Column C: Manufacturer/Brand Name and Product

For commercially prepared food products, please record the manufacturer and/or brand name and a product code in Column C.

Column D: Food Description

For each item listed in Column A, use this column to provide details about the food or ingredient that will allow us to do an accurate nutrient analysis. Depending on the item, this may include information on:

- ✓ type (100% whole grain bread, rye bread, graham cracker, cheddar cheese, low-sodium green beans, deli turkey)
- ✓ form (fresh, frozen or canned vegetables or fruit)
- √ cooking status (cooked, uncooked, dry, raw)
- ✓ fat content (low-fat yogurt, reduced-fat sour cream, fat-free salad dressing)
- ✓ whether whole grain-rich

See the sample completed forms for examples of ingredient descriptions.

Column E: Check Box if USDA Food

For foods in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column E.

Column F: Check Box if Prepared from a Recipe

For foods in Column A that require a recipe, place a check mark in the appropriate box in Column F. Use these checkmarks to remind you to complete a Recipe Form.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

Instructions for Completing the NSLP Afterschool Snack Form

Purpose: To describe the foods and beverages offered in NSLP reimbursable

afterschool snacks during the target week, and to provide information on the number of individual snack items prepared and served, as well as the

total number of reimbursable snacks served to students.

Location: A booklet of NSLP Afterschool Snack Forms (green paper) is behind the

"NSLP Afterschool Snacks" tab in the Menu Survey Folder.

Notes:

- Only include afterschool snacks offered through the National School Lunch Program (NSLP). If your school offers snacks and/or suppers through the Child and Adult Care Food Program (CACFP), you will complete the CACFP Afterschool Snack and Supper Form.
- If your school offers reimbursable fruits and vegetables through the
 Fresh Fruit and Vegetable Program during the target week, do NOT include
 these fruits and vegetables on the NSLP Afterschool Snack Form unless they
 are offered as part of reimbursable afterschool snacks. If that is the case, be
 sure to report only the portions that were prepared and served as part of
 reimbursable afterschool snacks.
- Be sure to look at the sample completed NSLP Afterschool Snack Form that is provided. Looking at this sample as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the NSLP Afterschool Snack Form

On the front page of this booklet answer question 1 by indicating the days during the target week that NSLP afterschool snacks were offered. Complete one NSLP Afterschool Snack Form for each day snacks were offered.

This form is similar to the Reimbursable Foods Form. It includes columns for the food item, portion sizes, the number of portions prepared/available and served, and the food descriptions needed for an accurate nutrient analysis. You will also check if any item was a USDA Food or prepared from a recipe. Depending on how your afterschool program operates, you may need assistance from afterschool program staff to complete the columns for number of portions served.

Day

Check the day of the target week for which this form is being completed.

Number of Reimbursable Snacks Served Onsite

At the top of the form, record the total number of reimbursable snacks *served* to students at your school that day.

Column A: Food Item

You will use this column to identify foods and beverages offered in reimbursable NSLP afterschool snacks each day. Some foods are already listed for you. Others you will need to write in. In thinking about all the foods offered in your NSLP afterschool snacks each day and deciding which to include on this form, keep the following in mind:

DO INCLUDE:

 All foods and beverages offered in NSLP afterschool snacks (even if they may not count toward USDA meal pattern requirements).

DO NOT INCLUDE:

- Foods and beverages that are offered only to adults.
- Foods and beverages that were planned for a given day, but not actually prepared/available that day.

When writing in foods that are not already listed on the form:

 Record foods in appropriate food group sections. Blank lines are provided at the end of each section for your entries.

Column B: Portion Size

For each item offered in NSLP afterschool snacks, write the size of one individual serving, as offered to students. If the snack item is pre-packaged, list the actual package size or weight, not "1 package."

• Include both the **amount** and the **unit** of measure:

Food Item	Amount	Unit
Banana, fresh	1	Medium
Orange juice	6	fl. oz.
Granola bar	1.5	oz.

 If a food or beverage is offered in more than one portion size (for different grade groups), list the food or beverage on separate lines and write in the different portion sizes.

Example:

A.	B.	C.		
			Number of Por	tions
	Portion		On	site
Food Item	Size (Include Units)	Sent Off-Site	Reimbursable Prepared/ Available	Reimbursable Served
Orange juice	6 fl. oz.	0	50	25
Orange juice	8 fl. oz.	0	50	50

Column C: Number of Portions

Sent Off-Site (if applicable)

If your school prepares foods to be served in NSLP afterschool snacks at other schools or facilities, enter the number of portions of each snack item that are **sent off-site**.

Number of Reimbursable Portions Prepared/Available

For each snack item, write in the number of reimbursable portions *prepared or available* to be served *at your school*. The number of reimbursable portions prepared/available should reflect the actual number of servings available for students to select as part of a reimbursable NSLP afterschool snack.

Number of Reimbursable Portions Served

Also for each snack item, enter the number of reimbursable portions or individual items **served** to (or selected by) students as part of a reimbursable NSLP afterschool snack, excluding portions served to adults. If a menu item is prepared and available to students but no portions are served, be sure to enter a zero in this column.

You may need to ask the afterschool program staff for this information. You can also give the afterschool program staff a copy of the NSLP Afterschool Snack Form and ask them to complete this column.

Column D: Manufacturer/Brand Name and Product Code

This column is used to provide information on the manufacturer, brand name, and product code of certain foods listed in Column A. We have shaded this column for pre-listed foods that do not require manufacturer/brand name or a product code. For all other commercially prepared food products you serve, please fill in the manufacturer/brand and product code information in Column D.

Column E: Food Description

This column is used to describe foods so that an accurate nutrient analysis can be done. For most of the pre-listed items, you will need to check a box or write in a response. For example, for some foods you will be asked to check whether a food is regular, low-fat or fat-free, or if it is whole grain-rich or reduced-fat. For some foods you will be asked to specify the type or variety of the food, such as the type of crackers (graham, wheat, saltines, etc.), or the flavor of milk or yogurt.

It is especially important to complete this column for commercially prepared products and items that you add to the form. Please provide as complete a description of the item as possible. Depending on the item, this may include information on:

- ✓ type (1% milk; 100% whole wheat bread; blueberry muffin)
- √ form (fresh, frozen or canned vegetable or fruit)
- √ flavor (chocolate milk, strawberry yogurt)
- √ fat content (low-fat yogurt, or fat-free salad dressing)

Column F: Check Box if USDA Food

For food items in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column F.

Column G: Check Box if Prepared from a Recipe

For foods in Column A that require a recipe, place a check mark in the appropriate box in Column G. Use these checkmarks to remind you to complete a Recipe Form or provide a printed recipe.

We have shaded this column for pre-listed foods that do not require recipes. If the column is not shaded, you may need a recipe, depending on the food. For example, for purchased pizza that is served as is, a recipe is not needed. For pizza that is prepared from scratch or is a modified version of a purchased product (for example, you added your own toppings), a recipe is needed.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

Instructions for Completing the CACFP Afterschool Snack and Supper Form

Purpose:

To describe the foods and beverages offered in CACFP reimbursable afterschool snacks and suppers during the target week, and to provide information on the number of individual snack/supper items prepared and served, as well as the total number of reimbursable snacks/suppers served to students.

Location:

A booklet of CACFP Afterschool Snack and Supper Forms (green paper) is behind the "CACFP Afterschool Snacks/Suppers" tab in the Menu Survey Folder.

Notes:

- Only include afterschool snacks and suppers offered through the Child and Adult Care Food Program (CACFP). If your school offers afterschool snacks through the National School Lunch Program (NSLP), you will complete the NSLP Afterschool Snack Form.
- If your school offers reimbursable fruits and vegetables through the
 Fresh Fruit and Vegetable Program during the target week, do NOT include
 these fruits and vegetables on the CACFP Afterschool Snack and Supper Form
 unless they are offered as part of reimbursable afterschool snacks or suppers.
 If that is the case, be sure to report only the portions that were prepared and
 served as part of reimbursable afterschool snacks or suppers.
- Be sure to look at the sample completed CACFP Afterschool Snack and Supper Form that is provided. Looking at this sample as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the CACFP Afterschool Snack and Supper Form

On the front page of this booklet answer question 1 by indicating the days during the target week that CACFP afterschool snacks and/or suppers were offered. Complete one CACFP Afterschool Snack and Supper Form for each day afterschool snacks and/or suppers were offered.

This form is similar to the Reimbursable Foods Form. It includes columns for the food item, portion sizes, the number of portions prepared/available and served, and the food descriptions needed for an accurate nutrient analysis. You will also check if any item was a USDA Food or prepared from a recipe. Depending on how your afterschool program operates, you may need assistance from afterschool program staff to complete the columns for number of portions served.

Day

Check the day of the target week for which this form is being completed.

Number of Reimbursable Snacks and/or Suppers Served Onsite

At the top of the form record the total number of CACFP reimbursable snacks and/or suppers *served* to students at your school that day.

Column A: Food Item

You will use this column to identify foods and beverages offered in CACFP afterschool snacks and/or suppers each day. Some foods are already listed for you. Others you will need to write in. In thinking about all the foods offered in your snacks each day and deciding which to include on this form, keep the following in mind:

DO INCLUDE:

 All foods and beverages offered in CACFP reimbursable afterschool snacks and/or suppers (even if they may not count toward USDA meal pattern requirements).

DO NOT INCLUDE:

- Foods and beverages that are offered only to adults.
- Foods and beverages that were planned for a given day, but not actually prepared/available that day.

When writing in foods that are not already listed on the form:

Record foods in their appropriate food group sections whenever possible. Blank
lines are provided at the end of each section for your entries. A generous amount
of additional space is provided at the end of the form for recording items that do
not fit in the individual food group sections (for example, not enough blank lines
for additional fruits), as well as items that belong in a food group that is not listed
on the form.

Column B: Portion Size

For each item offered in CACFP afterschool snacks or suppers, write the size of one individual serving, as offered to students. If the snack/supper item is pre-packaged, list the actual package size or weight, not "1 package."

Include both the amount and the unit of measure:

Food Item	Amount	Unit
Banana, fresh	1	medium
Orange juice	6	fl. oz.
Granola bar	1.5	OZ.

 If a food or beverage is offered in more than one portion size (for different grade groups), list the food or beverage on separate lines and write in the different portion sizes.

Example:

A.	B.	C.		
			Number of Port	tions
	Doution		Ons	site
Food Item	Portion Size (Include Units)	Sent Off-Site	Reimbursable Prepared/ Available	Reimbursable Served
Orange juice	6 fl. oz.	0	50	25
Orange juice	8 fl. oz.	0	50	50

Column C: Number of Portions

Sent Off-Site (if applicable)

If your schools prepares foods to be served in CACFP snacks/suppers at other schools or facilities, enter the number of portions of each item that are **sent off-site**.

Number of Reimbursable Portions Prepared/Available

For each snack/supper item offered, write in the number of reimbursable portions *prepared or available*. The number of reimbursable portions prepared should reflect the actual number of servings available for students *at your school* to select as part of a CACFP snack or supper. If an item is prepared/available for both a snack and supper, write the combined total.

Number of Reimbursable Portions Served

Also for each snack item, enter the number of reimbursable portions or individual items **served** to (or selected by) students as part of a CACFP snack or supper, excluding portions served to adults. If a menu item is prepared and available to students but no portions are served, be sure to enter a zero in this column. If an item is served during both a snack and supper, write the combined total.

You may need to ask the afterschool program staff for this information. You can also give the afterschool program staff a copy of the CACFP Afterschool Snack and Supper Form and ask them to complete this column.

Column D: Manufacturer/Brand Name and Product Code

This column is used to provide information on the manufacturer, brand name, and product code of certain foods listed in Column A. We have shaded this column for pre-listed foods that do not require manufacturer/brand name, or a product code. For all other commercially prepared food products you serve, please fill in the manufacturer/brand and product code information in Column D.

Column E: Food Description

This column is used to describe foods so that an accurate nutrient analysis can be done. For most of the pre-listed items, you will need to check a box or write in a response. For example, for some foods you will be asked to check whether a food is regular, low-fat or fat-free, or if it is whole grain-rich or reduced-fat. For some foods you will be asked to specify the type or variety of the food, such as the type of crackers (graham, wheat, saltines, etc.), or the flavor of milk or yogurt.

It is especially important to complete this column for commercially prepared products and items that you add to the form. Please provide as complete a description of the item as possible. Depending on the item, this may include information on:

- ✓ type (1% milk; 100% whole wheat bread; blueberry muffin)
- √ form (fresh, frozen or canned vegetable or fruit)
- √ flavor (chocolate milk, strawberry yogurt)
- √ fat content (low-fat yogurt, or fat-free salad dressing)

Column F: Check Box if USDA Food

For food items in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column F.

Column G: Check Box if Prepared from a Recipe

For foods in Column A that require a recipe, place a check mark in the appropriate box in Column G. Use these checkmarks to remind you to complete a Recipe Form or provide a printed recipe.

We have shaded this column for pre-listed foods that do not require recipes. If the column is not shaded, you may need a recipe, depending on the food. For example, for purchased pizza that is served as is, a recipe is not needed. For pizza that is prepared from scratch or is a modified version of a purchased product (for example, you added your own toppings), a recipe is needed.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

Instructions for Completing the A La Carte Foods Checklist

Purpose: To identify foods and beverages your school offers on an a la carte basis at

lunch and breakfast.

Location: The A La Carte Foods Checklist (pink paper) is located behind the

"A La Carte" tab in the Menu Survey Folder.

Notes:

 Complete the A La Carte Foods Checklist on the one day of the target week specified on the front of the Menu Survey Folder. Be sure to complete the checklist even if your school sells only milk on an a la carte basis.

 Be sure to look at the sample completed A La Carte Foods Checklist that is provided. Looking at this sample as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the A La Carte Foods Checklist

- 1. Write the name of your school and the date on the first page of the form.
- Place a check mark in the box next to each food and beverage that was available for a la carte purchase on the specified day. This includes items that are sold only a la carte as well as components of a reimbursable meal that may be purchased a la carte. There are separate check boxes for lunch and breakfast.
- 3. If a food or beverage is usually or sometimes available a la carte, but was not available on the specified day, *do not* check the box.
- 4. If your school had a la carte foods or beverages available on your specified day that are not included in the checklist, please write in the names of these foods and beverages under the appropriate category. Extra lines are also available on the last page of the checklist, if necessary. Be sure to indicate whether each food or beverage was offered at breakfast and/or lunch.

Instructions for Completing the Non-Reimbursable Foods Form

Purpose:

To describe foods that are sold only on a non-reimbursable or a la carte basis and to provide information on the number of portions of each item sold—either each day of the target week or as a total across the week.

Notes:

- Non-reimbursable foods are not offered as part of reimbursable meals or snacks.
- Include only non-reimbursable foods from venues that are operated or stocked by the food service department, including foods sold on an a la carteonly basis in cafeteria serving lines, in vending machines, snack bars, school stores, and food carts.
- You will use one Non-Reimbursable Foods Form for the whole week.
- You may use your daily or weekly sales report, if available, to help you fill out this form.
- Be sure to look at the sample completed Non-Reimbursable Foods Form that
 is provided. Looking at this sample as you read the instructions will make it easier
 to understand what you need to do when filling out the form.

How to Complete the Non-Reimbursable Foods Form

Meal

At the top of the form, check the appropriate box or boxes to indicate when any non-reimbursable foods are offered: during breakfast, lunch, and/or outside of meal periods. Foods may be offered outside of meal periods, just one time, or throughout the day.

Where Offered

Non-reimbursable foods may be sold on cafeteria serving lines or in other venues, such as vending machines, snack bars, school stores, or food carts or at another school or facility off-site. Indicate the venues where the non-reimbursable food items listed on this form are offered, checking all boxes that apply. If the food service department sells non-reimbursable foods in a venue that is not listed, check "Other," and write in the name of the venue.

Column A: Food Name

At the start of the target week, use this column to list all non-reimbursable items that are sold across all venues. Creating a list of items at the start of the week will make the form easier to fill out.

If a food item is available in different flavors but the brand and package sizes are the same, (for example, different flavors of 12 fl oz Gatorade®), you can list the items once.

Column B: Portion Size

For each non-reimbursable item, write the size of one individual serving, as offered. Include both the **amount** and the **unit** of measure.

- If any items that are pre-packaged, record the actual package size, weight, or volume (2.5 oz or 12 fl oz), not "1 package."
- For items prepared from recipes, write the size of one individual serving ("1/2 cup" vanilla pudding) or simply the number of items offered ("1 sandwich," "2 pieces," or "1 each").
- If a food or beverage item is offered in more than one portion size, you will need to list the item more than once, on separate lines for each portion size.

A.	B.	
Food Name	Portion Size (Include Units)	
Pizza, pepperoni	5.0 oz	
Pizza, pepperoni	3.5 oz	

Column C: Check Box if Prepared from a Recipe

If an item was prepared from a recipe, check the box in Column C. Use these checkmarks to remind you to complete a Recipe Form or provide a printed recipe. Remember that recipes are needed for all items that are made by combining two or more foods or ingredients.

Column D: Manufacturer/Brand Name and Product Code

For commercially prepared foods that are not prepared from a recipe, please record the manufacturer/brand name and a product code (if available) in Column D. Below are examples of manufacturer/brand names and products codes for some foods.

A.	D.	
Food Name	Manufacturer/Brand Name and Product Code	
Pizza, pepperoni	Schwan's/Tony's 78546	
Super Donut	Super Bakery 6001	
Pancake-on-a-stick	State Fair 70481	

Column E: Food Description

For each item listed in Column A, use this column to provide details about the type or variety of the food. Please provide as complete a description of the item as possible. Depending on the item, this may include information on:

- ✓ type: such as 100% whole wheat bread, rye bread, blueberry muffin, un-breaded chicken patty, low-sodium green beans
- ✓ form: such as fresh, frozen or canned vegetable or fruit
- ✓ flavor: for example strawberry milk, oatmeal cookie, vanilla yogurt; and
- ✓ fat content: such as low-fat yogurt, reduced-fat sour cream, fat-free salad dressing.

If a food item is available in different flavors and the brand and package sizes are the same, group the items and list them only once with the food description "assorted flavors or types." An example of this is Gatorade®, which comes in many flavors. You would record this by listing the name and portion size of the item, Gatorade®, 12 oz, and "Assorted flavors" in Column E, for the Food Description.

Column F: Daily Number of Portions

You will use the sub-columns under Column F if you can report the number of portions of each item sold each day of the target week. Be sure to include counts from all venues operated or stocked by the food service department.

Sent Off-Site (if applicable)

If your school sends any non-reimbursable foods to other schools or facilities, enter the number of portions of each item that are **sent off-site**. Include portions sent off-site on the day they are sent—it doesn't matter if they will be sold on the same day or another day.

Sold Onsite

For all non-reimbursable items, enter the total number of portions **sold onsite** that day. If an item is offered but not sold, be sure to enter zero.

Left Over for Later Use

For any non-reimbursable items that require some preparation (for example, heating) or are prepared from a recipe, enter the number of portions that were not sold and instead, were leftover and saved for later use. For example, this may include cookies prepared from a recipe that are wrapped in plastic wrap and may be offered the following day. For foods sold in their original packaging, enter a zero in this column.

Wasted

For any non-reimbursable items that require some preparation (for example, heating) or are prepared from a recipe, enter the number of portions that were not sold and must be thrown out because they cannot be served on a different day. For instance, this may include frozen pizza that has already been removed from its package and heated. For foods sold in their original packaging, enter a zero in this column.

And remember, if there are no portions to enter in a column, enter zero.

Column G: Weekly Total Number of Portions

If you prefer to record counts of the number of portions sold across the entire week, you will record those weekly counts in Column G. Be sure to include counts from all venues operated or stocked by food service.

Sent Off-Site (if applicable)

If your schools sends any non-reimbursable foods to other schools or facilities, enter the number of portions of each item that are **sent off-site**.

Sold Onsite

For all non-reimbursable items, enter the total number of portions **sold onsite** that day. If an item is offered but not sold, be sure to enter zero.

Left Over for Later Use

For any non-reimbursable items that require some preparation (for example, heating) or are prepared from a recipe, enter the number of portions that were not sold and instead, were leftover and saved for later use. For example, this may include cookies prepared from a recipe that are wrapped in plastic wrap and may be offered the following day. For foods sold in their original packaging, enter a zero in this column.

Wasted

For any non-reimbursable items that require some preparation (for example, heating) or are prepared from a recipe, enter the number of portions that were not sold and must be thrown out because they cannot be served on a different day. For instance, this may include frozen pizza that has already been removed from its package and heated. For foods sold in their original packaging, enter a zero in this column.

And remember, if there are no portions to enter in a column, enter zero.

Instructions for Completing the Non-Reimbursable Foods Inventory

Purpose:

To describe and record inventory information for non-reimbursable foods for which you **do not** have the daily or weekly count of units sold for each food item. You will use this form to take an inventory of the foods at the start of the week, record the quantity of foods received during the week, and then the inventory left at the end of the week.

Notes:

- Non-reimbursable foods are not offered as part of reimbursable meals or snacks.
- Include only non-reimbursable foods from venues that are operated or stocked by the food service department, including foods sold on an a la carteonly basis in cafeteria serving lines, in vending machines, snack bars, school stores, and food carts.
- The goal of this form is to provide information about the weekly INVENTORY and should only be used if you do not have daily or weekly counts of the number of portions sold. If you have daily or weekly counts, complete the Non-Reimbursable Foods Form instead.
- You will use one Non-Reimbursable Foods Inventory for the whole week.
- Be sure to inventory foods and beverages that are non-perishable, refrigerated, and frozen. Take into account all items in storage areas that are accessed during the week, plus items that are already out for sale. You do not need to count items in storage areas that are not accessed during the target week.
- Be sure to look at the sample completed Non-Reimbursable Foods Inventory that is provided. Looking at this sample as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the Non-Reimbursable Foods Inventory

Meal

At the top of the form, check the appropriate box or boxes to indicate when any non-reimbursable foods are offered: during breakfast, lunch, and/or outside of meal periods. Foods may be offered outside of meal periods, just one time, or throughout the day.

Where Offered

Non-reimbursable foods may be sold on cafeteria serving lines or in other venues, such as vending machines, snack bars, school stores, or food carts or at another school or facility off-site. Indicate the venues where the non-reimbursable food items listed on this form are offered, checking all boxes that apply. If the food service department sells non-reimbursable foods in a venue that is not listed, check "Other," and write in the name of the venue.

Column A: Food Name

At the start of the week, use this column to list all non-reimbursable items that are sold across all venues. Creating a list of items at the start of the week will make the form easier to fill out.

If food items are purchased in a variety pack (for example, different flavors of Gatorade), you can list the items once.

Column B: Individual Package Size

For each food items listed in Column A, record the size of the package, which represents one individual serving. The individual package size should include both the *amount* and the *unit* of measure (such as 12 fl. oz. for a drink). If a food item is available in more than one size, you will need to list the food twice (on separate lines) and record in both package sizes for that item.

Column C: # Individual Packages in Bulk Case

Also for each food item, record the number of individual packages that exist in a single bulk case.

Column D: Manufacturer/Brand Name and Product Code

Use this column to record the manufacturer or brand name and a product code (if available) in Column D.

Column E: Starting Onsite Inventory

For each food item, provide the starting inventory at your school. Include the counts of items in the stock room, refrigerator, freezer, and other storage areas, *plus* the number of items already put out for sale. You will record any deliveries received on Monday in Column F. You do not need to count items in areas that are not accessed during the target week.

Full Bulk Cases

Record the number of full bulk cases that are in the inventory of the venues selling nonreimbursable foods at the beginning of the day on Monday, before any of the food service venues have opened.

Additional Individual Packages

Record the number of additional individual packages on hand that do not make up a full bulk case. For example, there may be eight 48-carton bulk packages of orange juice, and 10 additional cartons left over from a bulk package that had already been opened.

Column F: Deliveries

For each food item, record the number of full bulk cases and/or fractions of full cases (for example, 1/2 or 2 1/2 cases) that are received each day (Monday through Friday) of the target week and added to the amounts on hand that you recorded in Column E. If your school sends non-reimbursable items to other schools or facilities during the week, enter the number of bulk containers sent off-site in the columns provided.

Enter zeros on days when there are no deliveries, or no bulk containers sent off-site.

Column G: Ending Onsite Inventory

For each food item, provide the ending inventory at your school, after all of the food service venues have closed and after any deliveries on Friday. Include the number of items in the stock room, refrigerator, freezer, and other storage areas, *plus* the number of items already put out for sale.

Full Bulk Cases

Record the number of full bulk cases that remain in the food service inventory at the end of the week, after all deliveries and sales. Be sure to count all of the storage areas that were included in the count at the start of the week.

Additional Individual Packages

Similarly, record the number of additional individual packages on hand at the end of the week.



Daily Meal Counts Form (Expanded)
School Name: John Smith Middle Date

Date:



Instructions:

- 1. In the boxes for the Number of Reimbursable NSLP Lunches Served and Number of Reimbursable SBP Breakfasts Served, please record the number of free, reduced-price, and full-price reimbursable meals served in your school each day of the target week. Do not include meals for which you do not claim reimbursement, for example, second lunches sold to students on an a la carte basis. If your school provides free meals to all students, record the number of meals served in the "free" column.
- Check the box if the number of reimbursable meals served on a day was much higher or lower than usual, and describe the reason for this difference in the space provided.

	Number of Reimbursable NSLP Lunches Served											
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable lunches served this day was much higher or lower than usual.							
Monday	72	23	30		□ → Reason:							
Tuesday	85	26	15		□ → Reason:							
Wednesday	60	12	8		Ø→Reason: lary dismissal							
Thursday	82	23	22		□ → Reason:							
Friday	78	22	25	العاليان	□ → Reason:							

	Number of Reimbursable SBP Breakfasts Served											
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable breakfasts served this day was much higher or lower than usual.							
Monday	30	33	12		□ → Reason:							
Tuesday	28	30	12		□ → Reason:							
Wednesday	30	32	10		□ → Reason:							
Thursday	29	32	15		□ → Reason:							
Friday	38	31	10		□ → Reason:							

Instructions:

Please record the total value of your non-reimbursable food sales by venue, including all student, adult, and other sales in venues operated or stocked by the food service department. If you do not keep venue-specific records, you may simply enter the total sales across all venues into the last column (named "Total Across All Venues"). You can either record the sales each day of the target week or enter it as a total across the week in the last row (named "Weekly Total").

	Total Non-Reim	bursable Food S	ales in Venues Op	erated or Stocke	d by the Food Serv	ice Departmen	1
	Serving Line (A la Carte)	Snack Bar	Vending Machine	Food Cart	School Store	Other:	Total Across All Venues
Monday	\$ 248.50	\$	\$ 110.00	\$	\$	\$	\$
Tuesday	\$ 253 - 75	\$	\$ 95.80	\$	\$	\$	\$
Wednesday	\$ 229.42	\$	\$ 90.25	\$	\$	\$	\$
Thursday	\$ 249.25		\$ 101.50	\$	\$	\$	\$
Friday	\$ 261.40	\$	\$ 97.60	\$	\$	\$	\$
Weekly Total	\$	\$	\$	\$	\$	\$	\$

Reimbursable Meal Counts	
How many reimbursable breakfasts did you <i>plan to serve</i> at your school this day?	80
How many reimbursable breakfasts <i>did you serve</i> at your school this day?	75

SAMPLE

SCHOOL NUTRITION AND MEAL COST STUDY-II REIMBURSABLE FOODS FORM: BREAKFAST (EXPANDED)

OMB Clearance Number: 0584-XXXX Expiration Date: XX/XX/XXXX



School Name: JONI	n Smi-	+V(VV(10012		oate:l	[0]	10	Day:	Mon □ Tue □ Wed □] Thu □ F	-ri
Α.	В.			C).			D.	E.	F.	G.
			1	Number o	f Portions					DA	
					Onsite					Check Box if USDA Food	_ E
ood Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description		Check Box if Prepared from a
MILK											
White, fat-free/skim	If oz.	30		19		10	0				
White, 1%	8 fl oz.	30		26	2	2	0				
White, 2%	fl oz.										
White, whole	fl oz.										
Chocolate, fat-free/skim	§ fl oz.	20		20	0	0	0				
Chocolate, 1%	fl oz.										
Chocolate, 2%	fl oz.										
Other flavor Specify: Strawbery	8 floz.	20		10	0	10	0		√ Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.								□ Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.								□ Fat-free/skim □ 1% □ 2%		
	fl oz.										
	fl oz.										
	fl oz.										

the second of the what side places in

Α.	B.	B. C.						D.	E.	F.	G.
				Number o	f Portions					Ad	
					Onsite					L C S	. E
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a
FRUIT (Note: Prelisted entrie	es should be use	ed only for fru	it that is ser	ved as purchased.	If anything is add	ed before se	erving, complet	e a RECIPE FORM.)			
Apple, fresh											
Applesauce, canned	cup								□ Sweetened □ Unsweetened		
Apricots, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Banana, fresh	Inedium	50		48	0	2	0				
Blueberries, frozen	cup								□ Sweetened □ Unsweetened		
Fruit cocktail, canned	1/2 cup	35		32	2	1	0		☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water	V	
Grapes, fresh	1/2 cup	60		58	2	0	0				
Kiwi, raw											
Mandarin oranges, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh											
Peaches, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pears, fresh											
Pears, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pineapple, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Raisins	OZ.										
Cantaloupe	Iwedge	25		15	5	0	5	Fresh			
	0										

Α.	A. B.			(C			D.	E,	F.	G.
			T	Number o	of Portions					Ad	
					Onsite					ls n	8
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
JUICES (Note: Prelisted entr	ries should be ι	used only for fu	ull-strength ((100%) fruit and/or	vegetable juice. L	ist fruit drin	ks (not 100% ju	lice) in the "Other Menu Items" section.)			
Apple juice	4 floz.	40		28	2	10	0		☑ Calcium added		
Grape juice	fl oz.								☐ Calcium added		
Orange juice	fl oz.								☐ Calcium added		
Fruit juice blend	fl oz.								☐ Calcium added		
BREADS AND GRAINS (Note:	In Column A,	indicate wheth	er any items	s in this section we	re offered only wit	h another b	read/grain item	or with a particular meat/meat alternate	e or combination item. For example, toast w/ cereal).		
Apple Jacks	OZ.										
Cheerios, plain	l oz.	20		11	0	9	0				
Cheerios, Apple Cinnamon	OZ.										
Cheerios, Fruity	oz.		,								
Cheerios, Honey Nut	OZ.	20		13	0	7	0				
Cinnamon Toast Crunch	oz.										
Cocoa Krispies	OZ.										
Cocoa Puffs	OZ.										
Froot Loops	oz.										
Frosted Flakes	OZ.										
Frosted Mini Wheats	OZ.										
Golden Grahams	OZ.										
Granola	OZ								□ Reg □ Low-fat		
Kix	OZ.										
Lucky Charms	oz.										
Marshmallow Mateys	OZ										
Raisin Bran	l oz.	10		8	2	0	0				
Rice Chex	OZ										
Rice Krispies	OZ.										

PORTO DE LA CIDA SER COLO DE SER Y.

Α.	B.			C	·			D.	E,	F.	G.
			r	Number o	f Portions					DA	
					Onsite			1		LS .	. E
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a
Trix	oz.										
HOT CEREALS (Note: If pre	pared with fa	t and/or milk,	complete a	RECIPE FORM)							
Cream of Wheat	cup								☐ Instant ☐ Quick ☐ Reg		
Grits	cup								☐ Instant ☐ Quick ☐ Reg		
Oatmeal	cup	5		4	0	0	1		☐ Instant ☐ Quick ☑ Reg		Q
w/ cereal, or biscuit w/ sausage).			ATELY (No					re offered only with another bread/grain	item or with a particular meat/meat alternate or combination iter		e, toast
Bagel W plan4 butter	3 oz.	6		6	0	0	0	L	Specify type: 1007. Whole wheat	n -	
Biscuit	OZ.										
Danish or turnover	oz.								□ Fruit □ Cheese		
Doughnut W Cereal	2,2 oz.	15		13	2	0	0	Super bakeny #6001	☑ Icing/glaze ☐ No Icing/glaze		
English muffin, plain	oz.							,			
English muffin, buttered	oz.								☐ Margarine ☐ Butter		
Granola/cereal bar	OZ.								Specify type:		
Muffin w/ cereal	2 oz.	20		19	Ô		0	Saralee #4911	Specify type: 1 Durfat blve beny		
Pancake	oz.										
Roll, cinnamon	oz.								□ Icing □ No Icing		
Toast, plain	oz.								Specify type:		
Toast, buttered	oz.								Specify type: Butter		
Toaster pastry	oz.								□ Low-fat		1 × 1

A.	В.	C.				D.	E.	F.	G.		
				Number o	of Portions					PA	
					Onsite					ISD.	a
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Waffles	oz.								☐ Plain ☐ Fruit ☐ Chocolate chip ☐ Other:		
Waffle sticks	ea.								☐ Plain ☐ Fruit ☐ Chocolate chip ☐ Other:		
MEATS AND MEAT ALTERNATE biscuit, or yogurt with cereal).	S OFFERED SI	EPARATELY (1	Note: In Colu	ımn A, indicate wh	ether any items in	this section	were offered	only with another bread/grain item or v	vith a particular meat/meat alternate or combination item. For example	e, sausage	with
Bacon	sl						3		□ Pork □ Turkey		
Eggs	cup								☐ Scrambled ☐ Hard boiled ☐ Fried		
Ham	oz.								□ Pork □ Turkey		
Peanut butter (N/) a Mel	oz.	6		6	0	0	0		VZ Reduced-fat	4	
Sausage	oz.								☐ Beef or pork ☐ Chicken or turkey		
Yogurt	oz.								☐ Reg ☐ Low-fat ☐ Fat-free ☐ Light Specify flavors:		
COMBINATION ITEMS											
Breakfast burrito	OZ.								☐ Eggs ☐ Cheese ☐ Beans ☐ Potato ☐ Other:		
Egg sandwich	3.5 02 1 sandwich	20		20	0	0	0	sys co # 4629	Theese Desausage □ Ham □ Bacon □ Other: Specify bread type: whlutenglish muffin		
Egg sandwich	1 sandwich								☐ Cheese ☐ Sausage ☐ Ham ☐ Bacon ☐ Other: Specify bread type:		

Charles Share Shares and the property of

A.	B.	C.						D.	E.	F.	G.
				Number o	of Portions					PA	
					Onsite			1		f US	. E
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
French toast											
French toast sticks	ea.								Weight of each stick:oz.		
Grilled cheese	1 sandwich								□ Reduced-fat		
Pancake on a stick	2.5 oz.	10		9	1	0	0	State fair # 7:0601	Beef or pork □ Chicken or turkey		
Pizza	oz.								☐ Reduced-fat Specify toppings:		
CONDIMENTS	1 -									0	
Self-serve condiments or fixins'	1 1			_							
bar	serving							Please list all i	ingredients on a SELF-SERVE/ MADE-TO-ORDER BAR FO	DRM	
Butter											
Cream cheese									□ Reg □ Red. fat □ Light □ Fat-free		
Gravy									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey											
Jelly	102	10		5	0	5	0		□ Sugar-free		
Ketchup											
Margarine											
Salsa									□ Low sodium		
Jaisa				0		_			,		1
Syrup W Pancake	202	10	,1	9		0	0		☑Sugar-free		

Α.	B.			(C			D.	E.	F.	G.
			7	Number o	of Portions					DA	
	1			5	Onsite					FUSI	E
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a
Grab-n-Go	160x	4		4	0	0	0				
Erab-n-Go breakfast											
OTHER MENU ITEMS							n e		\\.		
						1					

SAMPLE

SCHOOL NUTRITION AND MEAL COST STUDY-II REIMBURSABLE FOODS FORM: LUNCH (EXPANDED)

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



How many reimbursable lunches did you plan to serve at your school this day?

How many reimbursable lunches did you serve at your school this day?

School Name: JONN Swith Middle.

School Name: John	1 Smith	Mida	11e	Date:	1/4/20		Da	ıy: ☑Mon 🗆 🗆	Γue □ Wed □ Thu	□F	-ri
A.	В.				C.			D.	E.	F.	G.
				N	umber of Portions					± -p	6
	Portion				Ons	ite				Box Foo	ox if I fror
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
MILK											HIM
White, fat-free/skim	8 floz.	50		20	5	25	O				
White, 1%	8 floz.	50		22	2	20	0				
White, 2%	fl oz.										
White, whole	fl oz.										
Chocolate, fat-free/skim	8 floz.	75		43	7	25	0				
Chocolate, 1%	fl oz.										
Chocolate, 2%	fl oz.										
Other flavor Specify: Straw Weny	8 floz.	75		40	8	27	0		No Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.								☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor Specify:	fl oz.								□ Fat-free/skim □ 1% □ 2%		
	fl oz.										
	fl oz.										
	fl oz.										

Α.	В.				C.			D.	E.	F.	G.
				Nu	umber of Portions					<u>~</u> ₽	e e
	Doubles				Ons	ite				Box 6	ox if
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
FRUIT (Note: Prelisted entries sh								(11.7)			
Apple, fresh	med.	50		50	0	0	0				
Applesauce, canned	1/2 cup	50		37	7	4	2		☐ Sweetened		
Apricots, canned	cup								☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water		
Banana, fresh						\$\$(
Blueberries, frozen	cup								☐ Sweetened ☐ Unsweetened		
Fruit cocktail, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Grapes, fresh	1/2 cup	50		50	0	0	0				
Kiwi, raw											
Mandarin oranges, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh						-					
Peaches, canned	cup								☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water		
Pears, fresh			- 1	- "							
Pears, canned	aun								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pineapple, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
	Cup 14 Cup	SV		41	4	5	Ò		LI VVIIIOI		
Raisins	14 -62.	50		41		,	<i>U</i>				

Α.	В.				C.			D.	E.	F.	G.
				Nu	umber of Portions	_				*= ₽	a E
	Portion				Ons	ite				Box	ox if
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
JUICES (Note: Prelisted entri	es should be used on	ly for full-stre	ngth (100%)	fruit and/or vegetable	juice. Fruit drinks tha	t are not 100% juice s	nould be entered	I in the "Desserts, Drinks, and Snac	ks" section.)		
Apple juice	fl oz.								☐ Calcium added		
Grape juice	fl oz.								☐ Calcium added		
Orange juice	fl oz.	150							☐ Calcium added		
Fruit juice blend	fl oz.								☐ Calcium added		
Frozen juice cup/bar	fl oz.								Specify flavor:		
	fl oz.										
VEGETABLES (Note: If beans or	peas are being coun	ted as a meat	t alternate ar	nd not a vegetable cho	pice, enter them in the	"Other Entrees and N	leat/Meat Alterna	ates" section.)			
Baked beans	cup								□ Vegetarian □ With pork		
Reene green									☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Beans, green Broccoli, cooked	V _{2 cup}	30		30	0	0	0		☐ Fresh ☑ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Broccoli, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Carrots, cooked	cup			12)					☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:	0	
Carrots, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Cauliflower, raw	cup				_			If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Celery, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Corn, kernels	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Cucumber, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		

THE DAILY OF DESCRIPTION OF STREET

Α.	В.				C.			D.	E.	F.	G.
	-1, 11			N	umber of Portions					± ₽	E E
	Portion				Ons	ite				Box Foo	ox if
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recine
French fries	cup							370	☐ Oven-baked ☐ Deep-fried		
Lettuce and tomato	cup										
Mixed vegetables	1/2 cup	30		10	2	0	18		☐ Fresh ☐ Frozen☐ Canned☐ Low sodium☐ Fat added, specify type:☐ Maryanine		
Peas, green	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Potatoes, whipped or mashed	cup								☐ From fresh		
Refried beans	14 cup	30		19	7	0	4		☐ From dry ☑ Canned ☐ Cow sodium ☐ Fat added, specify type:		
Red peppers, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Green peppers, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Sweet potatoes	cup								☐ Fresh ☐ Frozen☐ Canned ☐ Low sodium☐ Fat added, specify type:		
Sweet potato fries or tots	cup								☐ Oven-baked ☐ Deep-fried		
Side salad bar (non-entrée or small portion)	1 serving	150		110	35	0	5	Please list all ingredients on	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
Salad, tossed	cup							List dressing and any bread/ as separate item(s)	grain items offered with the tossed salad		
Tater tots or shapes	cup								☐ Oven-baked ☐ Deep-fried		
Tomato, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
									-32		

Description of the Control of the Co

A.	В.				C.			D.	E.	F.	G.
				N	umber of Portions					± -5	a
	Portion				Ons	ite				Box	5x if fror
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
SANDWICHES (Note: In Column A, in	dicate whether			were offered only with		od item. For example,					
Cheeseburger	1 sandwich										
Chicken filet or breast (not breaded)	1 sandwich										
Chicken patty (breaded)	1 sandwich										
Fish sandwich	1 sandwich								□ Breaded		
Grilled cheese	1 sandwich	18		8	3	7	0			0	
Ham and cheese	1 sandwich										
Hamburger	1 sandwich							*			
Hot dog	1 sandwich								☐ Beef or pork☐ Chicken or turkey		
Italian sub	1 sandwich		_ 1								
Peanut butter & jelly W 400W7	4.802 -sandwich	5		5	0	0	0	515000655			
Rib, barbeque	1 sandwich										
Sloppy joe	1 sandwich								☐ Beef ☐ Pork ☐ Chicken or turkey		
Turkey	1 sandwich									0	
Tuna salad	1 sandwich	5		0	0	0	5				12/
Veggie burger	1 sandwich										
	1 sandwich										
	1 sandwich										
	1 sandwich	/100									
	1 sandwich										

All the second of the second

Α.	B.				C.			D.	Е.	F.	G.
				N	umber of Portions					± -5	8
	Portion		1 1		Ons	ite				Box Foo	ox if
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from Recipe
1 oou item	1 sandwich	Гтерагец	OII-Site	Serveu	Addits/Others	Later USE	wasted	(п Арріїсавіе)	rood Description		
	1 sandwich										
ENTRÉE SALADS (Note: List dressing	and any brea	d/grain items	offered with	an entrée salad as s	eparate item(s). Also,	add a note in Column	A if a particular b	read/grain item is offered only with a part	ticular entrée salad.)		
Chef's salad	1 salad									0	
Chicken Caesar salad	1 salad					F					
Taco salad	1 salad										
Greeksalad w/cn. ven	1 salad	0		2	3		0			0	4
	1 salad										
	1 salad										
	1 salad										
	1 salad										
	1 salad										
SELF-SERVE/MADE-TO-ORDER ENTRÉE	BARS										
Entrée salad bar	1 serving							Please list all ingredients on a SEI	LF-SERVE/MADE-TO-ORDER BAF	FORM	
Potato bar	1 serving							Please list all ingredients on a SEI	_F-SERVE/MADE-TO-ORDER BAF	FORM	
Nacho/taco bar	1 serving	lear - I						Please list all ingredients on a SEI	_F-SERVE/MADE-TO-ORDER BAF	FORM	
Sandwich/deli bar	1 serving	38		25	5	0	8	Please list all ingredients on a SEI	LF-SERVE/MADE-TO-ORDER BAF	FORM	
Pasta/Italian bar	1 serving							Please list all ingredients on a SEL	LF-SERVE/MADE-TO-ORDER BAF	FORM	
	1 serving				Jan			Please list all ingredients on a SEI	LF-SERVE/MADE-TO-ORDER BAF	FORM	
	1 serving							Please list all ingredients on a SEL	F-SERVE/MADE-TO-ORDER BAF	FORM	
	1 serving							Please list all ingredients on a SEL	_F-SERVE/MADE-TO-ORDER BAF	FORM	
	1 serving							Please list all ingredients on a SEI	LF-SERVE/MADE-TO-ORDER BAF	FORM	

A.	B.				C.			D.	Ε.	F.	G.
				N	umber of Portions					<u>+</u> - 0	. E
	Portion				Ons	ite				Box Foo	ox if
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
OTHER ENTREES AND MEAT/MEAT A sandwich, or chicken nuggets with a	LTERNATES (No	ote: In Colum	n A, indicate	whether any items in	this section were offe	ered only with another	particular food ite	em. For example, a cheese stick wit	h a peanut butter sandwich, a yogurt with a gr	illed chee	se
Beans or peas (Specify type)	cup								☐ From dry ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Burrito	3.9 oz.	28		20	0	8	0	Fernandos 90122	Bean ☐ Beef ☐ Chicken ☐ Cheese		
Cheese (string cheese or cubes)	OZ.								☐ Reduced-fat		
Cheese breadstick or pizza stick	OZ.								☐ Reduced-fat Specify fillings:		
Chicken nuggets (breaded)	ea.								☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz.		
Chicken strips (not breaded)	OZ.					4 1					
Chicken patty (not sandwich)	OZ.								☐ Oven-baked ☐ Deep-fried		
Chicken piece(s) (Specify part)									☐ Breaded ☐ With skin ☐ Oven-baked ☐ Deep-fried		
Corndog	oz.								☐ Beef or pork☐ Chicken or turkey		
Egg rolls	ea.								☐ Meatless ☐ Beef or pork ☐ Chicken or turkey Weight of each egg roll:oz.		
Fish sticks or nuggets	ea.								☐ Oven-baked ☐ Deep-fried ☐ Breaded Weight of each nugget/stick:oz.		
Macaroni and cheese	cup										
Nachos	OZ.										
Peanut butter	OZ.								☐ Reduced-fat		
Pizza, cheese	5.5 oz.	30		30	0	0	0	Tonys 72671	☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, pepperoni	4,98 oz.	25		21	4	0	0	Tonys 78369	☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		

A.	B,				C.			D.	E.	F.	G.
				Ni	umber of Portions					.± σ	a
	Portion				Ons	ite				Po B	ox if fron
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
Pizza, sausage	OZ.								☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, vegetarian	oz.								☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread) Specify toppings:		
Pizza pocket	OZ.								☐ Reduced-fat Specify filling:		
Stir fry with rice or noodles	cup										
Spaghetti with sauce [cup	15		14	0	0	1		✓ Meat sauce☐ Marinara sauce		8
Taco									☐ Hard shell ☐ Soft tortilla☐ Bean☐ Beef☐ Chicken☐ Cheese☐		
Yogurt W/ Planut batter Sandwich	OZ.	5		5	0	0	0		Specify type: DRegular Greek (high protein) Specify fat: Whole DCow-fat Fat-free Light Specify flavors:	0	
Sandwich											
BREADS AND GRAINS OFFERED SEPAF	RATELY (Note:	In Column A	A, indicate wh	neter any items in this	section were offered	only with a particular	entrée or meat/me	at alternate. For example, crackers	s with Chef's salad or a roll with chicken nugg	ets.)	
Biscuit	oz.								☐ Reduced-fat		
Bread, plain	oz.								Specify type:		
Bread, buttered	OZ.								Specify type: ☐ Butter		
Breadstick	oz.								Specify type:		
Cornbread	OZ.										
Corn/tortilla chips	oz.										
Crackers W ON WKS Wad	4 ea.	6		2	3	1	0		Specify type: Whole wheat		
Croutons	OZ.										
Rice	cup								☐ White ☐ Brown ☐ Wild		
Roll W spagnetti	oz.	15		14	0		0		Specify type: While		

STATE STATE OF THE PROPERTY OF

A.	В.				C.			D.	E.	F.	G.
				Ne	umber of Portions					و ≃	e E
	Portion				Ons	ite				Box Poo	ox if
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Pasta	cup	Tropurou	0	001704	Tidallor Clinore	Eutor 630	Vasica	(п Аррисавле)	1 ood Bescription		044
Pretzels	oz.								☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
			3								
DESSERTS, DRINKS, AND SHACK	S OFFERED AS PAR	RT OF A REIM	BURSABLE	MEAL							
Brownie									□ Icing		
Cake									Specify type:		
Cookie	OZ.								Specify type:		
Fruit crisp or cobbler									Specify type:		
Fruit drink (not 100% juice)	fl oz.							(= 1	Specify type:		
Fruit turnover	oz.								Specify type:		
Gelatin	cup								☐ With fruit☐ With whipped topping		
Potato chips	OZ.								☐ Reduced-fat ☐ Baked		
SALAD DRESSINGS											
Caesar dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
French dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Honey mustard dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Italian dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Ranch dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		

Α.	B.				C.			D.	E.	F.	G.
				N	umber of Portions					# p	8
	Portion				Ons	ite				P B S	ox if
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Greek drossing	2Tbs	6		2	3	-1:	0				
J									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
CONDIMENTS											
Self-serve condiments or fixins' bar	1 serving	169		125	15	29	0	Please list all ingredients on	a SELF-SERVE/ MADE-TO-ORDER BA	R FORM	
Barbeque sauce											
Butter											
Cream cheese									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Gravy									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey											
Hot sauce											
Jalapeno peppers											
Jelly									☐ Sugar-free		
Ketchup											
Margarine											
Mayonnaise									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Mustard											
Pickles, slices											
Ranch dip									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Relish											
Salsa									☐ Low sodium		
Sour cream									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		*
Syrup									☐ Sugar-free		
Tartar sauce									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		

A.	В.				C.			D.	E	F.	G.
				N	umber of Portions						a
	Portion				Ons	ite				Foo	ox if I fror
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
OTHER MENU ITEMS											
		1									
							nw =				
		1									
						1.		1			

Recipe Form (Expanded) SAMPLE NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.



School Name: ON Meal: 1 Meakfast Day: 1 Mon 2 C		☐ Outside of Meal Periods 4 ☐ Thu 5 ☑ Fri Size of	Food Name: <u>OOH MEAL</u> One Serving (<i>include units</i>): r of Servings Prepared: <u>40</u>	1 <u>cu</u>	<u>ρ</u>
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
rolled oats	20 WPS		dry		
1/ milk	20 Wps 2.5 gallon		3		
	J				
		2			
3-4				0	
100 E 1				0	
				0	
			41		
	1				
	7				
					Ö

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

Recipe Form (Expanded) SAMPLE



School Name: JON	n Smit	N Middle Recipe	e/Food Name: Grab-n-Go	breakfo	ast
	2□ Lunch 3	☐ Outside of Meal Periods 4 ☐ Thu 5 ☐ Fri Size of	f One Serving <i>(include units)</i> : er of Servings Prepared:	160x	
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
mille	802		White, 1%		
orange joice apple cheerios	402				
apple	I med.		fresh		
cheenios	202		fresn plain		
		A.u.			
					Ó
-		_			

Recipe Form (Expanded) SAMPLE



School Name: Jank	1 Smith 1	Middle Recipe	/Food Name: Grilled Cheese	Sand	m'an
Meal: 1 ☐ Breakfast		☑ Outside of Meal Periods 4 ☐ Thu 5 ☐ Fri Size of	One Serving <i>(include units)</i> :		
Α.	B.	C.	D,	E.	F.
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (/f Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
bread	2stiles		100% whole wheat		
cheese	202		100% whole wheat		
margarine	1+5P				
U	2				
		-			
u					

Recipe Form (Expanded) SAMPUE



Meal: 1 ☐ Breakfast	2 Lunch 3 l	Outside of Meal Periods	e/Food Name: \tag{\tag{\tag{\tag{\tag{\tag{\tag{		
Day: 1 ☐ Mon 2 ☐ 6 ☑ All	Tue ₃□ Wed	4 □ Thu 5 □ Fri Size of Number	er of Servings Prepared:	Zarraro	
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
trna salad	1#12				Ø
bread	2 stices		100% whole wheat		
1ettre	2 small leaves		100% whole aheat		
			J		

Recipe Form (Expanded) SAMPLE





School Name: JONO	n Smith	middle Recipi	e/Food Name: tha salad	4 A	
Meal: 1□ Breakfast		☐ Outside of Meal Periods4 ☐ Thu 5 ☐ Fri Size o	(for Sandwich + Au of One Serving (include units): er of Servings Prepared:24	elibal)	00P
A.	В.	C.	D.	E.	F.
Ingredient Name	Amount In Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
traa Celeng piakle relish mayonnaile Salt	1 can		Chmie light in water	V	
Celen	4 cups		Crimie light in water Fresh, diced		
pickle relish	lwp		Sweet		
mayonnaise	3 wyos		sweet regular		
calt	276		V.		
		11			
					Ö
11 -					
-					

Recipe Form (Expanded) SAMPLE



School Name: JOHO Meal: 1 Breakfast Day: 1 Mon 2		☐ Outside of Meal Periods	e/Food Name:G/ULK_SWid V		<u>c(Cen</u>
6□ AII	Tue 3 - VVeu		er of Servings Prepared:	, , , ,	
Α.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
spinacn	1 cup		fresh, baby	0	
bell pepper	38 hices		green, stilled		
cucimiper	381745		Sliced in peel		
onion	28 vices		Write , sixed		
Olives	1 Tos		black, canned		
Cheese	ITOS		feta		
cniucen	202		paked, preast, no skin		
1					
	J.				
1 _		N and a second			

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

Recipe Form (Expanded) SAMPLE



School Name: 10 MM		Middle Recipi	e/Food Name: Spagnetti w	I muat.	savce				
	ay: 1 Mon 2 □ Tue 3 □ Wed 4 □ Thu 5 □ Fri Size of One Serving (include units): 1								
A.	B.	C.	D.	E.	F.				
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Boxif Prepared from a Recipe				
			Reape attached						
			-1	0					



USDA is an equal opportunity provider, employer, and lender.

Spaghetti and Meat Sauce - USDA Recipe for Schools

Makes: 50 or 100 Servings

Spaghetti and Meat Sauce – Lean ground beef, tomato puree, carrots, whole wheat spaghetti.



50 Servings	100 Servings
or con migo	100 00.11.190

Ingredients	Weight	Measure	Weight	Measure
Raw ground beef (no more than 15% fat)	8 lb 8 oz	1 gal	17 lb	2 gal
*Fresh onions, chopped	5 oz	1 cup	10 oz	2 cups
*Fresh green bell peppers, diced	5 oz	1 cup	10 oz	2 cups
Garlic powder		1 Tbsp 1 1/2 tsp		3 Tbsp
Ground black pepper		1 1/2 tsp		1 Tbsp
Canned no-salt-added tomato puree	5 lb	3 qt (about 1 No. 10 can)	10 lb	1 gal 2 qt (about 2 No. 10 cans)
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp
Canned low-sodium beef broth		1 qt		2 qt
Water		2 qt		1 gal
Dried parsley		1/4 cup		1/2 cup
Dried basil		2 Tbsp		1/4 cup
Dried oregano		2 Tbsp		1/4 cup
Dried marjoram		1 Tbsp		2 Tbsp
Dried thyme		1 1/2 tsp		1 Tbsp
*Fresh carrots, shredded	1 lb 4 oz	1 qt 2 cups	2 lb 8 oz	3 qt
Water		6 gal		12 gal
Whole-wheat spaghetti noodles, dry, broken into thirds	3 lb 2 oz	2 qt 2 cups	6 lb 4 oz	1 gal 1 qt

Recipe Form (Expanded)

SAMPLE



School Name: Jo M Meal: 1 □ Breakfast Day: 1 □ Mon 2 □ 6 □ All	2 Lunch 31	☑ Outside of Meal Periods 4 ☐ Thu 5 ☐ Fri Size of	Food Name: +rw++ 4090 One Serving (include units):er of Servings Prepared:	rt par 8 oz	Hait
Α.	В.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
blue bernies	18 cm		frozen		
Strawberries	1/8 cup		frozen, slived	V	
banana	14 cm		fresh , sliced		
Yogurt	1/2 cup		lowfat vanilla		
1 1					
				0	

SAMPLE Self-Serve/Made-to-Order Bar Form (Expanded)



School Name: John Sm					_
Meal: 1 □ Breakfast 2	Lunch	Day: 11 All	2□ Mon 3□ Tue 4□ Wed	₅□ Thu 6	□ Fri
Α.	B.	C.	D.	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
lettre			romaine		
spinaun			baby		
10 m ccoli			chopped		
Cucumber			siæd		
tomato			wedges		- 0
carrot			ba by		
			J		
ranch dressing			low-fact		
French dressing			regular		
Itali an dressing			10w-fat regular fat-free		
		1			
	1				

SAMPLE

Self-Serve/Made-to-Order Bar Form (Expanded)



Α.	B.	C.	D,	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (<i>if applicable</i>)	Food Description	Check Box if USDA Food	Check Box if Prepared from
bread	2slices		wnite		
bread	2slices		1004. whole wheat		
Italian roll	302		wnite		
Mozzarella Cheese	102		part sam, sliced		
American cheese	102		reduced fat, sinced		
turkey	202		Oven-baked		
ham	202		reduced tat		
tuna salad	#125 wop				
Cnicken Strips	202	Tyson 70351-928	unite meat, ausodism		
tomato			frein, sliced		
lettre			icebern		
mayonnaise	Tios		regular		
mustara	Itos		J		
Deant butter	2765		smooth, requiar		
peanot butter jelly	2765		smootn, regular grape		
, J			J 1		

SAMPLE

Self-Serve/Made-to-Order Bar Form (Expanded)



School Name: JONN	Smith m	iddle Name of Bar	: Condiment Dar		_
Meal: 1 □ Breakfast	2 Lunch	Day: 11 All	2□ Mon 3□ Tue 4□ Wed	s□ Thu 6	□ Fri
A.	В.	C.	Ď.	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Ketchup					
ranch dip			reduced fat		
mayonnaise			reduced fat		
mustard	9 gm pacia	y	J		
Sour cream					
not savce					
salsa			low sodium		
					-0:
		leaker to			

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



SAMPLE

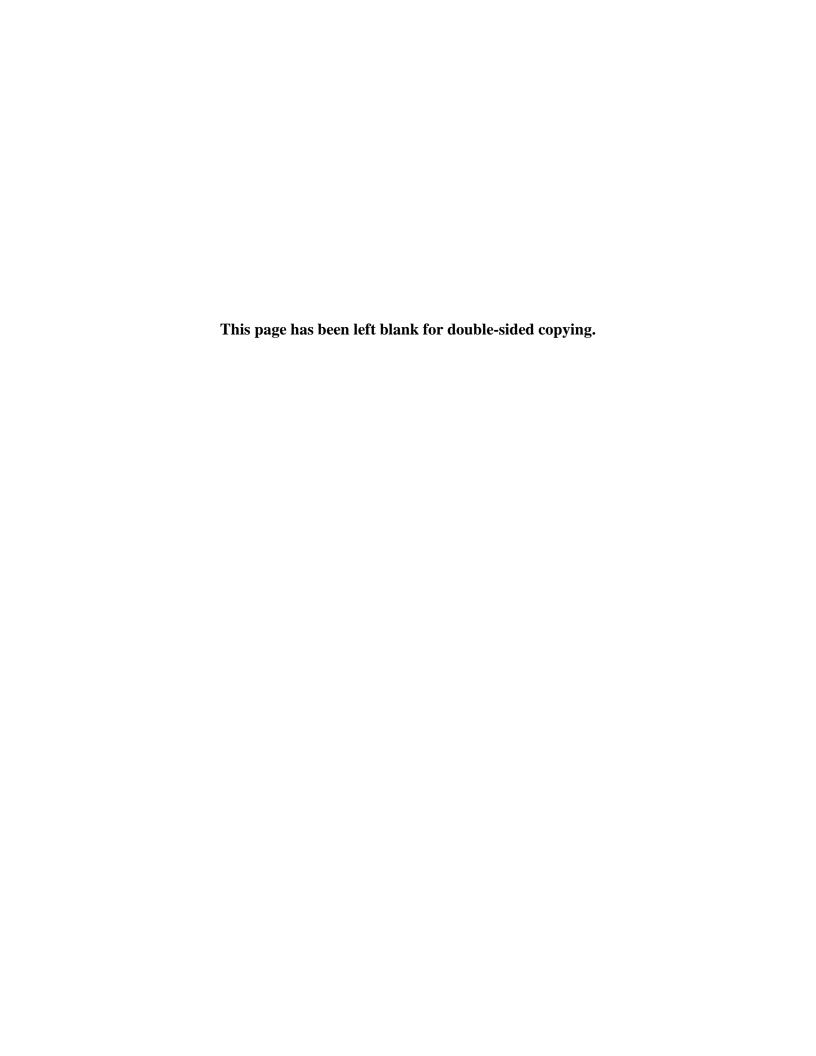
School Name:

SCHOOL NUTRITION AND MEAL COST STUDY-II

NSLP Afterschool Snack Form (Expanded)

For instructions on completing this booklet of forms, please refer to the Instructions for the Menu Survey.

John Smith middle 1. Please indicate the days that NSLP afterschool snacks were prepared or served during the target week: Tuesday Wednesday Thursday □ Friday



NSLP Afterschool Snack Form (Expanded)

Day: ☑ Mon ☐ Tue ☐ Wed	☐ Thu	□ Fri				bursable Snacks Served Onsite		
Α.	В.		C.		D.	E.	F.	G.
			Number of Po	rtions			± -5	± €
	Portion		On	site	Manufacturer/Brand Name and Product Code (If Applicable)		Бох	Box d fro
Food Item	Size (Incl. Units)	e Sent Rei	Reimbursable Prepared/ Available	Reimbursable Served		Food Description	Check Box if USDA Food	Check Box if Prepared from
Milk								
White	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolate	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		HE
Other flavor, Specify:	fl oz.					□ Fat-free/skim □ 1% □ 2%		
Fruit								
Apple, fresh								
Applesauce, canned	cup					☐ Sweetened ☐ Unsweetened		
Banana, fresh								
Fruit cocktail, canned	cup					☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh								
Raisins	OZ.							
Juices								
Apple juice	fl oz.					☐ Calcium added		
Orange juice	(floz.		50	48		☐ Calcium added		
Grape juice	fl oz.					☐ Calcium added		

是"是大学"。24. 以内E. (1.15. A. A.)

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			d?	
	Portion		On	site			F00	pe
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Vegetables (if offered with a dip, list	he dip as a separate ite	m in the o	condiments section)					
Carrots, raw	cup							
Celery, raw	cup							-
Combination Items and Entrée	s							
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
Pizza	OZ.					☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		
Sandwich	1 sandwich					☐ Whole grain-rich		
Meat and Meat Alternates								
Cheese	OZ.					☐ Reduced-fat Specify type:		
Trail mix	OZ.					Specify ingredients:		
Yogurt	oz.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light Specify flavor(s):		

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			75	
	Portion		On	site			00) e 2
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Breads and Grains								
Bagel	oz.					☐ Whole grain-rich Specify type:		
Cereal	oz.					☐ Whole grain-rich Specify type:		
Cookie	oz.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	oz.					☐ Whole grain-rich Specify type:		
Crackers	202 ca .		50	48		□ Whole grain-rich Specify type: <u>ONi Mal Crath</u>	s \Box	
Granola bar	oz.					☐ Whole grain-rich Specify type:		
Pretzels	oz.					☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts and Other Items								
Fruit snacks/fruit leather								
Fruit drink (less than 100% juice)	fl oz.							
Pudding						Specify flavor(s):		
Condiments								
Ranch dip						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup								

NSLP Afterschool Snack Form (Expanded)

Α.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			± -	± E
	Portion		On	site			Box	Box d fro
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Milk								
White	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolate	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Fruit				42				
Apple, fresh								
Applesauce, canned	cup					☐ Sweetened ☐ Unsweetened		
Banana, fresh								
Fruit cocktail, canned	cup					☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water☐		
Orange, fresh								
Raisins	oz.							
Juices								
Apple juice	(floz.		50	40		☑ Calcium added		1
Orange juice	fl oz.					☐ Calcium added		
Grape juice	fl oz.					☐ Calcium added		

Α.	B.		C.		D.	E.	F.	G
			Number of Po	rtions			65	
	Portion		On	site		Food Description	00	5
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)		USDA Food?	Racina
Vegetables (if offered with a dip, list the di	p as a separate ite	m in the	condiments section)				7	
Carrots, raw W (UNCH dip	1/2 cup		50	40				
Celery, raw	cup							
Combination Items and Entrées								7)-
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
Pizza	oz.					☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		0
Sandwich	1 sandwich					☐ Whole grain-rich		
Meat and Meat Alternates								
Cheese	OZ.					☐ Reduced-fat Specify type:		
Trail mix	oz.					Specify ingredients:		Г
Yogurt	OZ.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light Specify flavor(s):		
			*					

Α.	B.		C.		D.	E	F.	G.
			Number of Po	rtions			5	720
	Portion		On	site			9	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Breads and Grains								
Bagel	oz.					☐ Whole grain-rich Specify type:		
Cereal	oz.					☐ Whole grain-rich Specify type:		
Cookie	OZ.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	OZ.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	OZ.					☐ Whole grain-rich Specify type:		
Pretzels	OZ.					☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts and Other Items								
Fruit snacks/fruit leather								
Fruit drink (less than 100% juice)	fl oz.							
Pudding						Specify flavor(s):		
						146		
Condiments								
Ranch dip W CUrrots	2Tbs		50	40		☐ Reg ☑ Red. fat ☐ Low-fat ☐ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup								

NSLP Afterschool Snack Form (Expanded)

A.	B.		C.		D.	E.	F.	G.
T			Number of Po	ortions				
	1 2			site			30X i	Sox i
Food Item	Portion Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
Milk				×				
White	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolate	a floz.		50	50	7	☑ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Fruit								
Apple, fresh								
Applesauce, canned	cup					□ Sweetened □ Unsweetened		
Banana, fresh								
Fruit cocktail, canned	cup					☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh	1/200		25	25		wedges		
Raisins	oz.					, , ,		
grupes	1/2 cop		25	25		frein		
3.1								
Juices								
Apple juice	fl oz.					☐ Calcium added		
Orange juice	fl oz.					☐ Calcium added		
Grape juice	fl oz.					☐ Calcium added		

What was placed the fact of processing

Make the thick states are such

Α.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			6.5	
	Portion		On	site			00-	be?
Food Item	Size (Incl. Units)	e Sent Reimbursable Manufacturer/Brand el. Off- Prepared/ Reimbursable Name and Product Code		Food Description	USDA Food?	Recipe?		
Vegetables (if offered with a dip, list the	he dip as a separate ite	m in the	condiments section)					
Carrots, raw	cup							
Celery, raw	cup							
Combination Items and Entrées	s							
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
Pizza	oz.					☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		
Sandwich	1 sandwich					☐ Whole grain-rich		
Meat and Meat Alternates								
Cheese	oz.					☐ Reduced-fat Specify type:		
Trail mix	oz.					Specify ingredients:		
Yogurt	oz.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light ☐ Specify flavor(s):		

CASE OF A CHARLES IN FRANCE

Α.	В.		C.		D.	E.	F.	G.
2			Number of Po	rtions			25	H.,
	Portion		On	site			000)e?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Breads and Grains						000		
Bagel	oz.					☐ Whole grain-rich Specify type:		
Cereal	oz.					☐ Whole grain-rich Specify type:		
Cookie	oz.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	oz.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	oz.					☐ Whole grain-rich Specify type:		
Pretzels	oz.					☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts and Other Items								
Fruit snacks/fruit leather								
Fruit drink (less than 100% juice)	fl oz.							
Pudding						Specify flavor(s):		
Condiments								
Ranch dip						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup								1

SAMPLE

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

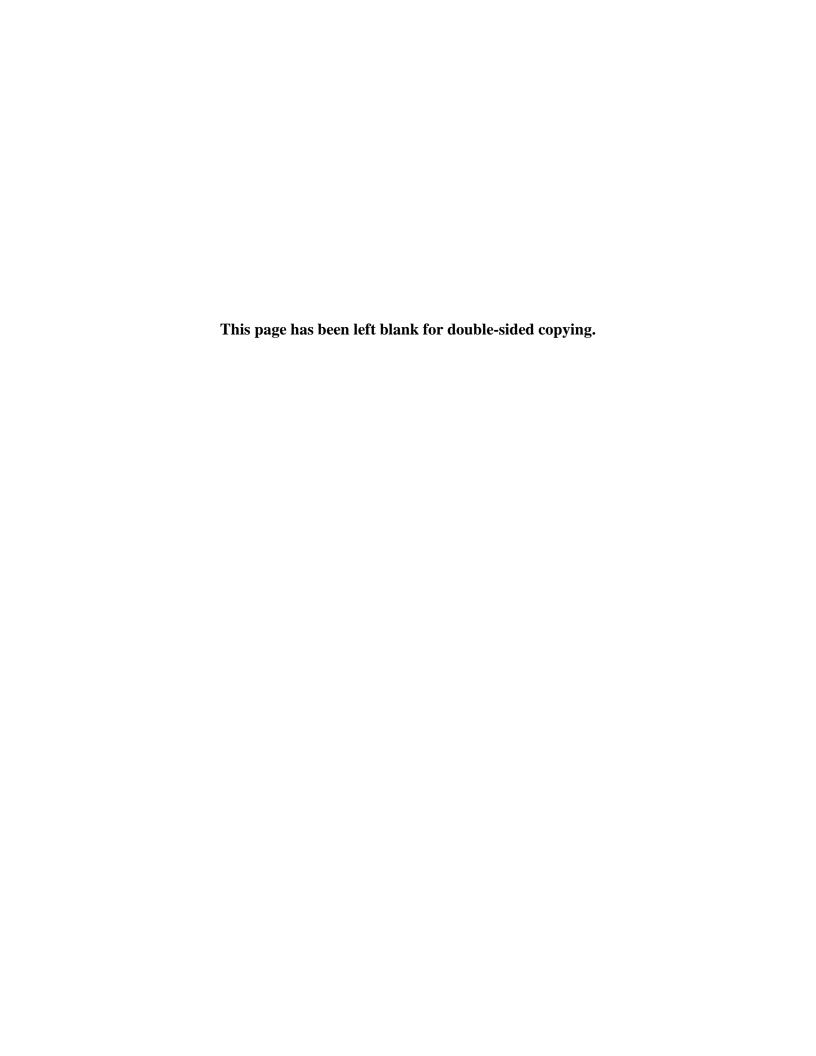


SCHOOL NUTRITION AND MEAL COST STUDY-II

CACFP Afterschool Snack and Supper Form (Expanded)

For instructions on completing this booklet of forms, please refer to the Instructions for the Menu Survey.

School	Name: John Smith Middle
	se indicate the days that CACFP afterschool snacks and/or suppers were prepared erved during the target week:
V	Monday
	Tuesday
V	Wednesday
	Thursday
	Friday



CACFP Afterschool Snack and Supper Form (Expanded)

Day: Mon	☐ Tue	□ Wed	☐ Thu	□ Fri		Number o	of Reimbursable Snacks a	and/or Suppers Served Onsite	:_3	0_
	A.		B.		C.		D,	E.	F.	G.
					Number of Po	ortions			<u>-</u>	<u>-</u> €
			Portion		On	site			Вох	Box d fro
Fo	od Item		Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
Milk										
White			fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolate			8 floz.		35	30		▼Fat-free/skim □ 1% □ 2%		
Other flavor, Specify	r: 		fl oz.					□ Fat-free/skim □ 1% □ 2%		
Other flavor, Specify	n.		fl oz.					□ Fat-free/skim □ 1% □ 2%		
Fruit										
Apple, fresh										
Applesauce, canned			1/2 cup		35	30		☐ Sweetened	ष्ट	
Banana, fresh										
Fruit cocktail, canne	d		cup					☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water☐		
Orange, fresh										
Raisins			oz.							180
Juices										
Apple juice			fl oz.					☐ Calcium added		
Orange juice			fl oz.					☐ Calcium added		
Grape juice			fl oz.					☐ Calcium added		

Α.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions			6	
	Portion		On	site		Food Description	00:	290
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)		USDA Food?	Recipe?
Vegetables (if offered with a dip or sa	alad dressing, list as a	separate	e item in the condim	ents section)				
Carrots, raw	cup							
Celery, raw	cup							
Salad, tossed	cup							
French fries	cup					☐ Oven-baked ☐ Deep-fried		
refried beans	1/2 cup		35	30		canned i low sodism		
Combination Items and Entrée	es							
Burrito	3.9 oz.		35	30	Fernandos 90122	☐ Beef☐ Chicken☐ Cheese☐		
Cheeseburger	1 sandwich							
Entrée salad	1 salad					List dressing as a separate item in the condiments section		
Grilled cheese sandwich	1 sandwich							
Hamburger	1 sandwich							
Macaroni and cheese	cup							
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		E
Pizza	OZ.					☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		
Sandwich	1 sandwich					☐ Whole grain-rich		
Spaghetti with sauce	cup					☐ Meat sauce ☐ Marinara sauce		
Taco						☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		

THE RESIDENCE OF THE PERSON OF

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			69	
	Portion		Ons	site			00.	962
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Meat/Meat Alternates								
Cheese	oz.					☐ Reduced-fat Specify type:		
Chicken nuggets (breaded)	ea.					☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz		
Chicken strips (not breaded)	oz.							
Peanut butter	oz.					☐ Reduced-fat		
Trail mix	OZ.					Specify i ngredients:		
Yogurt	OZ.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light ☐ Specify flavor(s):		
. 03011								
Breads and Grains								
Bagel	OZ.					☐ Whole grain-rich Specify type:		
Cereal	oz.					☐ Whole grain-rich Specify type:		
Cookie	OZ.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	OZ.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	OZ.					☐ Whole grain-rich Specify type:		

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			d2	15300
	Portion		On	site			100	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Pretzels	oz.					☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
	L Mr. n					☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts								
Fruit snacks/fruit leather								
Fruit drink (not 100% juice)	fl oz.							4
Pudding						Specify flavor(s):		
Condiments								
Ranch dip						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup					2.			
Mayonnaise								
Mustard						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Italian dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Ranch dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
salsa	2.Tb		35	30		low sodium canned	Ø	
			I					
	. 1111							

Desire to the property of the party

Α.	B.		C.		D.	E.	F.	G.
		14	Number of Po	ortions			5	
	Portion		On	site			00	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Other Menu Items								

CACFP Afterschool Snack and Supper Form (Expanded)

A.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions				
	Portion		On	site			Check Box if USDA Food	Check Box if Prepared from
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description		
Milk								
White	8 floz.		35	21		☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolate	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Fruit								
Apple, fresh	I med.		35	29		fresh		
Applesauce, canned	cup					☐ Sweetened ☐ Unsweetened		
Banana, fresh								
Fruit cocktail, canned	cup					☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water☐		
Orange, fresh								
Raisins	oz.							
Juices								
Apple juice	fl oz.					☐ Calcium added		
Orange juice	fl oz.					☐ Calcium added		
Grape juice	fl oz.					☐ Calcium added		

1

A.	В.		C.		D.	E.	F.	G.
			Number of Po	rtions			65	N al
	Portion		On	site			F00	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Vegetables (if offered with a dip or s	alad dressing, list as a	separate	e item in the condime	ents section)				
Carrots, raw	cup			-				
Celery, raw	cup							
Salad, tossed	cup							
French fries	1/2 cup		35	29				
Combination Items and Entré	es				i -			
Burrito	oz.					☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Cheeseburger	1 sandwich							
Entrée salad	1 salad					List dressing as a separate item in the condiments section		
Grilled cheese sandwich	1 sandwich		35	29				
Hamburger	1 sandwich							
Macaroni and cheese	cup							
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
Pizza	OZ.		Υ			☐ Whole grain-rich ☐ Reduced-fat Specify toppings:	0	
the state of the s	1					☐ Whole grain-rich		
Sandwich	sandwich					☐ Meat sauce ☐ Marinara sauce		
Spaghetti with sauce Taco	cup					☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		0

Α.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions			5	
	Portion		On	site			-00	be?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Meat/Meat Alternates								
Cheese	oz.					☐ Reduced-fat Specify type:		
Chicken nuggets (breaded)	ea.					☐ Oven-baked ☐ Deep-fried Weight of each nugget: oz		
Chicken strips (not breaded)	OZ.							
Peanut butter	OZ.					☐ Reduced-fat		
Trail mix	oz.					Specify ingredients:		
Yogurt	OZ.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light ☐ Specify flavor(s):	0	
Breads and Grains								
Bagel	OZ.					☐ Whole grain-rich Specify type:		
Cereal	OZ.					☐ Whole grain-rich Specify type:		
Cookie	oz.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	OZ.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	02.					☐ Whole grain-rich Specify type:		

A.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions			6.5	
	Portion		On	site		Food Description	.6	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)		USDA Food?	Recipe?
Pretzels	oz.					☐ Whole grain-rich☐ Soft☐ Hard☐ Salted☐ Unsalted☐		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts								
Fruit snacks/fruit leather								
Fruit drink (not 100% juice)	fl oz.							MI
Pudding						Specify flavor(s):		
Condiments								
Ranch dip						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup	lozpace	u	35	29				
Mayonnaise								
Mustard						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Italian dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Ranch dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		

CACFP AFTERSCHOOL SNACK AND SUPPER FORM (EXPANDED)

A.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions			~ ·	
	Portion		On	site			А Бо	pe?
Food Item Other Menu Items	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	US A	Recipe?
Other Mena Items	_							
	_							
_								
						-		
	_							
	-							
	-					-		
	_					-		
	-							

CACFP Afterschool Snack and Supper Form (Expanded)

Day: ☐ Mon ☐ Tue ☐ Wed	□ Thu	☑Fri		Number (n Reimbursable Snacks	and/or Suppers Served Onsite		
A.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions			= -	± €
	Portion		On	site			Вох	Box d fro
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from
Milk								
White	fl oz.					□ Fat-free/skim □ 1% □ 2%		
Chocolate	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify: Straw William	8 floz.		35	33		Fat-free/skim □ 1% □ 2%		
Other flavor, Specify:	fl oz.	4				□ Fat-free/skim □ 1% □ 2%		
Fruit								
Apple, fresh								
Applesauce, canned	cup					☐ Sweetened ☐ Unsweetened		
Banana, fresh								
Fruit cocktail, canned	cup					☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh								
Raisins	oz.							
Kiwi	Yzwp		35	33		fresh, stilled		
Juices								
Apple juice	fl oz.					☐ Calcium added		
Orange juice	fl oz.					☐ Calcium added		
Grape juice	fl oz.					☐ Calcium added		1.0

- Personal Company of the Company of

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions	- X		d?	
	Portion		On	site			USDA Food?	pe?
Food Item Vegetables (if offered with a dip or salad	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description		Recipe?
Vegetables (if offered with a dip or salad	d dressing, list as a	a separate	e item in the condim	ents section)				
Carrots, raw	cup							
Celery, raw	1/2 cup		35	33				
Salad, tossed	cup							
French fries	cup					☐ Oven-baked ☐ Deep-fried		
Combination Items and Entrées								
Burrito	OZ.					☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Cheeseburger	1 sandwich							
Entrée salad	1 salad					List dressing as a separate item in the condiments section		
Grilled cheese sandwich	sandwich							
Hamburger	1 sandwich							
Macaroni and cheese	cup							
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
			- C-			☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		0
Pizza Sandwich Ina Salau	oz. 1 sandwich		35	33		₩hole grain-rich		4
Spaghetti with sauce	Cup					☐ Meat sauce ☐ Marinara sauce		
Taco	Сир					☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
				3				

Α.	В.		C.		D,	E.	F.	G.
			Number of Po	rtions			c p	
	Portion		Onsite				-00	be?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Meat/Meat Alternates								
Cheese	OZ.					☐ Reduced-fat Specify type:		
Chicken nuggets (breaded)	ea.					☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz		
Chicken strips (not breaded)	OZ.							
Peanut butter	OZ.					☐ Reduced-fat		
Trail mix	oz.					Specify ingredients:		
Yogurt	oz.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light ☐ Specify flavor(s):	0	
roguit								
Breads and Grains								
Bagel	oz.					☐ Whole grain-rich Specify type:		
Cereal	OZ.					☐ Whole grain-rich Specify type:		
Cookie	oz.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	oz.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	OZ.					☐ Whole grain-rich Specify type:		

Α.	B.		C.		D.	E.	F.	G
			Number of Po	ortions			d2	
	Portion		On	site	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	6	Can
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served			USDA Food?	Recipe?
Pretzels	oz.					☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted	0	
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts		,						
Fruit snacks/fruit leather								
Fruit drink (not 100% juice)	fl oz.							
Pudding						Specify flavor(s):		1
								I
								1
Condiments								
Ranch dip						□ Reg □ Red. fat □ Low-fat □ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup								
Mayonnaise								
Mustard						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Italian dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		[
Ranch dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
			JT					
								1
			(-)					[

Α.	B.		C.		D.	E.	F.	G.
			Number of Po	ortions			Ç:	
	Portion		On	site			8	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Other Menu Items								
		U.C.						

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



SAMPLE A La Carte Foods Checklist (Expanded)

SCHOOL NAME:	John	Smith	Middle	

COMPLETE ON: [insert sticker with day of week]

Note: Please refer to the *Instructions for the Menu Survey* for instructions on completing this form.

SCHOOL NUTRITION AND MEAL COST STUDY-II A La Carte Foods Checklist (Expanded)

	Food Item	Breakfast	Lunch
A.	Milk		
	1. Whole white milk	1 🗆	1 🗆
	2. Reduced fat (2%) white milk	2 🗆	2 🗆
	3. Low-fat (1% or 0.5%) white milk	3 T	3 🗹
	4. Fat-free/skim white milk	4 🗹	4 💟
	5. Reduced fat (2%) flavored milk	5 🗆	5 🗆
	6. Low-fat (1% or 0.5%) flavored milk	6 □	6 🗆
	7. Fat-free/skim flavored milk	7 🗹	7 🗹
	8. Other milk beverages, including non-dairy milks (Specify)		
	a	8.1 🗆	8.1
	b	8.2 🗔	8.2
	С.	8.3 🗆	8.3
	d	8.4 🗆	8.4
	е	8.5 🗆	8.5 🗆
3.	100% Juice and Water		
	Juice (100% fruit or vegetable juice)	1 🗹	V
	Bottled water (plain, flavored, or sparkling)	2 🖫	2 🖢
). 	Beverages Other than Milk, 100% Juice, or Water		
	Diet carbonated soft drink (diet soda/pop)	1 🗆	1 🗆
	Regular carbonated soft drink (regular soda/pop)	2 🗆	2 🗆
	 Juice drinks and other sweetened drinks (such as cranberry drink, Hi-C, lemonade, fruit punch, iced tea) 	з 🗆	з 🗆
	Sports drinks (such as Gatorade or PowerAde)	4 🗆	4 🖭
	Energy drinks (such as Red Bull or Monster Energy)	5 □	5 🗆
	Hot or cold chocolate drinks (such as Yoo-hoo; NOT chocolate milk)	6 □	6 🗆
	7. Hot or cold coffee or tea	7 🗆	7 🗆
	8. Other beverages (Specify)		
	a	8.1 🗆	8.1
	b	8.2 🗆	8.2
Ī	C	8.3 🗆	8.3
	d	8.4	8,4
	е.	8.5	8.5

Food Item	Breakfast	Lunch
). Fruit		
Dried fruit (such as raisins or apricots)	1 🗆	1 🗆
2. Canned or frozen fruit	2 🗹	2 🗹
3. Fresh fruit	3 🔟	3 🗹
COOKED COOKED		
	1 🗆	1 🗹
Baked French fries (including tater tots and sweet potato fries)		
Deep-fried French fries (including tater tots)	2 🗆	2 🗆
Potatoes or sweet potatoes (other than French fries/tater tots/sweet potato fries)	3 □	3 🗆
4. Com	4 🗆	4 🗆
5. Carrots	5 🗆	5 🗆
6. Broccoli	6 🗆	6 🗹
7. Peas	7 🗆	7 🗆
8. Green beans	8 🗆	8 🗆
9. Mixed vegetables	9 🗆	9 🗹
10. Vegetable soup	10 🗆	10 🗆
11. Beans/legumes (such as baked beans, black beans, or pinto beans)	11 🗆	11
12. Other cooked vegetables (Specify)		
a	12.1	12.1
b	12.2 🗆	12.2
С.	12.3 🗆	12.3
d.	12.4	12.4
ė.	12.5 🗆	12.5
RAW (NOT COOKED)		
13. Carrot sticks	13 🗆	13 🗓
14. Celery	14 🗆	14 🗆
15. Cucumbers	15 🗆	15 🗆
16. Salad bars	16 🗆	16
17. Tossed salads (side)	17 🗆	17
18. Prepared vegetable salads (such as potato salad, coleslaw, or three bean salad)	18 🗆	18 🗆
19. Other raw vegetables (Specify)		
a	19.1	19.1
b	20.2	20.2
с.	21.3 🗆	21.3

	Food Item	Breakfast	Lunch
	d	22.4 🗆	22.4
	e	23.5	23.5
F.	Breads and Grains		
	Whole grain-rich breads, rolls, bagels, or tortillas	1 🖸	1 🗆
	2. Regular (not whole grain-rich) bread, rolls, bagels, or tortillas	2 🗆	2 🗆
	3. Other bread items (such as breadsticks, biscuits, croissants, or hot pretzels)	3 🗆	з 🗆
	4. Low-fat muffins	4 🗆	4 🗆
	5. Regular muffins (not lower in fat)	5 🗹	5 🗆
	6. Ready-to-eat breakfast cereal	6 M	6 🗆
	7. Pancakes, waffles, or French toast	78	7 🗆
	8. Rice, pasta, or cooked cereal	8 🗆	8 🗆
	9. Other bread/grains (Specify)		
	a	9.1	9.1
	b	9.2	9.2
	C	9.3	9.3
	d	9.4	9.4
	e	9.5	9.5
G.	Meats or Meat Alternates		
	Breaded chicken/turkey (nuggets, patties, strips, parts)	1 🗆	1 🗹
	2. Not breaded chicken/turkey (nuggets, patties, strips, parts)	2 🗆	2 🗆
	Breaded beef/pork (nuggets, patties, strips)	3 □	3 🗆
	4. Not breaded beef/pork (nuggets, patties, strips)	4 🗆	4 10
	5. Sausage or bacon	5 🖭	5 🗆
	6. Breaded fish (nuggets, patties, strips/sticks)	6 🗆	6 🗆
	7. Not breaded fish (nuggets, patties, strips/sticks, fillets)	7 🗆	7 🗆
	8. Eggs	8 🗹	8 🗆
	Cheese (including string cheese)	9 □	9 🗆
	10. Fried or baked cheese or pizza sticks (for example, Bosco sticks)	10 🗆	10 🗆
	11. Chili	11 🗆	11 🗆
	12. Yogurt	12 🗆	12 🗆
	13. Peanut butter or other nut or seed butter	13 🗆	13 🗆
	14. Nuts and/or seeds (such as almonds, peanuts, sunflower seeds, or trail mix)	14 🗆	14 🗆

AND PROPERTY OF STREET, STREET

Food Item	Breakfast	Lunch
15. Other meats/meat alternates (Specify)		
a	15.1 🔲	15.1
b	15.2 🗆	15.2
<u> </u>	15.3 🗆	15.3
<u>d.</u>	15.4 🔲	15.4
e	15.5 🔲	15.5
I. Entrees		
SANDWICHES		13.60
Cheeseburger or hamburger	1 🗆	1 🗆
2. Hot dog or corn dog	2 🗆	2 🗆
Barbecue sandwich (including sloppy joes)	3 🗆	3 🗆
4. Peanut butter or other nut or seed butter sandwich (including with jelly)	4 🗆	4 🗹
5. Cheese sandwich	5 🗆	5 🗹
6. Veggie burger	6 🗆	6
7. Chicken, egg, or tuna salad sandwich	7 🗆	7 🗆
8. Sandwich with breaded meat, poultry or fish	8 🗆	8 🗆
9. Sandwich with cold cuts (salami, bologna, or pepperoni)	9 🗆	9 🗆
10. Sandwich with plain (not breaded) meat, poultry or fish	10 🗆	10
11. Breakfast sandwich or breakfast burrito	11 🗆	11 🗆
12. Other sandwiches (Specify)		
a. Sloppy jul	12.1	12.1
b	12.2 🔲	12.2
С.	12.3 🗆	12.3
d	_ 12.4 🗆	12.4
e	12.5 🗆	12.5
OTHER ENTREES		
13. Pizza without meat	13 🗆	13 🔽
14. Pizza with meat	14 🗆	14
15. Calzone or Hot Pocket	15 🗆	15 🗆
16. Burritos	16 🗆	16 🔯
17. Other Mexican foods (such as tacos, nachos, or quesadillas)	17 🗆	17 🗆
18. Chinese food	18 🗆	18 🗆
19. Lasagna	19 🗆	19 🗌
20. Spaghetti	20 🗆	20 🖾

	Food Item	Breakfast	Lunch
2	1. Macaroni and cheese	21 🗆	21 🗆
2	2. Entrée salad (such as chef's, cobb, taco, or chicken Caesar)	22 🗆	22 🗓
2	3 Soup with meat or beans (such as chicken, clam chowder, or minestrone)	23 🗆	23 🗆
2	4. Other entrees (Specify)		
	a	24.1 🗆	24.1
	b	24.2 🗆	24.2
	с	24.3 🗆	24.3
	d	24.4 🗆	24.4
	e	24.5 🗆	24.5
E	Baked Goods and Desserts	Z == ===	
	Low-fat/reduced-fat cakes, cupcakes, or brownies	1 🗆	1 🗆
	Regular cakes, cupcakes, or brownies (not lower in fat)	2 🗆	2 🗓
	Low-fat pies, turnovers, or toaster pastries	з 🗆	3 🗆
	Regular pies, turnovers, or toaster pastries (not lower in fat)	4 🗆	4 🗆
	5. Low-fat doughnuts or cinnamon rolls	5 🗆	5 🗆
т,	Regular doughnuts or cinnamon rolls (not lower in fat)	6 🖳	6 🗆
	7. Low-fat cookies	7 🗆	7 🗆
	Regular cookies (not lower in fat)	8 🗆	8 🗹
	9. Fruit crisp or cobbler	9 🗆	9 🔲
1	Other baked goods/desserts (Specify)		
	a	10.1 🗆	10.1
	b	10.2 🗆	10.2
	с	10.3 🔲	10.3 🗆
	d	10.4 🗆	10.4
	e	10.5 🗆	10.5
F	rozen and Dairy Desserts		
1	. Frozen fruit bars or popsicles	1 🗆	1 🗆
2	Milkshakes, smoothies, or yogurt drinks	2 🗆	2 🗆
3	Low-fat/reduced-fat ice cream, novelties, frozen yogurt, or sherbet	3 □	3 🗆
4	Regular ice cream, novelties, frozen yogurt, or sherbet	4 🗆	4 🗆
5	. Pudding	5 🗆	5 🗆

	Food Item	Breakfast	Lunch
	Other frozen/dairy dessert (Specify)		
	a	6.1	6.1
	b	6.2	6.2
	C	6.3	6.3
	d	6.4	6.4
	е	6.5 🗆	6.5
K.	Snacks		
	 Low-fat/reduced-fat/baked chips (such as corn, potato, puffed cheese, tortilla, or snack mixes) 	1 🗆	1 🗆
	Regular chips (not lower in fat; such as corn, potato, puffed cheese, tortilla, or snack mixes)	2 🗆	2 🗹
	3. Hard pretzels	з 🗆	3 🗆
	4. Popcorn	4 🗆	4 🗹
	Cracker sandwiches with cheese or peanut butter	5 🗆	5 🗆
	Other types of crackers (including animal crackers)	6 🗆	6 🗆
	7. Low-fat/reduced-fat granola bars, cereal bars, or energy bars	7 🗹	7 🗆
	Regular granola bars, cereal bars, or energy bars (not lower in fat)	8 🗹	8 🗆
	9. Crispy rice bars or treats	9 🗆	9 🗆
	10. Candy or gum	10 🗆	10 🗆
	11. Fruit snacks (such as Fruit Roll-Ups or fruit leather)	11	11 🛘
	12. Meat snacks (such as jerky or pork rinds)	12 🗆	12 🗆
	13. Other snacks (Specify)		
	a	13.1	13.1
	b	13.2	13.2
	b	13.3 🗆	13.3
	b	13.4 🗆	13.4
	b	13.5 🗆	13.5
L.	Other A La Carte Items (Specify)		
a.		1.1	1.1
b.		1.2	1.2
C.		1.3 🗆	1.3
d.		1.4	1.4
e.		1.5	1.5

Non-Reimbursable Foods Form (Expanded)

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

NOTES:

• For instructions on completing this form, please refer to Instructions for the Menu Survey.

Use this form to report foods that are sold solely on a non-reimbursable or a la carte basis and not available as part of a reimbursable meal or snack.

 Include ONLY non-reimbursable foods 	that are supplied or stocked by foodservic),					School Nutrition & Meal Cost Study - II
	e number of portions either each day (in C	olumn F) or as a total at th	e end of the week (in Co	olumn G).			Meal Cost Study - II
School Name: JUNN SMI+N	mrddle	_ Meal: 🗹	Breakfast 🗹 Lu	unch ☑ Ou	tside of Meal I	Periods	
Where Offered: ☑ Serving line breakfast	☐ Serving line lunch ☐ Snack b	r	e □ Food Cart □	School Store	□ Off-Site	□ Other:	

Α.	B.	C.	D.	E.	F.													C	3.								
		7		Food Description	Daily Number of Portions												Wee	kly To	tal Numb								
8		pared				Monday			Tuesday		Wednesday				Thursday				Friday				of Portions				
Food Name Ch O Co (ate CMi P	Portion Size (Include Units)	Check Box if Prepa from a Recipe	Manufacturer/ Brand Name and Product Code		Sent Off-Site	Sold Onsite	Left Over for	Wasted	Sent Off-Site	Sold Onsite	Left Over for	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use
Cnocolate chip Cookes	1.502		Pills bury 0048963	Slice and bake		44		5		36	0	10		36	0	10		25		55		25		45			
popcorn, cheddar	1/202		smartfood	individually bagged		26	0	0		22	0	0		37	0	0		35	0	0		14	0	0			
fnit tyogurtpartait	602	Ø	see recipe			47	0	1		43	0	2		34	0	1		41	0	2		43	0	3			
oaked cheddar goldfisn	102		pepperidgetarm 094052	wholegrain		10	0	0		9	0	0		12	0	0		7	0	0		9	0	0			
Gatorade sports drink	1202		Pepsico 64 58300	assorted Clavors		4	0	0		10	0	0		6	0	0		28	0	0		35	0	0			
bottled water	16.902		puland spring	unflawred		22	0	0		23	0	0		13	0	0		15	0	0		22	0	0			
trailmix	202		planters 44728	fait that		45	0	0		53	0	0		44	0	0		42	0	0		5	0	0			

CHARLEST PARTY TO SELECT

Non-Reimbursable Foods Inventory (Expanded)

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

School Nutrition & Meal Cost Study - II

NOTES:

• For instructions on completing this form, please refer to the Instructions for the Menu Survey.

• Use this form only if you are not able to report daily or weekly counts of units sold for each non-reimbursable food item.

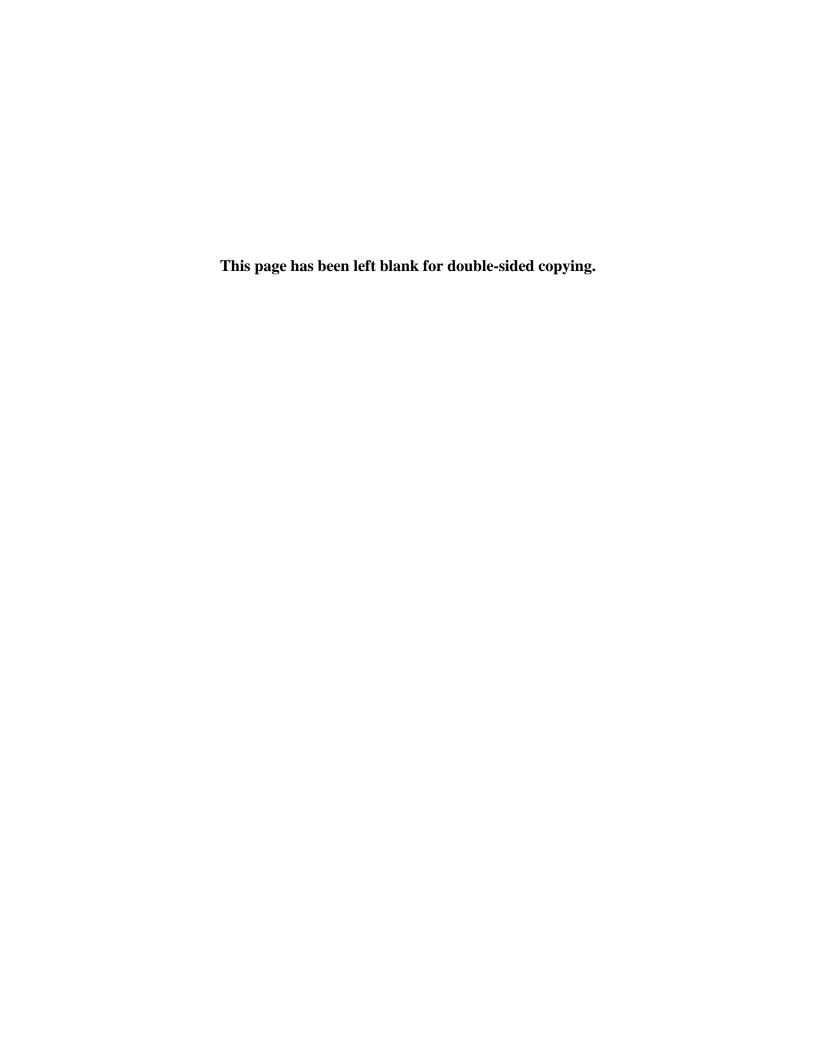
• Use this form to report foods that are sold solely on a non-reimbursable or a la carte basis and not available as part of a reimbursable meal or snack.

Be sure to inventory foods and beverages that are non-perishable, refrigerated, and frozen.

School Name:	John Smith				Breakfast 🗹	unch Doutside	of Meal Perio	ds	
Where Offered:	☑ Serving line breakfast	Serving line lunch	☐ Snack bar	☑ Vending Machine	☐ Food Cart	☐ School Store	☐ Off-Site	□ Other:	

A.	B.	C.	D.		E. ng Onsite				G. g Onsite								
	e (S)	# Individual Packages in Bulk Case			entory	Deliveries (Number and/or Fraction of Full Bulk Container)											ntory
	Individual Package Size (<i>Include Unit</i> s)				# Additional Individual Packages	Received		Received Sent Off-Site		Received	nesday	Received		Received	riday	# Full Bulk Cases	# Additional Individual Packages
Food Name	Indiv	# Ind Pack Case		# Ful		Rece	Sent Off-Site	Receive Sent Off-Site	Rece	Sent Off-Site		Sent Off-Site	Rece	Sent Off-Site	# Fu		
Chocolate Chip cookies	1.502	72	pillsbury 0048963	1	3	0		C)	3		0		0		1	53
popcorn, cheddar	1/202	66	Smartfood	4	40	0		0		3		0		0		5	38
fruit + yogurt partait	602	20		3	17	0		0		7		0		0		0	9
baked cheddar goldfin	102	60	pepperidge farm 094052	3	12	0		0		1		0		0		3	25
Gatorade sports annk	1202	24	Repsilo GA 58300	5	14	0		0		1		0		0		3	3
bottled water	16.902	24	Poland spring	2	7	0		0		3		0		O		1	8
trail mix-fruit + nut	202	72	Planters 44728	6	22	0		0		3		0		0		6	4
		+			-					-							
		+												-			
					+												
										-							
								-	-								
													-	-			
													=				
												-					
1																	
									-								

MENU SURVEY SCREENER - EXPANDED (GROUP 3)

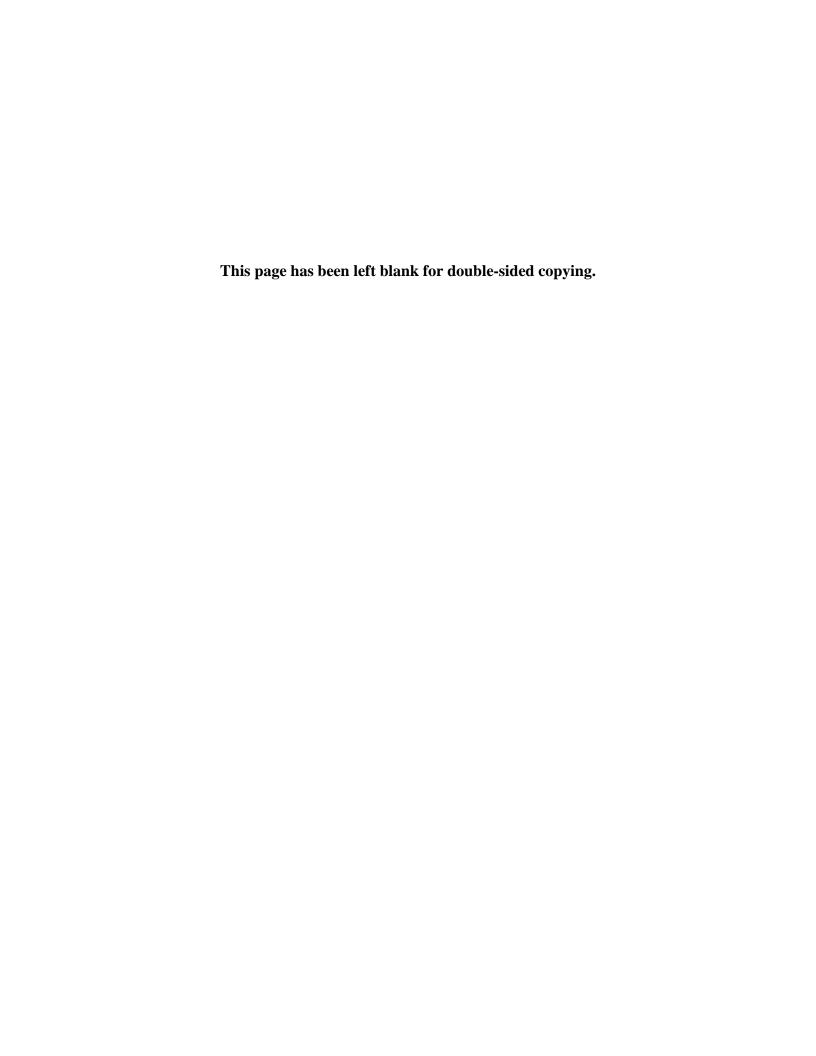


OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



Menu Survey Screener Questions (Expanded)

Note: The Menu Survey screener questions will be administered prior to the target week to identify which Menu Survey forms are relevant to a school based on its food service program. Technical assistants (TAs) will administer the questions over the phone with school nutrition managers (SNMs) and record the responses in the Electronic Menu Survey (EMS). The EMS will then display the relevant forms on each school's task list.





	•
1.	Does your school participate in the School Breakfast Program (SBP)?
	1 ☐ Yes
	o □ No
2.	Does your school provide reimbursable snacks or suppers for one or more afterschool programs (either at this school or another location)?
2a.	School provides afterschool snacks through the National School Lunch Program (NSLP).
	ı □ Yes
	∘ □ No
2b.	School provides afterschool <u>snacks</u> through the Child and Adult Care Food Program (CACFP).
	1 ☐ Yes
	o □ No
2c.	School provides afterschool suppers through the CACFP.
	1 ☐ Yes
	∘ □ No
3.	Does your school's food service department sell any foods or beverages outside of reimbursable meals? This may include foods or beverages that are offered as part of reimbursable meals but also sold on an a la carte basis, as well as foods and beverages that are sold only outside of reimbursable meals.
	₁ ☐ Yes
	□ No [If no, skip to Q6]
[If Q	3 = Yes]:
4.	In what locations does your school's food service department sell foods or beverages outside of reimbursable meals? MARK ALL THAT APPLY
	1 ☐ [If Q1 = Yes] A la carte serving lines at breakfast
	2
	₃ ☐ Snack bars
	4 □ Vending machines
	₅ ☐ Food carts
	6 ☐ School stores
	7 Dother, Specify:



QUESTION 5 and 6: ASK ONLY FOR GROUP 3 SCHOOLS

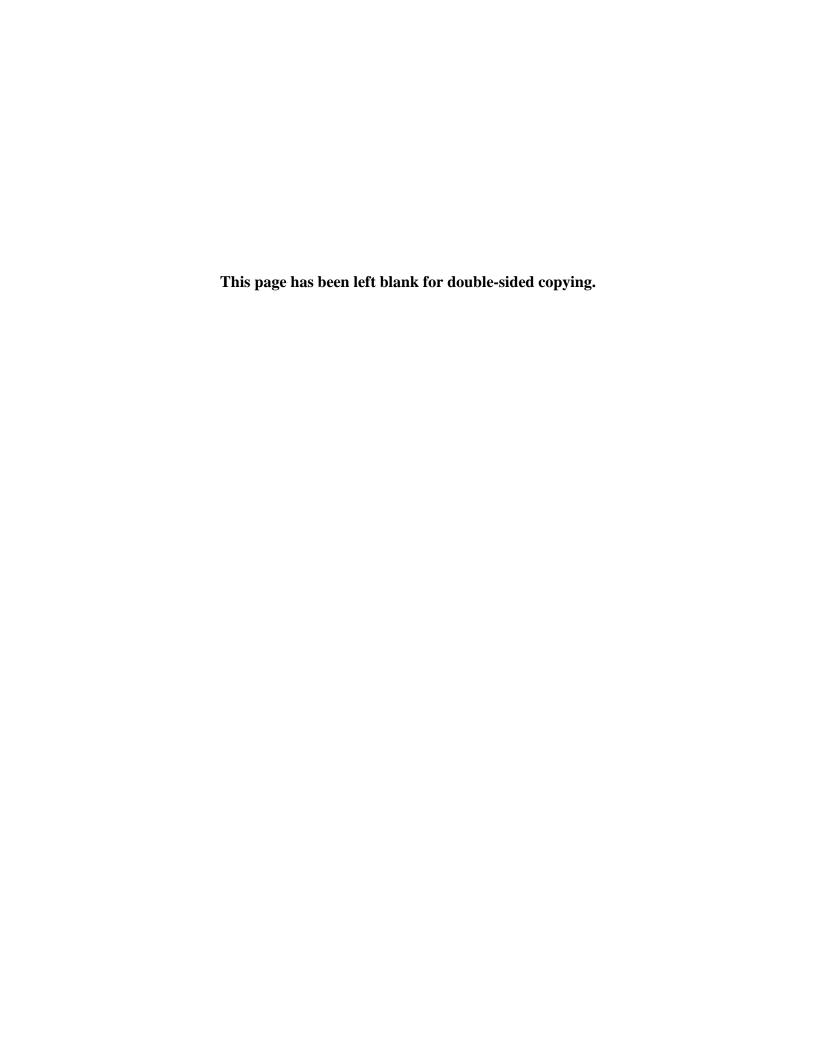
[If Q	3 = Yes]
5a.	Does your school's food service department sell any foods or beverages that are never offered as part of a reimbursable meal?
	1 Yes
	∘ □ No
[If Q	5a = Yes]
5b.	For foods or beverages that are sold by your school's food service department and never offered as part of a reimbursable meal, would you be able to report how many portions were sold either each day or over the course of a week?
	1 ☐ Yes
	∘ □ No
[If Q	5b = Yes]
5c.	Would you prefer to report the number portions of each non-reimbursable foods sold on a daily basis or as total across the week?
	1 □ Daily basis
	₀ □ Weekly basis
[If Q: 5d.	5b = No] For foods or beverages that are sold by your school's food service department and never offered as part of a reimbursable meal, would you be able to track an inventory of how many were sold over the course of the week? That is, you would record your starting inventory on Monday of your target week, any deliveries received during the week, and then your ending inventory on Friday.
	1 Yes
	o □ No
6.	Does your school's food service department prepare foods or meals that are sent or shipped to another location, school, or facility?
	ı □ Yes
	o □ No



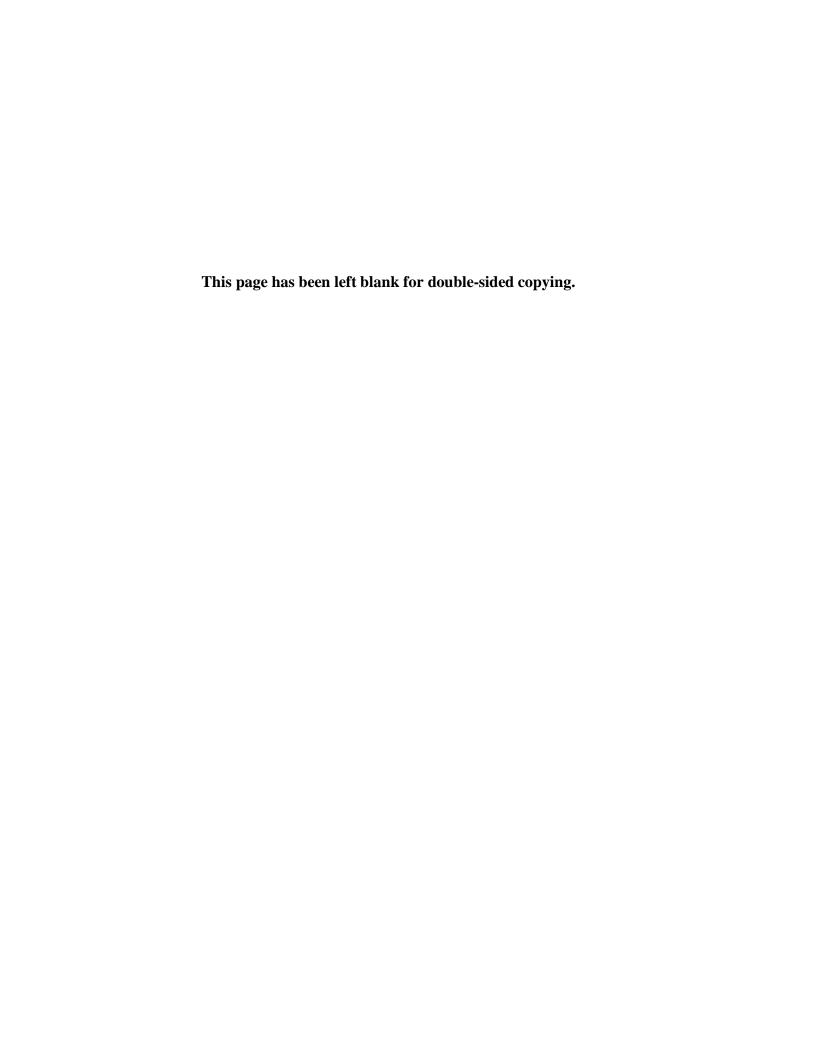
[If Q6 =	Ye	es]	
6a. V	۷hi	ch	of the following types of foods or meals are sent off-site? (Mark all that apply)
	1		Reimbursable breakfasts
	2		Reimbursable lunches
	3		Afterschool snacks provided through the NSLP [If Q2a = Yes]
	4		Afterschool snacks or suppers provided through the CACFP [If Q2b or Q2c = Yes]
	5		Non-reimbursable foods (that is, foods or beverages that are not offered as part of reimbursable meals or snacks)
	6		Other
			rrect that your school serves students in grades [Y to Z]? vest grade and Z = highest grade, as reported in SFA Director Planning Interview]
	1		Yes
	0		No
[0	Whate drop see the see	p-de LEC wes	rades does your school serve? Down lists with values for: pre-kindergarten, kindergarten, 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12] OT ONE It grade: St grade:
that are a. b. c. d. e. f.	e in K- 6- 9- K- K- 6-	clud 5 o 8 oi 12 d 5 a 5 a 8 ai	•

If the school includes grade span combinations d, e, f, or g, the SNM will answer additional questions when completing the Reimbursable Foods Form in the Electronic Menu Survey. See the instrument named "Menu Survey Enhancements Administered through the Electronic Menu Survey" for more details.]





DAILY MEAL COUNTS FORM (GROUP	· 3)	



OMB Controll Number: 0584-xxxx
Expiration Date: xx/xx/xxxx

Daily Meal Counts Form (Expanded)

•	` '		
School Name:		Date:	



Instructions:

- In the boxes for the Number of Reimbursable NSLP Lunches Served and Number of Reimbursable SBP Breakfasts Served, please
 record the number of free, reduced-price, and full-price reimbursable meals served in your school each day of the target week. Do not
 include meals for which you do not claim reimbursement, for example, second lunches sold to students on an a la carte basis. If your school
 provides free meals to all students, record the number of meals served in the "free" column.
- 2. Check the box if the number of reimbursable meals served on a day was much higher or lower than usual, and describe the reason for this difference in the space provided.

	Number of Reimbursable NSLP Lunches Served						
	Reduced- Full- FOR OFFICE Please check if the number of reimbursable lunches served this day was much higher or lower than usual.						
Monday					□ → Reason:		
Tuesday					□ → Reason:		
Wednesday					□ → Reason:		
Thursday					$\square \rightarrow$ Reason:		
Friday					$\square \rightarrow$ Reason:		

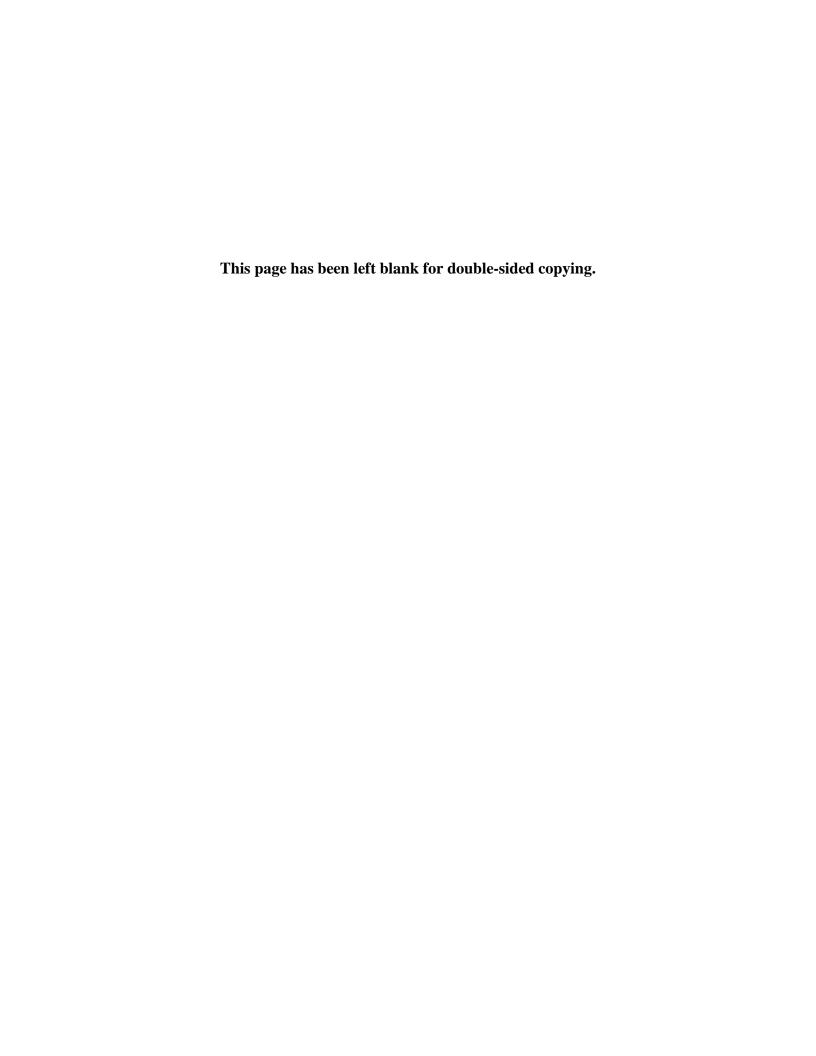
Number of Reimbursable SBP Breakfasts Served						
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable breakfasts served this day was much higher or lower than usual.	
Monday					□ → Reason:	
Tuesday					□ → Reason:	
Wednesday					□ → Reason:	
Thursday					□ → Reason:	
Friday					□ → Reason:	

Instructions:

1. Please record the total value of your non-reimbursable food sales by venue, including all student, adult, and other sales in venues operated or stocked by the food service department. If you do not keep venue-specific records, you may simply enter the total sales across all venues into the last column (named "Total Across All Venues"). You can either record the sales each day of the target week or enter it as a total across the week in the last row (named "Weekly Total").

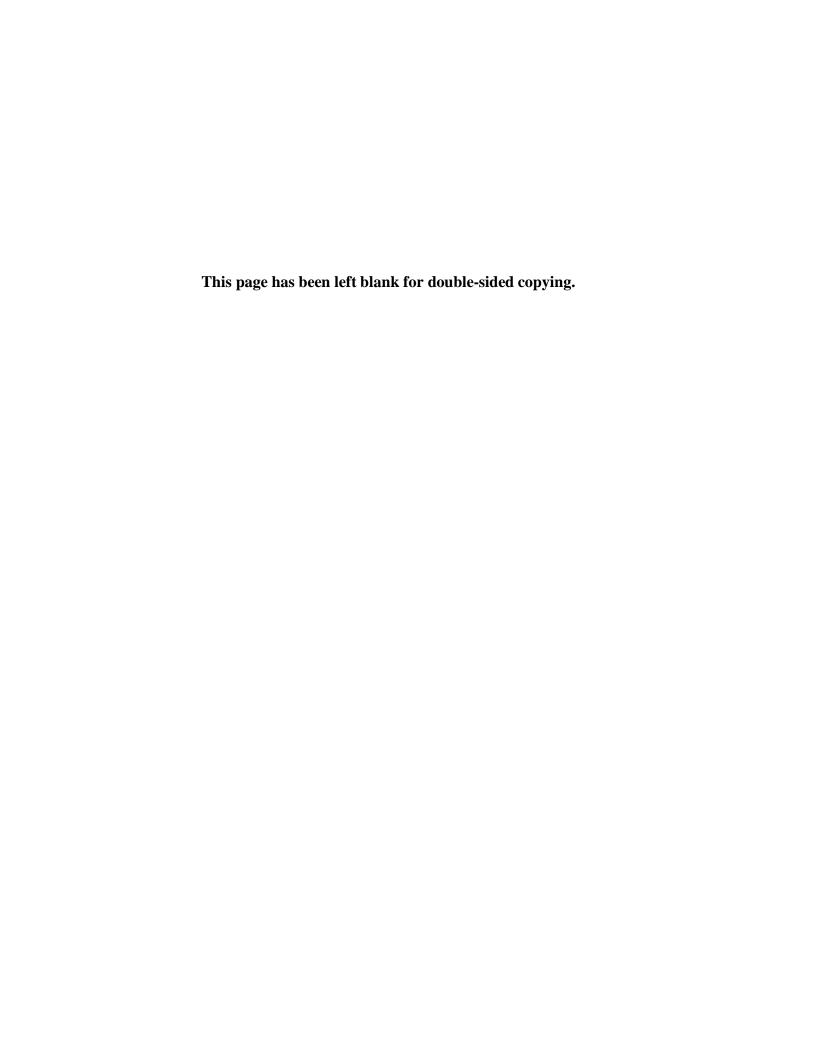
Total Non-Reimbursable Food Sales in Venues Operated or Stocked by the Food Service Department									
	Serving Line (A la Carte)	Snack Bar	Vending Machine	Food Cart	School Store	Other:	Total Across All Venues		
Monday	\$	\$	\$	\$	\$	\$	\$		
Tuesday	\$	\$	\$	\$	\$	\$	\$		
Wednesday	\$	\$	\$	\$	\$	\$	\$		
Thursday	\$	\$	\$	\$	\$	\$	\$		
Friday	\$	\$	\$	\$	\$	\$	\$		
Weekly Total	\$	\$	\$	\$	\$	\$	\$		





REIMBURSABLE FOODS FORM -

BREAKFAST (GROUP 3)



Reimbursable Meal Counts	
How many reimbursable breakfasts did you <i>plan to serve</i> at your school this day?	
How many reimbursable breakfasts <i>did you serve</i> at your school this day?	

	í
· ·	ĺ
	í
	í
· ·	_
· ·	1 I
· ·	1 I
· ·	1 I
· ·	1 I
· ·	1 I
· ·	1 I
· ·	1 I
	(I
· ·	1 I
· ·	
· ·	
· ·	ĺ
· ·	ĺ
· ·	ĺ
· ·	ĺ
	í
	í
	í

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



SCHOOL NUTRITION AND MEAL COST STUDY-II REIMBURSABLE FOODS FORM: BREAKFAST (EXPANDED)

NOTE: For instructions on completing this form, please refer to Instructions for the Menu Survey.

School Name:	Date:							Day: □ Mon □ Tue □ Wed □ Thu							
A.	B.			C) .			D.		E.		F.	G.		
				Number o	f Portions							_ _			
					Onsite							3ox i Food	3ox i fron be		
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Foo	d Description		Check Box if USDA Food	Check Box if Prepared from a Recipe		
MILK															
White, fat-free/skim	fl oz.														
White, 1%	fl oz.														
White, 2%	fl oz.														
White, whole	fl oz.														
Chocolate, fat-free/skim	fl oz.														
Chocolate, 1%	fl oz.														
Chocolate, 2%	fl oz.														
Other flavor Specify:	fl oz.								☐ Fat-free/skim ☐ 1%	□ 2%					
Other flavor Specify:	fl oz.								☐ Fat-free/skim ☐ 1%	□ 2%					
Other flavor Specify:	fl oz.								□ Fat-free/skim □ 1%	□ 2%					
	fl oz.														
	fl oz.														



1

A.	B.	C.						D.	E.	F.	G.
				Number o	f Portions					- _	a a
					Onsite					30x i -00d	3ox i fron
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
FRUIT (Note: Prelisted entries	should be us	sed only for fru	it that is sen	ved as purchased.	If anything is adde	ed before se	erving, complet	e a RECIPE FORM.)			
Apple, fresh											
Applesauce, canned	cup								□ Sweetened □ Unsweetened		
Apricots, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Banana, fresh											
Blueberries, frozen	cup								□ Sweetened □ Unsweetened		
Fruit cocktail, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Grapes, fresh	cup										
Kiwi, raw											
Mandarin oranges, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh											
Peaches, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pears, fresh											
Pears, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pineapple, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Raisins	OZ.										
	52.										

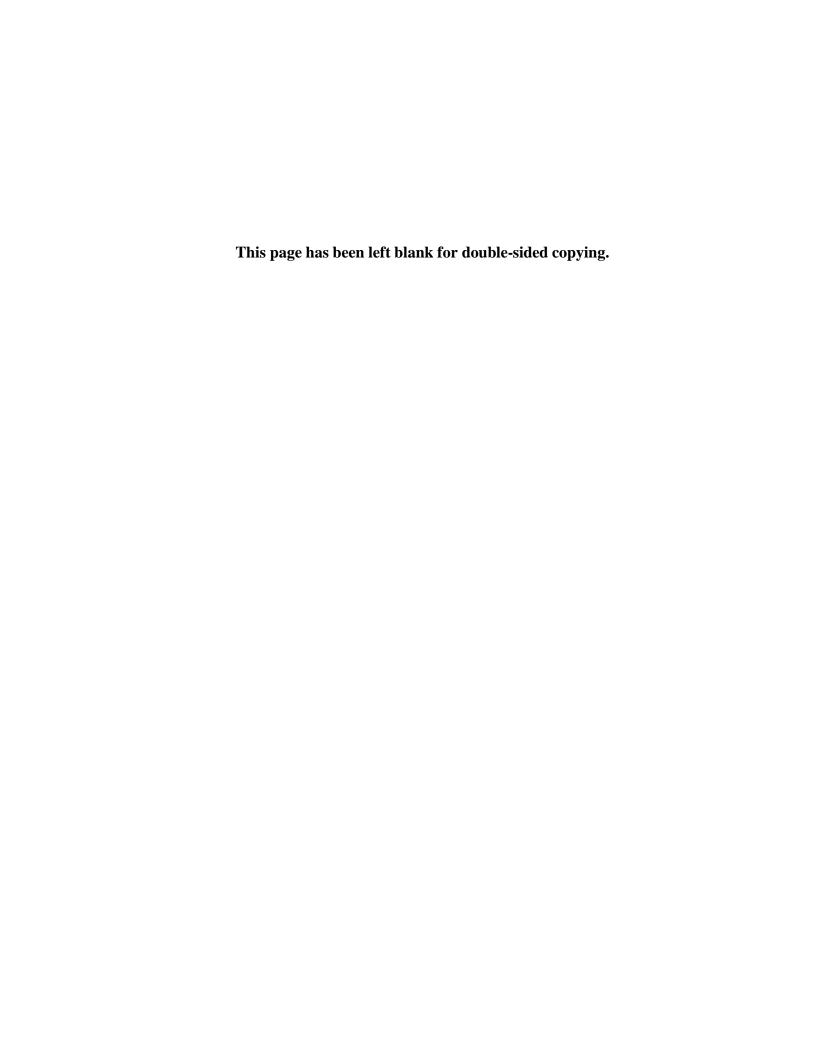
A.	B.	C.						D.	E.	F.	G.
				Number o	f Portions						a
					Onsite					30x i	3ox i fron pe
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
JUICES (Note: Prelisted entrie	s should be ι	sed only for fu	ull-strength (100%) fruit and/or	vegetable juice. Li	st fruit drink	s (not 100% ju	ice) in the "Other Menu Items" section.)			
Apple juice	fl oz.								☐ Calcium added		
Grape juice	fl oz.								☐ Calcium added		
Orange juice	fl oz.								☐ Calcium added		
Fruit juice blend	fl oz.								☐ Calcium added		
BREADS AND GRAINS (Note: 1	n Column A,	indicate wheth	ner any items	in this section we	re offered only with	h another br	ead/grain item	or with a particular meat/meat alternate	or combination item. For example, toast w/ cereal).		
Apple Jacks	OZ.										
Cheerios, plain	OZ.										
Cheerios, Apple Cinnamon	OZ.										
Cheerios, Fruity	OZ.										
Cheerios, Honey Nut	OZ.										
Cinnamon Toast Crunch	OZ.										
Cocoa Krispies	OZ.										
Cocoa Puffs	OZ.										
Froot Loops	OZ.										
Frosted Flakes	OZ.										
Frosted Mini Wheats	OZ.										
Golden Grahams	OZ.										
Granola	OZ								☐ Reg ☐ Low-fat		
Kix	OZ.										
Lucky Charms	OZ.										
Marshmallow Mateys	oz										
Raisin Bran	OZ.										
Rice Chex	OZ										
Rice Krispies	OZ.										
Trix	OZ.										

A.	B.	C.						D.	E.	F.	G.
		Number of Portions								<u>.</u>	a a
					Onsite					Вох Гоос	Box Fror
	Portion Size				Served A La	Left Over for		Manufacturer/Brand Name and		Check Box if USDA Food	eck ared Reci
Food Item	(Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Carte or to Adults/Others	Later Use	Wasted	Product Code (If Applicable)	Food Description	ე გ	Check Box if Prepared from a Recipe
	Onits)	Перагеи	OII-OILE	Serveu	Addits/Others	USE	Wasicu	(п Аррпсаые)	i ood Description		
HOT CEREALS (Note: If prep	pared with fa	at and/or milk,	complete a l	RECIPE FORM)							
Cream of Wheat	cup								☐ Instant ☐ Quick ☐ Reg		
Grits	cup								☐ Instant ☐ Quick ☐ Reg		
Oatmeal	cup								☐ Instant ☐ Quick ☐ Reg		
OTHER BREADS AND GRAIN w/ cereal, or biscuit w/ sausage).	NS OFFER	ED SEPAR	ATELY (Not	te: In Column A, in	dicate whether an	y items in th	nis section were	e offered only with another bread/grain it	tem or with a particular meat/meat alternate or combination item. For	example,	toast
Bagel	oz.								Specify type:		
Biscuit	oz.										
Danish or turnover	OZ.								☐ Fruit ☐ Cheese		
Doughnut	OZ.								□ Icing/glaze □ No Icing/glaze		
English muffin, plain	OZ.										
English muffin, buttered	oz.								☐ Margarine ☐ Butter		
Granola/cereal bar	OZ.								Specify type:		
Muffin	OZ.								Specify type:		
Pancake	oz.										
Roll, cinnamon	OZ.								☐ Icing ☐ No Icing		
Toast, plain	oz.								Specify type:		
Toast, buttered	OZ.								Specify type:		
Toaster pastry	oz.								☐ Low-fat		
Waffles	OZ.								☐ Plain ☐ Fruit ☐ Chocolate chip ☐ Other:		

Α.	В.	C.							E.	F.	_
A.	В.	Number of Portions			D.	Е.	F.	G.			
			1	Number o	f Portions					<u>≒</u> p	Check Box if Prepared from a
	Doution				Onsite	l off				Check Box if USDA Food	Boy d fro
	Portion Size				Served A La	Left Over for		Manufacturer/Brand Name and		eck	eck Dare
Food Item	(Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Carte or to Adults/Others	Later Use	Wasted	Product Code (If Applicable)	Food Description	ភូ ភ	ည် <u>ခု</u>
	Ulits)	Prepareu	OII-Site	Serveu	Addits/Others	USE	wasieu	(п Аррпсаые)	☐ Plain ☐ Fruit ☐ Chocolate chip		
									☐ Other:		
Waffle sticks	ea.								Weight of each stick:oz.		
MEATS AND MEAT ALTERNATES biscuit, or yogurt with cereal).	OFFERED SE	PARATELY (N	lote: In Colu	mn A, indicate whe	ether any items in	this section	were offered of	only with another bread/grain item or with	n a particular meat/meat alternate or combination item. For example,	sausage	with
Bacon	sl								□ Pork □ Turkey		
									☐ Scrambled ☐ Hard boiled		
Eggs	cup								☐ Fried		
Ham	OZ.								□ Pork □ Turkey		
Peanut butter	oz.								☐ Reduced-fat		
Sausage	oz.								☐ Beef or pork ☐ Chicken or turkey		
•									☐ Reg ☐ Low-fat ☐ Fat-free ☐ Light		
Yogurt	oz.								Specify flavors:		
COMBINATION ITEMS									l		
Breakfast burrito	oz.								☐ Eggs ☐ Cheese ☐ Beans ☐ Potato ☐ Other:		
2.00.11.00.20.11.10	02.								☐ Cheese ☐ Sausage ☐ Ham		
	1								□ Bacon □ Other:		
Egg sandwich	sandwich								Specify bread type:		
									□ Cheese □ Sausage □ Ham		_
	1								□ Bacon □ Other:		
Egg sandwich	sandwich								Specify bread type:		
French toast											
French toast sticks	ea.								Weight of each stick:oz.		
Grilled cheese	1 sandwich								☐ Reduced-fat		

A.	B.			C) .			D.	E.	F.	G.
				Number o	f Portions					- _	- a
					Onsite					30x i Food	30x i
Food Item	Portion Size (Include	Total	Sent	Reimbursable	Served A La Carte or to	Left Over for Later		Manufacturer/Brand Name and Product Code		Check Box if USDA Food	Check Box if Prepared from a Recipe
rood item	Units)	Prepared	Off-Site	Served	Adults/Others	Use	Wasted	(If Applicable)	Food Description		•
Pancake on a stick	OZ.								☐ Beef or pork ☐ Chicken or turkey		
Pizza	OZ.								☐ Reduced-fat Specify toppings:		
CONDIMENTS				•							
Self-serve condiments or fixins' bar	1 serving							Please list all i	ngredients on a SELF-SERVE/ MADE-TO-ORDER BAR FORM		
Butter											
Cream cheese									□ Reg □ Red. fat □ Light □ Fat-free		
Gravy									□ Reg □ Red. fat □ Low-fat □ Fat-free		
Honey											
Jelly									□ Sugar-free		
Ketchup											
Margarine											
Salsa									□ Low sodium		
Syrup									☐ Sugar-free		

A.	B.	C.						D.	E.	F.	G.
			1	Number o	f Portions					= -	æ c
					Onsite					30x i 700d	3ox i fron pe
	Portion Size				Served A La	Left Over for		Manufacturer/Brand Name and		Check Box if USDA Food	Check Box if Prepared from a Recipe
Food Item	(Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Carte or to Adults/Others	Later Use	Wasted	Product Code (If Applicable)	Food Description	د ن	Pre
OTHER MENU ITEMS											
								-			
								-			
								-			



REIMBURSABLE FOODS FORM:

LUNCH (GROUP 3)



OMB Control Number: 0584-XXXX
Expiration Date: XX/XX/XXXX

Reimbursable Meal Counts								
How many reimbursable lunches did you <i>plan to serve</i> at your school this day?								
How many reimbursable lunches <i>did you serve</i> at your school this day?								

SCHOOL NUTRITION AND MEAL COST STUDY-II REIMBURSABLE FOODS FORM: LUNCH (EXPANDED)



NOTE: For instructions on completing this form, please refer to Instructions for the Menu Survey.

School Name:			Date:			/ : □ Mon □ T	ue 🗆 Wed 🗆 Thu	□F	⁻ ri		
Α.	В.				C.			D.	E.	F.	G.
			T	N	umber of Portions					<u>*</u> ₽	c≓ m a
	Portion				Ons	site				Boy	Boy in the
Food Item	Size (Include	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
MILK	<u> </u>										
White, fat-free/skim	fl oz.										
White, 1%	fl oz.										
White, 2%	fl oz.										
White, whole	fl oz.										
Chocolate, fat-free/skim	fl oz.										
Chocolate, 1%	fl oz.										
Chocolate, 2%	fl oz.										
Other flavor Specify:	fl oz.								□ Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.								□ Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	_ fl oz.								□ Fat-free/skim □ 1% □ 2%		
	fl oz.										
	fl oz.										



A.	B.				C.		D.	E.	F.	G.	
			ı	Nu	umber of Portions						c if
	Portion				Ons	ite	T			, B0,	d fre
	Size (Include	Total	Sent	Reimbursable	Served A La Carte or to	Left Over for		Manufacturer/Brand Name and Product Code		Check Box if USDA Food	Check Box if Prepared from a Recipe
Food Item	Units)	Prepared		Served	Adults/Others	Later Use	Wasted	(If Applicable)	Food Description		<u> </u>
FRUIT (Note: Prelisted entries sho	ould be used only	for fruit that is	s served as	purchased. If anything	is added before serv	ing, complete a REC	IPE FORM.)				
Apple, fresh											
Applesauce, canned	cup								☐ Sweetened ☐ Unsweetened		
Apricots, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Banana, fresh											
Blueberries, frozen	cup								☐ Sweetened ☐ Unsweetened		
Fruit cocktail, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Grapes, fresh	cup										
Kiwi, raw											
Mandarin oranges, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh											
Peaches, canned	cup								☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water☐		
Pears, fresh											
Pears, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pineapple, canned	cup								☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Raisins	OZ.										
TAIOITO	02.										

Α.	B.	C.						D.	E.	F.	G.
			1	N	umber of Portions					× ij	x if om a
	Portion				Ons	site	1			, B0,	Boy d fre
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
JUICES (Note: Prelisted entries shou	ıld be used on	ly for full-stre	ength (100%)	fruit and/or vegetable	juice. Fruit drinks tha	at are not 100% juice	should be entered	in the "Desserts, Drinks, and Snac	ks" section.)		
Apple juice	fl oz.								☐ Calcium added		
Grape juice	fl oz.								☐ Calcium added		
Orange juice	fl oz.								☐ Calcium added		
Fruit juice blend	fl oz.								☐ Calcium added		
Frozen juice cup/bar	fl oz.								Specify flavor:		
	fl oz.										
VEGETABLES (Note: If beans or peas a	re being coun	ted as a mea	t alternate a	nd not a vegetable ch	oice, enter them in the	e "Other Entrees and	Meat/Meat Alterna	ites" section.)			
Baked beans	cup								☐ Vegetarian ☐ With pork		
									☐ Fresh ☐ Frozen☐ Canned ☐ Low sodium☐ Fat added, specify type:		
Beans, green Broccoli, cooked	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Broccoli, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Carrots, cooked	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Carrots, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Cauliflower, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Celery, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Corn, kernels	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Cucumber, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		

A.	B.				C.			D.	E.	F.	G.
				Nu	umber of Portions Ons	ito.		-		ood if	ox if from a ee
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
	Í	Trepareu	OII-Site	Jei veu	Addits/Others	Later Use	Wasted	(п Аррпсаые)	☐ Oven-baked ☐ Deep-fried		_
French fries	cup								Beep med		
Lettuce and tomato	cup										
Mixed vegetables	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Dan service									☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Peas, green	cup										
Potatoes, whipped or mashed	cup								☐ From fresh		
Refried beans	cup								☐ From dry ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Red peppers, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Green peppers, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		
Sweet potatoes	cup								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Sweet potato fries or tots	cup								☐ Oven-baked ☐ Deep-fried		
Side salad bar (non-entrée or small portion)	1 serving							Please list all ingredients on	a SELF-SERVE/MADE-TO-ORDER BAR FO	DRM	
Salad, tossed	cup								grain items offered with the tossed salad		
Tater tots or shapes	cup								□ Oven-baked □ Deep-fried		
Tomato, raw	cup							If offered, list dip as separate	e item(s) or complete a RECIPE FORM		

Α.	B.	C.						D.	E.	F.	G.
		Number of Portions								<u>⊬</u> p	Check Box if Prepared from a Recipe
	Portion		Onsite						Check Box if USDA Food	Box d fro	
	Size	Total	01	Daimhann abh	Served A La	1 - 6 0 6		Manufacturer/Brand Name		heck	heck pare Rec
Food Item	(Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Carte or to Adults/Others	Left Over for Later Use	Wasted	and Product Code (If Applicable)	Food Description	د د	O ar
SANDWICHES (Note: In Column A, inc	dicate whethe	r any items in	this section	were offered only with	another particular foo	od item. For example	e, a peanut butter sar	ndwich with a cheese stick, or a g	rilled cheese sandwich with a yogurt.)		
Cheeseburger	1 sandwich										
	1										
Chicken filet or breast (not breaded)	sandwich 1										
Chicken patty (breaded)	sandwich 1										
Fish sandwich	sandwich								□ Breaded		
Grilled cheese	1 sandwich										
Ham and cheese	1 sandwich										
Hamburger	1 sandwich										
Hot dog	1 sandwich								☐ Beef or pork ☐ Chicken or turkey		
Italian sub	1 sandwich								·		
Peanut butter & jelly	1										
	sandwich 1										
Rib, barbeque	sandwich 1								☐ Beef ☐ Pork		
Sloppy joe	sandwich								☐ Chicken or turkey		
Turkey	1 sandwich										
Tuna salad	1 sandwich										
Veggie burger	1 sandwich										
	1 sandwich										
	1 sandwich										
	1 sandwich										
	1 sandwich										

A.	B.				C.			D.	E.	F.	G.
				Ni	umber of Portions Ons	ito		-		ood if	lox if from a se
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
1 dou nom	1	rioparoa	0.1. 0.1.0	00.700	7 tautie, ettiele	Luio. GGo	Tractor	(ii rippiidasio)	r cou Decempnen		
	sandwich 1										
	sandwich										
ENTRÉE SALADS (Note: List de	ressing and any brea	d/grain items	offered with	an entrée salad as se	eparate item(s). Also,	add a note in Columi	A if a particular bre	ead/grain item is offered only with a	a particular entrée salad.)		
Chef's salad	1 salad										
Chicken Caesar salad	1 salad										
Taco salad	1 salad										
	1 salad										
	1 salad										
	1 salad										
	1 salad										
	1 salad										
	1 salad										
SELF-SERVE/MADE-TO-ORDER	ENTRÉE BARS										
Entrée salad bar	1 serving							Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
Potato bar	1 serving							Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
Nacho/taco bar	1 serving							Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
Sandwich/deli bar								Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
	1 serving							Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
Pasta/Italian bar	1 serving							_	a SELF-SERVE/MADE-TO-ORDER BAR FO		
	1 serving							-	a SELF-SERVE/MADE-TO-ORDER BAR FO		
	1 serving										
	1 serving								a SELF-SERVE/MADE-TO-ORDER BAR FO		
	1 serving							Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	
	1 serving							Please list all ingredients on a	a SELF-SERVE/MADE-TO-ORDER BAR FO	RM	

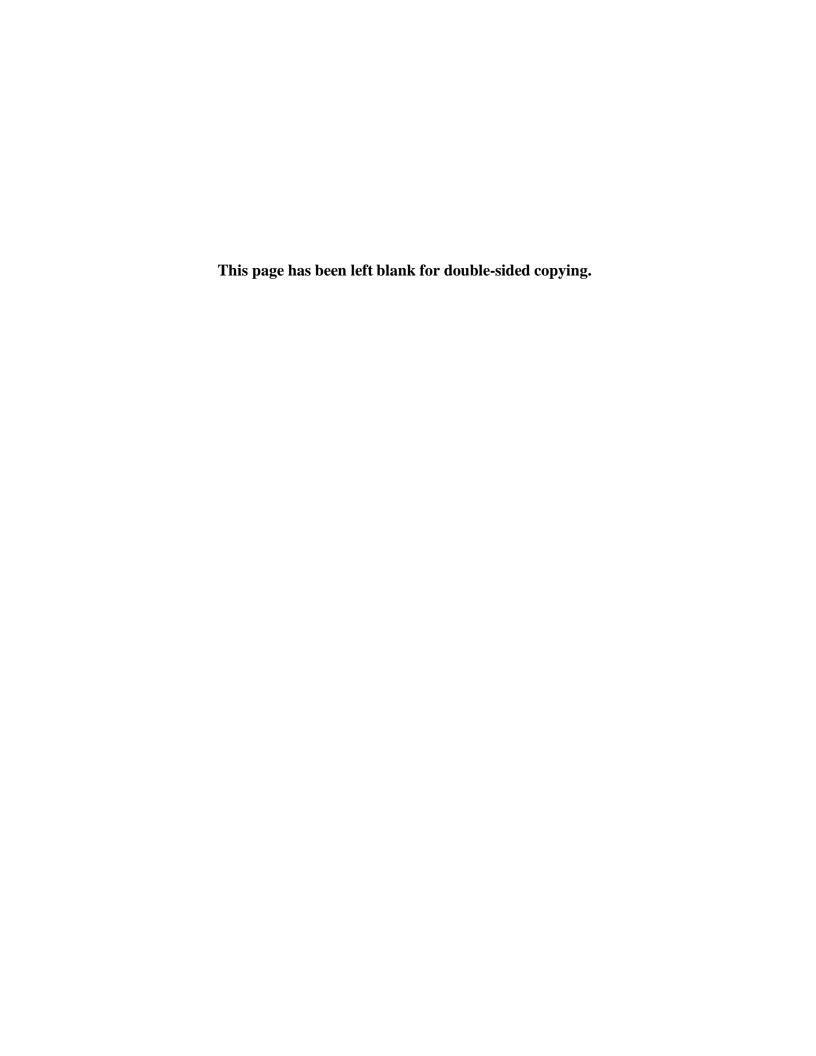
Α.	B.				C.			D.	E.	F.	G.
				Nι	umber of Portions					⊭−ວ	π πa
	Portion				Onsi	ite				Check Box if USDA Food	Box d fro
	Size				Served A La			Manufacturer/Brand Name		eck 3DA	eck ared Rec
Food Item	(Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Carte or to Adults/Others	Left Over for Later Use	Wasted	and Product Code (If Applicable)	Food Description	ភូទ	Check Box if Prepared from a Recipe
									n a peanut butter sandwich, a yogurt with a gr	illed chee	
sandwich, or chicken nuggets with a roll		1				,					
Beans or peas (Specify type)									☐ From dry ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
(Specify type)	cup								☐ Bean ☐ Beef		
Burrito	OZ.								☐ Chicken ☐ Cheese		
Cheese (string cheese or cubes)	OZ.								□ Reduced-fat		
									☐ Reduced-fat Specify fillings:		
Cheese breadstick or pizza stick	OZ.								Specify fillings.		
Chicken nuggets (breaded)	00								☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz.		
	ea.								nugget:oz.		
Chicken strips (not breaded)	OZ.										
Chicken patty (not sandwich)	OZ.								☐ Oven-baked ☐ Deep-fried		
Chicken piece(s) (Specify part)									☐ Breaded ☐ With skin ☐ Oven-baked ☐ Deep-fried		
Corndog	OZ.								☐ Beef or pork ☐ Chicken or turkey		
Egg rolls	ea.										
Fish sticks or nuggets	ea.								□ Oven-baked □ Deep-fried □ Breaded Weight of each nugget/stick: oz.		
33									inaggoronomo_		
Macaroni and cheese	cup										
Nachos	OZ.										
Peanut butter	OZ.								☐ Reduced-fat		
Pizza, cheese	OZ.								☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, pepperoni	OZ.								☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		

A.	B.			C.			D.	E.	F.	G.
		Number of Portions							ت ت	# E a
	Portion	Onsite							Box Foo	Box d fro
Food Item	Size (Include Units)	Total Sent	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code	Food Deceription	Check Box if USDA Food	Check Box if Prepared from a Recipe
rood item	Units)	Prepared Off-Site	Served	Adults/Others	Later Use	vvasted	(If Applicable)	Food Description ☐ Reduced-fat		
Pizza, sausage	OZ.							☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, vegetarian	OZ.							☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread) Specify toppings:		
Pizza pocket	OZ.							☐ Reduced-fat Specify filling:		
Stir fry with rice or noodles	cup							. , , , , ,		
Spaghetti with sauce	cup							☐ Meat sauce ☐ Marinara sauce		
Taco								☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Yogurt	OZ.							Specify type: ☐ Regular ☐ Greek (high protein) Specify fat: ☐ Whole ☐ Low-fat ☐ Fat-free ☐ Light Specify flavors:		
								open, marcine		
BREADS AND GRAINS OFFERED S	SEPARATELY (Note:	: In Column A, indicate w	heter any items in this	section were offered	only with a particular	entrée or meat/mea	at alternate. For example, crackers	s with Chef's salad or a roll with chicken nugge	ets.)	
Biscuit	OZ.							☐ Reduced-fat		
Bread, plain	OZ.							Specify type:		
Bread, buttered	OZ.							Specify type: Margarine		
Breadstick	OZ.							Specify type:		
Cornbread	OZ.									
Corn/tortilla chips	OZ.									_
Crackers	ea.							Specify type:		
Croutons	OZ.									
Rice	cup							☐ White ☐ Brown ☐ Wild		
Roll	OZ.							Specify type:		

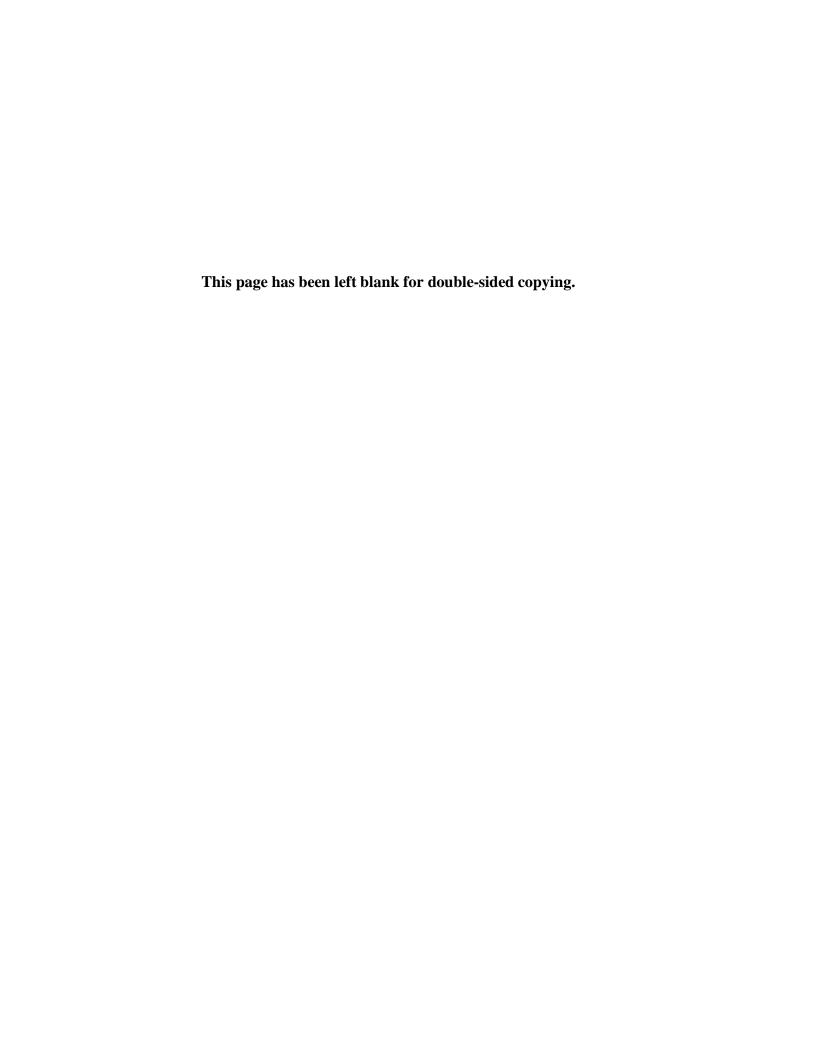
A.	B.	C.						D.	E.	F.	G.
		Number of Portions								a ≡ ≝	
	Portion				Ons	ite				B0X	Box d fro
	Size (Include	Total	Sent	Reimbursable	Served A La Carte or to	Left Over for		Manufacturer/Brand Name and Product Code		Check Box if USDA Food	Check Box if Prepared from a Recipe
Food Item Pasta	Units)	Prepared	Off-Site	Served	Adults/Others	Later Use	Wasted	(If Applicable)	Food Description		
Pasia	cup								☐ Soft ☐ Hard		
Pretzels	OZ.								☐ Salted ☐ Unsalted		
DESSERTS, DRINKS, AND SNACKS	OFFERED AS PAR	T OF A REIM	BURSABLE	MEAL		,					
Brownie									□ Icing		
Cake									Specify type:		
Cookie	OZ.								Specify type:		
Fruit crisp or cobbler									Specify type:		
Fruit drink (not 100% juice)	fl oz.								Specify type:		
Fruit turnover	OZ.								Specify type:		
Gelatin	cup								☐ With fruit☐ With whipped topping		
Potato chips	OZ.								□ Reduced-fat □ Baked		
SALAD DRESSINGS											
Caesar dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
French dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Honey mustard dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Italian dressing									☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		
Ranch dressing									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		

Α.	B.				C.			D.	E.	F.	G.
			Number of Portions							<u>≒</u> -	∄ ⊞ a
	Portion				Ons	ite				Box	Box d fro
Food Item	Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
								(a c pparamet)	☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
									☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
CONDIMENTS											
Self-serve condiments or fixins' bar	1 serving							Please list all ingredients on	a SELF-SERVE/ MADE-TO-ORDER BAR	ORM	
Barbeque sauce											
Butter											
Cream cheese									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Gravy									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey											
Hot sauce											
Jalapeno peppers											
Jelly									☐ Sugar-free		
Ketchup											
Margarine											
Mayonnaise									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Mustard											
Pickles, slices											
Ranch dip									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Relish											
Salsa									☐ Low sodium		
Sour cream									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Syrup									☐ Sugar-free		
Tartar sauce									☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		

A.	B.				C.		D.	E.	F.	G.	
				Nı	umber of Portions			_		i i i	ox if rom a e
Food Item	Portion Size (Include Units)	Total Prepared	Sent Off-Site	Reimbursable Served	Ons Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
OTHER MENU ITEMS											
										_	









Recipe Form (Expanded)

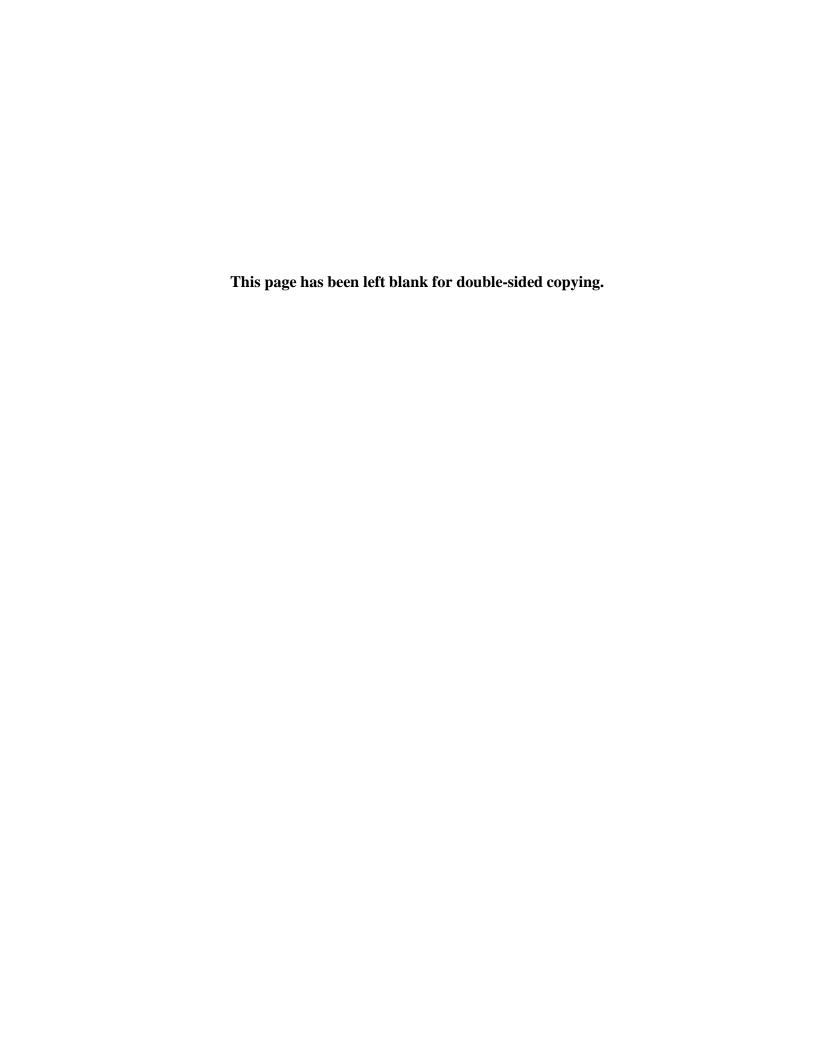
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.

School Name:			Recip	e/Food Name:		
Meal:	1 ☐ Breakfast 2	2 □ Lunch 3 [☐ Outside of Meal Periods			
Day:	1 □ Mon 2 □ T	ue ₃□Wed	4 □ Thu 5 □ Fri Size o	f One Serving <i>(include units)</i> :		
	6 □ AII		Numb	er of Servings Prepared:		
	A.	B.	C.	D.	E.	F.
Ingr	edient Name	Amount in Recipe (Include Units)	Manufacturer/ Brand Name and Product Code (If Applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a ecipe





SELF-SERV	/E/MADE-TO-ORE	DER BAR FORM	- EXPANDED	(GROUP 3)



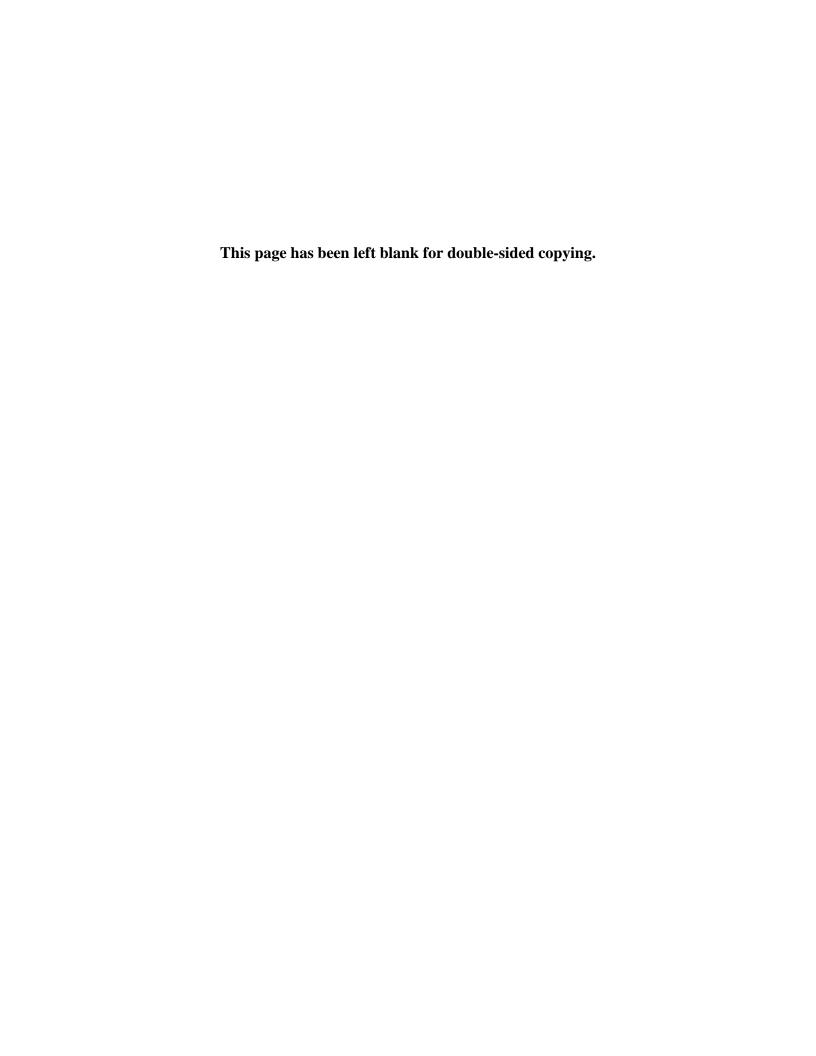


Self-Serve/Made-to-Order Bar Form (Expanded)

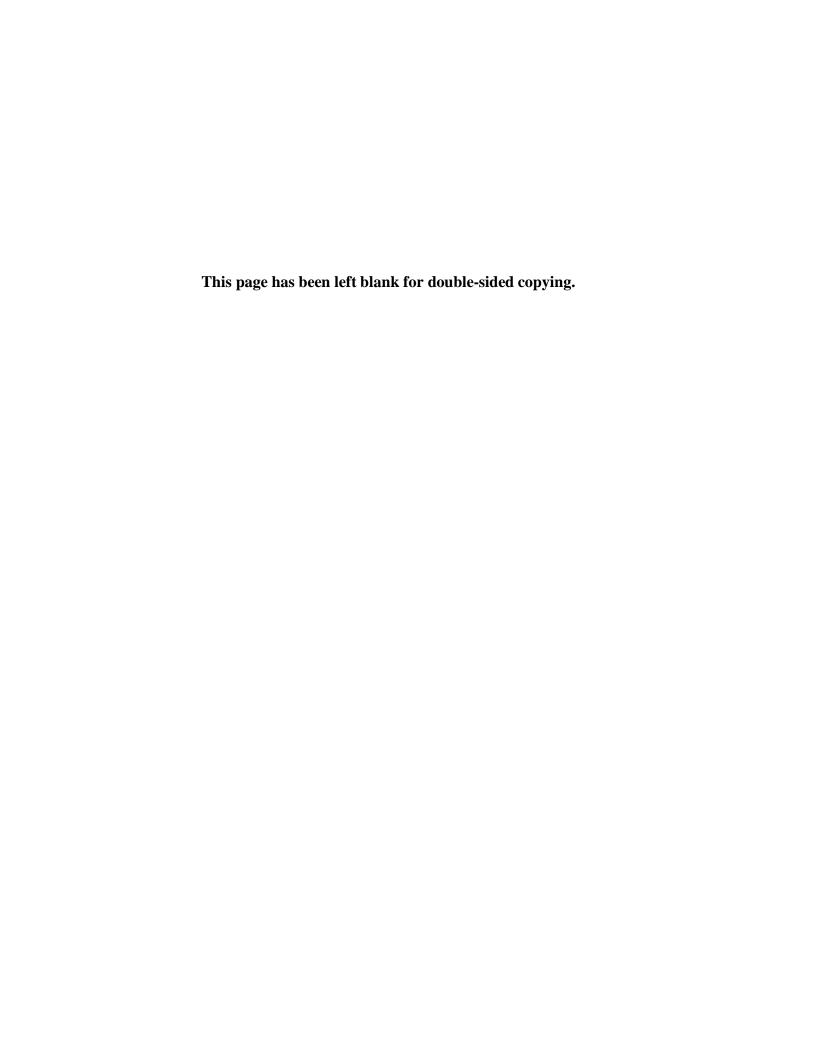
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.

School Name:		Name of Bai	:		
Meal: 1 □ Breakfast 2	□ Lunch	Day: 1□ All	2□ Mon 3□ Tue 4□ 5□	Thu 6	□ Fri
A.	B.	C.	D.	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from





NSLP AFTERSCHOOL SNACK FORM - EXPANDED (GROUP 3)





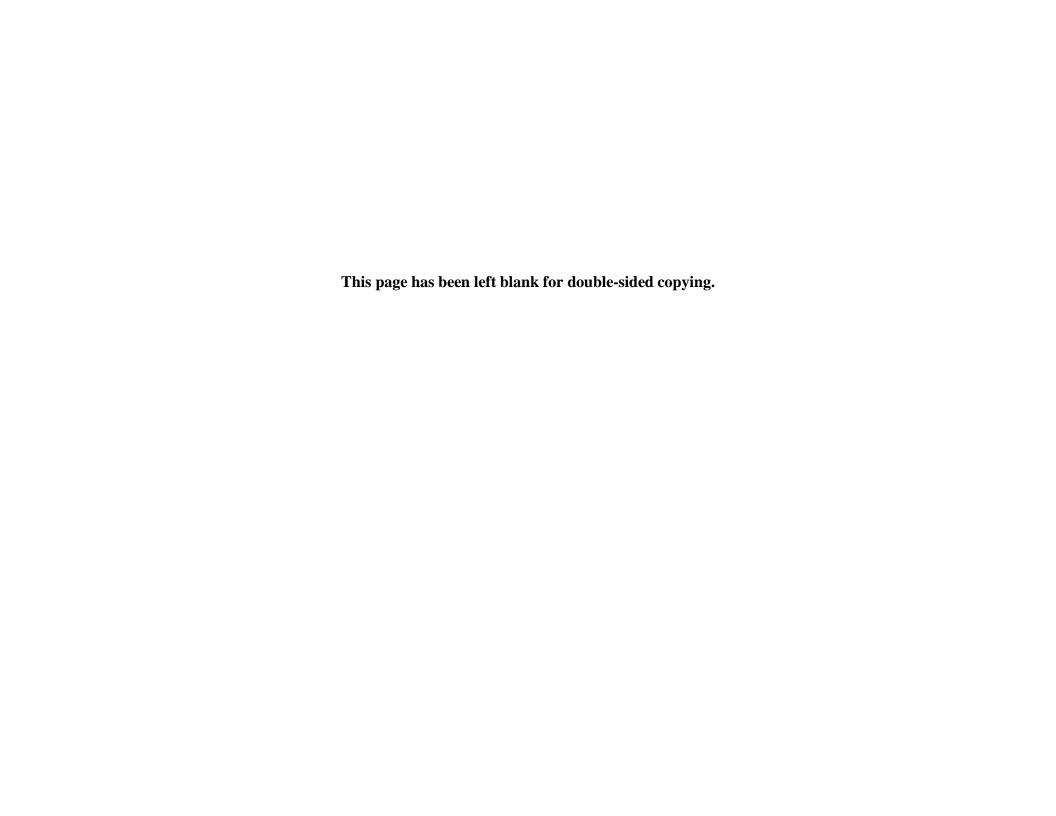
SCHOOL NUTRITION AND MEAL COST STUDY-II

NSLP Afterschool Snack Form (Expanded)

For instructions on completing this booklet of forms, please refer to the Instructions for the Menu Survey.

S	cho	ol Name:
1		ease indicate the days that NSLP afterschool snacks were prepared or served during target week:
		Monday
		Tuesday
		Wednesday
		Thursday
		Friday
1		



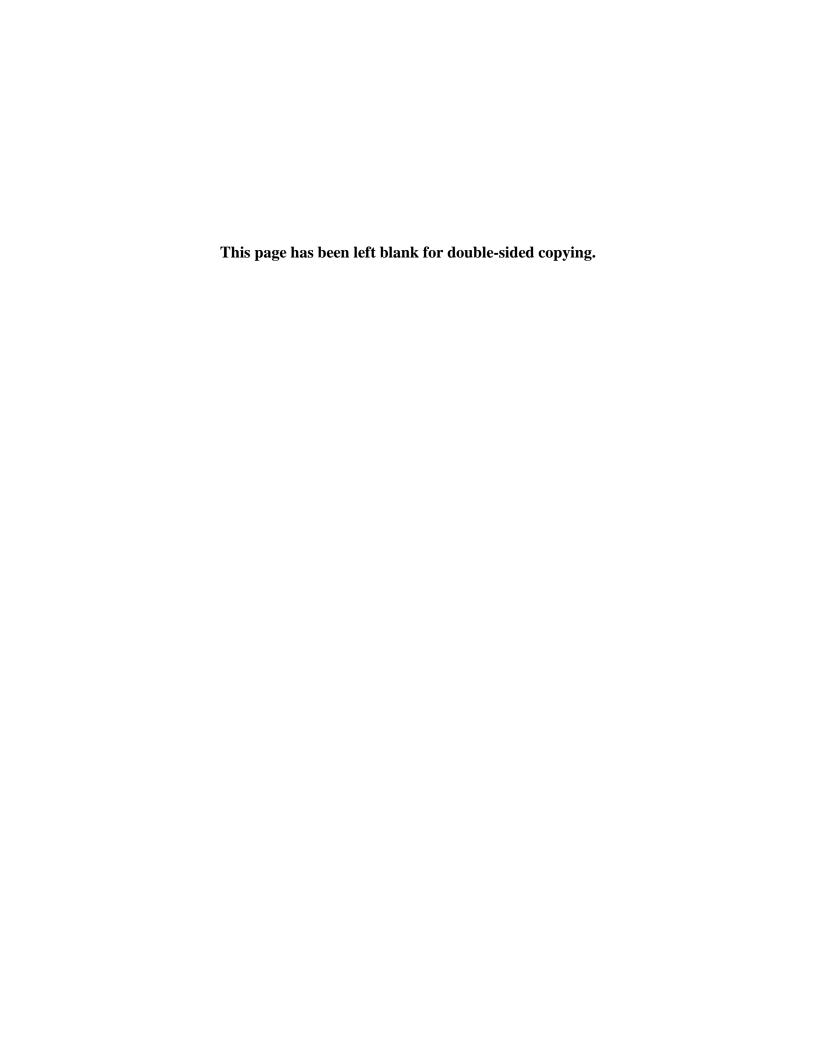


NSLP Afterschool Snack Form (Expanded)

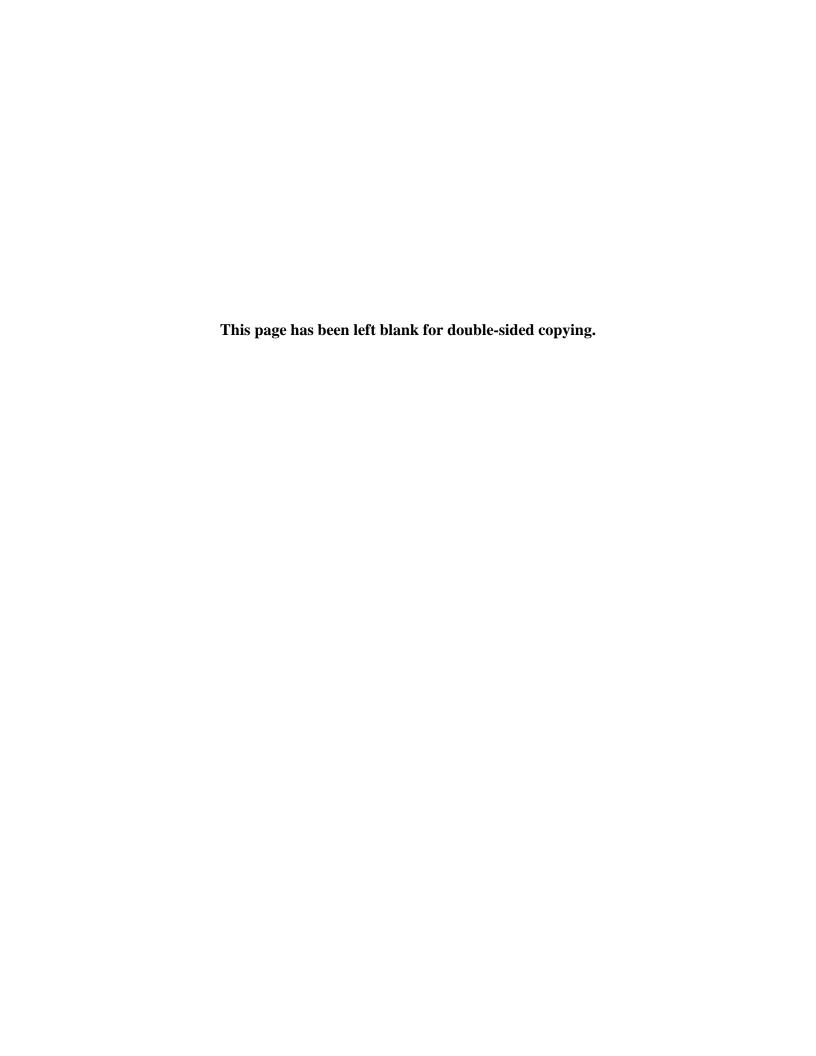
Day: ☐ Mon ☐ Tue ☐ Wed	□ Thu	□ Fri Number of Reimbursable Snacks Served Onsite:						
A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			# -	π.
	Portion		On	site			Check Box if USDA Food	Box d fro
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description		Check Box if Prepared from a Recipe
Milk								
White	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolate	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor, Specify:	fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Fruit								
Apple, fresh								
Applesauce, canned	cup					☐ Sweetened ☐ Unsweetened		
Banana, fresh								
Fruit cocktail, canned	cup					☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water		
Orange, fresh								
Raisins	OZ.							
Juices								
Apple juice	fl oz.					☐ Calcium added		
Orange juice	fl oz.					☐ Calcium added		
Grape juice	fl oz.					☐ Calcium added		
		-						

A.	B.	C.		D.	E.	F.	G.	
		Number of Portions				d?		
	Portion		On	site			P00	pe?
	Size (Incl.	Sent Off-	Reimbursable Prepared/	Reimbursable	Manufacturer/Brand Name and Product Code		USDA Food?	Recipe?
Food Item	Units)	Site	Available	Served	(If Applicable)	Food Description		
Vegetables (if offered with a dip, list the dip as		em in the c	condiments section)	T				
Carrots, raw	cup							
Celery, raw	cup							_
Combination Items and Entrées	1							ı
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
Pizza	oz.					☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		
Sandwich	1 sandwich					☐ Whole grain-rich		
Meat and Meat Alternates								
Cheese	OZ.					☐ Reduced-fat Specify type:		
Trail mix	OZ.					Specify ingredients:		
Yogurt	oz.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light ☐ Specify flavor(s):		
<u> </u>						, ,		

A.	B.	C.		D.	E.	F.	G.	
			Number of Portions				6	
	Portion		On	site			P00	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Breads and Grains								
Bagel	OZ.					☐ Whole grain-rich Specify type:		
Cereal	OZ.					☐ Whole grain-rich Specify type:		
Cookie	OZ.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	OZ.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	OZ.					☐ Whole grain-rich Specify type:		
Pretzels	OZ.					□ Whole grain-rich □ Soft □ Hard □ Salted □ Unsalted		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts and Other Items				<u>, </u>				
Fruit snacks/fruit leather								
Fruit drink (less than 100% juice)	fl oz.							
Pudding						Specify flavor(s):		
Condiments	1	T	T	T				I
Ranch dip						□ Reg □ Red. fat □ Low-fat □ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup								



CACFP AFTERSCH	IOOL SNACK AND	SUPPER FORM (G	ROUP 3)	





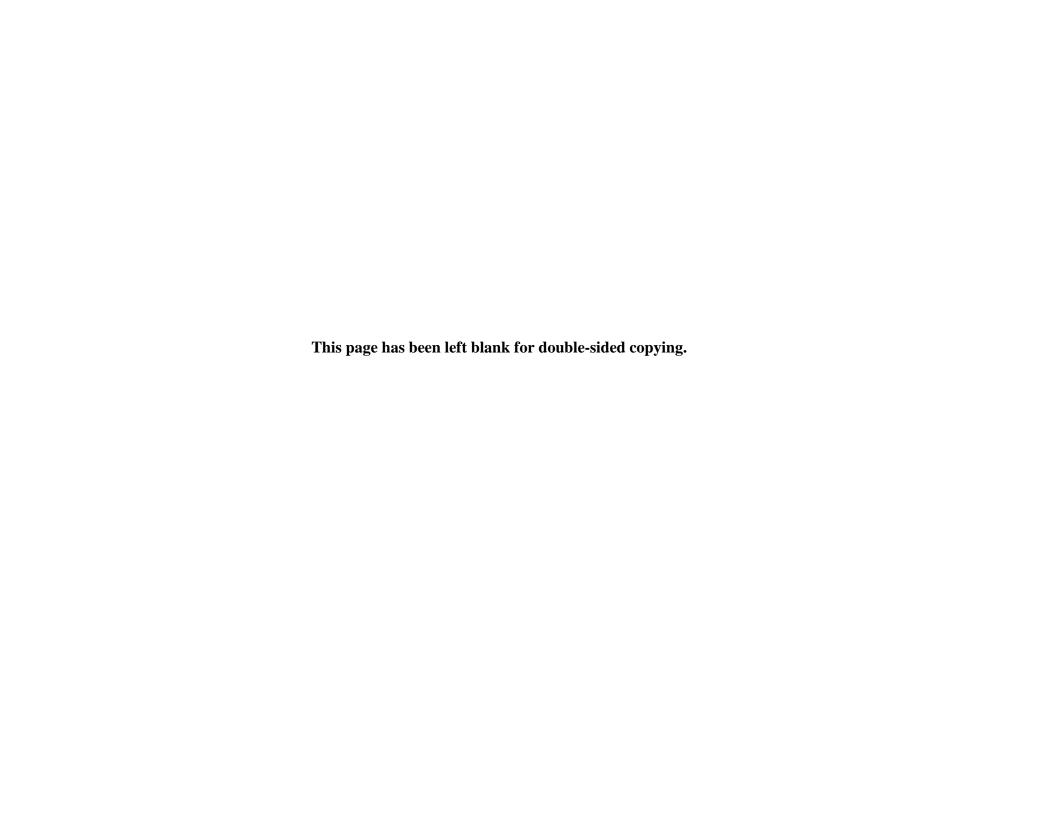
SCHOOL NUTRITION AND MEAL COST STUDY-II

CACFP Afterschool Snack and Supper Form (Expanded)

For instructions on completing this booklet of forms, please refer to the Instructions for the Menu Survey.

School	Name:
	se indicate the days that CACFP afterschool snacks and/or suppers were prepared erved during the target week:
	Manday
	Monday
	Tuesday
	Wednesday
	Thursday
	Friday





CACFP Afterschool Snack and Supper Form (Expanded)

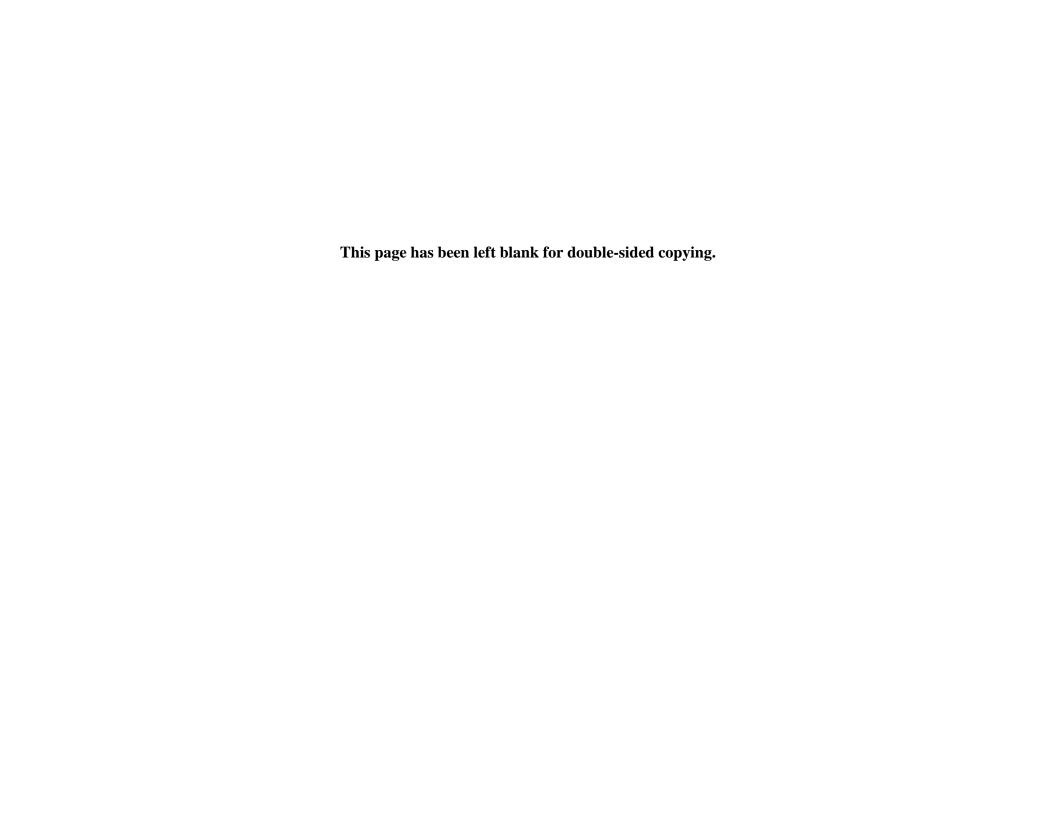
Day:	□ Mon	□ Tue	□ Wed	□ Thu	□ Fri		Number o	of Reimbursable Snacks a	and/or Suppers Served Onsite	:	
		A.		B.		C.		D.	E.	F.	G.
						Number of Po	rtions			± 5	if m
				Portion		On	site			Box	Box d fro
	Foo	od Item		Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Milk											
White				fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Chocolat				fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other fla	vor, Specify:			fl oz.					☐ Fat-free/skim ☐ 1% ☐ 2%		
Other fla	vor, Specify:			fl oz.					□ Fat-free/skim □ 1% □ 2%		
Fruit											
Apple, fre	esh										
Applesau	uce, canned			cup					☐ Sweetened ☐ Unsweetened		
Banana,	fresh										
Fruit coc	ktail, canned			cup					☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water☐		
Orange,				σαρ							
Raisins				OZ.							
	-	-		-							
Juices											
Apple jui	ce			fl oz.					☐ Calcium added		
Orange j	uice			fl oz.					☐ Calcium added		
Grape ju	ice			fl oz.					☐ Calcium added		

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			1?	
	Portion		On	site			-00	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Vegetables (if offered with a dip or salad dre	ssing, list as a	a separate	e item in the condim	ents section)				
Carrots, raw	cup							
Celery, raw	cup							
Salad, tossed	cup							
French fries	cup					☐ Oven-baked ☐ Deep-fried		
Combination Items and Entrées								
Burrito	OZ.					☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Cheeseburger	1 sandwich							
Entrée salad	1 salad					List dressing as a separate item in the condiments section		
Grilled cheese sandwich	1 sandwich							
Hamburger	1 sandwich							
Macaroni and cheese	cup							
Peanut butter & jelly sandwich	1 sandwich					☐ Whole grain-rich		
Pizza	OZ.					☐ Whole grain-rich ☐ Reduced-fat Specify toppings:		
Sandwich	1 sandwich					☐ Whole grain-rich		
Spaghetti with sauce	cup					☐ Meat sauce ☐ Marinara sauce		
Taco						☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		

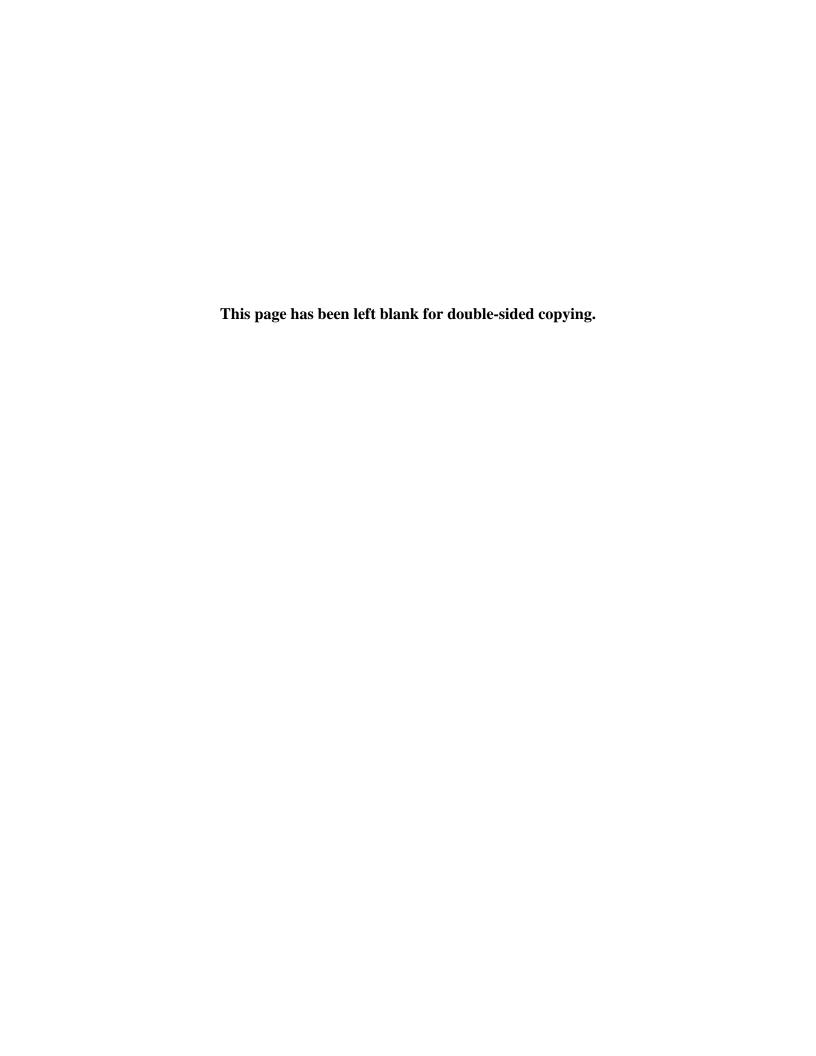
A.	B.		C.		D.	E.	F.	G.
		Number of Portions					ن و	
	Portion		On	site			F00	pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Meat/Meat Alternates	T	T						
Cheese	OZ.					☐ Reduced-fat Specify type:		
Chicken nuggets (breaded)	ea.					☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz		
Chicken strips (not breaded)	OZ.							
Peanut butter	OZ.					□ Reduced-fat		
Trail mix	OZ.					Specify ingredients:		
Yogurt	oz.					☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light Specify flavor(s):		
Breads and Grains								
Bagel	OZ.					☐ Whole grain-rich Specify type:		
Cereal	OZ.					☐ Whole grain-rich Specify type:		
Cookie	OZ.					☐ Whole grain-rich Specify type:		
Corn/tortilla chips	OZ.					☐ Whole grain-rich Specify type:		
Crackers	ea.					☐ Whole grain-rich Specify type:		
Granola bar	OZ.					☐ Whole grain-rich Specify type:		

A.	В.		C.		D.	E.	F.	G.
			Number of Po	rtions			1?	
	Portion		On	site			F00(pe?
Food Item	Size (Incl. Units)	Sent Off- Site	Reimbursable Prepared/ Available	Reimbursable Served	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	USDA Food?	Recipe?
Pretzels	oz.					☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
						☐ Whole grain-rich		
Desserts								
Fruit snacks/fruit leather								
Fruit drink (not 100% juice)	fl oz.							
Pudding						Specify flavor(s):		
Condiments								
Ranch dip						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Cream cheese						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Ketchup								
Mayonnaise								
Mustard						☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Italian dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Ranch dressing						☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		

A.	B.		C.		D.	E.	F.	G.
			Number of Po	rtions			d?	_
	Portion		On	site			F00	pe?
	Size (Incl.	Sent Off-	Reimbursable Prepared/	Reimbursable	Manufacturer/Brand Name and Product Code		USDA Food?	Recipe?
Food Item	Units)	Site	Available	Served	(If Applicable)	Food Description	ñ	
Other Menu Items						·		



NON-REIMBURSABLE F	OODS FORM (GROUP	3)	



NON-REIMBURSABLE FO	ODS FORM (I	EXPANDE	ED)																								_
																									: 0584-XX X/XXXX	(XX	
 Use this form to Include ONLY i For each food,	report food non-reimburs	s that are able foo	e sold solely on a non- ds that are supplied or	Non-Reimb Structions for the Menu Survereimbursable or a la carte be stocked by foodservice. The seither each day (in Column	/ey. asis and <u>n</u>	<u>ot</u> ava	ailable al at th	as pa e enc	art of a	reimi weel	bursab k (in C	ole me	eal or s n G).		·							1		Schoo Meal (ol Nutriti Cost Stud	on & dy - II	
School Name:					Mea				kfast		□ Lu				utside of M												
Where Offered: ☐ S	erving line l	oreakfas	st Serving line	lunch ☐ Snack bar	□ Vendi	ng M	achine	е [⊒ Foo	d Ca	rt 🗆] Scł	nool S	tore	□ Off-S	Site		ther:									
A.	B.	C.	D.	E.										F											G.		_
		ared				Moi	nday			Tues	sday				r of Portion esday	s	Thu	sday			Fri	day		Wee	kly Total of Porti		ber
od Name	Portion Size (Include Units)	Check Box if Prepared from a Recipe	Manufacturer/ Brand Name and Product Code	Food Description	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted
	,	O =	1 Todaot Oodo	Food Description			7		Ø	•	_				_	•											
			Trouble Gode	Food Description			_		o		_				_												
			Trouder Gode	Poou Description					6		_				_												
			Trouble Gode	Poou Description			7								_												

A.	B.	C.	D.	E.										F											G	i .	
		þí										D				ortion								Wee	kly Tot	al Numb	ber
		pare				Moi	nday			Tues				Wedn				Thur				Fric					
Food Name	Portion Size (Include Units)	Check Box if Prepared from a Recipe	Manufacturer/ Brand Name and Product Code	Food Description	Sent Off-Site	Sold Onsite	Left Over for	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use Wasted	Sent Off-Site	Sold Onsite	Left Over for Later Use	Wasted

A LA CARTE FOODS CHECKLIST (GROUP 3)	

This page has been left blank for double-sided copying.



П	
ı	
П	
ı	
П	
ı	
ı	
ı	
н	

A La Carte Foods Checklist (Expanded)

SCHOOL NAME.	
COMPLETE ON: [inser	t sticker with day of week]
DATE COMPLETED:	_ / / _ _ Month Day Year

Note: Please refer to the *Instructions for the Menu Survey* for instructions on completing this form.



SCHOOL NUTRITION AND MEAL COST STUDY-II A La Carte Foods Checklist (Expanded)

	Food Item	Breakfast	Lunch
A.	Milk		
	1. Whole white milk	1 🗆	1 🗆
	2. Reduced fat (2%) white milk	2 🗆	2 🗆
	3. Low-fat (1% or 0.5%) white milk	3 🗆	з 🗆
	4. Fat-free/skim white milk	4 🗆	4 🗆
	5. Reduced fat (2%) flavored milk	5 🗆	5 🗆
	5. Low-fat (1% or 0.5%) flavored milk	6 🗆	6 🗆
	7. Fat-free/skim flavored milk	7 🗆	7 🗆
	Other milk beverages, including non-dairy milks (Specify)		
	a	8.1 🗆	8.1 🗆
	b	8.2	8.2
	C	8.3	8.3
	d	8.4	8.4
	e	8.5 🗆	8.5 🗆
B.	100% Juice and Water		
	1. Juice (100% fruit or vegetable juice)	1 🗆	1 🗆
	2. Bottled water (plain, flavored, or sparkling)	2 🗆	2 🗆
C.	C. Beverages Other than Milk, 100% Juice, or Water		
	Diet carbonated soft drink (diet soda/pop)	1 🗆	1 🗆
	2. Regular carbonated soft drink (regular soda/pop)	2 🗆	2 🗆
	 Juice drinks and other sweetened drinks (such as cranberry drink, Hi-C, lemonade, fruit punch, iced tea) 	з 🗆	з 🗆
	4. Sports drinks (such as Gatorade or PowerAde)	4 🗆	4 🗆
	5. Energy drinks (such as Red Bull or Monster Energy)	5 🗆	5 🗆
	6. Hot or cold chocolate drinks (such as Yoo-hoo; NOT chocolate milk)	6 🗆	6 🗆
	7. Hot or cold coffee or tea	7 🗆	7 🗆
	3. Other beverages (Specify)		
	a	8.1 🗆	8.1
	b	8.2 🗆	8.2 🗆
	C	8.3 🗆	8.3 🗆
	d	8.4 🗆	8.4 🗆
	e	8.5 🗆	8.5 🗆

		Food Item	Breakfast	Lunch	
D.	. Fruit				
	1.	Dried fruit (such as raisins or apricots)	1 🗆	1 🗆	
	2.	Canned or frozen fruit	2 🗆	2 🗆	
	3.	Fresh fruit	з 🗆	з 🗆	
E.		getables			
	COC	DKED			
	1.	Baked French fries (including tater tots and sweet potato fries)	1 🗆	1 🗆	
	2.	Deep-fried French fries (including tater tots)	2 🗆	2 🗆	
	3.	Potatoes or sweet potatoes (other than French fries/tater tots/sweet potato fries)	3 🗆	з 🗆	
	4.	Corn	4 🗆	4 🗆	
	5.	Carrots	5 🗆	5 🗆	
	6.	Broccoli	6 🗆	6 🗆	
	7.	Peas	7 🗆	7 🗆	
	8.	Green beans	8 🗆	8 🗆	
	9.	Mixed vegetables	9 🗆	9 🗆	
	10.	Vegetable soup	10 🗆	10 🗆	
	11.	Beans/legumes (such as baked beans, black beans, or pinto beans)	11 🗆	11 🗆	
	12.	Other cooked vegetables (Specify)			
		a	12.1	12.1	
		b	12.2	12.2	
		c	12.3	12.3	
		d	12.4	12.4	
		e	12.5	12.5	
	RAV	V (NOT COOKED)			
	13.	Carrot sticks	13 🗆	13 🗆	
	14.	Celery	14 🗆	14 🗆	
	15.	Cucumbers	15 🗌	15 🗆	
	16.	Salad bars	16 🗆	16 🗆	
	17.	Tossed salads (side)	17 🗌	17 🗆	
	18.	Prepared vegetable salads (such as potato salad, coleslaw, or three bean salad)	18 🗆	18 🗆	
	19.	Other raw vegetables (Specify)			
		a	19.1	19.1	
		b	20.2	20.2	
		C	21.3	21.3	

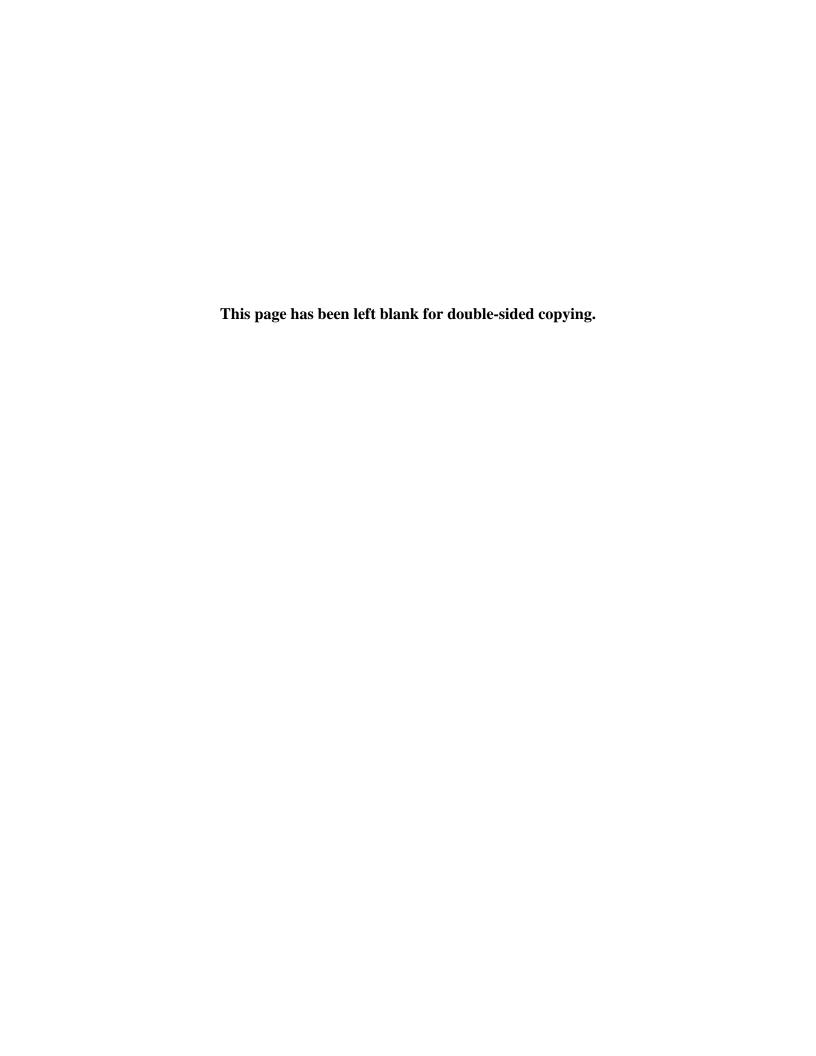
	Food Item	Breakfast	Lunch	
	d		22.4	
	e	23.5	23.5	
F.	. Breads and Grains			
	Whole grain-rich breads, rolls, bagels, or tortillas	1 🗆	1 🗆	
	2. Regular (not whole grain-rich) bread, rolls, bagels, or tortillas	2 🗆	2 🗆	
	3. Other bread items (such as breadsticks, biscuits, croissants, or hot pretzels)	3 🗆	3 🗆	
	4. Low-fat muffins	4 🗆	4 🗆	
	5. Regular muffins (not lower in fat)	5 🗆	5 🗆	
	6. Ready-to-eat breakfast cereal	6 🗆	6 🗆	
	7. Pancakes, waffles, or French toast	7 🗆	7 🗆	
	8. Rice, pasta, or cooked cereal	8 🗆	8 🗆	
	9. Other bread/grains (Specify)			
	a	9.1	9.1 🗆	
	b	9.2	9.2	
	C	9.3	9.3	
	d	9.4	9.4	
	e	9.5	9.5	
G.				
	Breaded chicken/turkey (nuggets, patties, strips, parts)	1 🗆	1 🗆	
	2. Not breaded chicken/turkey (nuggets, patties, strips, parts)	2 🗆	2 🗆	
	3. Breaded beef/pork (nuggets, patties, strips)	з 🗆	з 🗆	
	4. Not breaded beef/pork (nuggets, patties, strips)	4 🗆	4 🗆	
	5. Sausage or bacon	5 🗆	5 🗆	
	6. Breaded fish (nuggets, patties, strips/sticks)	6 🗆	6 🗆	
	7. Not breaded fish (nuggets, patties, strips/sticks, fillets)	7 🗆	7 🗆	
	8. Eggs	8 🗆	8 🗆	
	Cheese (including string cheese)	9 🗆	9 🗆	
	10. Fried or baked cheese or pizza sticks (for example, Bosco sticks)	10 🗆	10 🗆	
	11. Chili	11 🗆	11 🗆	
	12. Yogurt	12 🗆	12 🗆	
	13. Peanut butter or other nut or seed butter	13 🗆	13 🗆	
	14. Nuts and/or seeds (such as almonds, peanuts, sunflower seeds, or trail mix)	14 🗆	14 🗆	

	Food Item	Breakfast	Lunch		
15. Other meats/i	meat alternates (Specify)				
a		15.1	15.1 🗆		
b		15.2	15.2		
C		15.3	15.3		
d		15.4	15.4		
e		15.5	15.5		
H. Entrees	H. Entrees				
SANDWICHES		_	1 _		
Cheeseburge	er or hamburger	1 🗆	1 🗆		
2. Hot dog or co	orn dog	2 🗆	2 🗆		
Barbecue sar	ndwich (including sloppy joes)	3 🗆	3 🗆		
4. Peanut butter	or other nut or seed butter sandwich (including with jelly)	4 🗆	4 🗆		
5. Cheese sand	wich	5 🗆	5 🗆		
6. Veggie burge	г	6 🗆	6 🗆		
7. Chicken, egg	, or tuna salad sandwich	7 🗆	7 🗆		
8. Sandwich with	h breaded meat, poultry or fish	8 🗆	8 🗆		
9. Sandwich with	h cold cuts (salami, bologna, or pepperoni)	9 🗆	9 🗆		
10. Sandwich with	h plain (not breaded) meat, poultry or fish	10 🗆	10 🗆		
11. Breakfast sar	ndwich or breakfast burrito	11 🗆	11 🗆		
12. Other sandwi	ches (Specify)				
a		12.1	12.1		
b		12.2	12.2		
C		12.3	12.3		
d		12.4 🗆	12.4		
e		12.5 🗆	12.5 🗆		
OTHER ENTREES			1		
13. Pizza without	meat	13 🗆	13 🗆		
14. Pizza with me	eat	14 🗆	14 🗆		
15. Calzone or He	ot Pocket	15 🗆	15 🗆		
16. Burritos		16 🗆	16 🗆		
17. Other Mexica	n foods (such as tacos, nachos, or quesadillas)	17 🗆	17 🗆		
18. Chinese food		18 🗆	18 🗆		
19. Lasagna		19 🗆	19 🗆		
20. Spaghetti		20 🗆	20 🗆		

Food Item	Breakfast	Lunch
21. Macaroni and cheese	21 🗆	21 🗆
22. Entrée salad (such as chef's, cobb, taco, or chicken Caesar)	22 🗆	22 🗆
23 Soup with meat or beans (such as chicken, clam chowder, or minestrone)	23 🗆	23 🗆
24. Other entrees (Specify)		
a	24.1 🗆	24.1 🗆
b	24.2	24.2
C	24.3 🗆	24.3
d	24.4 🗆	24.4
e	24.5	24.5
I. Baked Goods and Desserts		T
Low-fat/reduced-fat cakes, cupcakes, or brownies	1 🗆	1 🗆
2. Regular cakes, cupcakes, or brownies (not lower in fat)	2 🗆	2 🗆
3. Low-fat pies, turnovers, or toaster pastries	3 □	3 🗆
4. Regular pies, turnovers, or toaster pastries (not lower in fat)	4 🗆	4 🗆
5. Low-fat doughnuts or cinnamon rolls	5 🗆	5 🗆
6. Regular doughnuts or cinnamon rolls (not lower in fat)	6 🗆	6 🗆
7. Low-fat cookies	7 🗆	7 🗆
8. Regular cookies (not lower in fat)	8 🗆	8 🗆
9. Fruit crisp or cobbler	9 🗆	9 🗆
10. Other baked goods/desserts (Specify)		
a	10.1	10.1
b	10.2	10.2
c	10.3 🗆	10.3
d	10.4 🗆	10.4
e	10.5 🗆	10.5
J. Frozen and Dairy Desserts		
Frozen fruit bars or popsicles	1 🗆	1 🗆
2. Milkshakes, smoothies, or yogurt drinks	2 🗆	2 🗆
3. Low-fat/reduced-fat ice cream, novelties, frozen yogurt, or sherbet	з 🗆	3 🗆
4. Regular ice cream, novelties, frozen yogurt, or sherbet	4 🗆	4 🗆
5. Pudding	5 □	5 🗆

		Food Item	Breakfast	Lunch
	6.	Other frozen/dairy dessert (Specify)		
		a	6.1 🗆	6.1 🗆
		b	6.2	6.2 🗆
		c	6.3	6.3 🗆
		d	6.4	6.4
		e	6.5	6.5
K.	Sna	icks		
	1.	Low-fat/reduced-fat/baked chips (such as corn, potato, puffed cheese, tortilla, or snack mixes)	1 🗆	1 🗆
	2.	Regular chips (not lower in fat; such as corn, potato, puffed cheese, tortilla, or snack mixes)	2 🗆	2 🗆
	3.	Hard pretzels	3 🗆	з 🗆
	4.	Popcorn	4 🗆	4 🗆
	5.	Cracker sandwiches with cheese or peanut butter	5 🗆	5 🗆
	6.	Other types of crackers (including animal crackers)	6 🗆	6 🗆
	7.	Low-fat/reduced-fat granola bars, cereal bars, or energy bars	7 🗆	7 🗆
	8.	Regular granola bars, cereal bars, or energy bars (not lower in fat)	8 🗆	8 🗆
	9.	Crispy rice bars or treats	9 🗆	9 🗆
	10.	Candy or gum	10 🗆	10 🗆
	11.	Fruit snacks (such as Fruit Roll-Ups or fruit leather)	11 🗆	11 🗆
	12.	Meat snacks (such as jerky or pork rinds)	12 🗆	12 🗆
	13.	Other snacks (Specify)		
		a	13.1 🗆	13.1 🗆
		b	13.2 🗆	13.2 🗆
		b	13.3	13.3 🗆
		b	13.4 🗌	13.4 🗆
		b	13.5 🗌	13.5 🗆
L.	Oth	er A La Carte Items (Specify)		
a.			1.1	1.1
b.			1.2 🗆	1.2 🗆
C.	-		1.3 🗆	1.3 🗆
d.			1.4 🗆	1.4 🗆
e.			1.5	1.5

NON-REIMBURSABLE FOOD	S INVENTORY (GROUP	3)



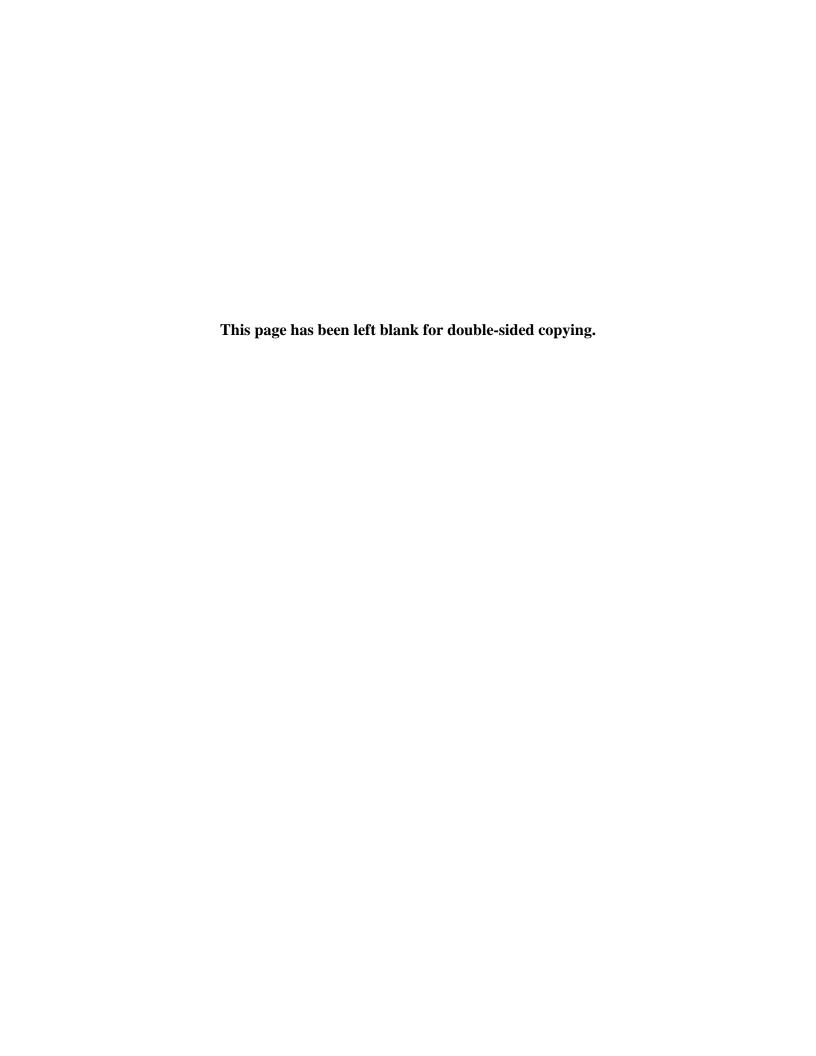
															ntrol Number n Date: XX/X		(X		
NOTES:		No	n-Reimbursable Fo	ods I	nven	tory	/ (Ex	pan	ded)	١									
	e to report daily or e sold solely on a i	weekly cou non-reimbu	ınts of units sold for each non-reimbursat rsable or a la carte basis and <u>not</u> availab			rsable ı	meal or sn	ack.							School Nu Meal Cost	ıtrition & Study - II			
School Name:			Meal: □ Breakfast □	Lunch	□ Outside	e of Me	eal Period	ds											
Where Offered: ☐ Serving line breakfa	st Serving	line lunch	☐ Snack bar ☐ Vending Machir	ne 🗆 Fo	ood Cart	□ So	chool Sto	re 🗆	Off-Site		other:								
A.	B.	C.	D.		E.						F						G.		
	8 G				ng Onsite entory			(Nun	nber and/d	Deli or Fractio	veries on of Full	Bulk Cor	ntainer)				g Onsite entory		
	:kag <i>Unit</i>	Bulk				М	onday	Tu	esday	Wedı	nesday	Thu	ırsday	l	Friday				
Food Name	Individual Package Size (<i>Include Units</i>)	idividual kages in se	Individual Pa Size (Include # Individual Packages in Case	Manufacturer/Brand Name and Product	Manufacturer/Brand Name and Product Code	# Full Bulk Cases	# Additional Individual Packages	Received	Sent Off-Site	Received	Sent Off-Site	Received	Sent Off-Site	Received	Sent Off-Site	Received	Sent Off-Site	# Full Bulk Cases	# Additional Individual
1 oou namo									L		J		I						
																	-		
																	+		
																	+		
																	+		

NON-REIMBURSABLE FOODS INVENTORY (EXPANDED)



A.	B.	C.	D.	ı	Ξ.						F.					G).
	s)			Starting Inve	g Onsite ntory	Deliveries (Number and/or Fraction of Full Bulk Container)							Ending Inver	Onsite ntory			
	ckag <i>Unit</i>	ä				Моі	nday	Tues			nesday	Thur		F	riday		
Food Name	Individual Package Size (<i>Include Units</i>)	# Individual Packages in Bulk Case	Manufacturer/Brand Name and Product Code	# Full Bulk Cases	# Additional Individual Packages	Received	Sent Off-Site	Received	Sent Off-Site	Received	Sent Off-Site	Received	Sent Off-Site	Received	Sent Off-Site	# Full Bulk Cases	# Additional Individual Packages
<u> </u>		1		l		l		l						<u> </u>			<u> </u>

MENU SURVEY ENHANCEMENTS ADMINISTERED THROUGH THE ELECTRONIC MENU SURVEY (EMS) - EXPANDED (GROUP 3)



1		
1		

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



Questions Related to Offering Different Foods and/or Portion Sizes to Students in **Different Grade Groups**

Note: If the school includes students from more than one of the standard grade groups used in the NSLP/SBP nutrition standards (computed based on responses to Screener Q7and Q7a), the EMS will include additional questions on the Reimbursable Foods Form (for lunch and breakfast) that ask about

offe	ing different foods and/or portion sizes to students in different grade groups.
_	hool includes the following grade group combinations: K-5 and 6-8; K-5 and 9-12; 6-8 and 9-12; or K-8, and 9-12, ask the following questions:]
Rei	nbursable Foods Form for Lunch
1.	For reimbursable lunches, does your school offer the same menu to all students—meaning the same foods and portion sizes—or does your school ever offer different foods and/or portion sizes to students in different grade groups?
	MARK ONE
	$_{1}$ \square School offers the <u>same menu to all students</u> (same foods and portion sizes).
	2 ☐ School sometimes offers different foods and/or portion sizes to students in different grade groups.
[If Q	1 = 1, end; If Q1 = 2, ask Q2a]
2a.	For reimbursable lunches, does your school offer <u>different types of foods</u> to students in different grades (for example, younger students get tacos and older students get burritos)?
	₁ □ Yes
	o □ No
[If Q	2a = Yes, ask Q2b; if Q2a = No, ask Q3a]
2b.	For each of the following categories of foods, please indicate whether your school offers <u>different</u> <u>foods</u> to different grade groups of students for reimbursable lunches.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	0
b.	100% fruit juices	1 🗆	o 🗆
C.	Fruits (excluding juice)	1 🗆	0 🗆
d.	Vegetables	1 🗆	o 🗆
e.	Entrée or meat/meat alternate items (such as sandwiches, pizza, entrée salads, chicken tenders, cheese sticks)	1 🗆	0 🗆
f.	Bread and grain items offered separately (such as crackers, croutons, rolls, tortilla chips)	1 🗆	o 🗆
g.	Desserts, drinks, and snack items (such as cookies, fruit drinks, Jello)	1 🗆	0 🗆
h.	Condiments and salad dressings	1 🗆	0 🗆

За.	in di	reimbursable lunches, does your school offer <u>different portion sizes of the sam</u> fferent grade (for example, younger students get 3 oz burritos and older stude itos)?										
		ı □ Yes										
		o □ No										
[If Q	3a =	No, skip to Q5]										
3b.		each of the following categories of foods, please indicate whether your school ion sizes to different grade groups of students for reimbursable lunches.	offers diff	erent								
	MARK ONE PER ROW											
			YES	NO								
	a.	Milk	1 🗆	о 🗆								
	b.	b. 100% fruit juices		о 🗆								
	C.	Fruits (excluding juice)	1 🗆	о 🗆								
	d.	I. Vegetables		o 🗆								
	e.	Entrée or meat/meat alternate items (such as sandwiches, pizza, entrée salads, chicken tenders, cheese sticks)	1 🗆	о 🗆								
	f.	Bread and grain items offered separately (such as crackers, croutons, rolls, tortilla chips)	1 🗆	о 🗆								
	g.	Desserts, drinks, and snack items (such as cookies, fruit drinks, Jello)	1 🗆	о 🗆								
	h.	Condiments and salad dressings	1 🗆	о 🗆								
SNM and	1 will (2) w	r Q3b = Yes for a food category: When completing the Reimbursable Foods Foundation indicate for each food under that food category: (1) which grade group(s) each the food is offered in different portion sizes. For foods offered in different will enter separate portion sizes for each relevant grade group.]	h food is c	offered to,								
[If Q	3a =	Yes (offer different portion sizes)]										
4.		foods that are offered in different portion sizes, do you track how many serving were served to each grade group?	gs of each	portion								
		₁ □ Yes										
		o □ No										

[If Q4 = Yes (track each portion size separately), SNM will be asked to report number of portions data separately for each portion size for a given food. If Q4 = No (do not track each portion size separately), SNM will be asked to report number of portions data across all available portion sizes.]

5.	On an average day, how many reimbursable lunches do you serve to students in each grade group?
	[DISPLAY GRADE GROUPS FOR SCHOOL]
	Students in grades K to 5
	Students in grades 6 to 8
	Students in grades 9 to 12
	☐ Don't know
com	e: If Q4 = No (do not track each portion size separately), we will use data from Q5 to allocate the bined number of portions data for a given food to the individual portion size associated with each le group. If Q5 = Don't know, we attempt to get enrollment data by grade group to do this allocation.]
Reir	mbursable Foods Form for Breakfast
1.	For reimbursable breakfasts, does your school offer the same menu to all students—meaning the same foods and portion sizes—or does your school ever offer different foods and/or portion sizes to students in different grade groups?
	MARK ONE
	$_1$ \square School offers the <u>same menu to all students</u> (same foods and portion sizes).
	$_2$ \square School sometimes <u>offers different foods and/or portion sizes</u> to students in different grade groups.
[If Q	1 = 1, end; If Q1 = 2, ask Q2a]
2a.	For reimbursable breakfasts, does your school offer <u>different types of foods</u> to students in different grades (for example, younger students get cereal and older students get muffins)?
	ı □ Yes
	o □ No

[If Q2a = Yes, ask Q2b; if Q2a = No, ask Q3a]

2b. For each of the following categories of foods, please indicate whether your school offers <u>different</u> <u>foods</u> to different grade groups of students for reimbursable breakfasts.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	o 🗆
b.	100% juice	1 🗆	0 🗆
C.	Fruits and vegetables (excluding juice)	1 🗆	0 🗆
d.	Breakfast entrées and bread and grain items (such as breakfast pizzas, sandwiches, cold or hot cereal, pancakes, French toast)	1 🗆	о 🗆
e.	Meat/meat alternate items (such as eggs, sausage, yogurt)	1 🗆	о 🗆
f.	Condiments	1 🗆	o 🗆

3а.	For reimbursable breakfasts, does your school offer different portion sizes of the same food to
	students in different grade (for example, younger students get 1 oz muffin and older students get 2
	oz. muffin).

- ₁ ☐ Yes
- o □ No

[If Q3a = No, skip to Q5]

3b. For each of the following categories of foods, please indicate whether your school offers <u>different</u> <u>portion sizes</u> to different grade groups of students for reimbursable breakfasts.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	o 🗆
b.	100% juice	1 🗆	о 🗆
C.	Fruits and vegetables (excluding juice)	1 🗆	о 🗆
d.	Breakfast entrées and bread and grain items (such as breakfast pizzas, sandwiches, cold or hot cereal, pancakes, French toast)	1 🗆	о 🗆
e.	Meat/meat alternate items (such as eggs, sausage, yogurt)	1 🗆	о 🗆
f.	Condiments	1 🗆	0 🗆

[If Q2b or Q3b = Yes for a food category: When completing the Reimbursable foods Form each day, the SNM will indicate for each food under that food category: (1) which grade group(s) each food is offered to, and (2) whether the food is offered in different portion sizes. For foods offered in different portion sizes, the SNM will enter separate portion sizes for each relevant grade group.]

[If C	a = Yes (offer different portion sizes)]
4.	or foods that are offered in different portion sizes, do you track how many servings of each porticize were served to each grade group?
	₁ □ Yes
	o □ No
sep	= Yes (track each portion size separately), SNM will be asked to report number of portions data ately for each portion size for a given food. If Q4 = No (do not track each portion size separately) will be asked to report number of portions data across all available portion sizes.]
5.	On an average day, how many reimbursable breakfasts do you serve to students in each grade proup?
	[DISPLAY GRADE GROUPS FOR SCHOOL]
	Students in grades K to 5
	Students in grades 6 to 8
	Students in grades 9 to 12
	☐ Don't know

[Note: If Q4 = No (do not track each portion size separately), we will use data from Q5 to allocate the combined number of portions data for a given food to the individual portion size associated with each grade group. If Q5 = Don't know, we attempt to get enrollment data by grade group to do this allocation.]

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



EMS Foods Paired/Offered Together Module and Food Bar Questions

Note: The EMS will include additional questions that collect information needed for the compliance assessment. This includes the "Foods paired/offered together" module in the Reimbursable Foods Forms (for lunch and breakfast) and questions about salad bars.

1. EMS FOODS PAIRED/OFFERED TOGETHER MODULE

The Reimbursable Foods Forms in the EMS will include a "foods paired/offered together" module. After the school nutrition manager (SNM) reports all foods that were offered on a given day (and associated food details), she will be taken to the "foods paired/offered together" module. The module will be programmed to ask questions based on the specific foods reported on a given day.

If the menu day includes any separate grain items (for example, rice, rolls, or crackers) or any meat/meat alternate items (for example, yogurt, string cheese, peanut butter), the SNM will be asked if the item is served only with another item. If the SNM answers "yes", they will be asked to "pair" the items together (for example, the crackers were available only with the Chef's salad).

After pairing items together, if 2 or more separate grain items or 2 or more separate meat/meat alternate items are left "unpaired" the SNM will be asked how many of the "unpaired" items students can select (separately for grains and meats/meat alternates).

2. FOOD BAR QUESTIONS

If a side salad bar or entrée salad bar is reported, the EMS will ask the SNM a follow-up question regarding the rules for visiting the bar.

[If Reimbursable Foods Form includes side salad bar, ask:]

Can students visit the side salad bar in addition to choosing other fruit or vegetable choices?

- Yes, students can take fruits and vegetables from the side salad bar and also choose other fruits and vegetables offered outside of the bar.
- No, students can either visit the side salad bar OR take other fruit and vegetable choices offered
 outside of the bar (but not both).

[If Reimbursable Foods Form includes entrée salad bar, ask]:

Can all students visit the entrée salad bar in addition to taking another entrée choice, or is the bar considered a separate entrée choice?

- All students can visit the entrée salad bar and also take another entrée choice.
- Students can either visit the entrée salad bar OR take a different entrée choice offered outside of the bar (but not both).