# Completing the Daily Meal Production Records for Child Care (H1530)

#### Purpose

This form is intended for use by Contracting Entities (CE's) that care for children to record planning and serving of meals daily to verify that those meals comply with Child and Adult Care Food Program (CACFP) meal patterns as required by the United States Department of Agriculture (USDA).

### **Required Elements**

Items 1-10 on form H1530 are required

Contracting Entity Information

CE's may develop their own meal production form, but must ensure it contains all required elements. Items 1-10 on form H1530 are required

- Item 1. Name of Contracting Entity (CE): Record the name of the contracting entity.
- **Item 2. CE ID:** Record the five-digit CE ID that has been assigned to the organization by the Texas Unified Nutrition Programs System (TX-UNPS).
- Item 3. Name of Site: Record the name of the site where the meal is beingserved.
- **Item 4. Site #:** Enter the four-digit site number that has been assigned to the site by TX-UNPS.
- **Item 5. Date:** Enter the date the meal(s) were served.

#### Meal Production Information

- **Item 6. Food Components:** The required food components for each meal type are pre-listed.
- **Item 7. Menu:** Record the menu item for each meal service.
- Item 8. Food Items Used: Record each food item used as follows:
  - As purchased according to the *Food Buying Guide for Child Nutrition Programs* (FBG)
  - Enter the USDA recipe name, and number if a recipe is used.
  - The CN label unique 6-digit product identification number found on the label.
  - Specify the type of milk Including fat content.
- Item 9. Quantity Prepared: Record the measurable amount of each food item prepared opposite the category name. Measurable amounts include ounces, cups, grams etc.
- **Item 10. Planned Participation:** Record the planned number of participants for each meal service, by age group.

## **Optional Elements**

Item 11, 12 &13: Record any Leftover Food, Substitutions, and Comments as applicable.



Items 1-8 and 10 completed prior to meal service.

Quantity Prepared and Leftover Food from day of meal service completed at the end of the meal service.





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	Daily	Meal Prod	luction F	Record - Ch	nild Care (H	1530)	
Contracting Entity Name: Name of Site:	1	CE ID # (Five Site # (Four D		2	Meal Service	• ( •	5 Evening () Supper
Meal Description	Planned Partic	ipation	$\langle \cdot \rangle$	*/	-	Leftover/Recycled Food	
Breakfast - Must serve all three components. May serve a meat/meat alternative in place of the grains 3 times a week	Enrolled Children	Totals	10	Date First Served	Date Re- Served	Food Item and Quantity	11
Lunch - Must serve all 5 required components.	2 Year 3-5 Years						
Supper - Must serve all 5 required components.	6-12 Years 13-18 Years						
<b>Snacks</b> - Must serve 2 of the 5 components.	Program Staff Non-Program Adults						
Required Food Components			Menu -	→ 7	Food Ite	ms Used (Enter each food item used)	Quantity Prepared (measurable ampunt)
Milk - Unflavored Whole - 1 year						<b>V</b>	¥
Milk- Unflavored Low-Fat (1%) or Unflavored fat-free (skim) - 2-5 Years							(9)
Milk - Flavored fat-free (skim) - 6 years and older							
Vegetables							
Fruits							
Grains 🗌 Whole Grain Rich							
Meat and/or Meat Alternate						12	
	Subs	titutions due to	o Medical o	r Special dieta	ry needs or di	sability	
Name of Ch	Substitution(s) Made				Item/Component Provided by Parent/Guardian- Y/N		
						1	
Comments (Record any other mea	al modifications or special	instructions h	ere) : 🔶	13		•	