

## Florida Department of Agriculture and Consumer Services Division of Food, Nutrition and Wellness

A copy of this form <u>must</u> be maintained at the site for the duration of program operation.

## SFSP SITE SUPERVISOR'S RECORD OF MEALS SERVED FORM WITH ADULT MEALS

M	eal Type (circle	BREAKFAS	T AMS	NACK	LUNCH	PM SNA	CK SUPP	ER	
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ate	Day	# of Meals Delivered / Prepared	# of Meals Leftover from PREVIOUS Day	# of FIRST Meals Served to Children	# of SECOND Meals Served to Children	# of TEST Meals	# of Meals Served to ADULTS	# of DAMAGED Meals	# of LEF OVE
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## Instructions for the Site Supervisor's Record of Meals Served Form With Adult Meals

Refer to the Daily Meal Count Record to ensure accurate, effective and correct record keeping for the required information.

- 1. Record the **DATE** of meal service next to the corresponding day.
- 2. The seven days of the week are recorded for you. Record the information that corresponds with each day of meal service.
- 3. Record the number of **MEALS DELIVERED/PREPARED** for the current day of meal service.
- 4. Record the number of meals (if any) that were **LEFTOVER FROM THE PREVIOUS DAY** that were available to serve.
- 5. Record the number of **FIRST** meals served to children.
- 6. Record the number of **SECOND** meals served to children.
- 7. Record the number of **TEST** meals that were tested by site staff or sponsor/state monitors.
- 8. Record the number of meals served to **ADULTS**.
- 9. Record the number of meals that arrived **DAMAGED** or were damaged during meal service and were not able to be served.
- 10. Record the number of meals that are **LEFTOVER** from today's meal service that you plan to serve the next day.