


Meals Plus Enterprise Portal


- Point Of Sale
- Student Eligibility
- Accountability
- Menus
- Financial
- Inventory
- Production
- Time Clock
- System Management

User Name:

Password:

 Sign In Menus

Time Clock
 Clock In \ Out

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Search by: ID...

Group: Beef ▼

Show: All USDA Local

ID	Sub	Description	Manufacturer
13003	0	Beef, composite of trimmed re	
13004	0	Beef, composite of trimmed re	
13004	1	Beef,gyro meat	
13006	0	Beef, composite of trimmed re	
13021	0	Beef, brisket, whole, separable	
13022	0	Beef, brisket, whole, separable	
13029	0	Beef, brisket, point half, separ	
13030	0	Beef, brisket, point half, separ	

CN Code / ID:

CN Subcode/Includes:

Group: Beef ▼

Description: Beef, brisket, whole, separable lean and fat, trimmed to 1/4" fat, all grades, cooked, brai

Base Weight: Manf. Name:

Source: Product Code:

Conversions

Amount	Recipe Measurement	Ingredient Weigl	Grams
1	PIECE, COOKED, EXCLUDING REF	330	GRAMS
3	OZ	85	GRAMS



Ingredient Screen

Nutrients per Base Weight		100 gms
Calories:	<input type="text" value="385.00"/>	385
Total Fat: (G)	<input type="text" value="31.56"/>	31.56
Sat. Fat: (G)	<input type="text" value="12.38"/>	12.38
Trans. Fat: (G)	<input type="text" value="*N/A*"/>	*N/A*
Chol.: (Mg)	<input type="text" value="94.00"/>	94
Sodium: (Mg)	<input type="text" value="61.00"/>	61
Carb.: (G)	<input type="text" value="0.00"/>	0
Fiber: (G)	<input type="text" value="0.00"/>	0
Sugars: (G)	<input type="text" value="*N/A*"/>	*N/A*
Protein: (G)	<input type="text" value="23.50"/>	23.5
Ash: (G)	<input type="text" value="0.85"/>	0.85
Moisture: (G)	<input type="text" value="44.82"/>	44.82
Percent DRV		
Vit. A (RE):	<input type="text" value="0.00"/> <input type="text" value="0.00"/>	0
Vit. A (IU):	<input type="text" value="*N/A*"/> <input type="text" value="0.00"/>	0
Vit. C: (Mg)	<input type="text" value="*N/A*"/> <input type="text" value="0.00"/>	0
Calcium: (Mg)	<input type="text" value="*N/A*"/> <input type="text" value="8.00"/>	8
Iron: (Mg)	<input type="text" value="*N/A*"/> <input type="text" value="2.24"/>	2.24

Buying Guide

Copy to a new Ingredient

Convert to a Recipe

Save

Clear

Delete

Close



Search by: Name...

Group: ENTREES

ID	Name	Description
R-0007	Salisbury Steak	Salisbury Steak D-33
R-0008	Beef Burrito	Beef Burrito D-12
R-0021	Stouffer's lasagna	Pasta, Lasagna, Prepared, Frozen; Stouffer's lasagna with me
R-0028	Fish Sticks	Fish, FZN: Fish Sticks, Crunchy Breaded
R-0031	Aunt Jemima Original	Aunt Jemima, Original Buttermilk Pancakes
R-0051	Chicken Salad	Chicken Salad with dried Fruit
R-0052	Turkey Salad	Turkey Salad with dried fruit
R-0067	Salmon Fillets	Sweetheart Salmon Fillets

ID / Code: Short Name: Description:

Servings: Serving Size: Group: Source:

[Copy to a new Recipe](#)

- Recipe Info
- Ingredients
- Nutrients
- Directions
- Notes
- Fat / Moisture Change

Ingredients	Cal.(cal)	Total Fat(g)	Sat. Fat(g)	Trans. Fat(g)	Chol.(mg)	Sodium(mg)	Carb.(g)	Fiber(g)	Sugars(g)	Prote
(Per Serving Size) Total	103.995	3.999	2.397	*	13.593	261.327	10.660	1.066	*	6
Pasta, Lasagna, Prepared, Frozen...	103.995	3.999	2.397	*N/A*	13.593	261.327	10.660	1.066	*N/A*	6

Recipe Screen

Weight / Serving (G):

Fat Change (%):

* or N/A = Missing Nutrient Data



Save



Clear



Delete



Prep Report



Close

Cycle Menu

Cycle Menu

Description:

High School Lunch

Nutrition Std:

High School Lunch

RDA Type:

Grade 9 to 12

Day: 1



Total Number of Days in Cycle: 5

Feeding Figure: 123

Public Calen...	Rec. Id	Recipe	Qty	Size	A/R	Proj. Servings
<input checked="" type="checkbox"/>	R-0008	Beef Burrito D-12	1.00	Burrito	Reimb.	65
<input checked="" type="checkbox"/>	R-0001	Brown Bread, B-07	1.00	Slices	Reimb.	50
<input checked="" type="checkbox"/>	R-0009	Corn Pudding I-10	1.00	Pieces	Alacarte	50
<input checked="" type="checkbox"/>	R-0005	Cornbread with Green Chilies & Che...	1.00	Pieces	Reimb.	60
<input checked="" type="checkbox"/>	R-0006	Fried Rice B-10	1.00	Serving	Reimb.	70
<input checked="" type="checkbox"/>	R-0007	Salisbury Steak D-33	1.00	portion	Reimb.	60
<input checked="" type="checkbox"/>	R-0098	Apple	1.00	Apple	Reimb.	50
<input checked="" type="checkbox"/>	R-0100	cup of sliced Mango	1.00	Cup	Reimb.	50
<input checked="" type="checkbox"/>	R-0101	banana	1.00	Banana	Reimb.	50



Note: You may use Ctrl Key + Mouse to highlight and select recipes, and then choose "Copy Recipes" below to copy the selected items to other days.

Recipes



Copy



Search

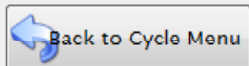


Information



Prep Report

Weighted Analysis



'Build' Cycle Menu View

Start on day:

How many days?

[Start Analyzing](#)

Details for day: 1

Recipe	Cal.(cal)	Total Fat(g)	Sat. Fat(g)	Trans. Fat(g)	Chol.(mg)	Sodium(mg)	Carb.(g)	Fiber(g)
Beef Burrito D-12	137.265	6.289	2.385	0.298*	24.048	157.578	10.551	
Brown Bread, B-07	90.247	5.896	1.806	0.000	5.511	106.527	6.058	
Cornbread with Green Chilies...	79.652	3.075	0.758	0.000*	8.238	94.000	10.731	
Fried Rice B-10	113.346	1.968	0.549	0.000	62.590	185.958	18.489	
Salisbury Steak D-33	94.368	4.492	1.601	0.000	28.060	80.174	5.409	
Apple	44.813	0.146	0.026	0.000	0.000	0.862	11.901	
Cup of sliced Mango	42.500	0.181	0.044	0.000	0.000	1.241	11.402	

(Note: Click on the row below to see the detail for that day above.)


Analysis:


Day #	Cal.(cal)	Total Fat(g)	Sat. Fat(g)	Trans. Fat(g)	Chol.(mg)	Sodium(mg)	Carb.(g)	Fiber(g)
Summarized Analysis	328.777	16.339	5.079	0.075*	42.025	352.607	32.969	
1	652.492	22.230	7.231	0.298*	128.448	626.994	87.169	
2	220.872	14.375	4.361	0.000*	13.217	261.144	14.902	
3	220.872	14.375	4.361	0.000*	13.217	261.144	14.902	
4	220.872	14.375	4.361	0.000*	13.217	261.144	14.902	

Explanation: Minimum Required Nutrient Standard for Cal. is 846 cal. You have not met this USDA requirement.

* or N/A = Missing Nutrient Data

Standards not met!

 [Print Warnings](#)

 [Close](#)

Nutrient Analysis View

DAILY NUTRIENT BASED PRODUCTION PLAN

(2) School and Date

308 Waccamaw High School

Thursday, May 08, 2008

(1) Menu

Lunch

PLANNING

Selected Recipe...

Beef Burrito D-12

Cook/Hold Target Temperature:

Time First Pan Removed:

Actual Product Temperature:

Cold/Hot Holding Temperature:

(3) Meal Planning

Standard:

NSMP

Substitutions made from planned menu?

Made/Known: 05/08/2008

Total number of planned reimbursable student meals:

250

(4) Number Served

Students Served: 0

Grade Level: 00 - 00

Catered Meals: 0

SFS Adult Meals: 0

Other Meals: 0

Offer vs Serve:

Other Notes if needed:

(5) Personnel

Healthy

Clean Appearance

Washing Hands

No Bare Hand Contact

Thermometers checked and calibrated if needed

Note Corrective action if needed:

PLANNING							PRODUCTION AND SERVICE							
	(6) Food Items	(7) Serving Size		(8) Planned Number of Servings		(9) Planned Quantity/ Portions	(10) Recipe No. or Product No.	(11) Directions, Comments, Dates substitutions made, or Other Info	(12) Quantity/ Portions Available	(13) Other non- reimbursable servings	(14) Leftovers			
		Qty	Size	Student Reimbursable	Total						Amt	'F	Date to Use	
ENTREE	Beef Burrito D-12	1.00	Burrito	0	250		R-0008							
SIDE	Brown Bread, B-07	1.00	Slices	250	250		R-0001							

Edit Production View



Save



Start Over



Close

