

## CACFP At-Risk Meal Count Form for a Field Trip

1. Menu documentation and number of meals available must be completed by food service staff prior to field trip.
2. Field trip supervising staff must complete this meal count form at the time of meal service.
3. Return this completed meal count form to the individual responsible for the At Risk Program after the field trip.

<b>Site Name:</b> Menasha High School										<b>Meal Type (circle):</b> Snack <b>Supper</b>									
<b>Supervisor's Name:</b> NAME										<b>Date:</b> DATE									
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
<b>Total Meals Served to participants:</b>																			

Field Trip Destination:										PICKUP TIME:									
Time Meal Service Began:					Time Meal Service Ended:														
Number of Meals Available:					Number of Meals Leftover:														
What will be done with leftover meals:																			
Number of Meals Served to Program Adults: 1 2 3 4 5 6 7 8 9 10																			
Number of Meals Served to Non-Program Adults: 1 2 3 4 5 6 7 8 9 10																			
Were you trained on requirements for serving CACFP At-Risk meals (meal pattern requirements, completing the time of service meal count, etc.)? Yes or No																			
<b>By signing below, I certify that the above information is true and accurate:</b>																			
Signature										Date									

Field Trip Menu	Food Item	Amounts
Meat/Meat Alternate	Chicken	2 oz
Grain	WG wrap, Goldfish graham cracker	3 oz
Vegetable	Lettuce, tomato	¾ c.
Fruit	Juice box or whole fresh fruit	½ c. or 1 piece
Meat/Meat Alternate	Ham, cheese	2 oz
Grain	WG bun, cheddar Goldfish cracker	2 oz.
Vegetable	Lettuce, tomato	¼ c, 1 slice (¼ c)
Vegetable	Fresh veggies	½ c
Fruit	Juice box or whole fresh fruit	½ c. or 1 piece
Meat/Meat Alternate	Go-gurt, cheese chunks	2 oz
Grain	Cheerios, cheddar Goldfish cracker	2 oz
Fruit	whole fresh red apple	1 ea
Vegetable	Fresh veggies	½ c
Milk-(must be served with lunch/supper)	Milk, skim, 1%, chocolate	1 ea

Food must be maintained at proper temperatures (perishable food at 41 degrees F or lower)