

Production Records for Schools

**CHILD NUTRITION
PROGRAMS
FY2024**



OKLAHOMA
Education

Blank Production Records

CHILD NUTRITION MANUAL

- **Production Records for Meals**
 - Blank form on CM-64
 - Example on CM-65
- **Salad Bar Production Record**
 - Blank form on CM-68
 - Example on CM-69

INTERACTIVE SECTION IN OTHER DOCUMENTS

- Food Production Record (PDF) *multiple with larger boxes*
- Food Production Record with Pre-K (Excel)
- Salad Bar Production Record (PDF)

Food Production Records

- ***Required by USDA***
- **Document menus served**
- **Document number of meals served**
- **Document all components are offered**
- **Document the quantity required to be offered**
- **Document shows adult and contract meals served**

Food Production Records must be done **DAILY**

EXAMPLE Food Production Record

Page ___ of ___

Site Name: Modine PS Date: 10/14/XX

Meal Type	Breakfast	<input type="checkbox"/>	Offer versus Serve	Yes	<input checked="" type="checkbox"/>	Grades Participating	2-12
	Lunch	<input checked="" type="checkbox"/>		No	<input type="checkbox"/>		

Meals Served	
Grade	Actual Number Served
Pre-K	23
K-8	241
9-12	168
Adult Meals	21
Contract Meals	0

A Menu or Food Item Used and From	B Recipe # or Product Brand and CN Label #	C Total Quantity of All Food Prepared	D Meal Con- trib- ution*	E Time and Temp 1	F Time and Temp 2	G Grade Group: <u>K-8</u>		H Grade Group: <u>9-12</u>		I Grade Group: _____		PRE-K CACFP Meal Patterns		J À La Carte, Adults, Contract Meals	K Leftovers/ Comments
						Planned # Reimbursable Meals for Students: <u>250</u>		Planned # Reimbursable Meals for Students: <u>175</u>		Planned # Reimbursable Meals for Students: _____		Planned # Reimbursable Meals for Students: <u>25</u>			
						Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)		
Spaghetti & Meat	USDA Modine #12	475				1 cup	250	1 cup	175			1 cup	25	25	30 servings leftover
Ground Beef (raw) 85/15	USDA Foods	55 lbs	MT												
Ground Pork (raw) 85/25		29 lbs	MT												
WW Spaghetti Noodles	Noodl-O's	30 lbs	G												
Tomato Puree	USDA Foods	47.5 lbs	ROV												
Carrots, shredded	Red Carrot Company	12 lbs	ROV												
Broccoli Florets	USDA Foods	53 lbs	DGV			1/2 cup	175	1 cup	100			1/2 cup	25	15	30 servings leftover
Salad Mix, Lettuce	Greens A Go Go	46 lbs	OV			1 cup	150							15	
Mixed Fruit	Vendor Brand	20/#10 can	F			1/2 cup	200	1 cup	100			1/2 cup	25	20	20 servings leftover
WG Bread Stick	Bakers Bread Company	600/ 1oz	WGR			1 each	250	2 each	150			1 each	25	25	
Salad Bar***			X					1/2 cup	125					25	
Milk 1% White	Dairy Mart	60	Mk			1/2 PT	15	1/2 PT	15	1/2 PT		1/2 PT	25	5	
Milk FF Chocolate	Dairy Mart	265	Mk			1/2 PT	185	1/2 PT	75	1/2 PT				5	

* Meal Contribution—Meat/Meat Alternate (Mt); Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans/Peas (LV), Starchy (SV), Other (OV); Grains (G); Whole Grains (WGR); Milk (MK); Extra Foods/Condiments (X) ** The planned serving size must be the same as the portion size served.

***A salad bar production record is required when a salad bar is offered.

Site Name: Modine PS Date: 10/14/XX

Meal Type	Breakfast	<input type="checkbox"/>	Offer versus Serve	Yes	<input checked="" type="checkbox"/>	Grades Participating	<u>2-12</u>
	Lunch	<input checked="" type="checkbox"/>		No	<input type="checkbox"/>		

- Site name
- Date meal was served
- Meal type – breakfast or lunch
- Do any grades participate in Offer versus Serve (OvS)? **YES or NO**
 - If **YES**, indicate the grades participating in Offer vs Serve
 - ***OvS is required for High School***

A Menu or Food Item Used and From	B Recipe # or Product Brand and CN Label #	C Total Quantity of All Food Prepared
Spaghetti & Meat	USDA Modine #12	475
Ground Beef (raw) 85/15	USDA Foods	55 lbs
Ground Pork (raw) 85/25		29 lbs
WW Spaghetti Noodles	Noodl-O's	30 lbs
Tomato Puree	USDA Foods	47.5 lbs
Carrots, shredded	Red Carrot Company	12 lbs
Broccoli Florets	USDA Foods	53 lbs
Salad Mix, Lettuce	Greens A Go Go	46 lbs
Mixed Fruit	Vendor Brand	20/#10 can
WG Bread Stick	Bakers Bread Company	600/ 1oz
Salad Bar***		
Milk 1% White	Dairy Mart	60
Milk FF Chocolate	Dairy Mart	265

* Meal Contribution—Meat/Meat Alternate (Mt); 1

A. MENU OR FOOD ITEMS USED

- List **ALL** food item served individually including extra foods or condiments

B. Recipe, CN #, and Product Brand

C. Total Quantity of Food Prepared

- We need this to ensure you served enough food for the meals planned

	D Meal Con- tribu- tion*	E Time and Temp 1	F Time and Temp 2
		See Temp Log	
Spaghetti & Meat			
Ground Beef (raw) 85/15	MT		
Ground Pork (raw) 85/25	MT		
WW Spaghetti Noodles	G		
Tomato Puree	ROV		
Carrots, shredded	ROV		
Broccoli Florets	DGV		
Salad Mix, Lettuce	OV		
Mixed Fruit	F		
WG Bread Stick	WGR		
Salad Bar***	X		
Milk 1% White	Mk		
Milk FF Chocolate	Mk		

D. MEAL CONTRIBUTION

- If item served is whole grain-rich write **WGR**
- If the items in not whole grain-rich write **G** for grain

E. & F. TIME AND TEMP

- Time & Temperatures may be kept on a different log. It is not required to be on this form, but it must be kept

* Meal Contribution—Meat/Meat Alternate (Mt); Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans/Peas (LV), Starchy (SV), Other (OV); Grains (G); Whole Grains (WGR); Milk (MK); Extra Foods/Condiments (X) ** The planned serving size must be the same as the portion size served
 ***A salad bar production record is required when a salad bar is offered.

	G Grade Group: <u>K-8</u> Planned # Reimbursable Meals for Students: <u>250</u>		H Grade Group: <u>9-12</u> Planned # Reimbursable Meals for Students: <u>175</u>		PRE-K CACFP Meal Patterns Planned # Reimbursable Meals for Students: <u>25</u>	
	Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)
Spaghetti & Meat	1 cup	250	1 cup	175	1 cup	25
Ground Beef (raw) 85/15						
Ground Pork (raw) 85/25						
WW Spaghetti Noodles						
Tomato Puree						
Carrots, shredded						
Broccoli Florets	1/2 cup	175	1 cup	100	1/2 cup	25
Salad Mix, Lettuce	1 cup	150				
Mixed Fruit	1/2 cup	200	1 cup	100	1/2 cup	25
WG Bread Stick	1 each	250	2 each	150	1 each	25
Salad Bar***			1/2 cup	125		
Milk 1% White	1/2 PT	15	1/2 PT	15	1/2 PT	25
Milk FF Chocolate	1/2 PT	185	1/2 PT	75		

G. H. & I.

- **GRADE GROUP**
- **PLANNED MEALS: Total # of kids to go through the line**
- **What is the PLANNED SERVING SIZE**
- **List the PLANNED # OF SERVING**

Serving Requirement

Fruit: If only 1 fruit is offered for grade group 9-12, ***1 cup of fruit **MUST** be served unless the student requests a $\frac{1}{2}$ cup serving***

- 1 cup of fruit **MUST** be offered & listed on the production records

Vegetable: If only 1 vegetable is offered, ***1 cup of vegetable **MUST** be served to 9-12 and $\frac{3}{4}$ cup to K-8, unless the student requests a $\frac{1}{2}$ cup serving***

- 1 cup or $\frac{3}{4}$ cup vegetable, depending on the age group, **MUST** be offered & listed on the production records

J À La Carte, Adults, Contract Meals	K Leftovers/ Comments
25	30 servings leftover
15	30 servings leftover
15	
20	20 servings leftover
25	
25	
5	
5	

J. List the TOTAL NUMBER OF A LA CARTE, ADULTS, & CONTRACT MEALS

K. List any LEFTOVERS OR COMMENTS

AFTER THE MEAL HAS BEEN SERVED

Page ____ of ____

Meals Served	
Grade	Actual Number Served
Pre-K	23
K-8	241
9-12	168
Adult Meals	21
Contract Meals	0

The ***ACTUALLY*** number of meals served for that meal type for that day

Production Record

- This is a required form and must be used unless you have a form that has this information or more.
- All applicable columns ***must*** be filled out
- The numbers located in the Production Record are ***PROJECTED numbers***
- After the meal is served, ***ACTUAL numbers*** of children, adults, and contract meals are listed in the top right-hand corner of the form (***MEALS SERVED*** section)

GAME TIME!

WHAT IS WRONG WITH THIS PRODUCTION RECORD?

Traditional/Enhanced Food Production Record (Circle One)

Site Name: _____

Date: _____

Meals Served	
Grade	Actual Number Served
	367
Adult Meals	2
Contract Meals	369

 Meal Type: Breakfast ☐
 Lunch ☒

 Offer versus Serve: Yes ☒ No ☐ Grades Participating: 5th-12th

(A) Menu or Food Item Used and Form	(B) Recipe# or Product Brand and CN Label#	(C) Total Quantity of All Food Prepared	(D) Meal Contri- bution	(E) Time and Temp 1	(F) Time and Temp 2	(G) Grade Group: _____ Planned I Real/Variable Meals for Students: _____		(H) Grade Group: _____ Planned I Real/Variable Meals for Students: _____		(I) Grade Group: _____ Planned I Real/Variable Meals for Students: _____		(J) A.L. searte, Adults, Contract Meals	(K) Leftovers/ Comments
						Planned Serving Size	Planned# Servings (Including Planned Serving Size)	Planned Serving Size	Planned# Servings (Including Planned Serving Size)	Planned Serving Size	Planned# Servings (Including Planned Serving Size)		
Sub Sandwich	26		mtmk	8:00 36	12:00 38	1 sub	45						0
Choc/White Milk	4	198/174	mk	10:00	12:00	8 oz	198/174						51/148
Shepard's Pie			gbmtsv	10:00 200	12:00 187	4 oz	216						72
Teriyaki Chicken			mtx	9:30 198	12:00 171	4 oz	180						0
Rice		3/4bg20#	SV	9:15 187	12:00 185	4 oz	180						33
carrots/Ranch	22	3bgs15#	rov	9:00 36	12:00 36	4 oz	242						104
Orange	245	2boxs	f	8:00 ft	12:00 ft	1	237						70
Roll	379	25#flour	gb	10:00 ft	12:00 ft	1	328						14

*The planned serving size must be the same as the portion size served.

Meal Contribution: Meat/Meat Alternate (Mt), Fruit/Vegetable (FV), Grains/Breads (GB), Milk (Mk), Extra Foods/Condiments (X)

Traditional/Enhanced Food Production Record (Circle One)

Site Name: _____ Date: _____

Meal Type: Breakfast <input type="radio"/>	Offer versus Serve: Yes <input checked="" type="checkbox"/>	Grades Participating: 5th-12th <input checked="" type="checkbox"/>
Lunch <input checked="" type="radio"/>	No <input type="checkbox"/>	

Meals Served	
Grade	Actual Number Served
	367
Adult Meals	2
Contract Meals	369

(A) Menu or Food Item Used and Form	(B) Recipe# or Product Brand and CN Label#	(C) Total Quantity of All Food Prepared	(D) Meal Contri- bution	(E) Time and Temp 1	(F) Time and Temp 2	(G) Grade Group: _____ Planned # of Meals/Variable Meals for Simultaneous _____ Planned Serving Size	(H) Grade Group: _____ Planned # of Meals/Variable Meals for Simultaneous _____ Planned Serving Size	(I) Grade Group: _____ Planned # of Meals/Variable Meals for Simultaneous _____ Planned Serving Size	(J) Grade Group: _____ Planned # of Meals/Variable Meals for Simultaneous _____ Planned Serving Size	(K) Leftovers/ Comments
Sub Sandwich	26		mtmk	8:00	12:00	1 sub	45			0
Choc/White Milk	4	198/174	mk	10:00	12:00	8 oz	198/174			51/148
Shepard's Pie			gbmtsv	10:00	12:00	4 oz	216			72
Teriyaki Chicken			mtx	9:30	12:00	4 oz	180			0
Rice		3/4 bag 20#	SV	11:15	12:00	4 oz	180			33
carrots/Ranch	22	3 bgs 15#	rov	9:00	12:00	4 oz	242			104
Orange	245	2 boxes	f	8:00	12:00	1	237			70
Roll	379	25# flour	gb	10:00	12:00	1	328			14

*The planned serving size must be the same as the portion size served.

Meal Contribution-Meat/Meat Alternate (Mt), Fruit/Vegetable (FV), Grains/Breads (GB), Milk (Mk), Extra Foods/Condiments (X)

DID YOU FIND...

- Old Production Record
- Each item served is not on its own line
- Missing Recipe or brand name information
- Not sure what the numbers means in column (b)
- Total quantity opened was not listed in column (c)
- What is $\frac{3}{4}$ bag20# for Rice
- What is the size of the orange box
- What type of flour was used
- Contract/Adult meals not listed in column (j)

INCOMPLETE RECORDS

- All items **MUST** be on a separate line (subs & milk)
- If no recipe listed or the total quantity opened or served is listed, it cannot be determined if enough food was offered or served to students based on these records
- ***Records like this can result in an overclaim***

SALAD BAR PRODUCTION RECORD

Salad Bar Production Record

- Must be used when a district has a salad bar
- Each day it must reflect the **EXACT** food items served on the salad bar
- If the salad bar is an extra, the items served do not count toward the weekly subgroups
- Calories, sodium, and fat served on the bar go into the nutrient analysis

Meal Contribution

NOTE: Use this form ONLY when the salad/food bar is planned as a menu item or extra offerings rather than a reimbursable meal. Salad bar items will be counted in total meal contribution dietary specifications.

☐ Vegetable Component EXTRA

☐ Fruit Component EXTRA

(A) Food Item Prepared/What Form Recipe Number or Product Brand	(B) Time and Temp	(C) Meal Contribution and Serving Size	(D) Total Quantity of Food Prepared (lb or qty)	(E) Quantity of Food Left Over (lb or qty)	(F) Quantity Used on the Salad/ Food Bar	(G) Comments
Romaine	10:30 AM 40°	X	10 lb	5 lb	5 lb	Use next day
Tomatoes	10:30 AM 40°	X	5 lb	0	5 lb	
Carrots, baby	10:30 AM 40°	X	3 lb	1 lb	2 lb	Use next day
Cucumber	10:30 AM 39°	X	5 lb	4 lb	1 lb	Discarded
Broccoli	10:30 AM 39°	X	3 lb	0	3 lb	
Light Ranch	10:30 AM 39°	X	1/2 gal	1/4 gal	1/4 gal	Use next day
Italian Dressing	10:30 AM 39°	X	1/4 gal	1/8 gal	1/8 gal	Use next day
Pears, diced	10:30 AM 40°	X	1 #10 can	0	1 #10 can	
Strawberries	10:30 AM 40°	X	5 lb	4 1/2 lb	1/2 lb	Discarded

Meal Contribution: Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans/Peas (Legumes) (LV), Starchy (SV), Other (OV), Extra Foods/Condiments (X)

Date: 10/1/YYYY Planned Number of Students and Adults for Salad/Food Bar: 100

Meal Contribution

NOTE: Use this form ONLY when the salad/food bar is planned as a menu item or extra offerings rather than a reimbursable meal. Salad bar items will be counted in total meal contribution dietary specifications.

☐ Vegetable Component EXTRA

☐ Fruit Component EXTRA

- **Date**: The date this salad bar was served
- **Planned number of Students & Salad/Food Bar**:
The number projected will go through the salad/food bar
- **Vegetable & Fruit Component**: Mark the box if the fruit and/or vegetables on the salad/food bar is a part of the reimbursable meal. Then list the serving size required for them to take. ***IT MUST BE MONITORED***

(A) Food Item Prepared/What Form Recipe Number or Product Brand	(B) Time and Temp	(C) Meal Contribution and Serving Size
Romaine	10:30 AM	X
	40°	
Tomatoes	10:30 AM	X
	40°	
Carrots, baby	10:30 AM	X
	40°	
Cucumber	10:30 AM	X
	39°	
Broccoli	10:30 AM	X
	39°	
Light Ranch	10:30 AM	X
	39°	
Italian Dressing	10:30 AM	X
	39°	
Pears, diced	10:30 AM	X
	40°	
Strawberries	10:30 AM	X
	40°	

A. List the FOOD ITEM PREPARED along with any recipe # or CN #, if applicable

B. TIME AND TEMP

C. MEAL CONTRIBUTION:
List how the item will go toward the reimbursable meal. If the salad/food bar is an *EXTRA*, place an *X*

(D) Total Quantity of Food Prepared (lb or qty)	(E) Quantity of Food Left Over (lb or qty)	(F) Quantity Used on the Salad/ Food Bar	(G) Comments
10 lb	5 lb	5 lb	Use next day
5 lb	0	5 lb	
3 lb	1 lb	2 lb	Use next day
5 lb	4 lb	1 lb	Discarded
3 lb	0	3 lb	
1/2 gal	1/4 gal	1/4 gal	Use next day
1/4 gal	1/8 gal	1/8 gal	Use next day
1 #10 can	0	1 #10 can	
5 lb	4 1/2 lb	1/2 lb	Discarded

D. TOTAL QUANTITY: Total quantity put out on the bar

E. QUANTITY LEFT OVER: The quantity left over (not used) that was put on the bar

F. QUANTITY USED: Total quantity served

G. COMMENTS: Any comments such as what happened to the leftovers

PREPARED OR PRE-PACKAGED SALADS

If you are preparing salads in advanced and items are measured out, what do you do?

- Create a recipe

OR

- Use a separate Production Record and list all items and serving sized for that salad

SALADS (Production Record)

EXAMPLE

Food Production Record

Page ____ of ____

Site Name: Modine PS Date: 10/14/XX

Meal Type	Breakfast	<input type="checkbox"/>	Offer versus Serve	Yes	<input checked="" type="checkbox"/>	Grades Participating	2-12
	Lunch	<input checked="" type="checkbox"/>		No	<input type="checkbox"/>		

Meals Served	
<i>Grade</i>	<i>Actual Number Served</i>
Adult Meals	
Contract Meals	

A Menu or Food Item Used and From	B Recipe # or Product Brand and CN Label #	C Total Quantity of All Food Prepared	D Meal Con- tribu- tion*	E Time and Temp 1	F Time and Temp 2	G Grade Group: <u>K-8</u>		H Grade Group: <u>9-12</u>		I Grade Group: _____		PRE-K CACFP Meal Patterns		J À La Carte, Adults, Contract Meals	K Leftovers/ Comments
						Planned # Reimbursable Meals for Students: <u>250</u>		Planned # Reimbursable Meals for Students: <u>175</u>		Planned # Reimbursable Meals for Students: _____		Planned # Reimbursable Meals for Students: _____			
						Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)		
Cobb Salad (pre-made)						1 each	75	1 each	75					30	20 salads leftover
Salad Mix, Lettuce	Greens Go Go	46 lbs	OV			2 cups		2 cups							
Carrots, shredded	Red Carrot Company	12 lbs	ROV			1 Tbsp		1 Tbsp							
Tomatoes, cherry			ROV			1/8 cup		1/8 cup							
Ham	USDA Foods		MT			1 Tbsp		1 Tbsp							
Cheese, cheddar shredded	Cheese O Rama		MT			1 Tbsp		1 Tbsp							
Egg, hard boiled	Vendor Brand		MT			1 each		1 each				1/2 cup	25	15	30 serving leftover
Bacon Bits	Vendor Brand		X			2 tsp		2 tsp						20	
Apple	USDA Foods		F			1 each	75	1 each	75			1/2 cup	25	20	20 serving leftover
WG Bread Stick	Bakers Bread Company	255/ 1oz	WGR			1 each	75	2 each	75			1 each	25	25	
Dressing, ranch	Salad So Good	150/ 2oz pouch	X			1 each	70	1 each	65						
Dressing, Italian	Salad So Good	30/ 2oz pouch	X			1 each	5	1 each	10						

* Med/Gentle/Hot/Very Hot; Meat/Meat Alternate (Mt); Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans/Peas (LV), Starchy (SV), Other (OV); Grains (G); Whole Grains (WGR); Milk (MK); Extra Foods/Condiments (X) ** The planned serving size must be the same as the portion size served.

***A salad bar production record is required when a salad bar is offered.

Adult Salad Bars

- ***Teacher/Adult only salad bars are not allowed***
 - You can have 2 salad bars, one for adults and one with students, but it must have the same items on both
- If teachers would like their own salad bar, it cannot be paid for with child nutrition funds

ADDITIONAL PRODUCTION RECORD INFORMATION

Record Keeping

All forms ***must*** be maintained
DAILY, by month, at each site
food is prepared

***ALL RECORDS MUST BE KEPT ON
SITE***

RECORDS CANNOT GO HOME

Multiple Lines

- If your site has multiple lines, each line must have its own Production Record
- Each line must offer all components including fruit and the weekly vegetable subgroups

Meal Services

- Each meal service ***MUST*** have its own Production Records
 - Breakfast
 - Lunch
 - Snack – CACFP or ASSP
 - Supper – CACFP

**CACFP programs can be combined on one form, ONLY if using the CACFP Menu as Served form*

What if I participate in At-Risk?

- The district can use the school Production Record form for both School programs and CACFP programs
- The district ***CANNOT*** use the CACFP Menu as Served form for the School Lunch program
 - The CACFP Menu as Served form does not have the required columns needed for NSLP

Alternative Production Records

- The Production Records are located in the Manual CM-64 & CM-68
- State Agency form has all the required items/columns per USDA
- If your Production Record ***does not*** have all the same information as the one in the manual, it will need approval from your Program Specialist

OTHER INFORMATION

USDA Standardized Recipes



<http://www.fns.usda.gov/tn/team-nutrition-recipes-and-cookbook-toolkit>



Healthy Recipes for Child Nutrition Professionals



https://theicn.org/cnrb/?utm_source=website&utm_medium=a-z_resources&utm_campaign=cnrb



<https://healthyschoolrecipes.com/recipes/>

Other Documents in CARS

<https://cnp.sde.ok.gov/oknslp/PrintDocuments.aspx>

← → ↻ 🏠 cnp.sde.ok.gov/oknslp/PrintDocuments.aspx 📄 ☆ 🧩 🖨️ K Paused

Apps Google Single sign-on (Cim1) School (CARS) - Ok1 CACFP eClaims (Ok1) Workday Work Training Work Misc Music Travel SharePoint

Department of Education

Welcome to Oklahoma CNP On-Line. 7/10/2023, 12:30:37

Child Nutrition Programs - Application System

Claims Program

Apply for Participation

CACFP Centers

Existing User Log-On

Family Day Care Homes

Food Buying Guide

Calculator

Home

NSLP

Privacy Statement

Rates/Eligibility Scales

Other Documents

School Nutrition Assoc.

State Department of Education

Summer Food

USDA CACFP Site

Fiscal Year 2024

Memos and Other Documents

2023-2024 DOCUMENTS

- 📄 [2024 Disclosure of Free and Reduce Information Agreement INTERACTIVE](#)
- 📄 [2024 Eligibility Scale](#)
- 📄 [2024 Free & Reduced Application INTERACTIVE \(USDA\)](#)
- 📄 [2024 Free & Reduced Household Application](#)
- 📄 [2024 Free and Reduced Application INTERACTIVE](#)
- 📄 [2024 Free and Reduced Application INTERACTIVE.](#)
- 📄 [2024 Free and Reduced Application packet.](#)
- 📄 [2024 Household Application Spanish INTERACTIVE](#)
- 📄 [2024 Letter to Household INTERACTIVE](#)
- 📄 [2024 Letter to Household- Spanish INTERACTIVE](#)

Who Do You Call??

❑ Your Program Specialist:

- **Page C-3 in the Compliance Section**

- Includes email, cell phone, and counties in their territory
 - They conduct your Administrative Review (AR)
 - Contact for technical assistance
 - Questions regarding the Child Nutrition (CN) Manual, USDA guidance, and day-to-day CN activities

❑ Call State Office with questions 405-521-3327

- Claims
- Application & Agreement and (IUE/Duns)

Questions?

THANK YOU!

OSDE, Child Nutrition Office number: 405-521-3327

Give us up to 1 week to email certificates