

SKILLED NURSING FACILITY



FUNCTIONAL PROGRAM - DIETARY SUMMARY



Project Description

Facility Name:

Facility ID #:

OSHPD Building #:

OSHPD #:

Code Cycle:

Code.



The facility will be built under the 2022 California Building

Functional Program Executive Summary

Project Summary:

Proposed ground up construction for a new 46-bed one story Skilled Nursing Facility building for use as a transitional care facility for short term, post-surgery recovery. This facility will not provide long-term care.

Project Type:

New Construction

Project Size:



Number of Stories:

1 Story

Proposed Number of Beds:

46-beds

Construction Type:

Type V-A with Full Fire Sprinkler System

Occupancy:

Group I-2, B, A-2 Skilled Nursing Facility

Project Description: The project will consist of a newly constructed, one-story skilled nursing facility in [redacted]. The facility will be licensed for 46 beds.

Dining Rooms: There are two Dining Rooms, one large and one small dining room. Both are multifunctional. They are primarily dining rooms, but can serve several functions. Both Dining Rooms provide a homelike environment where residents can socialize while eating.

Eating in the resident dining room is encouraged to support recovery and socialization, however residents may also choose to be served meals in their suites. Staff will deliver meals as needed or requested by the resident.

The private dining room offers an area where residents and their support persons and/or families can enjoy meals or celebrate special occasions. Additionally, this space can be used to meet with residents for care conferences with staff. Staff will be available to serve residents and/or families while in the dining rooms.

The private dining room seconds as a conference space where staff can meet to privately discuss topics relevant to operations of the facility.

Doors and windows provide natural, ambient light and exposure to outside areas including the covered, Outdoor Patio Area outside the Large Dining Room, weather permitting.

Loading Dock / Food Intake / Storage Rooms: Food supply deliveries are received from the east service entry, and then quality checked at a food supply delivery control station is located in the corridor near the Dry Storage and identified on the plan.

The Dietetic Office is centrally located with a window to provide visual monitoring of Kitchen and Cookline areas.

Food Preparation / Dietetic Service: The facility will provide dietary services in-house through a commercial style kitchen is located at the back of the common dining room which provides service access to residents, guests and staff, in accordance with code and regulation to meet resident's individualized plan of care.

Families and guests are able to purchase meals for a nominal fee. A Registered Dietitian Nutritionist (RDN) approves all resident menus, which are prepared under the supervision of a Certified Dietary Manager (CDM). The RDN and CDM oversee all aspects of food production. The RDN and CDM arrange for the preparation of alternate foods for residents with special dietary needs and/or prescribed special diets.

All meals are prepared from scratch, not heated, by the facility's trained dietary staff to deliver fresh prepared meals three times a day from a 4-week cycle menu. Meals are served at scheduled times during the day, with not over 14 hours between the evening and breakfast meal, altered to accommodate individual resident needs and preferences.

Food prepared in the Cookline moves down the tray line and then passed through the Service Window, to Diet Aides on the Dining Room side. From there delivered to each table, only after patients are seated.

The Diet Aide in the Dining Room also delivers hot and cold beverages from the Serve Counter to patients seated in the Dining Room.

Food Prep Area: The Food Prep area functions as a bakery for the preparation of desserts from scratch.

Nourishment Room: Food, prepared as snacks in the Kitchen is moved to the Nourishment Room by dietetic staff, where they are covered, label dated, and then delivered to patients.

Food brought in by families or support persons is stored in the Nourishment Room, then later reheated by microwaving, the temperature checked, plated, covered and delivered to the patient.

The Nourishment Room is provided with a prep sink, a separate hand washing sink, a microwave and a merchandiser freezer.

Staff Access to Kitchen & Handwashing Stations: Staff access to the Kitchen is primarily through the door adjacent to the Unisex Staff (restroom) from the Dining.

There are three handwashing sinks in the Kitchen. One is adjacent to the staff entrance, another at the Scullery and one at the Cookline.

Cart Wash: When the Breakfast, Lunch and Dinner service is done, the Dining Room tables are cleared by staff. Soiled trays are carted and moved through Staff Entry door to the Kitchen, to the Scullery.

Soiled carts are broken down in the Scullery 156 to be washed and sanitized, and then moved into the Cart Wash 154 area for a second wash, rinse and sanitize. Each cart is washed twice after every meal.

Food Carts / Dome Racks: Three 16/16 Carts are provided, one per each Patient Wing to provide delivery to all patients in the event that all patient are confined to their rooms. Two carts stored in Dry Storage 147, and one cart in Scullery 158 next to Item 62, wire shelving.

Dome racks may be implemented as suggested.

Circulation / Food Service Flow: Refer to attached Overall Floor Plan for diagrammatic Food Service Flow.

Dietary Staff Lockers: Dietary Staff Lockers 157, are provided for sole use of the Dietary Staff for lockers only.

Outdoor Patio: An outdoor covered patio area is accessed directly from Dining Room 146, and provided with fence and gates for patient safety.

Advisory
Guide
Series

A3

**DIETETIC DESIGN AND
REVIEW CHECKLIST**

**FOR
HOSPITAL AND SNF
FACILITIES
[OSHPD 1 AND 2]
BUILDINGS**

Office of Statewide Hospital Planning and Development

APPENDIX B

**[OSHPD 2]
 Dietetic Summary Checklist (DSC)
 SNF DIETARY CHECKLIST**

Facility Name:	[REDACTED]
HCAI Project Number:	[REDACTED]
Facility Number:	[REDACTED]
Date:	[REDACTED]
Licensed Beds:	[REDACTED]
Number of Beds:	[REDACTED]
<input checked="" type="checkbox"/>	1. Provide simplified overall plan identifying all department boundaries and location of project on the floor or within the facility.
<input checked="" type="checkbox"/>	2. Provide enlarged floor plan (see sample above for GACH) identifying all dietary components below, equipment and clearance dimensions.
<input checked="" type="checkbox"/>	3. Provide enlarged floor plan (see sample above for GACH) identifying all dietary flow patterns for transporting product to patient areas served.
<input checked="" type="checkbox"/>	4. Submit Appendix B as separate file.
1225.4.2 Dietetic Service Space	
1225.4.2.1 General	
	Food service facilities and equipment shall conform with these standards, the standards of the National Sanitation Foundation, and the requirements of the local public health agency.
1225.4.2.1.1 Distribution	
<input checked="" type="checkbox"/>	Provision(s) shall be made for transport of hot and cold foods as required, appropriate for the type of food service selected.
1225.4.2.1.2 Dining Space	
<input checked="" type="checkbox"/>	1. Separate dining spaces shall be provided for patients and staff.
<input checked="" type="checkbox"/>	2. These spaces shall be separate from the food preparation and distribution areas. Exception: Shared dining shall be provided for patients and staff in small house skilled nursing facilities.

1225.4.2.1.3 Location	
<input checked="" type="checkbox"/>	1. The design and location of dining facilities shall encourage patient use.
1225.4.2.1.4 Food Service	
<input checked="" type="checkbox"/>	1. Facilities shall be furnished to provide nourishment and snacks between scheduled meal service.
1225.4.2.2 Functional Elements	
<input checked="" type="checkbox"/>	1. The following facilities, in the size and number appropriate for the type of food service selected, shall be provided:
1225.4.2.2.1 Location	
<input checked="" type="checkbox"/>	1. Food-service areas shall be directly accessible to the entry for food supply deliveries and for the removal of kitchen wastes.
1225.4.2.2.2 Receiving/Control Stations	
<input checked="" type="checkbox"/>	1. A control station shall be provided for the receiving and control of incoming dietary supplies.
1225.4.2.2.3 Food Preparation Facilities	
<input checked="" type="checkbox"/>	1. Food preparation facilities shall be provided to accommodate the method of food preparation required.
<input checked="" type="checkbox"/>	2. Conventional food preparation systems require space and equipment for preparing, cooking, and baking.
<input checked="" type="checkbox"/>	3. Convenience food service systems using frozen prepared meals, bulk packaged entrees, individual packaged portions, or those using contractual commissary services require space and equipment for thawing, portioning, cooking, and baking.
1225.4.2.2.4 Handwashing stations	
<input checked="" type="checkbox"/>	1. Handwashing stations shall be located in the food preparation area.
1225.4.2.2.5 Ice-making Facilities	
<input checked="" type="checkbox"/>	1. Ice-making facilities may be located in the food preparation area or in a separate room. They shall be easily cleanable and immediately accessible to the dietary function.

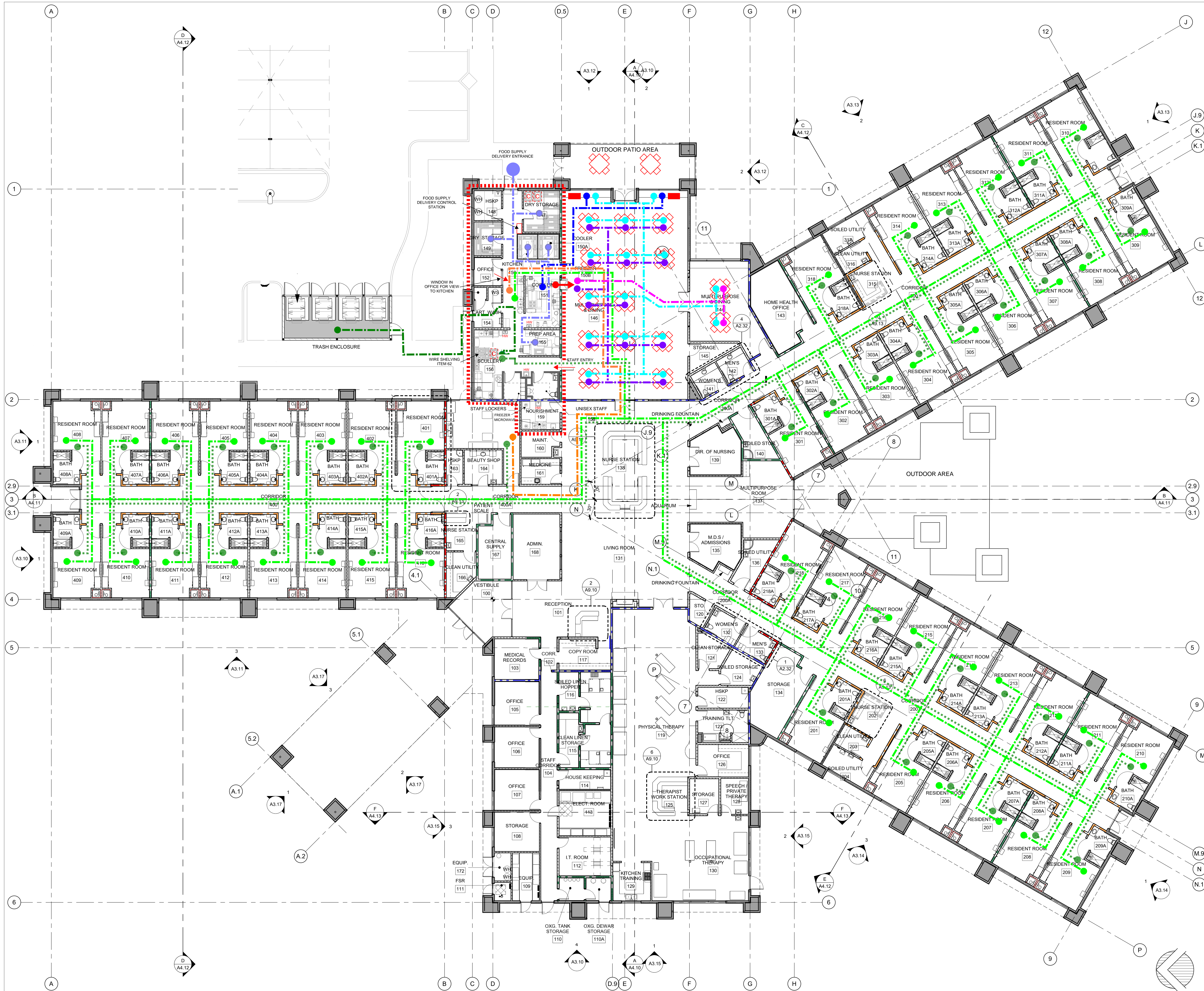
1225.4.2.2.6 Assembly and Distribution			
<input checked="" type="checkbox"/>	1. A patient tray assembly area shall be provided and shall be immediately accessible to the food preparation and distribution areas.		
<input checked="" type="checkbox"/>	2. If food service carts are utilized, a cart distribution system shall accommodate spaces for storage, loading, distribution, receiving, and sanitizing of the food service carts. Cart circulation shall not be through food preparation areas.		
1225.4.2.2.7 Ware-washing Facilities			
<input checked="" type="checkbox"/>	1. Ware-washing space shall be provided in a room separate from the food preparation and serving area. It shall be designed to prevent contamination of clean wares with soiled wares through cross-traffic. The clean wares shall be transferred for storage or use in the dining area without having to pass through food preparation areas.		
<input checked="" type="checkbox"/>	2. Commercial-type ware-washing equipment shall be provided.		
<input checked="" type="checkbox"/>	3. Space shall be provided for receiving, scraping, sorting, and stacking soiled tableware, and for transferring clean tableware to the using areas.		
<input checked="" type="checkbox"/>	4. Handwashing stations shall be provided in the ware-washing space.		
1225.4.2.2.8 Pot-washing Facilities			
<input checked="" type="checkbox"/>	1. Pot-washing facilities shall include multi-compartmented sinks.		
1225.4.2.2.9 Office Space			
<input checked="" type="checkbox"/>	1. Office or other space shall be provided for the dietician or dietetic service supervisor.		
1225.4.2.2.10 Storage			
<input checked="" type="checkbox"/>	1. Food storage space, including cold storage, shall be provided for a supply of food of at least a 7-day staple, 2 day frozen, 2-day perishable, and an emergency food and water supply.		
<input checked="" type="checkbox"/>	2. All food shall be stored clear of the floor. The lowest shelf shall be not less than 12 inches (305 mm) above the floor or shall be closed in and sealed tight, for ease of cleaning.		
	3. As a minimum, dietary storage space shall be provided in accordance with the following schedule:		
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; text-align: center;">Licensed Bed Capacity</td> <td style="width: 50%; text-align: center;">Storage Space</td> </tr> </table>	Licensed Bed Capacity	Storage Space
Licensed Bed Capacity	Storage Space		

<input checked="" type="checkbox"/>	1 to 99 beds	2 square feet (0.19 m ²) per bed
NA	100 to 199 beds	200 square feet (18.58 m ²) plus 1 square foot (0.0929 m ²) per bed in excess of 100 beds
NA	200 beds and over	300 square feet (27.99 m ²), plus 1/2 square foot (0.0465 m ²) per bed in excess of 200 beds
<input checked="" type="checkbox"/>	4. Space to allow refrigeration for the storage of frozen and chilled foods shall be provided at a minimum of 2 cubic feet (0.057 m ³) of usable space per bed.	
<input checked="" type="checkbox"/>	5. Additional storage space for dietetic service supplies, such as paper products, equipment, tray delivery carts, etc. shall be provided.	
<input checked="" type="checkbox"/>	6. Storage areas and sanitizing facilities for cans, carts, and mobile-tray conveyors shall be provided.	
<input checked="" type="checkbox"/>	7. Waste, storage, and recycling facilities (per local requirements) shall be located in a separate room easily accessible to the outside for direct pickup or disposal.	
1225.4.2.2.11 Toilet Rooms		
<input checked="" type="checkbox"/>	1. Toilet rooms shall be provided for the exclusive use of the dietary staff. They shall not open directly into the food preparation areas but shall be readily accessible.	
NA	Exception: Small house skilled nursing facilities utilizing staff trained for dietary and care-giving responsibilities may provide toilet room(s) serving both the dietary and nursing service areas.	
1225.4.2.2.12 Lockers		
<input checked="" type="checkbox"/>	1. An enclosed, separate area shall be provided for dietetic service employees' clothing and personal belongings.	
NA	Exception: Small house skilled nursing facilities utilizing staff trained for dietary and care-giving responsibilities may provide common locker room(s) serving both the dietary and nursing service areas.	
1225.4.2.2.13 Housekeeping Room		
<input checked="" type="checkbox"/>	1. A housekeeping room meeting the requirements of Section 1224.4.15 shall be located within the dietary department for the exclusive use of the dietary department.	

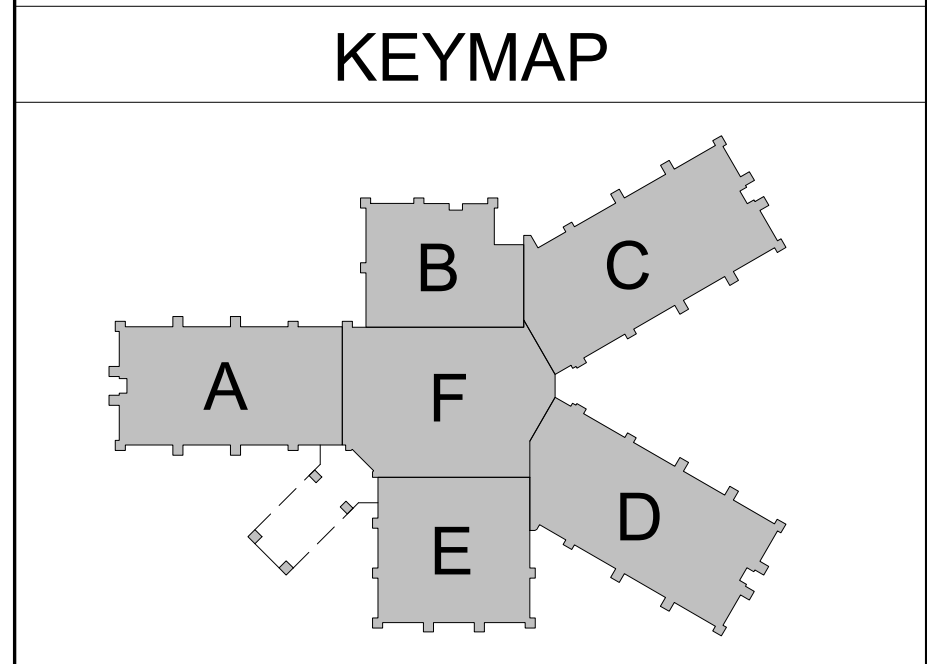
1225.4.2.3 Outside Service

~~NA~~

1. On approval of the Licensing Agency, when food is provided by an outside food service, the facility shall maintain adequate space, equipment, and food supplies to accommodate required functional elements listed in Section 1225.4.2.2, as required to provide patient food service in the event that the outside food service is interrupted.



- ### FOOD SERVICE FLOW LEGEND
- DELIVERY CARTS TO PATIENT ROOMS
 - RETURN CARTS TO SCULLERY
 - SERVICE TO STAFF
 - SINGLE MEAL DELIVERY FROM SERVICE WINDOW AT KITCHEN TO INDIVIDUAL PATIENTS IN DINING ROOMS BY STAFF
 - DELIVERY FROM SERVICE WINDOW TO PATIENTS IN LARGE DINING ROOM
 - DELIVERY FROM SERVICE WINDOW TO PATIENTS IN SMALL DINING ROOM
 - BEVERAGES AT SERVE COUNTER BEFORE EACH MEAL AND RETURNED TO KITCHEN AT END OF EACH MEAL, BY STAFF ONLY
 - BEVERAGES DELIVERY TO SERVE COUNTER AND RETURN TO KITCHEN
 - DELIVERY OF BEVERAGES TO INDIVIDUAL PATIENTS AT LARGE AND SMALL DINING ROOMS
 - FOOD SUPPLY DELIVERY TO STORAGE AND THEN TO COOKLINE AND PREP AREA
 - TO WASTE / TRASH DISPOSAL
 - OUTLINE OF FOOD SERVICE KITCHEN
 - HW HANDWASHING SINK
 - C 16/16 PATIENT TRAY CART (3 TOTAL)



HCAI APPROVAL

No.	Description	Date

OVERALL FLOOR PLAN

HCAI Project # [REDACTED]
 PVG Project # [REDACTED]

Date: 05/22/2025

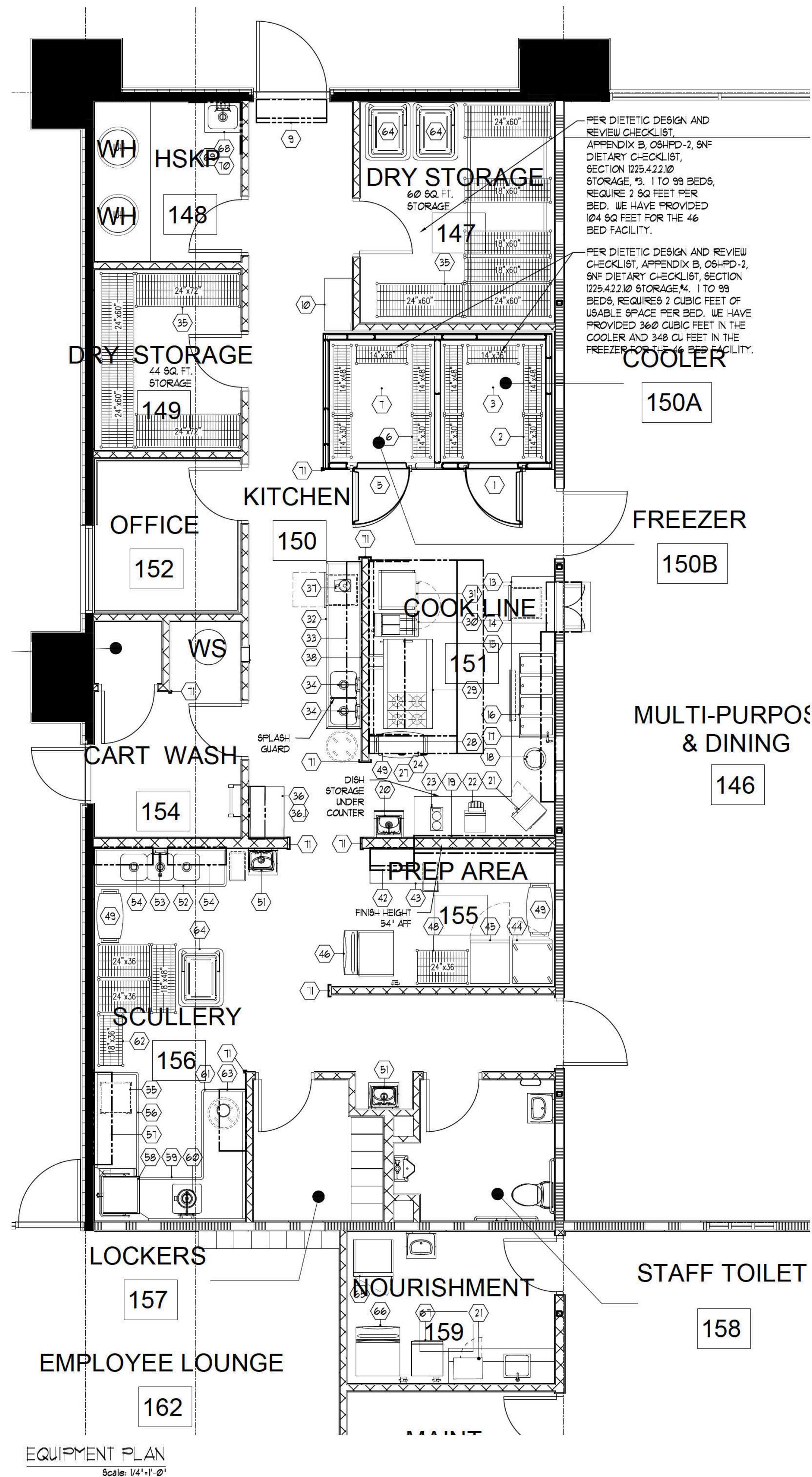
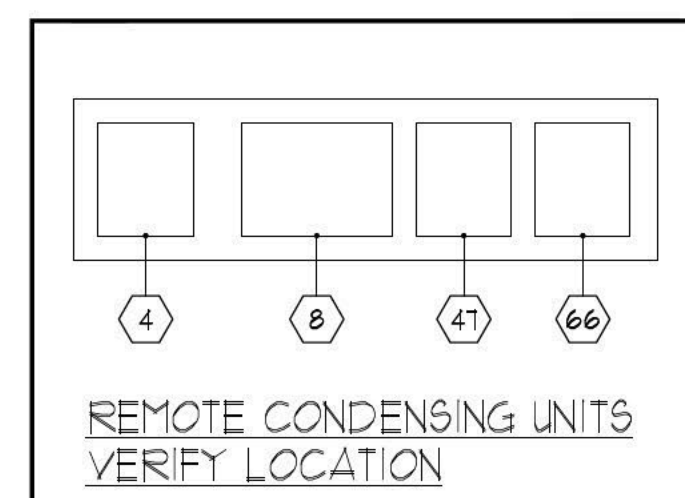
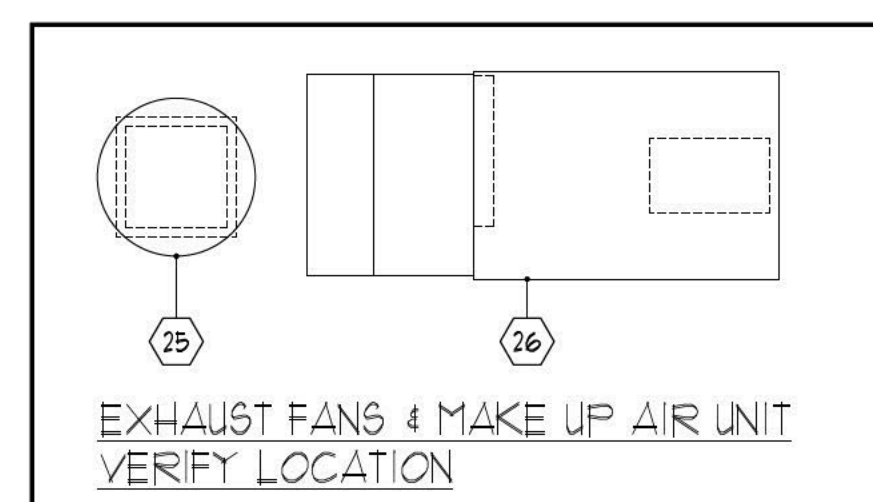
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GENERAL NOTES

- IT SHALL BE NOTED BY THE GENERAL CONTRACTOR AND ALL SUB-CONTRACTORS THAT THIS SET OF PLANS AND THE INFORMATION CONTAINED WITHIN IN NO WAY RELIEVES SAID PARTIES OF THEIR RESPONSIBILITY TO INVESTIGATE AND COMPLY WITH ALL APPLICABLE CODES AND ORDINANCES AND TO PERFORM ALL WORK TO THE HIGHEST STANDARDS.
- IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ALL SUB-CONTRACTORS TO VERIFY THE ACTUAL SPACE AND MECHANICAL REQUIREMENTS OF ALL ITEMS SHOWN AS FUTURE, N.C. SUPPLIED BY 'OTHERS', ETC., WITH THE OWNER PRIOR TO ROUGH-IN AND CONNECTION.
- IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO IMMEDIATELY NOTIFY THE KITCHEN EQUIPMENT CONTRACTOR IN WRITING OF ANY CHANGES TO THE BUILDING THAT AFFECT EQUIPMENT PLACEMENT AND SIZES (I.E. WALL CHANGES, WATER HEATER LOCATIONS, ELECTRICAL PANELS, ETC.).
- SUITABLE WALL BACKING AS SHOWN ON THESE PLANS AND AS REQUIRED BY THE OWNER SHALL BE PROVIDED AND INSTALLED BY THE GENERAL CONTRACTOR.
- THE GENERAL CONTRACTOR SHALL PROVIDE FLOOR, WALL, CEILING AND ROOF PENETRATIONS, INCLUDING, BUT NOT LIMITED TO THOSE REQUIRED FOR: MAKE-UP AIR, CLASS II EXHAUST DUCTS, FIRE-RATED SHAFTS FOR CLASS I EXHAUST DUCTS.
- THE GENERAL CONTRACTOR SHALL PROVIDE CONDUIT AND SLEEVES FOR REFRIGERATION LINES, STYRUP, CARBON DIOXIDE GAS, BEER LINES, LIQUOR LINES, AND DATA LINES. CONDUIT SHALL BE CIRCULAR PVC EQUAL TO THE DIAMETER INDICATED ON PLANS. ALL BENDS SHALL HAVE A MINIMUM RADIUS OF TWENTY-FOUR INCHES.
- THE GENERAL CONTRACTOR SHALL PROPERLY SEAL ALL WALL AND FLOOR PENETRATIONS AFTER THE INSTALLATION OF RELATED EQUIPMENT AND FURNISHING ITEMS.
- ALL DIMENSIONS SHOWN ARE FROM FACE OF FINISHED WALL OR FLOOR.
- ALL UTILITY ROUGH-INS SHOWN ON THESE PLANS ARE SUBJECT TO CHANGE PENDING FINAL EQUIPMENT SELECTION AND LOCATION.
- ALL UTILITY ROUGH-INS, FINAL CONNECTIONS, AND HOOK-UPS SHALL BE PROVIDED AND PERFORMED BY THE RESPECTIVE LICENSED SUB-CONTRACTORS IN COMPLIANCE WITH APPLICABLE NATIONAL AND LOCAL CODES.
- SEISMIC BRACING INFORMATION, IF REQUIRED, IS NOT INDICATED ON THESE PLANS NOR IS IT PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
- WHERE EQUIPMENT PRODUCES NOISE THAT MAY VIBRATE THROUGH WALLS TO ANY PUBLIC AND/OR DINING AREAS, THE GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL ADEQUATE SOUND PROOFING IN WALLS.

ITEM NO.	SUPPLIER	DESCRIPTION
	K.C.C. OTHERS	QUANTITY
1		WALK IN COOLER
2	LOT	WIRE SHELVING
3		EVAPORATOR - COOLER
4		CONDENSING UNIT - COOLER
5		WALK IN FREEZER
6	LOT	WIRE SHELVING
7		EVAPORATOR - FREEZER
8		CONDENSING UNIT - FREEZER
9		AIR CURTAIN
10		RECEIVING TABLE
11		SPARE
12		SPARE
13		L-SHAPE WORK TABLE W/ DRAIRER
14		PASS SHELF
15		WALL SHELF
16		4 HOLE HOT FOOD WELL
17		FILL FAUCET
18		DROPTAIL PLATE DISPENSER
19		PASS SHELF
20		WALL MOUNT HAND SINK W/ FAUCET
21		TOASTER
22	2	TOASTER
23		COFFEE BREWER
24		FIRE HOOD
25		EXHAUST FAN & DUCT
26		M/A FAN & DUCT
27		FIRE SUPPRESSION
28		WALL FLASHING
29		4 BURNER RANGE W/ 36" GRIDDLE & CONV. OVEN
30		FRYER
31		STEAMER
32		14" WORK TABLE W/ 2 COMP SINK
33		14" WALL SHELF
34		FAUCET
35	LOT	WIRE SHELVING
36		36" WORK TABLE
37		WALL SHELF
38		FOOD PROCESSOR
39		WALL FLASHING
40		SPARE
41		SPARE
42		2 TIER WALL SHELF
43		36" WORK TABLE
44		1 DOOR REACH IN FREEZER
45		1 DOOR REACH IN REFRIGERATOR
46		ICE CUBER W/ BIN & WATER FILTER
47		REMOTE CONDENSING UNIT FOR ITEM #46
48	LOT	WIRE SHELVING
49		SLUSHING CART
50		SPARE
51	2	WALL MOUNT HAND SINK W/ FAUCET
52		3 COFFIN SINK
53		PRE RINSE FAUCET
54		WALL SHELF
55		RACK DOL
56		CLEAN DISHTABLE
57		SORTING SHELF
58		VENTLESS DISHWASHER
59		DISHRACK
60		PRE RINSE FAUCET
61		SOILED DISHTABLE
62	LOT	WIRE SHELVING
63		SLANT RACK
64	3	PATIENT TRAY CART
65		REACH-IN REFRIGERATOR
66		ICE CUBER W/ BIN & WATER FILTER
67		REMOTE CONDENSING UNIT FOR ITEM #66
68		ICE & WATER DISPENSER W/ FILTER
69		COFFIN SINK
70		SERVICE FAUCET
71	LOT	2 1/2" X 1/2" SINK WALL FLASHING
72		CORNER GUARDS / WALL CAPS



EQUIPMENT PLAN
Scale: 1/4" = 1'-0"

PER DIETETIC DESIGN AND REVIEW CHECKLIST, APPENDIX B, OSHPO-2, SNF DIETARY CHECKLIST, SECTION 1229.422.10 STORAGE 'S', 11 TO 99 BEDS, REQUIRE 2 SQ FEET PER BED. WE HAVE PROVIDED 104 SQ FEET FOR THE 46 BED FACILITY.

PER DIETETIC DESIGN AND REVIEW CHECKLIST, APPENDIX B, OSHPO-2, SNF DIETARY CHECKLIST, SECTION 1229.422.10 STORAGE 'M', 11 TO 99 BEDS, REQUIRES 2 CUBIC FEET OF USABLE SPACE PER BED. WE HAVE PROVIDED 360 CUBIC FEET IN THE COOLER AND 348 CU FEET IN THE FREEZER FOR THE 46 BED FACILITY.

REVISION INFORMATION		
#	START	PERMIT
0	---	---
1	PRELIM	REVISION
2	---	---
3	---	---
4	---	---
5	---	---
6	---	---

HCAI PROJECT # [REDACTED]
PVG PROJECT # [REDACTED]

No.	Description	Date

DRAWN BY: [REDACTED]
PROJECT MANAGER: [REDACTED]
SHEET TITLE: FOODSERVICE EQUIPMENT PLAN
SHEET NUMBER: K-1
PROJECT NUMBER: [REDACTED]

FOOD SERVICE EQUIPMENT PLAN

HCAI Project # [REDACTED]
PVG Project # [REDACTED]

Date: 05/22/2025

K-1
1 OF 16

K-1

1225.4.1 NURSING SERVICE SPACE									
SECTION 1225 REFERENCE	ROOM No	ROOM NAME	REQUIREMENTS	NOTES	ROOM AREA	BED / EQUIP CASEWOR K AREA	CLEAR FLOOR AREA REQ'D	CLEAR FLOOR AREA PROVD	
1225.4.1.1	138	NURSE STATION	HANDWASHING SINK AND MEDICINE STORAGE PER 1225.4.1.1.1 - TYPICAL	100 SF MIN. FLOOR AREA WHEN SERVING 25 OR LESS BEDS - TYPICAL	264 SF				
1225.4.1.1	165	NURSE STATION			114 SF				
1225.4.1.1	202	NURSE STATION			182 SF				
1225.4.1.1	315	NURSE STATION			182 SF				
1225.4.1.1	161	MEDICINE	LOCKABLE ROOM WITH A WORK COUNTER, HANDWASHING STATION, REFRIGERATOR, AND LOCKED STORAGE FOR CONTROLLED DRUGS PER 1224.4.4.1	A DEDICATED PHARMACY IS NOT PROVIDED ON SITE	92 SF				
1225.4.1.3.1	115	CLEAN LINEN STORAGE			224 SF				
1225.4.1.3.1	166	CLEAN UTILITY	WORK COUNTER & HANDWASHING STATION - TYPICAL	CLEAN UTILITY	106 SF				
1225.4.1.3.1	203	CLEAN UTILITY			59 SF				
1225.4.1.3.1	316	CLEAN UTILITY			57 SF				
1225.4.1.3.2	116	SOILED LINEN HOPPER	WORK COUNTER & HANDWASHING STATION - TYPICAL	SOILED UTILITY AND HOLDING ROOMS	171 SF				
1225.4.1.3.2	121	CLEAN STORAGE			84 SF				
1225.4.1.3.2	124	SOILED STORAGE			101 SF				
1225.4.1.3.2	136	SOILED UTILITY			119 SF				
1225.4.1.3.2	140	SOILED STOR.			120 SF				
1225.4.1.3.2	153	SOILED WASTE			14 SF				
1225.4.1.3.2	204	SOILED UTILITY			104 SF				
1225.4.1.3.2	317	SOILED UTILITY			104 SF				

1225.4.1 NURSING SERVICE SPACE - ADDITIONAL REQUIREMENTS				
ADDITIONAL CODE REQMT	ROOM No	ROOM NAME	REQUIREMENTS	NOTES
1225.4.1.2	-		EACH PATIENT ROOM SHALL BE LABELED WITH AN IDENTIFICATION NUMBER, LETTER OR COMBINATION OF THE TWO	TYPICAL ALL RESIDENT ROOMS

1225.4.2 DIETETIC SERVICE SPACE									
SECTION 1225 REFERENCE	ROOM No	ROOM NAME	REQUIREMENTS	NOTES	ROOM AREA	BED / EQUIP CASEWOR K AREA	CLEAR FLOOR AREA REQ'D	CLEAR FLOOR AREA PROVD	
1225.4.2.1.2	144	MULTI-PURPOSE & DINING			501 SF				
1225.4.2.1.2	146	MULTI-PURPOSE & DINING			2,428 SF				
1225.4.2.2.3	150	KITCHEN			296 SF				
1225.4.2.2.3	151	COOK LINE			176 SF				
1225.4.2.2.3	155	PREP AREA			86 SF				
1225.4.2.2.3	159	NOURISHMENT	PREP SINK, SEPARATE HANDWASHING SINK, MICROWAVE & REFRIGERATOR / MERCHANDIZER FREEZER		103 SF				
1225.4.2.2.7	156	SCULLERY	WARE WASHING SPACE		322 SF				
1225.4.2.2.8	154	CART WASH			86 SF				
1225.4.2.2.9	152	OFFICE	DIETETIC SERVICES OFFICE		74 SF				
1225.4.2.2.10	147	DRY STORAGE	46 BEDS X 2 SF = 92 SF STORAGE TOTAL REQUIRED		139 SF				
1225.4.2.2.10	149	DRY STORAGE		184 SF COMBINED FOOD STORAGE PROVIDED	86 SF				
1225.4.2.2.10	150A	COOLER	46 BEDS X 2 CF = 92 CF TOTAL STORAGE REQUIRED		48 SF				
1225.4.2.2.10	150B	FREEZER		273 CF COMBINED FOOD STORAGE PROVIDED	46 SF				
1225.4.2.2.11	157	STAFF LOCKERS	LOCKERS FOR DIETARY STAFF		54 SF				
1225.4.2.2.11	158	UNISEX STAFF	UNISEX TOILET FOR DIETARY STAFF		64 SF				
1225.4.2.2.13	148	HSKP	DIETETIC SERVICES HOUSEKEEPING	LOCATED WITHIN DIETARY DEPARTMENT	76 SF				

1225.4.2 DIETETIC SERVICE SPACE - ADDITIONAL REQUIREMENTS				
ADDITIONAL CODE REQMT	ROOM No	ROOM NAME	REQUIREMENTS	NOTES
1225.4.2.2.2	-		RECEIVING / CONTROL STATION	WITHIN OFFICE
1225.4.2.2.4	-		HANDWASHING STATIONS	LOCATE IN FOOD PREP AREA
1225.4.2.2.5	-		ICE MAKING FACILITIES	LOCATE IN FOOD PREP AREA
1225.4.2.2.6	-		PATIENT TRAY ASSEMBLY AREA	ACCESSIBLE TO THE FOOD PREPARATION AREA
1225.4.2.2.8	-		POT WASHING FACILITY	LOCATED WITHIN THE SCULLERY
1225.4.2.2.12	157	STAFF LOCKERS	DIETETIC SERVICE EMPLOYEE LOCKERS	

1225.4.3 ADMINISTRATIVE SPACE									
SECTION 1225 REFERENCE	ROOM No	ROOM NAME	REQUIREMENTS	NOTES	ROOM AREA	BED / EQUIP CASEWOR K AREA	CLEAR FLOOR AREA REQ'D	CLEAR FLOOR AREA PROVD	
1225.4.3.1	-		PUBLIC TELEPHONE	LOCATED IN CORRIDOR 300A	320 SF				
1225.4.3.1	100	VESTIBULE			263 SF				
1225.4.3.1	101	RECEPTION	ADMINISTRATIVE OFFICE		505 SF				
1225.4.3.1	102	CORR.			66 SF				
1225.4.3.1	104	STAFF CORRIDOR			334 SF				
1225.4.3.1	105	OFFICE			184 SF				
1225.4.3.1	106	OFFICE			172 SF				
1225.4.3.1	107	OFFICE			172 SF				
1225.4.3.1	117	COPY ROOM			197 SF				
1225.4.3.1	131	LIVING ROOM			1,978 SF				
1225.4.3.1	135	M.D.S / ADMISSIONS	ADMINISTRATIVE OFFICE		201 SF				
1225.4.3.1	141	WOMEN'S			68 SF				
1225.4.3.1	142	MEN'S			68 SF				
1225.4.3.1	160	MAINT.			86 SF				
1225.4.3.1	168	ADMIN.	ADMINISTRATIVE OFFICE		285 SF				
1225.4.3.1	200	CORRIDOR			1,313 SF				
1225.4.3.1	200A	CORRIDOR			238 SF				
1225.4.3.1	300	CORRIDOR			1,394 SF				
1225.4.3.1	300A	CORRIDOR			175 SF				
1225.4.3.1	400	CORRIDOR			1,192 SF				
1225.4.3.1	400A	CORRIDOR			318 SF				
1225.4.3.2	103	MEDICAL RECORDS	STORAGE OF MEDICAL RECORDS		170 SF				

1225.4.3 ADMINISTRATIVE SPACE - ADDITIONAL REQUIREMENTS				
ADDITIONAL CODE REQMT	ROOM No	ROOM NAME	REQUIREMENTS	NOTES
1225.4.3.1	-		PUBLIC TELEPHONE	LOCATED IN CORRIDOR 300A

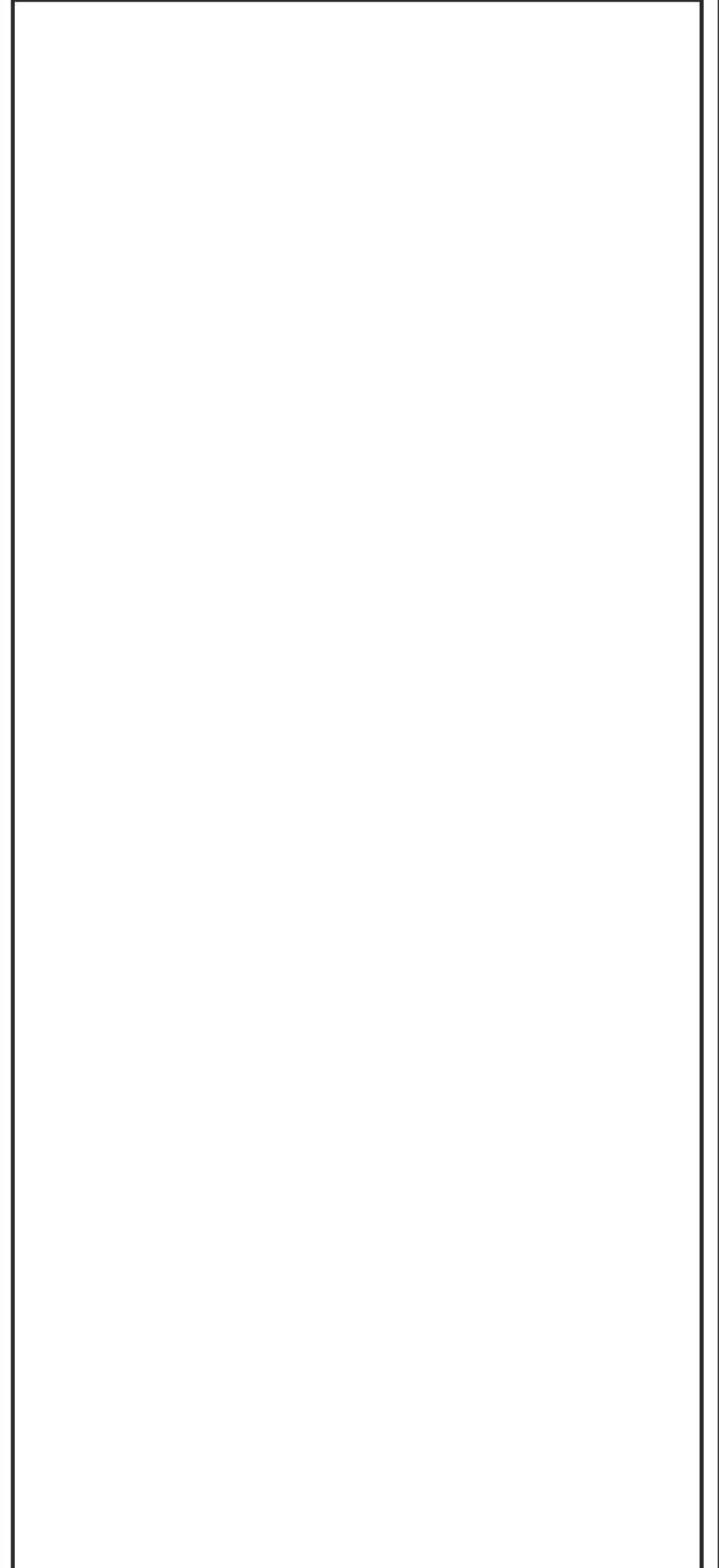
1225.4.4 STERILE SUPPLIES									
SECTION 1225 REFERENCE	ROOM No	ROOM NAME	REQUIREMENTS	NOTES	ROOM AREA	BED / EQUIP CASEWOR K AREA	CLEAR FLOOR AREA REQ'D	CLEAR FLOOR AREA PROVD	
1225.4.4.2	167	CENTRAL SUPPLY			183 SF				

1225.4.4 STERILE SUPPLIES - ADDITIONAL REQUIREMENTS				
ADDITIONAL CODE REQMT	ROOM No	ROOM NAME	REQUIREMENTS	NOTES
1225.4.4.2.1	-		PROVIDE SOILED WORK AREA, CLEAN WORK AREA, STERILIZING SPACE, STORAGE	LOCATED IN CENTRAL SUPPLY
1225.4.4.2.2	-		STERILIZERS	LOCATED IN CENTRAL SUPPLY

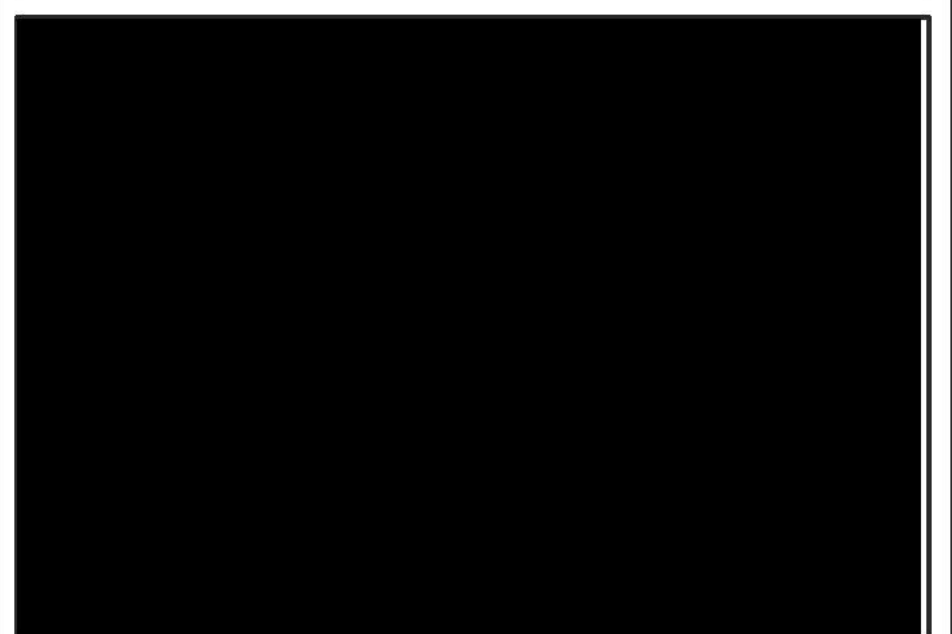
1225.4.5 STORAGE									
SECTION 1225 REFERENCE	ROOM No	ROOM NAME	REQUIREMENTS	NOTES	ROOM AREA	BED / EQUIP CASEWOR K AREA	CLEAR FLOOR AREA REQ'D	CLEAR FLOOR AREA PROVD	
1225.4.5.1	108	STORAGE	GENERAL STORAGE		165 SF				
1225.4.5.1	120	STO.	GENERAL STORAGE		50 SF				
1225.4.5.1	127	STORAGE	GENERAL STORAGE		95 SF				
1225.4.5.1	134	STORAGE	GENERAL STORAGE		322 SF				
1225.4.5.1	145	STORAGE	GENERAL STORAGE		77 SF				12 SF PER BED x 46 BEDS = 552 SF 705 SF

1225.4.5 STORAGE - ADDITIONAL REQUIREMENTS				
ADDITIONAL CODE REQMT	ROOM No	ROOM NAME	REQUIREMENTS	NOTES
1225.4.5.2.1	-		SPECIALIZED STORAGE - LINEN	10 SF MIN. MAY BE LOCATED WITHIN CLEAN UTILITY / SOILED LINEN NO LESS THAN 10 SF, MAY BE LOCATED WITHIN SOILED UTILITY ROOM
1225.4.5.2.2	-		SPECIALIZED STORAGE - SUPPLY	15 SF MIN. MAY BE LOCATED WITHIN CLEAN UTILITY ROOM
1225.4.5.2.3	-		SPECIALIZED STORAGE - WHEELCHAIRS	LOCATED IN CORRIDOR 200A

1224.5 COMMUNICATION SYSTEM				
ADDITIONAL CODE REQMT	ROOM No	ROOM NAME	REQUIREMENTS	NOTES
1224.5	112	I.T. ROOM	ROOM SIZE, 12x 14' MIN CLEAR	FOR AREA SERVED >25,000 SQ FT



HCAI APPROVAL



No.	Description	Date

CBC SECTION 1225 REQUIREMENTS

HCAI Project # [REDACTED]

PVG Project # [REDACTED]

Date 4/04/2025

A2.02

Menu Nutrient Analysis ██████████ Spring/Summer Menu Day 1 (Week 1: Sunday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Fried Egg (X-482)	1 Ea	6.280	9.795	0.360	114.693	99.000	69.000	71.000	270.000	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Seasonal Fruit (X-264)	0.75 Cup	1.208	0.000	21.874	85.049	*	267.053	0.000	*	46.096
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
S&S O'Brien Potatoes (X-1773)	0.5 Cup	1.828	4.311	15.974	106.612	60.921	386.086	79.240	175.567	19.003
Breakfast Totals		24.278	24.425	95.939	688.690	520.536	1592.929	506.644	1783.441	167.168
Maple Glazed Ham (X-273)	3 Oz	24.002	9.752	29.737	305.181	373.129	441.209	1,474.440	0.060	29.627
Whipped Sweet Potatoes (X-137)	0.5 Cup	0.652	4.989	0.888	50.077	18.198	27.030	241.791	176.588	0.037
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Dutch Apple Pie (X-392)	1 Sl	3.070	13.519	62.001	380.809	23.167	73.974	115.758	12.540	1.320
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Green Beans Almondine (X-104)	0.5 Cup	1.359	3.108	5.555	55.914	11.992	93.501	0.284	59.257	2.517
Lunch Totals		31.602	36.143	112.021	900.437	455.064	672.131	1969.994	367.143	33.501
Chicken Strips w/Dipping Sauce (X-755)	3 Oz	13.626	15.317	25.417	296.025	184.800	239.576	618.590	154.740	1.543
Baked Macaroni & Cheese (X-1220)	4 Oz	10.093	13.221	16.777	226.639	197.356	120.383	288.655	508.162	0.172
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Frosted Sugar Cookie Bars (X-1283)	1 Pc	2.396	7.334	31.856	203.233	15.360	13.807	183.982	240.364	0.001
Sauteed Spinach (X-195)	0.5 Cup	0.227	1.899	0.463	18.539	4.195	38.379	5.155	597.847	2.010
Dinner Totals		36.020	42.622	87.963	881.636	676.110	858.046	1240.932	1684.863	6.421
Report Totals		91.900	103.190	295.923	2470.763	1651.710	3123.106	3717.570	3835.447	207.090
RDA / DRI		199.78%	0.00%	227.63%	0.00%	235.96%	120.12%	161.63%	0.00%	276.12%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 2 (Week 1:Monday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Scrambled Eggs (X-525)	0.25 Cup	8.588	8.419	2.176	120.503	151.291	138.685	101.683	316.527	0.352
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
S&S Peach Cobbler Muffin (X-1566)	1 Ea	2.576	8.229	29.362	198.729	77.685	136.833	130.942	191.330	1.281
Breakfast Totals		26.238	24.675	90.463	682.662	586.043	1319.440	602.273	1734.078	134.376
Cranberry Glazed Turkey (X-373)	3 Oz	18.722	6.843	15.412	199.395	137.828	208.638	228.736	23.542	2.425
Duchess Potatoes (X-1250)	0.5 Cup	4.813	12.063	25.091	225.098	120.947	650.836	123.411	505.701	9.521
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Chocolate Walnut Tart (X-69)	1 Pc	3.914	19.961	36.582	329.410	32.748	50.593	24.340	459.547	0.141
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Petite Green Peas (X-140)	0.5 Cup	2.474	2.111	6.426	53.245	39.117	73.114	167.198	1,024.726	8.442
Lunch Totals		32.441	45.754	97.352	915.603	359.217	1019.598	681.406	2132.215	20.529
S&S Philly Cheese Steak Sandwich #2-3 oz (X-2017)	1 Ea	22.442	28.694	24.286	444.430	273.320	262.831	526.278	544.922	28.619
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Fresh Melon (X-1623)	1 Sl	1.270	0.287	12.338	51.407	22.680	403.697	24.192	5,113.498	55.489
Italian Pasta Salad (X-764)	0.5 Cup	2.347	8.437	7.914	115.631	37.599	72.102	302.250	218.605	13.346
Dinner Totals		35.737	42.269	57.989	748.667	607.998	1184.530	997.269	6060.775	100.149
Report Totals		94.416	112.698	245.803	2346.932	1553.258	3523.568	2280.948	9927.067	255.054
RDA / DRI		205.25%	0.00%	189.08%	0.00%	221.89%	135.52%	99.17%	0.00%	340.07%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 3 (Week 1:Tuesday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Pancakes (X-49)	2 Ea	6.320	8.443	27.368	211.763	237.394	340.415	180.344	66.885	0.601
-- Margarine (U-04630)	1 Ind	0.028	6.654	0.120	59.360	0.560	5.040	90.440	*	0.000
-- Syrup (F-19349)	0.5 Oz	0.000	0.000	15.906	58.630	2.255	9.020	31.775	0.000	0.000
Sausage Link (X-499)	1 Link	5.844	8.530	0.000	101.963	49.026	88.428	225.280	12.332	0.211
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		24.896	28.980	102.228	760.521	612.189	1450.665	749.648	1303.070	133.555
S&S Indian Butter Chicken (X-2132)	3 Oz	16.670	17.247	5.756	235.395	29.607	162.971	374.323	598.771	5.519
Ginger Rice (X-210)	0.3300000	0.105	0.305	1.046	7.324	1.859	3.639	4.323	60.002	0.084
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Buttermilk Cinnamon Bars (X-683)	1 Bar	2.992	7.901	35.557	223.752	37.395	56.673	152.977	195.698	0.055
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Buttered Cauliflower (X-60)	0.5 Cup	1.115	2.069	2.550	30.056	19.626	105.657	13.329	65.743	26.572
Lunch Totals		23.400	32.297	58.749	604.983	117.064	365.358	682.673	1038.913	32.229
Pasta Florentine with Black Forest Ham (X-1304)	1 Cup	22.843	21.935	23.030	226.082	174.284	390.630	1,576.161	4,354.300	13.266
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Garlic Bread (X-120)	1 Sl	3.639	6.121	14.914	129.484	46.275	45.832	231.244	166.729	0.002
Seasonal Vegetable Blend (X-769)	0.5 Cup	0.667	0.000	3.324	19.784	*	132.834	19.784	*	*
Coconut Macaroons (X-134)	1 Ea	0.746	1.697	9.146	55.607	0.865	9.657	44.030	0.000	0.000
Dinner Totals		37.572	34.604	63.864	568.157	495.824	1024.853	2015.768	4704.778	15.963

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 3 (Week 1:Tuesday)
 Regular Diet

	Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Report Totals	85.869	95.881	224.841	1933.661	1225.077	2840.876	3448.089	7046.761	181.747
RDA / DRI	186.67%	0.00%	172.95%	0.00%	175.01%	109.26%	149.92%	0.00%	242.33%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 4 (Week 1:Wednesday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
S&S Cheesy Scrambled Eggs 1/3 cup (X-2033)	0.3300000	17.539	19.128	1.832	252.034	311.054	129.958	400.676	848.861	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		33.306	29.447	74.146	691.070	671.669	1178.784	757.079	2186.735	132.799
Meatloaf (X-25)	3 Oz	16.106	12.341	6.615	206.841	168.926	262.584	128.166	67.049	0.351
Sour Cream Chive Mashed Potatoes (X-1176)	0.5 Cup	1.118	2.464	7.901	56.042	32.357	204.013	80.168	71.342	4.577
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Three Berry Cobbler (X-192)	0.3300000	1.698	4.926	26.659	153.488	44.453	116.024	5.680	160.275	9.095
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Honey Glazed Carrots (X-27)	0.5 Cup	0.386	2.010	10.470	57.656	13.598	120.964	141.725	6,073.684	2.166
Lunch Totals		21.826	26.517	65.486	582.483	287.911	740.001	493.460	6491.048	16.190
Egg Salad Sandwich on Wheat (X-766)	1 Ea	15.128	12.951	31.633	305.427	199.378	189.589	683.869	475.583	1.544
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Frosted Mint Brownie (X-263)	1 Ea	2.852	19.595	38.641	327.212	48.581	79.000	113.913	261.571	0.000
Marinated Vegetable Salad (X-1020)	0.5 Cup	1.859	3.340	6.150	58.910	44.995	173.008	186.523	2,737.774	28.570
Dinner Totals		29.517	40.737	89.875	828.750	567.353	887.497	1128.854	3658.679	32.809
Report Totals		84.648	96.701	229.506	2102.303	1526.933	2806.282	2379.393	12336.462	181.798
RDA / DRI		184.02%	0.00%	176.54%	0.00%	218.13%	107.93%	103.45%	0.00%	242.40%

████████████████████
 Menu Nutrient Analysis : ████████ Spring/Summer Menu Day 5 (Week 1:Thursday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
S&S Cheese Blintzes (X-1540)	1 Ea	10.015	14.233	33.809	303.136	142.300	212.722	146.956	478.299	45.003
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Poached Egg (X-490)	1 Ea	6.280	4.755	0.360	71.500	99.000	69.000	73.273	270.000	0.000
Breakfast Totals		28.999	24.340	93.002	703.442	564.254	1289.484	442.038	1972.152	177.746
Spicy Sweet Glazed Salmon (X-172)	3 Oz	23.297	15.316	8.834	270.829	245.359	614.568	398.788	147.186	1.607
Broiled Sweet Potato (X-204)	0.5 Cup	1.024	1.883	13.109	72.810	30.636	219.432	139.229	9,221.620	1.561
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Lemon Cream Pie (X-1429)	1 Sl	2.322	14.860	21.278	220.325	41.541	68.010	70.465	381.770	3.135
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Roasted Zucchini (X-31)	0.5 Cup	1.230	4.083	3.916	60.787	37.892	279.795	226.644	333.778	20.954
Lunch Totals		30.391	40.917	60.977	733.206	384.005	1218.222	972.848	10203.053	27.256
S&S Orange Chicken (X-1615)	3 Oz	29.654	9.500	23.392	302.032	246.703	335.370	672.794	61.982	3.112
S&S Pineapple Fried Rice (X-2026)	0.5 Cup	3.131	4.991	31.206	181.633	44.982	144.813	306.539	415.130	25.018
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Sherbet (X-767)	0.5 Cup	0.814	1.480	22.496	106.560	29.600	71.040	34.040	34.040	1.702
Fortune Cookie (X-1135)	1 Ea	0.336	0.216	6.720	30.240	2.800	3.280	2.480	0.240	0.000
S&S Italian Cucumber Salad (X-1817)	0.5 Cup	0.691	4.222	12.698	88.510	21.480	117.512	195.949	48.513	2.535
Dinner Totals		44.304	25.259	109.963	846.175	619.964	1117.915	1356.352	743.656	35.062
Report Totals		103.693	90.516	263.942	2282.823	1568.224	3625.622	2771.237	12918.860	240.065
RDA / DRI		225.42%	0.00%	203.03%	0.00%	224.03%	139.45%	120.49%	0.00%	320.09%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 6 (Week 1:Friday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Scrambled Eggs (X-525)	0.25 Cup	8.588	8.419	2.176	120.503	151.291	138.685	101.683	316.527	0.352
Yogurt & Granola Parfait (X-100)	1 Ea	11.413	5.262	51.215	285.877	329.870	541.885	120.039	96.227	22.440
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		34.963	24.000	111.121	788.718	841.777	1551.360	578.125	1750.628	124.861
S&S Country Style Pork Ribs (X-1385)	3 Oz	21.302	13.178	4.568	231.955	0.606	5.095	137.310	27.198	1.546
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Strawberry Shortcake (X-745)	1 Pc	3.679	11.509	37.032	266.007	92.235	149.046	81.546	294.265	18.231
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
S&S Corn Bread Pudding 2020 Recipe (X-1592)	1 Ea	8.887	25.221	28.044	361.766	250.163	291.340	450.791	349.705	3.149
Crispy Coleslaw (X-574)	0.5 Cup	0.409	5.659	4.907	69.790	11.643	92.821	44.236	2,692.840	8.310
Lunch Totals		36.796	60.344	88.391	1037.974	383.224	574.719	851.604	3482.706	31.237
Cheeseburger On Bun (X-1466)	3 Oz	26.484	23.917	14.422	382.213	170.274	61.407	370.963	307.786	0.365
French Fried Potatoes (X-674)	0.5 Cup	2.159	7.557	22.680	172.365	*	248.569	248.569	*	*
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Banana Split Bars (X-1191)	1 Pc	2.713	6.560	27.171	174.585	143.343	164.658	231.770	174.907	3.317
Lettuce/Tomato/Onion/Pickle (X-754)	1 Srv	1.182	0.212	7.234	31.973	34.039	227.758	110.249	526.783	9.685
Dinner Totals		42.216	43.097	84.958	898.337	622.056	1148.291	1106.101	1193.226	16.062
Report Totals		113.975	127.441	284.470	2725.028	1847.057	3274.369	2535.829	6426.560	172.159
RDA / DRI		247.77%	0.00%	218.82%	0.00%	263.87%	125.94%	110.25%	0.00%	229.55%

[REDACTED]
 Menu Nutrient Analysis [REDACTED] Spring/Summer Menu Day 7 (Week 1:Saturday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Breakfast Burrito w/ Avocado & Pico (X-1089)	1 Ea	22.125	25.308	46.852	495.545	281.214	707.740	1,165.493	955.303	27.048
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		34.829	30.660	105.686	824.351	604.169	1715.502	1387.301	2179.156	159.791
Chicken Cacciatore, 3-oz (X-319)	3 Oz	18.539	7.579	10.617	180.138	42.649	546.235	376.987	241.886	18.839
Garlic Penne Pasta (X-322)	0.5 Cup	3.048	2.653	11.803	83.988	41.866	26.065	57.251	114.893	0.720
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Cannoli Bundt Cake (X-1827)	1 Sl	5.808	18.633	43.815	347.035	130.307	142.976	213.691	268.637	0.012
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Asparagus Spears (X-91)	5 Ea	1.128	1.984	1.966	27.111	26.735	102.385	39.513	439.277	2.814
Lunch Totals		31.041	35.625	82.042	746.727	270.134	854.077	825.163	1183.391	22.385
Turkey Pot Pie (X-1333)	6 Oz	26.904	24.398	31.133	459.940	185.786	379.922	503.135	2,906.405	3.313
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
S&S Oreo Pudding Dessert (X-2117)	1 Ea	2.626	21.449	49.919	173.770	54.162	109.104	237.782	206.872	0.079
S&S Toasted Cheese Bread (X-1467)	1 Ea	3.008	3.621	14.088	101.356	39.285	39.143	186.791	85.205	0.000
Normandy Blend Vegetables (X-751)	0.5 Cup	1.089	2.089	4.148	36.453	26.565	173.574	126.975	5,363.771	23.982
Dinner Totals		43.304	56.409	112.738	908.719	580.198	1147.643	1199.233	8746.004	30.070
Report Totals		109.173	122.694	300.465	2479.797	1454.501	3717.223	3411.698	12108.551	212.245
RDA / DRI		237.33%	0.00%	231.13%	0.00%	207.79%	142.97%	148.33%	0.00%	282.99%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 8 (Week 2:Sunday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Silver Dollar Buttermilk Pancakes (X-1243)	6 Ea	5.839	12.492	31.437	260.986	134.440	192.279	322.621	162.794	0.000
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		20.913	20.518	90.362	624.415	491.506	1236.201	692.269	1389.014	132.743
Barbecued Beef Brisket (X-1544)	3 Oz	15.901	3.872	5.707	125.827	96.689	176.328	269.985	170.802	1.374
S&S Delmonico Potato Casserole (X-1483)	0.5 Cup	4.415	11.959	24.884	218.791	106.912	506.615	192.010	468.314	12.405
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Rich Maple Butter Cake (X-1286)	1 Sl	2.318	14.103	34.050	271.309	15.727	46.263	119.490	491.295	0.073
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Sauteed Cabbage (X-1307)	0.5 Cup	1.184	2.096	5.203	40.150	22.625	235.810	129.176	179.366	48.238
Lunch Totals		26.338	36.805	83.684	764.533	270.530	1001.434	848.383	1428.475	62.089
S&S Sausage & Shrimp Gumbo (X-1756)	1 Cup	22.380	23.355	13.706	358.116	216.269	261.363	1,546.511	310.065	18.398
Yellow Rice (X-1198)	0.5 Cup	2.427	1.597	26.501	132.994	39.941	51.365	153.185	71.946	0.560
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
S&S Beignets (X-1490)	1 Oz	2.053	1.477	12.859	74.886	10.536	9.848	73.064	20.717	0.001
Summer Squash Medley (X-762)	0.5 Cup	1.072	1.951	3.152	30.967	31.714	209.347	76.521	348.148	20.031
Dinner Totals		37.609	33.231	69.668	734.163	572.861	977.822	1993.831	934.626	41.685
Report Totals		84.860	90.554	243.714	2123.112	1334.898	3215.457	3534.483	3752.116	236.517
RDA / DRI		184.48%	0.00%	187.47%	0.00%	190.70%	123.67%	153.67%	0.00%	315.36%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 9 (Week 2:Monday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Grilled Breakfast Sandwich (X-1257)	1 Ea	27.928	22.999	30.239	443.989	396.952	367.587	1,343.898	1,631.973	2.807
Classic Hashbrowns (X-58)	0.5 Cup	2.649	3.234	24.384	134.170	96.427	624.195	53.829	107.061	14.284
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		43.281	31.585	113.457	906.964	816.333	1999.544	1619.535	2962.885	149.834
S&S Creamy Tuscan Chicken over Cheese Tortellini (X-2138)	0.6700000	35.939	38.267	31.805	602.509	175.100	203.922	741.392	3,016.299	13.842
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Italian Rainbow Cookies (X-1788)	1 Ea	4.591	20.826	36.117	340.187	28.075	19.800	206.075	76.544	0.229
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Roasted Garlic Cauliflower (X-199)	0.5 Cup	3.002	7.018	5.238	91.110	67.554	240.908	112.853	145.592	36.775
Lunch Totals		46.050	70.887	87.000	1142.262	299.306	501.048	1198.040	3357.133	50.846
French Dip Sandwich (X-23)	1 Ea	21.506	4.675	19.103	211.753	31.965	43.922	509.571	0.157	0.000
Sweet Potato Fries (X-1174)	0.5 Cup	0.708	3.531	8.853	67.851	20.936	149.180	72.371	6,171.825	1.041
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
S&S Pecan Sandies (X-1534)	1 Ea	2.495	17.807	22.664	255.792	31.290	55.903	146.298	19.802	0.103
Broccoli Slaw (X-730)	0.5 Cup	0.974	3.545	11.845	80.505	11.334	67.841	99.290	408.108	13.279
Dinner Totals		35.360	34.410	75.915	753.101	369.924	762.746	972.080	6783.643	17.118
Report Totals		124.692	136.882	276.372	2802.327	1485.564	3263.338	3789.656	13103.661	217.797
RDA / DRI		271.07%	0.00%	212.59%	0.00%	212.22%	125.51%	164.77%	0.00%	290.40%

████████████████████
 Menu Nutrient Analysis : ████████ Spring/Summer Menu Day 10 (Week 2:Tuesday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
S&S Cheesy Scrambled Eggs w/Ham (X-1947)	0.3300000	21.933	17.325	2.875	171.298	158.300	124.516	858.146	555.217	0.770
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		37.700	27.644	75.189	610.334	518.915	1173.342	1214.549	1893.091	133.570
S&S Roast Leg of Lamb (X-2121)	3 Oz	33.752	11.918	7.830	78.263	34.741	367.932	597.180	149.537	2.157
Coconut Cream Pie (X-1206)	1 Sl	5.174	18.664	39.775	344.383	94.582	170.856	241.950	391.484	0.719
Baked Potato & Sour Cream (X-51)	1 Ea	4.530	6.162	35.368	206.126	132.060	904.917	53.226	17.040	19.383
-- Sour Cream (F-01055)	1 Oz	0.925	3.775	1.340	42.471	29.887	40.583	27.999	117.031	0.283
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Carrots with Mint (X-988)	0.5 Cup	0.667	4.000	7.459	65.450	24.107	210.321	44.991	10,848.716	3.903
Lunch Totals		47.567	49.295	105.612	845.149	343.955	1731.026	1103.068	11642.506	26.445
S&S Roast Turkey Carbonara over Pasta (X-1306)	1 Ea	23.725	12.100	17.234	285.352	119.399	535.656	644.427	482.603	1.346
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Lemon Bars (X-122)	1 Ea	4.050	10.664	43.641	284.903	33.472	37.496	37.544	365.669	5.495
Breadstick (X-258)	1 Ea	2.485	3.990	19.619	126.874	3.608	8.019	204.823	35.486	0.002
Petite Green Peas (X-140)	0.5 Cup	2.474	2.111	6.426	53.245	39.117	73.114	167.198	1,024.726	8.442
Dinner Totals		42.411	33.716	100.370	887.575	469.996	1100.184	1198.543	2092.233	17.980
Report Totals		127.678	110.655	281.171	2343.058	1332.867	4004.552	3516.160	15627.830	177.994
RDA / DRI		277.56%	0.00%	216.29%	0.00%	190.41%	154.02%	152.88%	0.00%	237.33%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 11 (Week 2:Wednesday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
S&S Cheese Strata (X-1546)	1 Pc	21.785	19.679	27.206	374.937	351.047	258.679	829.305	886.493	0.009
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		37.553	29.998	99.520	813.974	711.662	1307.504	1185.708	2224.367	132.809
Pork Tenderloin Medallions (X-1319)	3 Oz	19.682	6.086	0.074	138.639	231.650	375.890	107.692	2.534	0.000
Brown Rice with Sage & Walnuts (X-1320)	0.3300000	2.485	4.677	23.553	141.277	67.559	182.979	53.739	50.657	8.984
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Chunky Apple Cake w/ Caramel (X-972)	1 Sl	2.732	12.047	47.809	302.810	24.647	65.441	126.213	426.420	1.699
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Seasoned Brussels Sprouts (X-1675)	0.5 Cup	0.954	1.686	2.509	26.164	19.564	108.437	104.002	257.089	23.375
Lunch Totals		28.371	29.273	87.785	717.346	371.997	769.163	529.368	855.398	34.058
Grilled Cheese on Sourdough (X-107)	1 Ea	10.044	12.267	15.068	210.297	173.809	61.291	344.859	351.753	0.000
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Fruit Plate (X-565)	1 Ea	2.446	0.578	38.618	152.167	51.375	720.514	33.503	3,686.008	59.782
Tomato Basil Parmesan Soup (X-1065)	0.75 Cup	4.425	14.044	9.707	175.102	53.482	241.903	197.166	1,463.935	6.168
Dinner Totals		26.592	31.739	76.844	674.766	553.066	1469.607	720.078	5685.447	68.645
Report Totals		92.516	91.010	264.149	2206.086	1636.724	3546.275	2435.154	8765.212	235.511
RDA / DRI		201.12%	0.00%	203.19%	0.00%	233.82%	136.40%	105.88%	0.00%	314.02%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 12 (Week 2:Thursday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
French Toast (X-176)	1 Sl	10.611	8.181	20.630	200.777	161.755	140.578	230.695	357.305	0.031
Sausage Link (X-499)	1 Link	5.844	8.530	0.000	101.963	49.026	88.428	225.280	12.332	0.211
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Blueberry Topping (X-740)	2 Tbl	0.197	0.089	12.777	49.677	3.319	22.265	0.626	13.792	3.380
Breakfast Totals		29.357	22.152	92.240	681.222	537.055	1259.032	678.410	1607.281	136.364
Country Fried Steak (X-215)	3 Oz	25.721	18.443	7.049	299.542	232.527	393.053	523.331	0.473	0.000
Mashed Potatoes (X-10)	0.5 Cup	3.211	5.328	24.438	155.649	81.298	430.443	140.728	146.095	8.730
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Cherry Pie (X-127)	1 Sl	3.315	11.804	62.862	380.955	22.322	156.448	143.428	304.938	5.355
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Broccoli Florets (X-2)	0.5 Cup	1.634	1.660	4.886	36.021	45.995	199.766	28.084	1,095.805	44.158
Cream Gravy (X-654)	2 Oz	2.472	7.497	6.718	105.119	57.027	97.269	111.165	117.191	0.309
Lunch Totals		48.548	54.360	133.244	1222.940	742.146	1759.296	1229.007	1966.950	61.246
Sesame Chicken (X-17)	3 Oz	14.538	8.462	16.296	193.667	35.864	57.999	515.472	0.177	0.051
Soft Fried Noodles (X-779)	0.5 Cup	3.614	5.927	19.527	145.468	60.990	38.329	298.645	74.231	0.193
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Mandarin Orange Medley (X-968)	0.5 Cup	1.065	0.184	23.360	91.752	17.029	260.986	4.605	943.776	29.728
Asian Stir Fry Vegetables (X-128)	0.5 Cup	1.189	2.045	4.125	37.712	25.369	136.531	166.266	2,616.938	11.031
Dinner Totals		30.083	21.469	76.760	605.799	413.652	939.744	1129.538	3818.872	43.698

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 12 (Week 2:Thursday)
 Regular Diet

	Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Report Totals	107.988	97.981	302.244	2509.961	1692.853	3958.073	3036.955	7393.103	241.309
RDA / DRI	234.76%	0.00%	232.50%	0.00%	241.84%	152.23%	132.04%	0.00%	321.74%

Menu Nutrient Analysis ██████████ Spring/Summer Menu Day 13 (Week 2:Friday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Banana Bread (X-1406)	1 Ea	4.100	5.755	33.094	201.043	120.482	232.345	227.676	291.576	1.970
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
Hard Boiled Eggs (X-594)	1 Ea	6.310	4.763	0.423	71.860	99.580	74.540	76.107	354.240	1.330
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		25.484	18.544	92.442	636.332	577.128	1350.807	673.431	1872.036	136.042
Pan Seared Lemon Tilapia (X-1134)	3 Oz	22.616	15.305	0.730	228.448	192.139	353.225	163.555	13.122	2.962
Rice Pilaf (X-59)	0.5 Cup	3.281	9.198	24.145	190.210	101.484	106.861	408.187	861.474	1.298
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Chocolate Mousse (X-245)	4 Oz	4.891	36.058	30.276	441.338	121.722	191.606	26.440	1,116.447	0.393
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Steamed Asparagus Spears (X-788)	6 Ea	1.152	2.411	1.990	31.021	27.348	104.230	19.652	459.879	2.870
Lunch Totals		34.459	67.748	70.982	999.474	471.270	792.339	755.555	2569.620	7.523
S&S Turkey Stuffing Casserole (X-2124)	1 Ea	18.043	16.440	26.755	333.925	64.538	169.163	661.449	4,275.136	4.092
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Salted Peanut Caramel Bars (X-1290)	1 Pc	4.464	13.535	34.197	269.047	66.527	117.660	165.736	276.486	0.159
Green Garden Salad (facility choice) (X-270)	3 Oz	0.428	0.047	0.902	4.715	9.116	60.982	8.802	2,327.684	2.892
Dinner Totals		32.611	34.874	75.305	744.886	414.581	793.705	980.536	7063.056	9.838
Report Totals		92.555	121.166	238.729	2380.692	1462.978	2936.851	2409.522	11504.713	153.404
RDA / DRI		201.21%	0.00%	183.64%	0.00%	209.00%	112.96%	104.76%	0.00%	204.54%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 14 (Week 2:Saturday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Cheese Quiche (X-187)	0.1599999	13.297	23.113	23.932	357.079	257.527	178.515	422.497	613.980	0.132
Sausage Link (X-499)	1 Link	5.844	8.530	0.000	101.963	49.026	88.428	225.280	12.332	0.211
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		31.845	36.995	82.766	787.847	629.507	1274.705	869.586	1850.165	133.085
Roasted Chicken (X-1119)	3 Oz	4.917	7.875	1.758	97.025	36.097	83.813	378.596	232.013	0.598
Rosemary Potatoes (X-198)	0.5 Cup	2.642	3.258	24.430	134.549	96.957	632.394	54.323	112.893	14.182
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Pear Crumble (X-744)	0.3300000	2.452	11.045	42.452	274.422	40.590	105.475	153.362	6.218	0.855
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Herbed Green Beans (X-218)	0.5 Cup	1.712	2.130	6.373	45.421	35.503	195.076	6.390	683.737	11.181
Lunch Totals		14.242	29.084	88.854	659.873	237.724	1053.175	730.392	1153.560	26.816
Beef Stroganoff (X-1026)	0.5 Cup	23.225	11.878	5.009	221.458	262.112	494.881	225.921	383.325	1.500
Egg Noodles (X-74)	0.5 Cup	3.274	0.499	18.669	93.794	47.573	59.839	98.341	64.022	1.011
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Berry Cup (X-33)	0.5 Cup	0.497	0.248	7.997	29.670	*	91.770	0.000	*	16.008
Sauteed Spinach (X-195)	0.5 Cup	0.227	1.899	0.463	18.539	4.195	38.379	5.155	597.847	2.010
S&S Toasted Cheese Bread (X-1467)	1 Ea	3.008	3.621	14.088	101.356	39.285	39.143	186.791	85.205	0.000
Dinner Totals		39.909	22.997	59.676	602.016	627.564	1169.913	660.758	1314.150	23.224
Report Totals		85.996	89.075	231.296	2049.737	1494.795	3497.793	2260.736	4317.874	183.125
RDA / DRI		186.95%	0.00%	177.92%	0.00%	213.54%	134.53%	98.29%	0.00%	244.17%

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 Menu Nutrient Analysis : ████████ Spring/Summer Menu Day 15 (Week 3:Sunday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Fried Egg (X-482)	1 Ea	6.280	9.795	0.360	114.693	99.000	69.000	71.000	270.000	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
S&S Apple Scones with Spiced Maple Butter (X-1644)	1 Ea	4.562	17.660	37.214	324.735	45.285	65.280	334.254	719.881	1.177
Breakfast Totals		23.546	32.807	96.408	768.234	467.240	1142.042	627.063	2213.733	133.920
S&S Carne Adovda (X-1539)	3 Oz	21.058	15.103	8.598	252.726	15.358	460.031	426.324	529.603	3.209
Flour Tortillas (F-18616)	1 Ea	4.437	3.060	25.296	146.370	*	*	457.980	*	*
Spanish Rice (X-990)	0.5 Cup	2.094	3.679	11.108	81.593	34.713	192.156	349.396	306.937	7.985
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Cinnamon Roll Cake (X-1571)	1 Ea	3.243	10.020	45.279	283.571	99.972	153.164	100.104	272.368	0.065
S&S Shredded Lettuce ,Tomatoes, Avocado & Cilantro (X-1602)	3 Oz	2.222	9.027	8.851	113.901	55.757	494.935	13.866	874.959	13.981
Lunch Totals		33.054	40.888	99.132	878.161	205.800	1300.286	1347.670	1983.866	25.241
Grilled Tuna & Swiss Sandwich (X-13)	1 Ea	28.439	16.569	29.782	384.548	237.385	286.298	823.475	471.293	0.161
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Tail Gate Fruit Salad (X-848)	0.5 Cup	1.012	0.852	24.778	104.895	83.810	201.473	142.681	491.506	24.519
Corn & Cheese Chowder (X-129)	6 Oz	10.183	21.001	15.874	287.737	175.699	218.864	365.136	1,256.550	35.520
Dinner Totals		49.312	43.274	83.884	914.380	771.294	1152.536	1475.841	2403.100	62.895
Report Totals		105.911	116.969	279.423	2560.775	1444.333	3594.864	3450.574	6600.699	222.056
RDA / DRI		230.24%	0.00%	214.94%	0.00%	206.33%	138.26%	150.02%	0.00%	296.07%

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 Menu Nutrient Analysis : ████████ Spring/Summer Menu Day 16 (Week 3:Monday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Scrambled Eggs (X-525)	0.25 Cup	8.588	8.419	2.176	120.503	151.291	138.685	101.683	316.527	0.352
Country Biscuits w/Creamy Sausage Gravy (X-1628)	4 Oz	14.206	24.367	29.962	405.709	191.304	320.088	648.864	472.326	1.065
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		35.498	38.138	90.971	855.018	665.550	1466.535	972.355	2012.705	134.159
Oven Fried Chicken (X-126)	4 Oz	34.164	30.768	17.010	482.874	324.404	386.793	448.497	256.824	0.318
Mashed Potatoes (X-10)	0.5 Cup	3.211	5.328	24.438	155.649	81.298	430.443	140.728	146.095	8.730
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Blackberry Pie Bars (X-1117)	1 Ea	3.538	14.756	45.721	320.419	19.864	58.771	134.922	399.433	5.336
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Broccoli Florets (X-2)	0.5 Cup	1.634	1.660	4.886	36.021	45.995	199.766	28.084	1,095.805	44.158
Chicken Gravy (X-396)	2 Oz	0.515	3.986	4.188	55.661	1.577	3.018	316.200	114.532	0.006
Lunch Totals		45.579	61.274	110.083	1159.080	501.715	1115.208	1206.152	2131.388	58.548
S&S Spaghetti Meat Sauce (X-1543)	0.75 Cup	9.440	8.105	12.387	137.851	96.142	573.759	316.410	183.944	13.001
Spaghetti (X-580)	0.75 Cup	2.351	0.455	13.339	67.848	34.241	45.941	101.661	95.794	1.512
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
S&S Italian Pinch Cookie (X-2008)	1 Ea	1.270	4.017	10.203	83.917	5.757	14.028	36.505	133.427	0.258
Garlic Bread (X-120)	1 Sl	3.639	6.121	14.914	129.484	46.275	45.832	231.244	166.729	0.002
Caesar Salad (X-498)	1 Cup	2.555	10.516	4.292	120.773	6.850	42.439	295.450	1,170.683	0.560
Dinner Totals		28.933	34.064	68.585	677.073	463.663	1167.899	1125.820	1934.325	18.028

[REDACTED]
 Menu Nutrient Analysis [REDACTED] Spring/Summer Menu Day 16 (Week 3:Monday)
 Regular Diet

	Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Report Totals	110.011	133.476	269.639	2691.171	1630.928	3749.642	3304.327	6078.418	210.735
RDA / DRI	239.15%	0.00%	207.41%	0.00%	232.99%	144.22%	143.67%	0.00%	280.98%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 17 (Week 3:Tuesday)

Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
S&S Huevos Rancheros Mexicanos (X-1828)	1 Ea	7.780	4.755	17.857	156.800	99.000	69.000	396.300	669.700	9.590
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
S&S Pico de Gallo (X-1744)	0.25 Cup	0.446	0.082	2.635	11.709	11.989	98.346	74.854	273.479	6.421
Salsa (U-06178)	2 Oz	0.840	0.112	3.920	20.160	16.800	151.200	240.800	308.000	2.240
Breakfast Totals		21.770	10.301	83.245	517.475	450.743	1326.308	933.762	2475.031	150.994
S&S Pan Seared Salmon, 3 oz, (No Capers) (X-1815)	3 Oz	22.502	12.590	0.069	208.957	227.040	557.911	115.205	48.611	0.025
Orzo Pasta (X-378)	0.5 Cup	2.414	4.348	13.835	99.831	53.146	322.912	45.836	11,002.628	9.061
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Chocolate Silk Pie (X-731)	1 Sl	2.457	19.059	26.028	281.886	41.254	48.222	113.074	477.576	0.096
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Yellow Squash (X-1797)	0.5 Cup	0.601	5.690	1.675	55.974	18.832	129.927	89.363	99.032	8.404
Lunch Totals		30.493	46.462	55.447	755.104	368.849	1095.389	501.199	11746.545	17.587
S&S Monte Cristo Sandwich #2 (X-2010)	1 Ea	31.872	27.930	45.334	563.134	168.498	193.981	1,214.110	633.951	1.794
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Fruit with Lemon Cream (X-1249)	0.5 Cup	2.135	8.082	27.796	182.711	41.738	149.311	22.102	635.540	5.205
Pina Colada Carrot Raisin Salad (X-1468)	0.5 Cup	2.723	3.240	31.450	154.393	84.807	458.864	225.654	10,828.740	5.246
Dinner Totals		46.408	44.103	118.030	1037.439	569.444	1248.056	1606.417	12281.981	14.940
Report Totals		98.671	100.866	256.723	2310.018	1389.036	3669.753	3041.378	26503.558	183.521
RDA / DRI		214.50%	0.00%	197.48%	0.00%	198.43%	141.14%	132.23%	0.00%	244.69%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 18 (Week 3:Wednesday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Poached Egg (X-490)	1 Ea	6.280	4.755	0.360	71.500	99.000	69.000	73.273	270.000	0.000
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Morning Glory Muffins (X-1172)	1 Ea	3.016	7.828	29.877	199.548	43.403	141.776	246.148	1,651.244	1.982
Breakfast Totals		24.371	20.609	89.162	634.477	499.469	1254.698	689.070	3147.464	134.724
Beef Burgandy (X-380)	3 Oz	23.678	23.895	6.672	363.179	215.579	416.926	134.480	81.078	2.822
Buttered Rice (X-160)	0.5 Cup	2.336	7.211	23.662	170.777	38.226	32.572	139.678	215.331	0.000
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Rustic Fruit Tart (X-1460)	1 Sl	3.148	13.167	31.429	254.578	19.494	116.859	155.288	313.562	2.495
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Savory Green Beans (X-52)	0.5 Cup	0.656	5.833	2.670	62.373	13.298	66.022	88.430	350.827	1.696
Lunch Totals		32.336	54.882	78.273	959.363	315.174	668.795	655.598	1079.497	7.013
S&S Cheese Quesadilla (X-1451)	1 Ea	11.437	12.050	25.574	256.368	135.513	25.373	631.057	251.039	0.000
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
S&S Churro Bars (X-1492)	1 Ea	1.847	15.732	29.938	265.430	35.262	68.673	229.839	496.022	0.016
Chicken and White Bean Chili (X-655)	6 Oz	14.735	5.891	15.780	172.355	182.227	458.057	514.490	274.717	6.820
Dinner Totals		37.697	38.523	84.743	831.353	627.402	998.003	1519.936	1205.528	9.532
Report Totals		94.404	114.013	252.177	2425.193	1442.045	2921.497	2864.604	5432.490	151.270
RDA / DRI		205.23%	0.00%	193.98%	0.00%	206.01%	112.37%	124.55%	0.00%	201.69%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 19 (Week 3:Thursday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Denver Omelet (individual) (X-1114)	1 Ea	25.114	26.840	5.891	367.343	272.478	317.877	785.049	578.528	12.807
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		40.882	37.159	78.205	806.380	633.093	1366.702	1141.452	1916.402	145.607
Lime Tarragon Turkey (X-149)	3 Oz	11.340	17.762	4.764	228.494	111.029	231.232	970.998	43.210	4.591
Apricot Cornbread Stuffing (X-262)	0.5 Cup	3.780	11.393	31.345	238.938	50.928	227.316	458.864	891.456	4.223
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Frosted Chocolate Cake (X-394)	1 Sl	3.290	11.675	52.329	311.907	90.955	152.411	227.985	170.174	0.137
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Cauliflower au Gratin (X-138)	0.5 Cup	6.786	16.077	11.511	216.744	127.323	156.473	366.890	398.079	16.792
Lunch Totals		27.714	61.683	113.790	1104.539	408.812	803.849	2162.458	1621.617	25.743
S&S Asian Pork Noodles (X-2127)	1 Cup	25.614	13.233	25.622	323.583	302.705	600.036	1,483.623	405.936	23.915
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Almond Pudding (X-196)	0.5 Cup	3.720	3.037	35.985	186.729	333.555	162.664	508.311	229.822	0.220
S&S Spring Roll (Premade) (X-2079)	1 Ea	1.749	4.001	5.250	65.100	*	39.900	69.930	*	*
Dinner Totals		40.760	25.121	80.308	712.612	910.660	1248.500	2206.414	819.508	26.830
Report Totals		109.355	123.963	272.304	2623.530	1952.566	3419.051	5510.325	4357.527	198.179
RDA / DRI		237.73%	0.00%	209.46%	0.00%	278.94%	131.50%	239.58%	0.00%	264.24%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 20 (Week 3:Friday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Country Hashbrowns (X-526)	0.5 Cup	3.770	12.274	19.183	198.317	102.668	525.488	229.023	171.375	13.108
Fried Egg (X-482)	1 Ea	6.280	9.795	0.360	114.693	99.000	69.000	71.000	270.000	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		25.817	32.388	91.857	752.046	562.284	1643.313	656.427	1779.249	145.908
Heaven Sent Bake Fish (X-664)	2 Oz	10.740	3.923	0.747	83.787	130.481	241.733	168.165	176.993	2.031
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Margarita Pie (X-2009)	1 Ea	11.584	28.117	81.365	617.831	212.841	332.867	866.972	864.973	2.529
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Tarragon Boiled Beets (X-328)	0.5 Cup	1.244	2.610	7.016	53.530	30.298	242.222	97.993	110.722	3.644
Risotto w/Peas (X-251)	0.3300000	4.658	5.142	16.394	127.058	32.596	24.567	279.755	91.315	1.459
Lunch Totals		30.745	44.568	119.363	990.662	434.794	877.807	1550.607	1362.701	9.664
S&S Strawberry, Chicken & Spinach Salad (X-1621)	1 Ea	15.875	20.282	15.203	297.024	102.249	270.827	594.579	3,657.714	51.481
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Warm Butterscotch Bar with Pecans (X-190)	1 Ea	2.808	9.487	31.180	220.169	32.615	84.544	133.871	214.113	0.027
Parker House Rolls (X-1070)	1 Ea	2.519	1.910	16.942	97.317	13.006	17.515	134.940	34.195	0.015
S&S Sweet Potato Soup (X-1537)	0.75 Cup	2.416	4.686	18.590	123.243	67.750	338.289	165.710	10,414.613	4.256
Dinner Totals		33.296	41.216	95.366	874.954	490.020	1157.076	1173.650	14504.385	58.474
Report Totals		89.858	118.171	306.586	2617.663	1487.097	3678.195	3380.683	17646.334	214.045
RDA / DRI		195.34%	0.00%	235.84%	0.00%	212.44%	141.47%	146.99%	0.00%	285.39%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 21 (Week 3:Saturday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Scrambled Eggs (X-525)	0.25 Cup	8.588	8.419	2.176	120.503	151.291	138.685	101.683	316.527	0.352
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Fruit Cobbler (X-966)	0.3300000	1.650	6.615	41.210	224.678	19.352	90.397	11.266	762.903	0.622
Breakfast Totals		25.313	23.060	102.310	708.610	527.709	1273.004	482.597	2305.650	133.716
Country Pot Roast (X-66)	3 Oz	27.589	25.857	15.170	406.763	293.811	832.788	370.711	8,651.880	9.409
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Bread Pudding (X-1169)	0.5 Cup	6.224	5.776	32.941	205.701	120.275	202.759	159.059	182.097	0.741
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Pot Roast Vegetables	6 Oz									
Lunch Totals		36.332	36.409	61.952	720.920	442.663	1071.965	667.491	8952.675	10.150
S&S Grilled Kielbasa (X-1865)	3 Oz	10.932	24.053	2.188	269.434	*	*	751.149	0.000	0.000
Egg Noodles (X-74)	0.5 Cup	3.274	0.499	18.669	93.794	47.573	59.839	98.341	64.022	1.011
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Cinnamon Apples Deluxe (X-205)	4 Oz	0.458	2.599	19.137	97.484	5.100	69.369	61.767	52.020	0.408
Sauteed Cabbage (X-1307)	0.5 Cup	1.184	2.096	5.203	40.150	22.625	235.810	129.176	179.366	48.238
Dinner Totals		25.527	34.099	58.648	638.062	349.698	810.918	1184.984	479.159	52.351
Report Totals		87.171	93.568	222.910	2067.592	1320.070	3155.887	2335.072	11737.484	196.217
RDA / DRI		189.50%	0.00%	171.47%	0.00%	188.58%	121.38%	101.52%	0.00%	261.62%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 22 (Week 4:Sunday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Sausage Link (X-499)	1 Link	5.844	8.530	0.000	101.963	49.026	88.428	225.280	12.332	0.211
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Waffles & Berries (X-165)	1 Ea	6.432	8.382	25.860	203.757	133.971	275.123	75.772	286.822	44.794
Maple Syrup (F-19353)	2 Oz	0.033	0.049	54.906	212.940	1.638	173.628	9.828	0.000	0.000
Breakfast Totals		24.208	22.313	125.017	790.766	507.590	1366.906	532.689	1523.006	147.016
Chicken Cordon Bleu (X-79)	1 Ea	33.086	14.676	14.736	330.918	301.531	242.565	450.885	401.713	0.000
Vegetable Rice Pilaf-1/2 cup (X-1193)	0.5 Cup	1.523	4.271	11.486	89.441	47.758	55.314	193.245	1,264.331	0.486
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
S&S Coconut Cake From Scratch (X-1709)	1 Sl	3.350	18.525	63.023	430.349	97.868	145.536	201.440	533.557	0.141
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
S&S Seasoned Green Beans (X-1677)	0.5 Cup	0.639	5.820	2.508	61.730	12.958	63.432	88.374	339.897	1.591
Lunch Totals		41.116	48.068	105.593	1020.894	488.692	543.264	1071.665	2658.196	2.219
S&S Hawaiian Turkey & Cheese Sliders (X-2197)	2 Ea	28.980	19.387	31.904	425.041	205.456	287.477	402.997	253.321	1.582
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Red Velvet Cupcake (X-748)	1 Ea	3.376	14.140	43.172	305.888	23.360	63.925	125.870	441.708	0.052
Fruit Mix Salad (X-1066)	1 Cup	1.595	8.453	28.509	183.183	38.856	234.072	176.393	2,435.400	24.338
Dinner Totals		43.628	46.832	117.036	1051.312	542.072	1031.375	849.809	3314.179	28.667
Report Totals		108.952	117.213	347.646	2862.972	1538.354	2941.545	2454.164	7495.381	177.902
RDA / DRI		236.85%	0.00%	267.42%	0.00%	219.76%	113.14%	106.70%	0.00%	237.20%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 23 (Week 4:Monday)

Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
Hard Boiled Eggs (X-594)	1 Ea	6.310	4.763	0.423	71.860	99.580	74.540	76.107	354.240	1.330
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
S&S Brown Butter Chocolate Chip Muffins (X-2119)	1 Ea	4.866	19.549	50.797	379.870	43.051	105.151	250.547	399.104	0.000
Breakfast Totals		26.250	32.337	110.146	815.159	499.697	1223.613	696.302	1979.564	134.073
Marinated Tri Tip (X-941)	3 Oz	23.290	11.932	1.240	213.621	217.115	376.413	330.354	16.257	0.158
Au Gratin Potatoes (X-214)	0.5 Cup	9.809	12.452	25.521	250.916	237.080	588.395	250.972	500.397	11.159
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Apple Crisp (X-169)	1 Pc	1.183	8.562	31.983	202.322	22.238	97.728	5.538	254.240	3.175
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Broccoli Florets (X-2)	0.5 Cup	1.634	1.660	4.886	36.021	45.995	199.766	28.084	1,095.805	44.158
Lunch Totals		38.433	39.382	77.471	811.335	551.006	1298.719	752.669	1985.396	58.650
Pulled Pork Sandwich (X-591)	1 Ea	26.687	16.990	29.814	389.974	30.550	48.120	773.629	200.548	4.195
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
House-made Banana Pudding (X-739)	0.5 Cup	5.021	5.069	30.207	183.796	99.779	313.273	128.786	264.484	3.850
Baked Beans (X-965)	0.5 Cup	6.030	1.614	34.764	174.034	10.861	94.870	560.691	72.598	0.587
S&S Creamy Coleslaw* Simplified (X-1683)	0.5 Cup	1.000	6.429	11.000	98.554	*	*	198.631	6,000.000	36.000
Dinner Totals		48.416	34.953	119.235	983.558	415.591	902.162	1806.287	6721.380	47.327
Report Totals		113.099	106.672	306.852	2610.052	1466.293	3424.494	3255.258	10686.340	240.050
RDA / DRI		245.87%	0.00%	236.04%	0.00%	209.47%	131.71%	141.53%	0.00%	320.07%

Menu Nutrient Analysis : ██████████ Spring/Summer Menu Day 24 (Week 4:Tuesday)
Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Eggs Florentine (X-1242)	1 Ea	8.170	9.956	1.311	128.495	132.664	126.992	162.748	631.951	0.861
Sausage Link (X-499)	1 Link	5.844	8.530	0.000	101.963	49.026	88.428	225.280	12.332	0.211
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		29.782	28.804	73.626	669.494	542.306	1264.245	744.432	1982.156	133.871
Chicken & Mushrooms (X-1199)	3 Oz	30.118	22.087	1.387	323.261	278.789	431.839	214.269	147.791	0.081
Pasta (X-74)	0.5 Cup	3.274	0.499	18.669	93.794	47.573	59.839	98.341	64.022	1.011
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Layered Oreo Chocolate Cake (X-850)	1 Sl	5.340	28.097	59.755	494.780	119.340	203.939	352.974	617.514	0.204
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Seasoned Peas (X-44)	0.5 Cup	2.777	2.127	7.372	58.240	55.469	125.187	119.084	447.761	20.300
Lunch Totals		44.027	57.585	101.023	1078.531	529.748	857.222	922.389	1395.786	21.596
Battered Fried Fish (X-250)	2 Ea	18.272	15.405	27.034	315.039	230.456	424.536	897.974	93.359	0.000
French Fried Potatoes (X-674)	0.5 Cup	2.159	7.557	22.680	172.365	*	248.569	248.569	*	*
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Lime Bar (X-1145)	1 Ea	5.659	13.514	44.297	316.544	172.454	227.645	189.536	193.275	4.486
Fresh Vegetable Medley (X-831)	0.5 Cup	1.505	5.962	8.041	83.879	40.057	322.871	147.070	1,001.966	26.661
Dinner Totals		37.273	47.290	115.502	1025.027	717.367	1669.520	1627.699	1472.350	33.843
Report Totals		111.082	133.679	290.150	2773.052	1789.421	3790.987	3294.519	4850.293	189.310
RDA / DRI		241.48%	0.00%	223.19%	0.00%	255.63%	145.81%	143.24%	0.00%	252.41%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 25 (Week 4:Wednesday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Cinnamon Roll (X-1064)	1 Ea	4.704	8.088	45.180	274.049	34.250	48.766	162.852	153.517	0.199
Eggs Scrambled w/Ham (X-1081)	0.25 Cup	18.191	12.514	2.875	111.424	158.300	124.516	751.270	394.904	0.770
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		35.599	25.954	106.888	714.278	515.504	1181.044	1135.931	1772.273	133.712
S&S Cherry Glazed Roasted Pork Loin-3 oz (X-1702)	3 Oz	22.778	5.935	23.849	240.809	1.881	8.504	393.079	0.897	0.268
Sweet Potatoes with Orange Essence (X-1284)	0.5 Cup	3.976	0.800	37.771	170.133	106.490	844.841	223.049	32,719.980	36.636
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Pecan Pie (X-390)	1 Sl	4.354	24.662	51.365	432.164	64.628	73.438	340.657	89.599	0.136
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Seasoned Brussels Sprouts (X-1675)	0.5 Cup	0.954	1.686	2.509	26.164	19.564	108.437	104.002	257.089	23.375
Lunch Totals		34.581	37.860	129.334	977.726	221.140	1071.638	1198.508	33186.264	60.415
S&S Steak Tacos w/Corn Salsa (X-2141)	2 Ea	31.222	17.144	35.523	432.794	263.037	361.345	419.749	36.440	4.291
-- Sour Cream (F-01056)	1 Tbl	0.351	2.782	0.666	28.463	10.925	17.969	4.456	64.256	0.129
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Tres Leche Cake (X-64)	1 Sl	5.128	10.442	31.937	239.130	134.495	180.634	62.077	403.290	1.166
Refried Beans (X-111)	0.5 Cup	5.982	3.566	18.276	125.007	88.687	250.488	287.580	9.700	1.338
Dinner Totals		52.360	38.784	99.853	962.593	771.544	1256.336	918.412	697.436	9.619
Report Totals		122.539	102.598	336.075	2654.597	1508.188	3509.018	3252.851	35655.973	203.746
RDA / DRI		266.39%	0.00%	258.52%	0.00%	215.46%	134.96%	141.43%	0.00%	271.66%

████████████████████
 Menu Nutrient Analysis : ████████ Spring/Summer Menu Day 26 (Week 4:Thursday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Baked Cheese Omelet (X-235)	1 Ea	8.576	13.169	1.723	160.604	153.036	108.725	168.559	538.455	0.010
Bacon (X-455)	1 Sl	2.371	2.674	0.092	34.624	34.112	36.160	147.840	2.368	0.000
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		26.714	26.162	74.129	634.264	547.763	1193.710	672.802	1878.697	132.809
S&S Greek Chicken & Lemon Potatoes (X3 Oz -1614)		32.850	29.256	43.474	561.648	340.443	1,103.959	408.452	187.356	30.168
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Cheesecake w/Fruit Topping (X-1108)	1 Sl	7.225	30.657	54.944	518.625	130.266	172.867	314.065	897.451	0.271
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
S&S Roasted Carrots with Fennel Brown Butter (X-1598)	0.5 Cup	0.130	8.013	0.782	73.766	3.182	16.026	261.095	235.493	2.655
Lunch Totals		42.724	72.702	113.040	1262.495	502.468	1329.270	1121.333	1438.998	33.093
Sweet & Sour Pork (X-39)	6 Oz	26.851	12.736	19.366	303.745	280.590	545.870	430.975	66.452	13.983
S&S Jasmine Rice 1/2 cup (X-1441)	0.5 Cup	3.017	1.440	36.001	172.927	0.426	0.456	160.356	44.357	0.000
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Gingersnap Cookie (X-454)	1 Ea	2.832	7.473	28.535	194.539	22.258	89.773	282.450	349.189	0.011
S&S Grilled Sesame Asparagus (X-2142)	4 Oz	4.288	15.979	8.132	179.866	73.793	263.350	436.064	882.485	6.629
Dinner Totals		46.665	42.478	105.485	988.277	651.467	1345.350	1454.394	1526.234	23.318
Report Totals		116.103	141.342	292.654	2885.036	1701.699	3868.330	3248.530	4843.929	189.221
RDA / DRI		252.40%	0.00%	225.12%	0.00%	243.10%	148.78%	141.24%	0.00%	252.29%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 27 (Week 4:Friday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
French Toast (X-176)	1 Sl	10.611	8.181	20.630	200.777	161.755	140.578	230.695	357.305	0.031
Sausage Link (X-499)	1 Link	5.844	8.530	0.000	101.963	49.026	88.428	225.280	12.332	0.211
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Breakfast Totals		29.159	22.063	79.463	631.545	533.736	1236.768	677.784	1593.489	132.984
Fettuccine Alfredo (X-234)	0.5 Cup	8.013	27.018	12.296	320.278	157.492	86.564	380.645	1,020.250	0.288
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Caramel Citrus Tiramisu (X-372)	1 Sl	7.159	23.790	43.533	409.654	122.850	162.876	142.165	1,365.722	11.753
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Sauteed Zucchini (X-207)	0.5 Cup	1.204	5.918	3.104	64.932	37.750	259.373	96.312	198.604	17.761
Shrimp Scampi (X-35)	2 Oz	2.690	4.982	0.817	59.419	48.656	36.839	146.977	162.458	3.794
Lunch Totals		21.584	66.484	73.591	962.740	395.325	582.070	903.820	2865.733	33.596
Beef Enchiladas (X-487)	1 Ea	16.610	13.091	21.319	269.541	164.737	264.276	427.721	570.480	8.894
Black Beans (X-1182)	0.5 Cup	7.827	3.239	21.371	142.204	125.486	322.436	204.726	18.287	1.719
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Flan (X-1265)	1 Sl	7.023	14.079	43.468	323.589	183.897	244.982	90.809	578.997	3.702
Shredded Lettuce, Chopped Tomatoes (X-2 Oz 765)		0.657	0.119	2.436	11.393	15.807	129.985	5.988	459.833	5.042
Dinner Totals		41.793	35.379	102.046	883.927	764.327	1407.579	873.795	1811.346	22.051
Report Totals		92.537	123.926	255.100	2478.212	1693.388	3226.416	2455.400	6270.568	188.631
RDA / DRI		201.17%	0.00%	196.23%	0.00%	241.91%	124.09%	106.76%	0.00%	251.51%

[REDACTED]
 Menu Nutrient Analysis : [REDACTED] Spring/Summer Menu Day 28 (Week 4: Saturday)
 Regular Diet

		Protein (G)	Total lipid (G)	Carbohydra (G)	Energy (KCAL)	Phosphorus (MG)	Potassium, (MG)	Sodium, Na (MG)	Vitamin A, (IU)	Vitamin C, (MG)
Shredded Potato Latke Pancakes (X-1247)	4 Ea	4.072	0.413	19.788	97.894	70.546	475.397	467.339	164.832	10.046
Choice of Cereal (X-772)	6 Oz	0.919	0.129	11.456	51.206	16.934	11.827	75.398	668.102	6.317
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Choice of 100% Vit C Juice (U-09206)	6 Oz	1.302	0.372	19.344	83.700	31.620	372.000	1.860	372.000	93.000
Fresh Fruit Cup (X-264)	0.5 Cup	0.805	0.000	14.583	56.699	*	178.035	0.000	*	30.731
Choice of Toast (X-714)	1 Sl	3.064	4.967	13.480	110.231	37.661	41.063	134.595	114.022	0.057
Breakfast Totals		19.840	10.732	92.102	536.930	431.162	1524.222	823.742	1502.706	142.845
BBQ Chicken (X-46)	3 Oz	23.700	7.995	20.623	252.368	4.155	139.067	396.087	315.609	4.322
Choice of Beverage (F-072521052202)	8 Oz	0.000	0.000	0.000	0.000	*	*	0.000	*	*
Ginger Peach Shortbread Cobbler (X-1121)	1 Pc	2.655	11.678	45.142	290.799	14.871	99.743	30.679	919.234	1.369
Bread Basket (X-715)	1 Ea	2.518	4.776	13.840	108.456	28.577	36.417	137.721	118.698	0.000
Mustard Seed Roasted Corn (X-94)	0.5 Cup	1.557	8.638	10.463	117.449	36.367	114.556	1.860	120.370	6.019
Pickled Beets (X-1445)	0.5 Cup	0.865	0.142	15.050	64.483	17.671	153.645	229.281	22.813	3.869
Lunch Totals		31.295	33.229	105.118	833.555	101.642	543.429	795.629	1496.724	15.579
S&S Turkey & Lemon Broccoli Rice Casserole (X-1700)	1 Cup	20.898	34.398	24.455	483.340	308.600	299.577	1,303.687	1,821.171	29.453
2% Milk (F-01152)	8 Oz	9.678	4.851	13.451	137.200	274.400	445.900	144.550	183.750	2.695
Ice Cream w/Blueberry Topping (X-721)	0.5 Cup	2.595	9.911	24.083	191.252	5.595	138.925	72.767	24.661	4.871
Green Garden Salad (facility choice) (X-270)	3 Oz	0.428	0.047	0.902	4.715	9.116	60.982	8.802	2,327.684	2.892
Dinner Totals		33.597	49.207	62.891	816.507	597.711	945.385	1529.805	4357.266	39.911
Report Totals		84.732	93.168	260.110	2186.991	1130.514	3013.035	3149.176	7356.696	198.336
RDA / DRI		184.20%	0.00%	200.08%	0.00%	161.50%	115.89%	136.92%	0.00%	264.45%