

Back Of The House System



Edison User Guide – Table Of Contents

Subject	Page Number
Cover Page	1
Table Of Contents	2
Open Edison and Navigate Home screen	3
Open Day	4
Meal Planning	5 - 6
Add Recipe To Serving Plan	7
Ordering	8 - 9
Adding Item Not Listed on Order	10
Locate & Print Receiving Ticket	11
Editing An Existing Saved / Incomplete Order	12
Receiving	13
Receiving From Vendor	14 - 15
Stock Transfer	16
Manual Receiving	17
Edit Submitted Receiving Record	18
Site-To-Site Transfer	19
Receiving A Transfer	20
Inventory Adjustments	21
Production	22 - 23
Production Discrepancies	24
Print Production Worksheets	25
Adjust Meal Planning From Production screen	26
Print Individual Recipe	27
Enter Meal Counts	28
Close & Reopen day	29
Physical Inventory Report	30
Start Physical Inventory	31
Commit Physical Inventory	32
Manually Add Item Using "Ad-HOC"	33
Manually Add Items Using "Add Tag"	34
Inventory Reports	35
Production & Nutrient Analysis Reports	36
Other Reports	37
How To Create A Remedy Ticket	38 - 40

Edison User Guide - Open And Home screen

Open Edison:

- Locate and double click the Edison Icon located on your managers terminal.
- 2. Sign in using LAUSD username and password





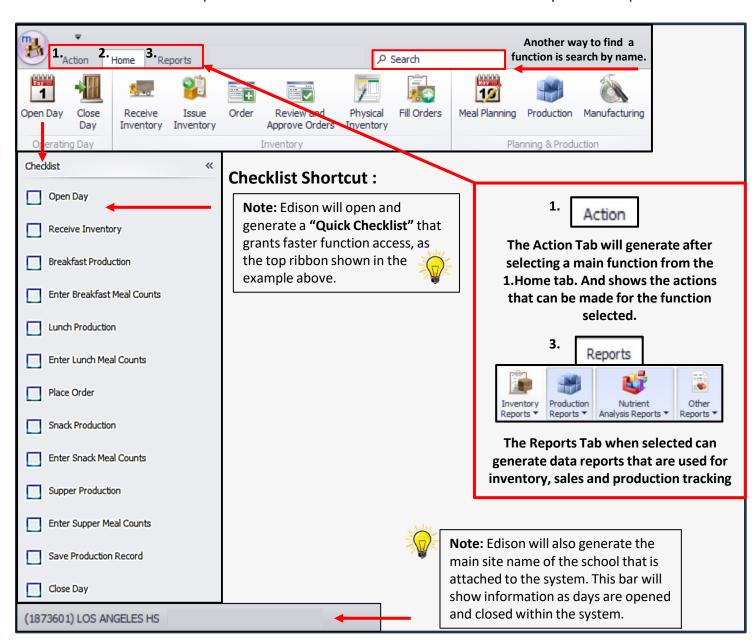


NOTE: Manager/ Senior Worker must have **user access** for Edison. If no access submit a Service now ticket and communicate with Area Food Service Supervisor for quick access.

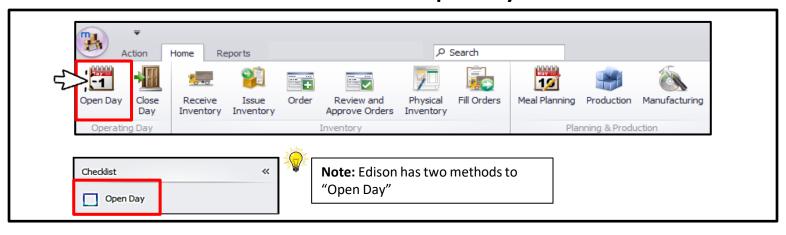
Navigation:

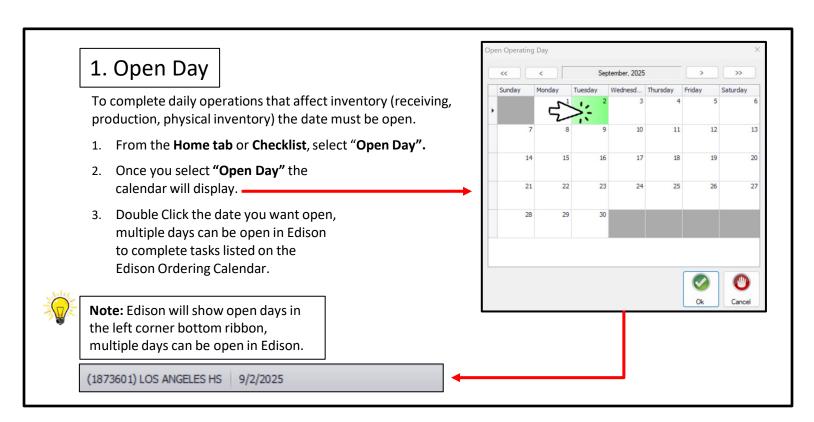
Located at the top of the ribbon is tabs names **1. Action, 2. Home, and 3. Reports** for quick navigation between functions within the Edison system.

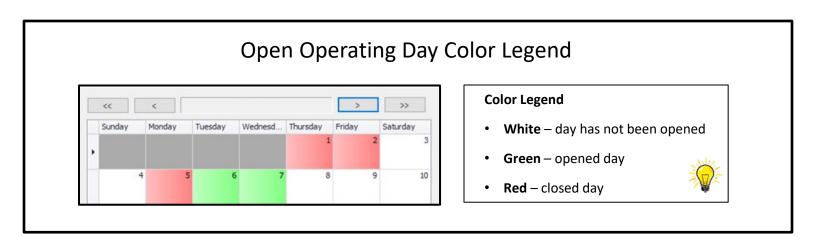
The different tabs when selected will allow certain functions and reports to be accessed. The Home tab is selected for this example and shows the devote functions that will be used weekly in Café LA operations.



Edison User Guide - Open Day

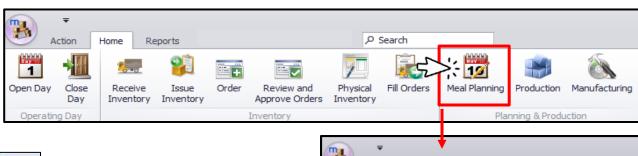






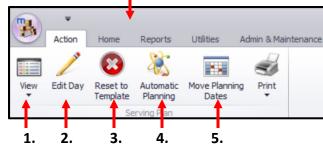
Edison User Guide – Meal Planning

2. Meal Planning- From the Home tab, click on the "Meal Planning" Button.





Meal Planning ribbon options:



1. View – changes how the calendar looks

Include Sunday Include Saturday Show Recipe Detail Row Height

Note: Include Saturday, when meal planning, so Saturday meal plans can be input and included in orders. 2. Edit Day

Opens the selected (blue) day. Can also double-click a day to open it.

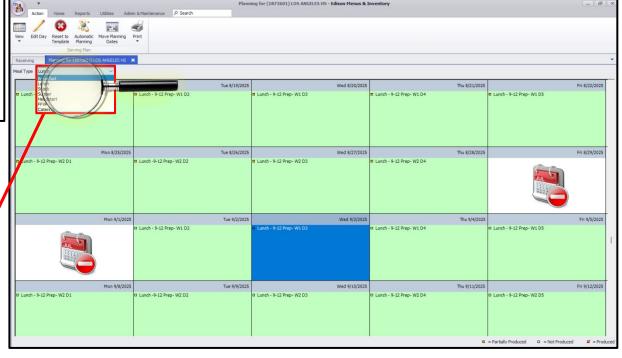
3. Reset to Template

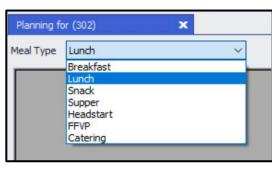
Resets the entire selection to the Central Office template, and resets meal counts to zero. (Not Recommended)

4. Automatic Planning Not using this feature

currently.

5. Move Planning Dates move or swap menus due to service cancellation. (Not using this feature)



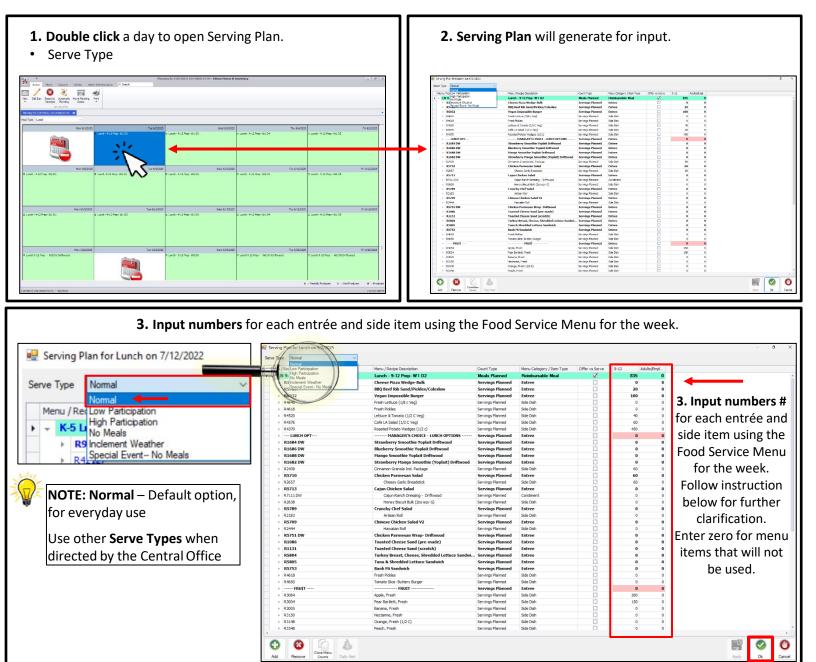




DON'T FORGET

Note: Select a Meal Type from the drop down at the top left of the screen. (Breakfast, Lunch, Supper, etc.) Note: Meal Type will default to display Lunch Ensure when "Meal Planning" that each meal service has been input with meal plans, so orders can be forecasted. Follow monthly Ordering Calendar for Edison.

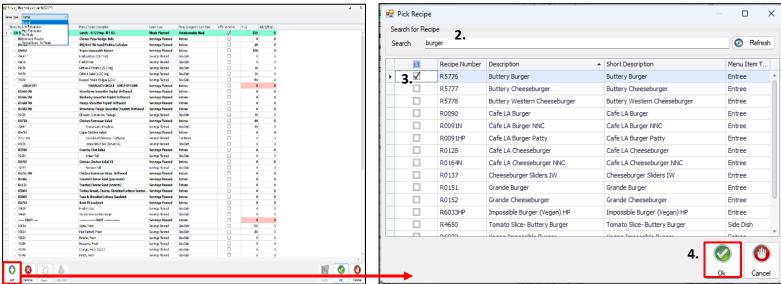
Edison User Guide – Meal Planning Continued



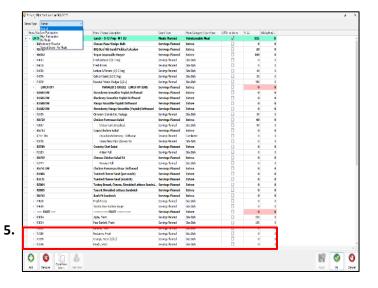
- A. Meals Planned The projected feeding figures for each menu count type (K-5, 6-12, Adult, etc.) on the
- B. Reimbursable Meal line item is calculated using the numbers entered into the "entrée" recipes.
- **C. Servings Planned** Enter the estimated planned servings for students, adults, and a la carte for each recipe in the Servings Planned fields. These counts will be used towards determining which items need to be ordered. **Entrée** recipes are displayed in bold for ease of identification.
- D. Enter 0 for any menu items that will not be served, do not remove the recipe from the menu.
- E. Click "Ok" once completed.
- (This is done for Breakfast, Luch, Supper, Snack, and completed for the full-service week following ordering calendar)

Edison User Guide - Adding Recipe To Serving Plan

- 1. Click the "Add" button
- 2. Use the Search box to locate and select one or more recipes search by word or recipe number
- 3. Place check marks next to the recipes to be added
- 4. Click **OK** to add a recipe to the current menu
- 5. Added recipes will populate to the bottom of the meal planning screen.



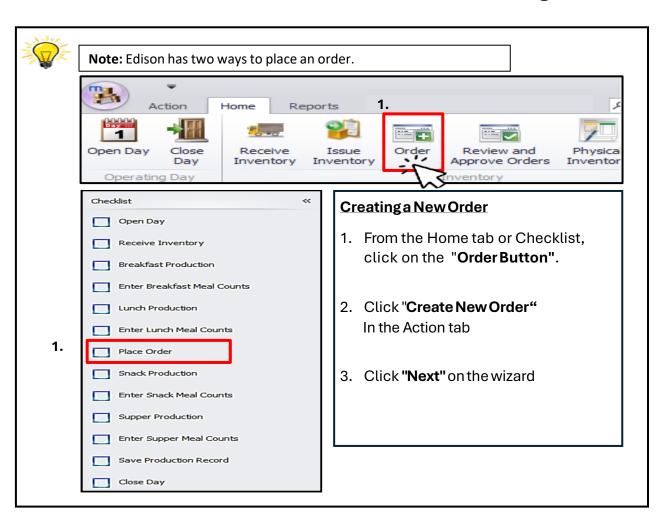
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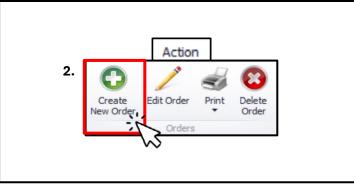


Meal Planning Color Legend:

- White planning has not been started
- Green at least one menuline has been planned
- Blue The current selected day
- Yellow-Incomplete

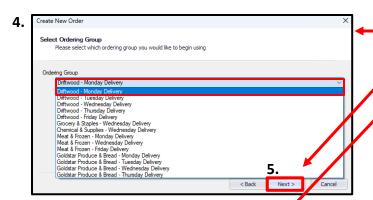
Edison User Guide - Ordering







Edison User Guide – Ordering Continued





Meal Types

< Back

All Meals

8.

reate New Order

Items needed for planned meals between

ltems ordered to be filled from this site for delivery dates between

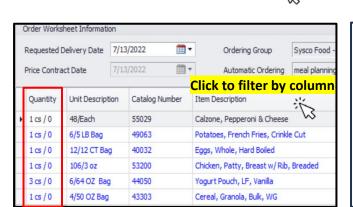
7/18/2022

Select how you would like to automatically estimate your ordering needs

and 7/22/2022

■ and 7/31/2022

tems needed for predicted orders from all sites based on planned meals between





- 5. Click Next
- Requested Delivery Date
 The system is set up to show the next available delivery date relative to today, based on your specific school. (Don't Change)
- 7. Verify that the Requested Delivery Date is correct. Don't Change unless Central Office communicates it.
- 8. Click "Next"

Note: Orders must be done Monday-Friday for Driftwood or Clearbrook, follow sites delivery days and ordering calendar.

Automatic Ordering

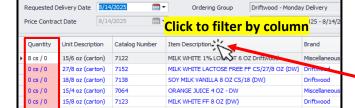
- The ordering group is going to consider what planned servings were entered on your Serving Plans for the given date range.
- Verify that the date range in the Items needed for planned meals between field and the Meal Types are accurate This setting is controlled by the Central Office and does not need to be modified.
- Click "Next"

Review the generated Order for "Automatic Ordering" The quantity column on the left of the screen shows what quantities and ingredients Edison has determined are needed for the recipes on the menus.

Note: Quantities are calculated based on:

- what is currently in inventory
- what is coming in future orders
- · what is marked for use on other menus
- what planned servings are on this week's menu





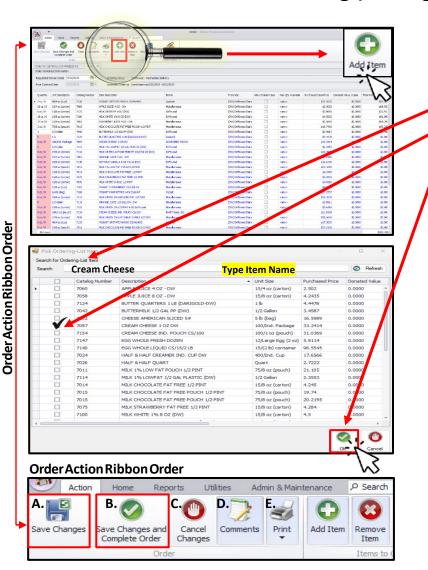
Click on any of the column headers to sort by that column if needed

Click the Filter icon within a column header to search for or filter items

NOTE: Enter quantities for items not included in the order, such as a la carte and non-food as needed. (Grocery /Staples)

9.

Edison User Guide - Ordering (Adding Item Not Listed On The Order)



Adding Items:

- 1. Click the "Add Item" button
- 2. Only items available to add will be listed
- 3. Place a check mark next to the item
- Click "OK"
- 5. The newly added item will appear at the bottom of the order screen
- 6. Enter the quantity needed for the item

Order Action Ribbon Order

- A. Save Changes puts the order in an "Incomplete" status
 - (Your order will not be sent/consolidated if it is in the incomplete status)
- B. Save Changes and Complete Order saves the order and pushes it to the Central Office for approval and submission to the vendor. If the order doesn't need Central Office approval it will be submitted to the vendor when the button is clicked.
- **C.** Cancel Changes deletes orders that have not yet been saved, and saves new changes made to orders that were previously saved.
- **D.** Comments add a comment to the order that can be viewed by the Central Office.
- E. Print print available reports as needed

Best Practice - Dairy Vendor Orders

As you complete Meal Plans for Driftwood or Clearbrook Farms

"Save Changes and Complete Order" for your Dairy Vendors as they are consolidated three days out.

Note: If you do not Save Changes and Complete Order" for dairy deliveries, will result in no delivery.

For overages or shortages call vendor for adjustments before deadline the day before.



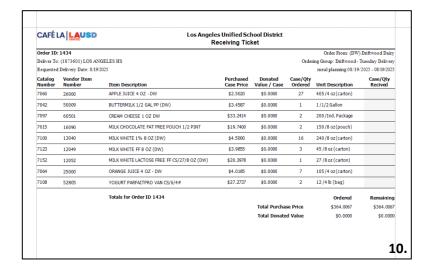
- After Saving changes and completing your order, the system will generate a Receiving ticket.
- Print the Receiving ticket.

How to View Receiving Tickets

Click "Order" > Select and Click on Order > Print > Click "Ok"







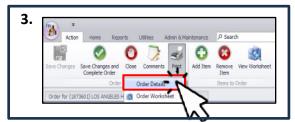
Edison User Guide – Locating & Printing Receiving Tickets



- After Saving changes and completing your order, the system will generate a Receiving ticket.
- **Print** the Receiving ticket.
- 1. Click "Order" > 2. Select and Click on Order > 3. Select Print > 4. Click "Ok"









CAFEL	ALAUSD	_	s Unified Scl eceiving Tic				
Order ID: 1434 Order From: (DW) Driftwood						Driftwood Dairy	
Deliver To: (1873601) LOS ANGELES HS Ordering Group: Driftwood - Tuesd							
Requested	Delivery Date: 8/19/20	025				meal planning 08/19/	2025 - 08/19/2025
Catalog Number	Vendor Item Number	Item Description	Purchased Case Price	Donated Value / Case	Case/Qty Ordered	Unit Description	Case/Qty Recived
7060	26000	APPLE JUICE 4 OZ - DW	\$2.5020	\$0.0000	27	405/4 oz(carton)	-
7042	50009	BUTTERMILK 1/2 GAL PP (DW)	\$3.4587	\$0.0000	1	1/1/2 Gallon	
7097	60501	CREAM CHEESE 1 OZ DW	\$33.2414	\$0.0000	2	200 / Ind. Package	
7015	16090	MILK CHOCOLATE FAT FREE POUCH 1/2 PINT	\$19.7400	\$0.0000	2	150/8 oz (pouch)	
7100	13040	MILK WHITE 1% 8 OZ (DW)	\$4.5000	\$0.0000	16	240 /8 oz (carton)	
7123	12049	MILK WHITE FF 8 OZ (DW)	\$3.9855	\$0.0000	3	45 /8 oz (carton)	
7152	12052	MILK WHITE LACTOSE FREE FF CS/27/8 OZ (DW)	\$20.3978	\$0.0000	1	27 /8 oz (carton)	
7064	25000	ORANGE JUICE 4 OZ - DW	\$4.0185	\$0.0000	7	105/4 oz(carton)	
7108	52805	YOGURT PARFAITPRO VAN CS/6/4#	\$27.2737	\$0.0000	2	12 /4 lb (bag)	
		Totals for Order ID 1434				Ordered	Remaining
				Total Purcha	se Price	\$364.0067	\$364.0067
				Total Donate	d Value	\$0.0000	\$0.0000

NOTE: Train Staff To Use receiving tickets as a tracking tool for daily/ weekly deliveries.

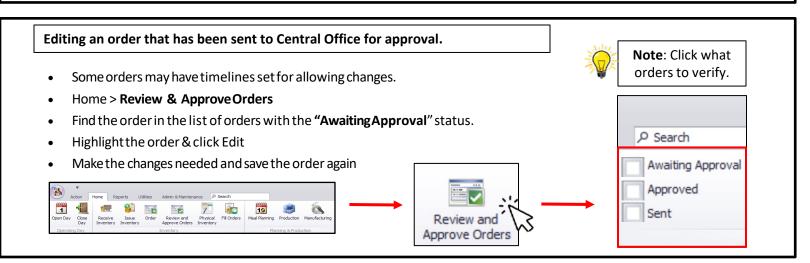
Manager is to contact vendor for proof of credit when delivery discrepancies occur.

Edison User Guide – Editing an Existing Saved/Incomplete Order

meal planning 08/20/2025 - 08/20/2025 1. From the Home tab, click on the Order Button

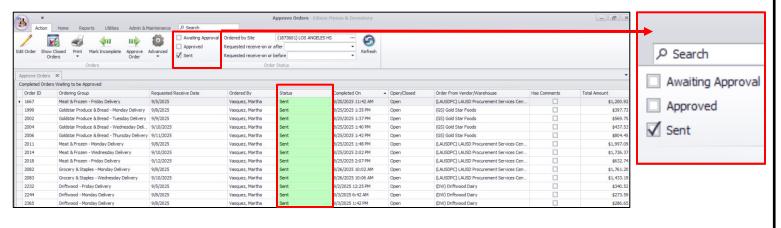
Editing an Existing Saved/Incomplete Order

- 2. Double click on the order record OR highlight the order and click "Edit Order" from the Action ribbon
- 3. Make the necessary changes
- 4. Click "Save" to just save the changes OR if the order is ready to be submitted, click "Save Changes and Complete Order"

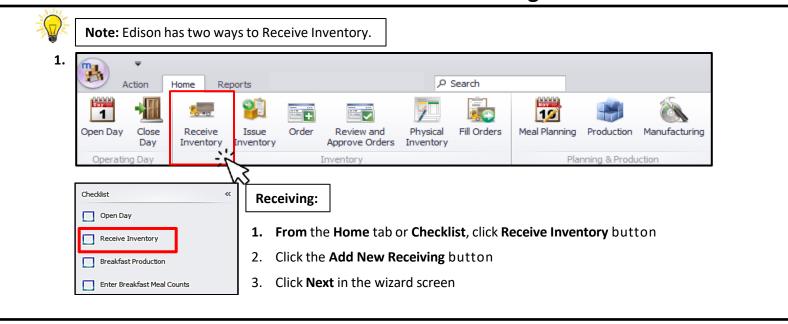


Reviewing Submitted Orders

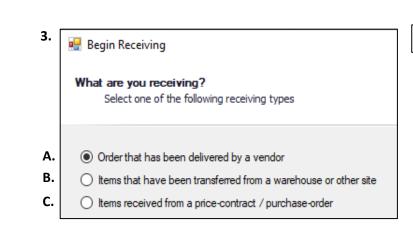
- From the Home tab, click on the Review and Approve Orders button. Use the filters within the Order Status section of the Action ribbon to search for open, submitted orders.
- Check **Approved & Sent** to see these orders.
- Orders Sent and Approved by Central Office will show Sent status



Edison User Guide - Receiving







Determine Type of Receiving:

- A. Order that has been Delivered by a Vendor (Receiving Ticket)
- B. Items that have been transferred from a warehouse or other site (Stock Transfer)
- C. Items received from a price contract /purchase order(Manual Receiving & Hot Shot)

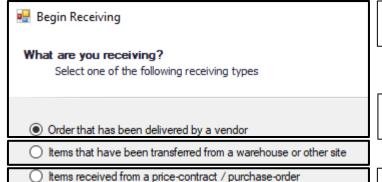
Edison User Guide – Begin Receiving (Vendor)



A.

В. C.

Note: There are 3 types of Receiving procedures in the Edison System



- A. Order that has been delivered by vendor All Daily/ Weekly expected deliveries
- B. Items that have been transferred from a warehouse or other site (Stock Transfers)
- C. Items received from a price contract or purchase order (Manual Receiving and Hot Shot deliveries)

(Type A) Receiving Daily/ Weekly Deliveries







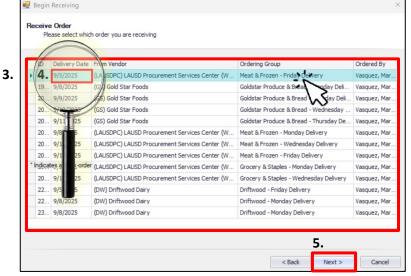
- 1A. To receive an Order that has been delivered by vendor, select option 1A. This procedure is for all Daily/ Weekly expected deliveries.
- 2B. Click "Next"
 - 3. Receive Order highlight the order to be received
 - Choose the correct date
 - 5. Click Next

Case Discrepancies

- If the quantity delivered is different from the Quantity listed on the
- **Receiving** screen, adjust the quantity to match what was delivered.
- Items where the **Quantity Received** was adjusted will appear in orange.
- If an item was not delivered, highlight the item and click the Remove

Substitution Updates when receiving:

- If a substituted item was delivered and the new item is already on the order, adjust the delivered item's quantity as needed, then highlight the item that was not delivered and click the Remove Item button from the Items Action ribbon.
- If a substituted item or an additional item was delivered and the item is not on the order, click the Add Item from List button in the Items Action ribbon. Search for and select the delivered item. It will appear at the bottom of the order. Enter the delivered quantity. 14.



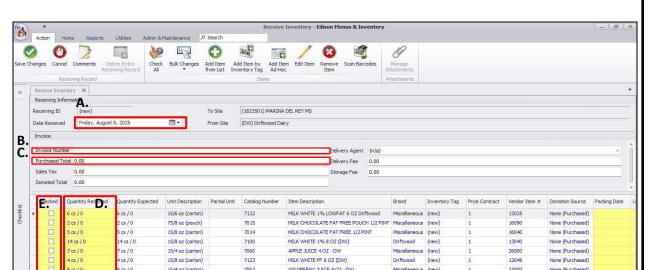
Edison User Guide - Receiving Continued



Follow steps A - E when receiving food, supplies, etc. from Café L.A. approved vendors.

Use vendor invoice for accurate information input when receiving.

- A. Date Received this should be the date the invoice date.
- B. Enter Invoice Number exactly how it looks on the vendor's invoice (for LAUSD warehouse useSTO#)
- C. Enter Purchase Total This total will be taken from the vendor's invoice (LAUSD Warehouse invoices do not have Purchase totals leave 0.00)
- D. Enter the "Quantity Received"
- E. For each line item, place a checkmark in the "Checked" box once data is verified



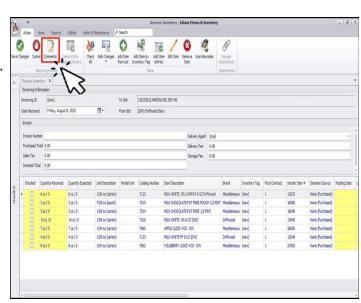
Receiving Damaged / Spoiled Items:

- Receive only items that meet Food Services Quality Standards.
- Do not accept any damaged or spoiled items.
- Note: Do Not Receive Partial Cases

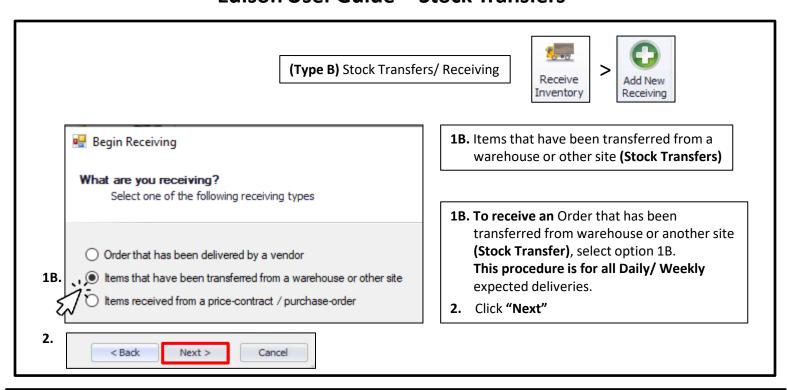


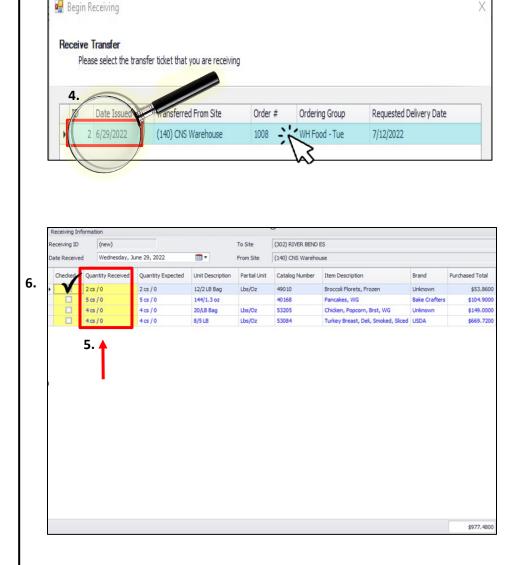
Under Comments Note:

- Which items are damaged or spoiled
- Any relevant details (e.g. broken seals, mold, temperature issues)
- Enter the amount (quantity received or rejected)
- Enter the item name and catalog number



Edison User Guide - Stock Transfers





3.

- **3. Receive Order** highlight the order to be received
- **4. Date Received** this should be the date of actual delivery
- 5. For each line item:
 - Verify the Quantity received
- 6. For each line item, place a checkmark in the **Checked** box once data is verified Click **Save Changes** to finish the receiving process for the order.

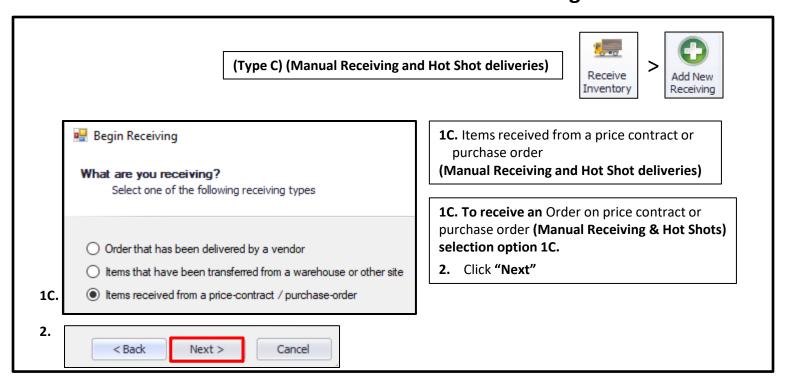
Case Discrepancies

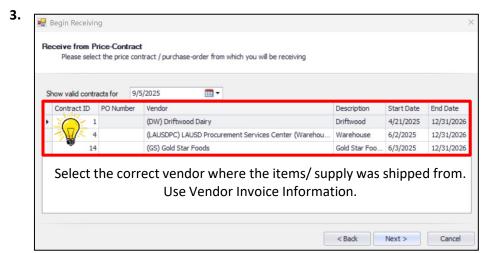
- If the quantity delivered is different from the **Quantity** listed on the
- Receiving screen, adjust the quantity to match what was delivered.
- Items where the **Quantity Received** was adjusted will appear in orange.
- If an item was not delivered, highlight the item and click the Remove

Substitution Updates when receiving:

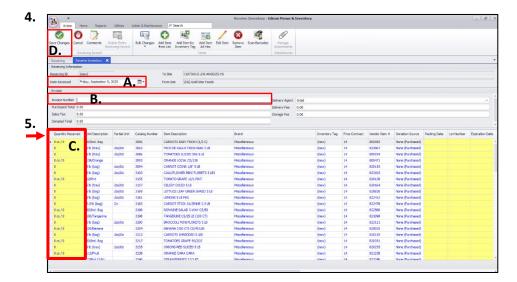
- If a substituted item was delivered and the new item is already on the order, adjust the delivered item's quantity as needed, then highlight the item that was not delivered and click the Remove Item button from the Items Action ribbon.
- If a substituted item or an additional item was delivered and the item is not on the order, click the Add Item from List button in the Items Action ribbon. Search for and select the delivered item. It will appear at the bottom of the order. Enter the delivered quantity.

Edison User Guide - Manual Receiving





- **3.** Receive from Price-Contract select the appropriate price contract record, and then click **Next**
- **4.** What are you receiving? select the type of order to receive
- 5. Items received from a price contract/purchase order

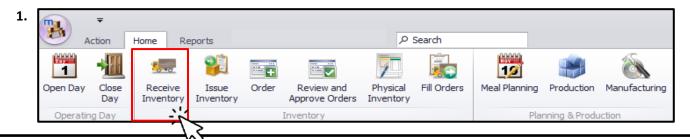


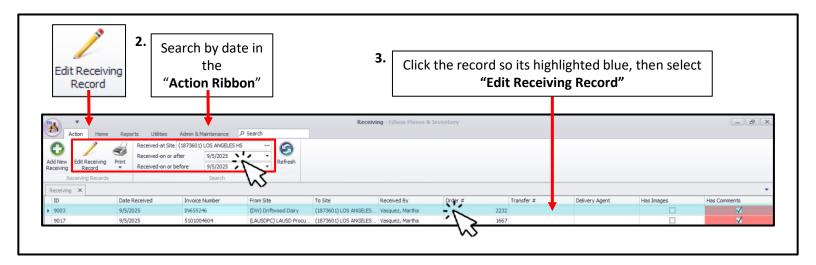
- **A.** Date Received this should be the date of actual delivery
- B. Enter Invoice Number
- C. For each delivered item, enter the **Quantity** received
- D. Click **Save Changes** to finish the receiving process for the order

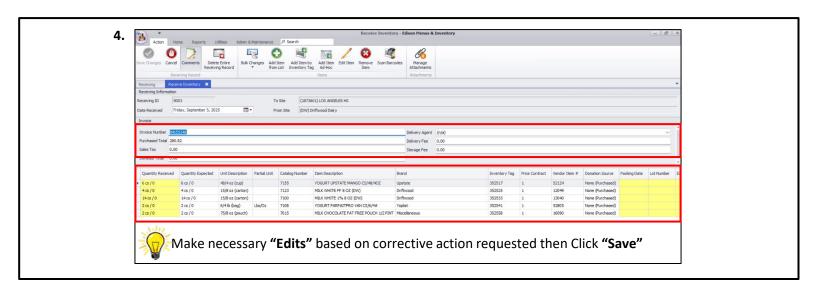
Edison User Guide - Edit Submitted Receiving Record

If a mistake was made on a receiving record, it can be corrected.

- 1. From the **Home** tab, click on the **Receive** Inventory button
- 2. Use the filters within the **Search** section of the "**Action"** ribbon to search for the receiving record
- 3. Double click the appropriate receiving record OR highlight the receiving record and click the "Edit Receiving Record" button in the "Receiving Records" section of the "Action" ribbon
- 4. Make the necessary changes, then click "Save Changes"

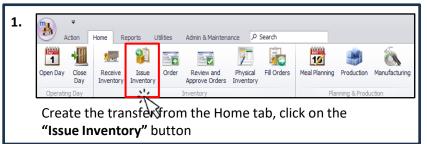


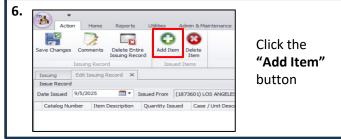




Edison User Guide - Site-to-Site Transfers

Note: To optimize cost efficiency and minimize food waste, it is vital for cafeteria managers to actively transfer products between locations based on inventory needs.







Click the "Add New Issuing" button



Click the

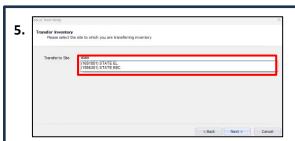
"Please select
item to issue"
screen will
appear, type
item name in
search bar



Click "Next" on the wizard



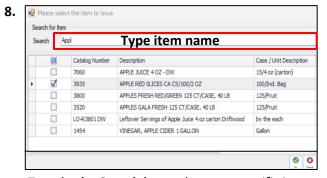
Why are you issuing inventory? – select "Transferring inventory" to another site (but not filling an order)



Begin "typing the name" of the site where the items are going, select it from the drop-down list click "Next"

Note: To remove an item, highlight the item and then click the "Delete Item button". Once all items are verified for accuracy, click the "Save Changes" button to complete the transfer.

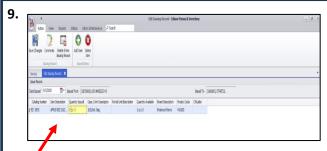
A Transfer Ticket report will automatically be generated and can be printed to accompany the items to the receiving school.



Type in the Search box to locate a specific item and place a check mark in the column.

Multiple items may be selected at one time.

Click "Ok" to add items to the transfer



- For each item, type the quantity to be transferred in the yellow "Quantity Issued" field
- The Quantity Available to transfer out is listed for each item
- If the Quantity Issued exceeds the Quantity Available, the Quantity Available field will turn red. The transfer will not be able to be completed until the error is resolved.

Edison User Guide - Receiving A Transfer



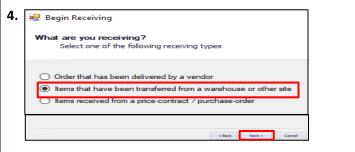




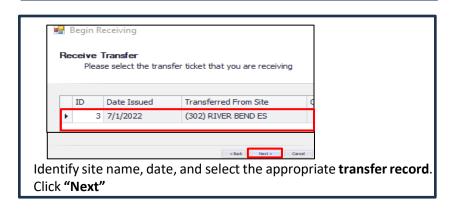
Receive the transfer order from the sending site. **No invoice number is required.**



Click "Next" on the wizard



What are you receiving? – Items that have been transferred from a warehouse or other site select "Next"

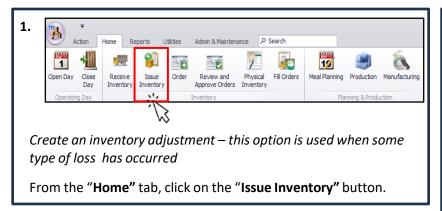


Receiving products through site-to-site transfers is crucial for optimizing inventory, increasing sales, and improving overall business efficiency. This process enables companies with multiple locations, such as warehouses or school sites, to strategically move inventory to meet demand where it is needed most.



Edison User Guide - Inventory Adjustments

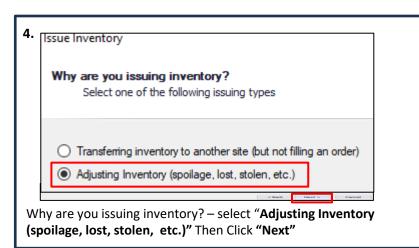
Inventory adjustments are vital with a **perpetual system** to account for discrepancies between system records and physical stock, ensuring data accuracy, preventing shopping order discrepancies, optimizing inventory costs, and enabling informed decision-making. They reconcile differences from losses, theft, damage, or data entry errors, maintaining the reliability of real-time data for forecasting, efficient reordering, and better customer service.



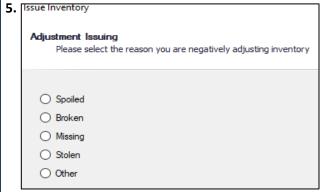


Click the "Add New Issuing" button

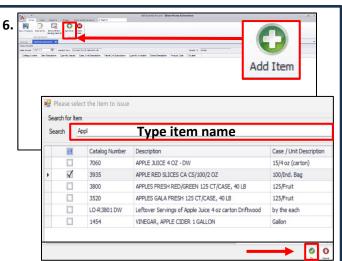




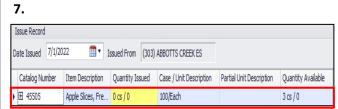
NOTE: To remove an item, highlight the item and then click the **Delete Item** button. Once all items are verified for accuracy, click the **Save Changes** button to complete the issuing. Comments are required when completing inventory adjustments. Enter a **comment** regarding the inventory adjustment being made. Once entered, click **OK**.



Select the correct category of "why" the item is being adjusted in the sites inventory



Click the "Add Item" button
Use the Search box to locate a specific item and place a check mark in the column.
Multiple items may be selected at one time.
Click "OK" to add the items to the issuing record



Type the quantity to be removed in the yellow "Quantity Issued" field.

The **Quantity Available** to transfer out is listed for each item. If the **Quantity Issued** exceeds the **Quantity Available**, the **Quantity Available** field will turn red. The issuing record will not be able to be completed until the error is resolved.

Edison User Guide - Production

Prior to inputting production

- Always ensure all Invoices are input prior to production
- Update substitutions by using "Meal Plans" if need be
- Update "Planned" column with accurate counts, based on inventory in stock

1.

From the **Home** tab, click on the **Production** button or click Breakfast Production or Lunch Production from the Checklist



2.

Produce Recipes using the **Bulk Editor Mode**Bulk Editor Mode may be defaulted if so (skip).





3.

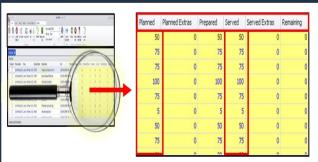


The date open on Edison will automatically open that day's production.



Choose a Serving Date and Meal
Type from the Search section of
the Action ribbon. Switch
between Breakfast, Lunch,
Supper, and Snack production.

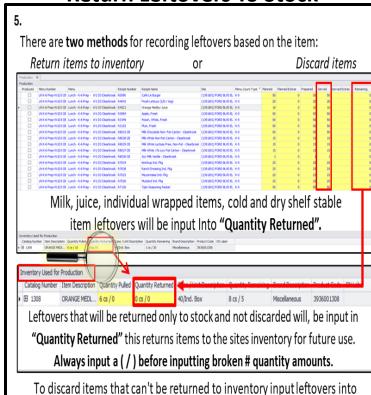




Always update Served Column & Planned Column based on what was produced.

As served quantities are adjusted based on the service, the remaining column will automatically generate. **Substitutions are done using Meal Planning only.**

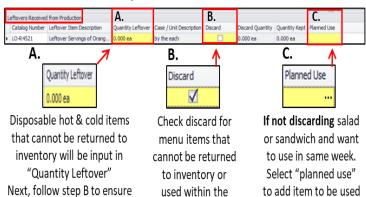
Return Leftovers To Stock



Discard Leftover

"Quantity Leftover" and check "Discard".

To discard items that can't be returned to inventory input leftovers into "Quantity Leftover" and check "Discard".



service week.

• A. Input leftover amount

item is discarded.

- **B.** If the leftovers are being discarded, check the Discarded Box.
- C. If there are leftovers being kept, select the date it will be served in the Planned Use field: If the recipe is already on the menu for the planned use date, Edison will count the leftovers towards the Planned Count and will consider it when reporting how much product needs to be prepared on the day of service.

on future menu date.

Edison Production Instruction

Verify the data on the production record for accuracy

- Once production served column is updated for each recipe, Highlight the recipe/item by selecting it and check **Produce**.
- Repeat the steps for each recipe



- Best practice do not select "Produce All".
- This can lead to discrepancies if inventory is not accurate or vendor invoices have not been received prior to meal service.





Enter Meal Counts

Always input Meal Counts

before closing production for each service.

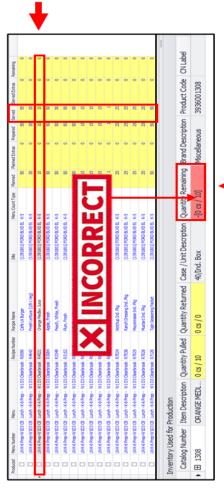
- Click the Meal Counts button
- Click the + to expand the menu and enter Served counts for each menu count type
- Click **OK** to save
- This must be done for all meal types.

Including all Offsites, EEC's, CSPP's, and any sites attached to the main site.



23.

How To Identify And Correct Production Discrepancies In Edison



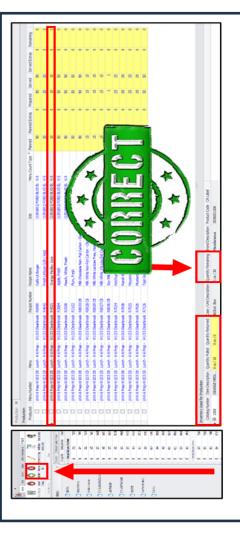
"Quantity Remaining" being highlighted Red. item line, a discrepancy in inventory can be When adjusting serving column for each signaled for that specific item

If production items show "Quantity Remaining" are highlighted Red, then investigate:

- Was "Receiving Inventory" completed for all vendor invoices prior to service.
- Navigate to "Reports" tab > Inventory Reports > Inventory On Hand > Click "Ok"
- If production items cannot be identified, located, or received from vendor and located use best practice form
- 'Manually Add items using AD-HOC Physical Inventory" to manually add items into your inventory.

🦑 Ensure item/ ingredients are received and in inventory.

tems/ingredients highlighted in Red will need to be addressed to produce all production items, complete production, and close the day.



For substituted items you can "Add Item" and "Remove Item" directly on the Production Tab, in addition case counts can be adjusted from 'Inventory used for Production"

Tips for success:

- Always ensure all Invoices are entered prior to production
- Update substitutions by using "Meal Plans" if need be
- Update "Planned" column with accurate counts, based on inventory in stock

Edison User Guide - Print Production Worksheet

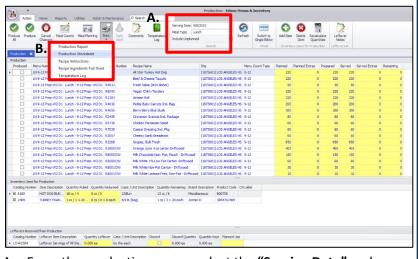
A. Print directly from Production Record

From the **Home** tab, click on the **Production** button or click Breakfast Production or Lunch Production from the Checklist

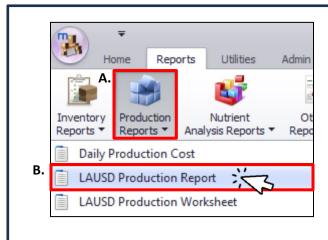


B. Print directly from Reports Tab



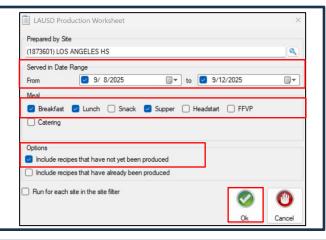


- A. From the production screen select the "Serving Date" and "Meal Type"
- B. Select "Print" and select "Production Worksheet"

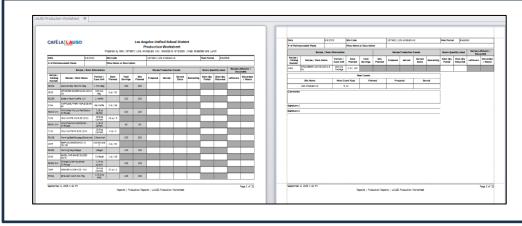


- A. Click on **"Production Reports"** in the ribbon Production report drop down appears
- B. Select "LAUSD Production Worksheet"

- 1. Main site is default (Select Site)
- 2. Select "Date Range"
- 3. Select "Meal Type"
- 4. Click "Ok"



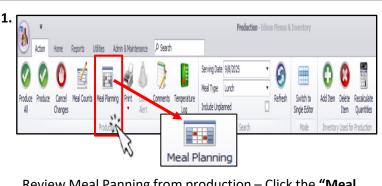
Note: Production worksheets can be printed by Date Range and Multiple Meal Types can be selected.





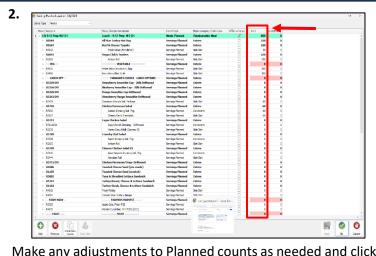
Select "Print"

Edison User Guide - Adjust Meal Planning From Production Screen

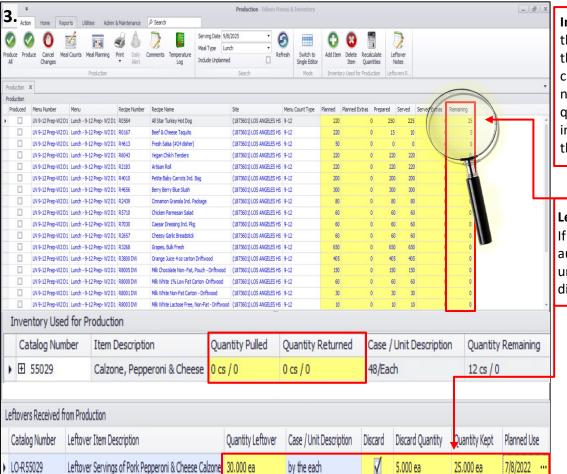


Review Meal Panning from production – Click the **"Meal Planning"** button from the action ribbon when viewing production

- Only recipes with panned counts will appear
- Adjust Planned Counts as needed and Click "Ok"



Make any adjustments to Planned counts as needed and click "OK"



Inventory Used for Production – verify the item information is correct, and that the amount pulled from inventory to create the recipe is accurate. If changes need to be made, enter the correct quantity. If the item can be put back into inventory, enter the quantity in the Quantity Returned field.

Leftovers Received from Production

If there are remaining servings, they will automatically count towards leftovers unless otherwise noted as being discarded.

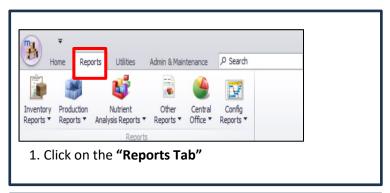
If there are **leftovers** being kept, select the **date** it will be served in the **Planned Use** field

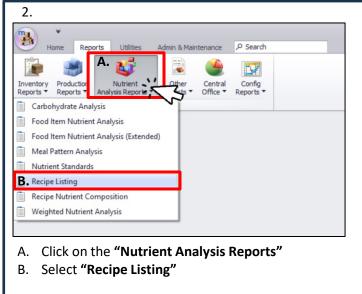
- If the recipe is already on the menu for the **planned use date**, Edison will count the leftovers towards the **Planned Count**, and will consider it when reporting how much product needs to be prepared on the day of service
- If the recipe is not already on the menu for the **planned use date**, the leftover recipe will be added to the menu, and it will require **Planned Servings** to be entered. It will not assume that all the leftovers will be reserved.

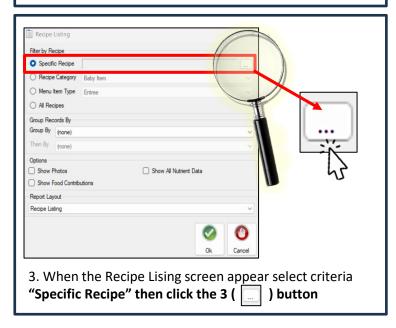
If all or some of the remaining servings are not being kept, place a check mark in the **Discard** box

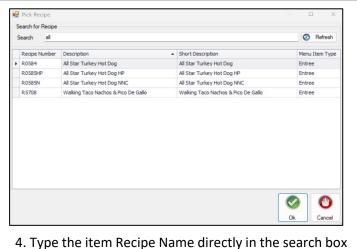
- If all remaining servings are being discarded, no further action is needed
- If some remaining servings are being discarded, and some are being kept as leftovers, update the **Discard Quantity** appropriately, and enter a **planned use** date.
- Enter Leftover Notes in the Leftovers Received section of the Action ribbon, if there are leftovers

Edison User Guide - Print An Individual Recipe

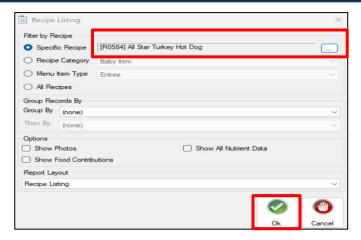




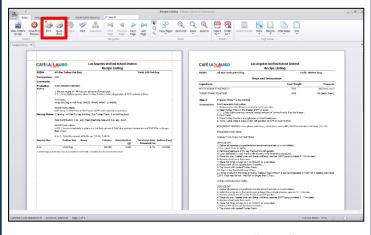




4. Type the item Recipe Name directly in the search box Select Recipe and click "Ok"



5. The item is now selected, Click "Ok" and the recipe will generate and select "Print"

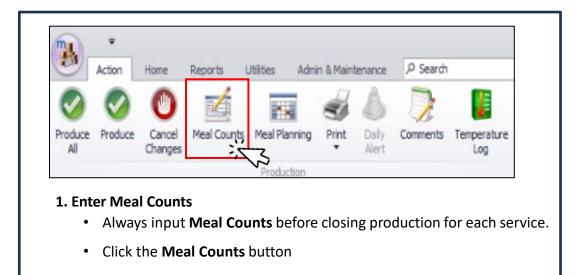


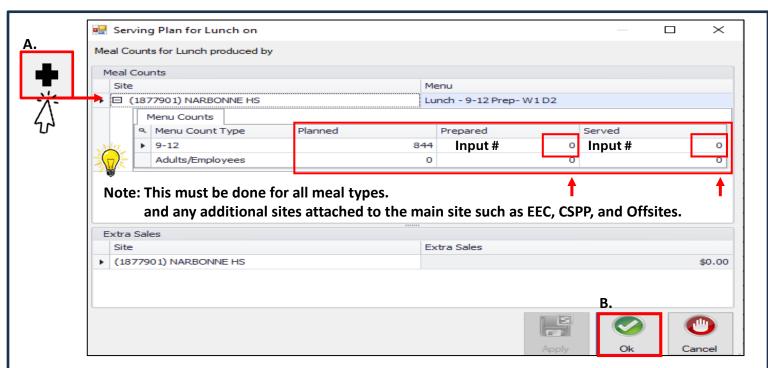
6. The recipe will generate and select "Print"

Edison User Guide - Enter Meal Counts



Note: Once Production has been updated, input meal counts by selecting "Meal Counts" in the "Action Ribbon" of the Production screen



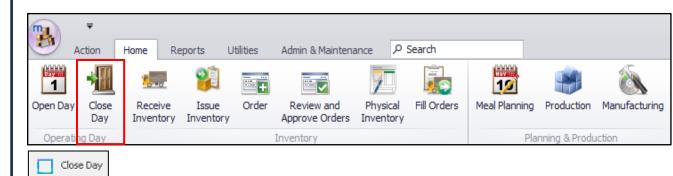


2. Enter Meal Counts

- Meal Counts must be entered prior to closing the day.
- Always input Meal Counts before closing production for each service.
- A. Click the + to expand the menu and enter Served counts for Prepared and Served column
- B. Click "OK" to save
- This must be done for all meal types.
- Including all Offsites, EEC's, CSPP's, and any sites attached to the main site.
- Click "Ok" and "Save" the completed Production Record Report

Edison User Guide - Close Day & Re-open Day

1.



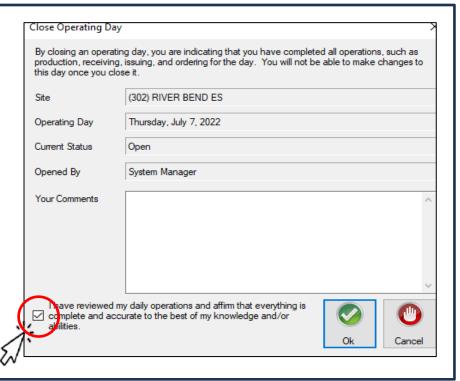
Once all tasks have been completed for a day, the day should be closed.

- A. From the Home tab or the Checklist, click the Close Day button
- B. If more than one day is open, select the correct day to close, and then click OK.
- Enter any necessary comments relative to the operating day, if needed.

2.

C. Click the box to acknowledge that all daily operations have been reviewed and checked for accuracy, and then click "OK".

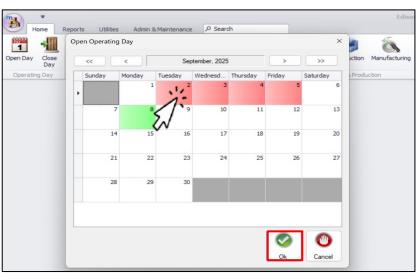
If Meal Counts have not been entered for the day, an alert will be displayed before the day can be officially closed.



Reopen a Closed Day:

On occasion, it may be necessary to reopen a past day to make corrections. This should not occur on a regular basis.

- A. From the Home tab, click the Open Day button
- B. Select a closed (red) operating day and then click "OK"
- C. A comment is required to explain why a closed day is being reopened. Once entered, click "OK".



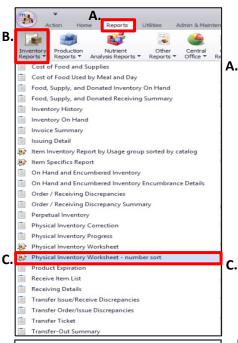
Edison User Guide - Physical Inventory Reports



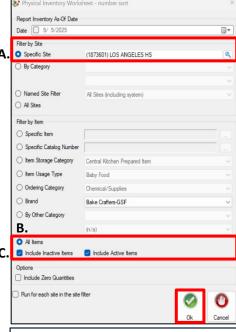
Note: Prior to starting a new monthly Physical Inventory,

A. Print Physical Inventory Worksheet – Number Sort and B. Inventory On Hand Report as a tool and guide.

A. Physical Inventory Report - Number Sort



- A. Click Reports Tab
- **B.** Select Inventory Reports
- C. Scroll down and click Physical Inventory Report
 - Number Sort



- A. Site Will be Preselected
- B. Click All Items
- C. Include Inactive and Active Items
- D. Click "Ok"



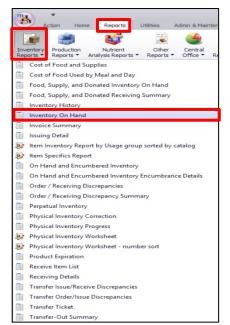
A. Print Report when it generates

CAFÉLALLAUSD

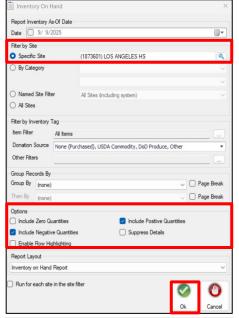
B. Use report to manually document what inventory is on hand within Fridges,
Freezers, Storage Rooms, and all supplies within the operation

Los Angeles Unified School District

B. Physical Inventory On Hand Report



- A. Click "Reports Tab"
- Select B
- C. Scroll down and click
 "Inventory On Hand Report"



- A. Site Will be Preselected
- B. Click "All Items"
- C. Include Inactive and Active Items
- D. Click "Ok"

Catalog Number	Item Description	Brand / Product Code	Case / Unit Description	Quantity	Cost of Goods	Donated Value
4655	12 OZ CLEAR PET CUP 98MM	Miscellaneous / 6406004655	Each Case	3	\$91.9500	\$0.0000
4216	12 OZ LOGO FOOD CONTAINER	Miscellaneous / 6406004216	1000/Each	2 cs / 0	\$120.3000	\$0.0000
4233	32 OZ FLAT LID CLEAR CONTAINER	Miscellaneous / 6406004233	200/Each	12 cs / 0	\$425.8800	\$0.0000
4215	6 OZ LOGO FOOD CONTAINER	Miscellaneous / 6406004215	1000/Each	5 cs / 500	\$410.0250	\$0.0000
2976	ALFREDO SAUCE CS/6/5 LBS	Miscellaneous / 3854712976	6/5 lb (bag)	1 cs / 0 + 0	\$77.0200	\$0.0000
7060	APPLE JUICE 4 OZ - DW	Miscellaneous/ 26000	15/4 oz (carto	29 cs / 0	\$72.5580	\$0.0000
3935	APPLE RED SLICES CA CS/100/2 OZ	Peterson Farms / 410630	100/Ind. Bag	1 cs / 0	\$23,5400	\$0.0000
3800	APPLES FRESH RED/GREEN 125 CT/CASE, 40 LB	Miscellaneous/ 800222	125/Fruit	2 cs / 25	\$54.7360	\$0.0000
3520	APPLES GALA FRESH 125 CT/CASE, 40 LB	PRIMAVERA MARKETING INC / 822520	125/Fruit	1 cs / 17	\$31.4445	\$0.0000
4421	APRON DISPOSABLE WHT BOX/100	Miscellaneous/ 2001524421	100/Each	4 cs / 0	\$14.6000	\$0.0000
2011	ARROZ CON POLLO SAUCE 5/5 LB	Miscellaneous/ 3854702011	5/5 lb (bag)	1 cs / 2 + 0	\$145.1100	\$0.0000
6068	ARTISAN DINNER ROLL PKG/12/20Z	Miscellaneous/ 600342	12/Roll	25 cs / 6	\$79.8150	\$0.0000
5615	BAG LINER, BLACK 45 GAL CS/125	Miscellaneous/ 6652452615	125/Each Bag	7 cs / 0	\$202,9300	\$0.0000
4133	BAG PLAIN GRAB&GO 11×10	Miscellaneous/ 6401547133	500/Each Bag	1 cs / 0	\$12,5000	\$0.0000
4171	BAG SNDWCH PLAIN 6.5x7 CS/2000	Miscellaneous/ 6406017171	2000/Each Bag	3 cs / 0	\$20.2500	\$0.0000
2333	BAGEL, PAR-BAKED SLICED CS/72	Miscellaneous/ 3854702333	72/Bagel	6 cs / 30	\$144.4392	\$0.0000
4020	BAGS POLY FOOD GRADE17X21	Miscellaneous/ 6406004020	1000/Each Bag	2 cs / 0	\$45.7000	\$0.0000
4169	BAGS POLY FOOD GRDE 33X40	Miscellaneous / 6406017113	500/Each Bag	3 cs / 0	\$82.9500	\$0.0000
4416	BAGS SACK LUNCH 500/PKG	Miscellaneous / 6401547108	500/Each Bag	1 cs / 0	\$14.0000	\$0.0000
1647	BBQ SAUCE BULLSEVE 1 OZ	Miscellaneous / 3934801647	100/Ind. Packs	pe 4 cs / 25	\$48.4500	\$0.0000
2021	BEAN VEGGIE TACO CRISPUP 525VG	Miscellaneous / 3854702021	52/Taco Crisp	ps 6 cs / 0	\$302.4000	\$0.0000
2509	BEEF & CHEESE CHALUPA IW CS/72	Miscellaneous / 3854702509	72/Chalupa	1 cs / 50	\$93.7536	\$0.0000
2045	BEEF & CHEESE SPICY TACO STICK	Miscellaneous/ 3854712045	50/4.6 oz stick	1 cs / 0	\$39.0600	\$0.0000

- A. Print Report when it generates
- Compare what was documented on the "Physical Inventory Report – Number Sort". Once inventory on hand is verified and true use report to input inventory.

Edison User Guide - Start Physical Inventory



2.

Note: All order invoices and stock transfers should be received, and all production records are completed within Edison, prior to starting the monthly physical inventory

Action Home Reports Utilities Admin & Maintenance Search

Open Day Close Receive Issue Order Review and Approve Orders Inventory

Operating Day

Inventory

Inventory

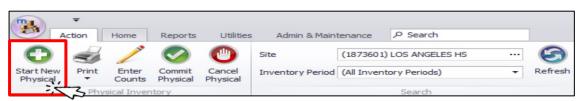
Inventory

Inventory

Planning & Production

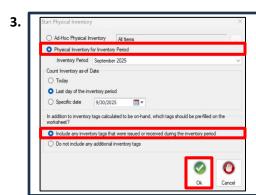
From the **Home** Tab within Edison

A. click on "Physical Inventory"



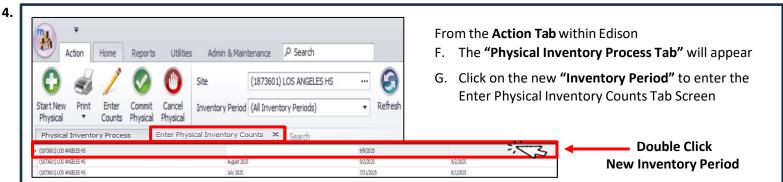
From the **Action Tab** within Edison

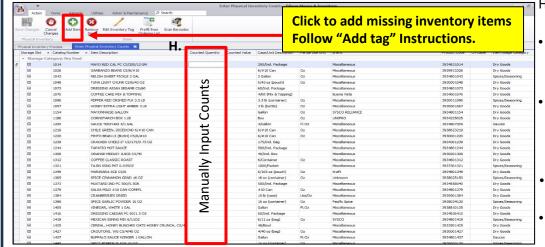
B. click on "Start New Physical"



Start Physical Inventory Screen appears,

- C. Verify and click on "Physical Inventory For Inventory Period"
- D. Verify and click on "Include any inventory tags that were issued or received during the inventory period"
- E. Click "Ok"





- H. Begin Inputting numbers using your Physical Inventory Report
- For each item, enter the totals in the "Counted Quantity column"
- For any items that are not in inventory, enter zero. These items will be removed once the inventory is committed
- For Missing Items Click the Add Item button "Add Tag"
- Once Inventory is Complete "Commit Physical"

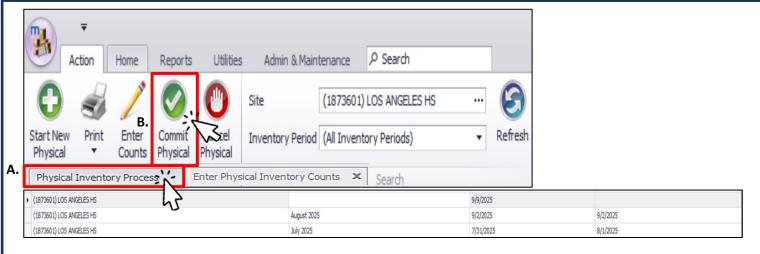
31.

Edison User Guide - Commit Physical Inventory



Note: Once Physical Inventory is completed Managers will click on the "Physical Inventory Process" Tab To

Commit Physical Inventory



Commit Inventory

- A. Click and return to the "physical Inventory Process" tab
- B. Managers will Click "Commit Inventory" Once committed there will be no opportunity to make any changes.

Physical Inventory Discrepancies

- If discrepancies exist between inventory on hand and quantities listed in Edison, a window will appear with a list of the discrepancies
- Click Cancel to return to the inventory screen and make any necessary changes
- Click OK to commit all counts and complete the physical inventory process



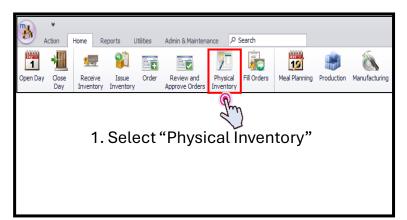
Note: Perpetual inventory is a system that continuously tracks inventory in real time using technology.

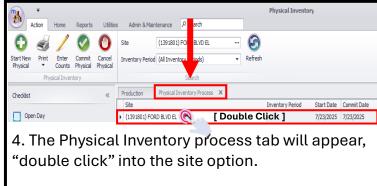
- As food operations is underway, inventory counts update in real time as items are received, used, served, sold, and returned to stock
- Provides up-to-date counts without needing frequent full physical inventories
- Reduces stock discrepancies by showing real-time data on what items are available on hand
- Always input the correct case counts and broken amounts when inputting inventory as it will impact the production stage of Edison.

Manually Add Items Using AD – HOC Physical Inventory

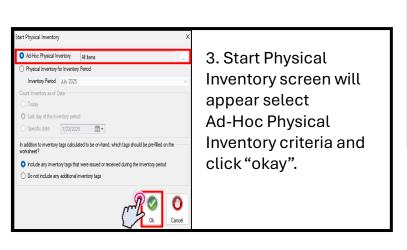
Utilizing Ad-HOC for a depleted or insufficient production items will **Restart** the sites inventory for that manually added item,

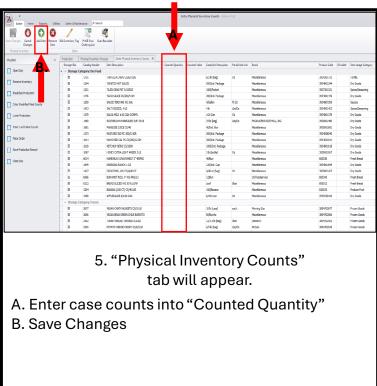
Ensure the adjusted item is the exact correct amount when inputting Ad-HOC.







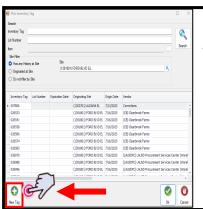




If item is missing from Inventory List, click "Add Item" Follow "New Tag" best practice

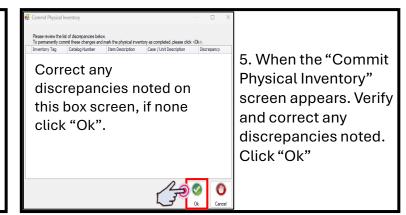
Manually Add Tag using AD - HOC Physical Inventory For Missing Items

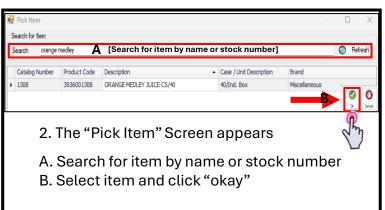
Utilizing Ad-HOC for missing items in your inventory will require the function of using "New Tag".

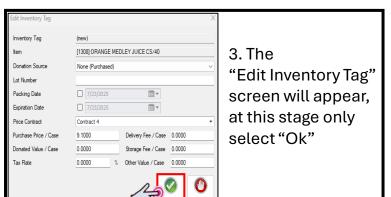


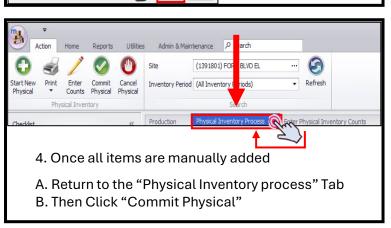
 The Pick Inventory Tag screen will appear.

Select "New Tag"



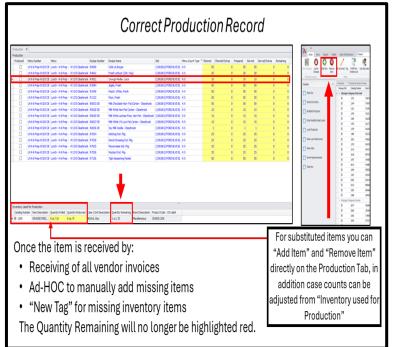








After selecting "Okay", you'll notice the new item input through "New Tag" is now font color blue and allows you to input the correct case amount on hand, into the sites inventory. Repeat steps for additional missing items.



Reports



unapproved orders.

Note: Most reports include a criteria screen that can be used to filter results before the report is displayed. Once the report is displayed, click the Show Criteria button to adjust the filters, without having to completely re-run the report.

Inventory Reports

	Cost of Food and Supplies – cost of food and supplies used for a given date range
	Cost of Food Used by Meal and Day – cost of goods used, broken out by meal and date
	Food, Supply, and Donated Inventory on Hand – total inventory value as of a specified date
	Food, Supply, and Donated Receiving Summary – total inventory received, by type, separated by Purchased Food,
	Donated Food, and Supplies
	Inventory History – a complete history of all inventory adjustments, by item, for a given date range, including
	production, receiving, transfers, and adjustments
	Inventory On Hand – a complete listing of inventory on hand as of a specified date
	Invoice Summary – all invoices entered for a given date range, including total received price, grouped by site and
	vendor
	Issuing Detail – details of inventory adjustments and transfers, for a specified date range
	On-Hand and Encumbered Inventory – displays quantity currently on hand as well as the quantity committed for
	each item inventory for the selected site(s)
	On-Hand and Encumbered Inventory Encumbrance Details – displays the details of what is on order for all internal
	order sites (warehouses)
	Order/Receiving Discrepancies – displays line items on orders where the received quantity did not match the
	ordered quantity, where the ordered price did not match the received price, or where the received item was not on
	the original order.
	Order/Receiving Discrepancy Summary – a summary of all orders where there is a discrepancy between the order
	total and the receive total, by invoice.
	Perpetual Inventory – starting quantity, quantity received, quantity issued, ending quantity, and associated cost, for
_	all items in a site's inventory for a specified date range.
	Physical Inventory Correction – shows the variance for each item in a site's inventory based on what was entered
_	during the physical inventory monthly process vs what was accounted for during daily production.
	Physical Inventory Progress – shows the progress for the selected sites for a specified inventory period.
	Product Expiration – shows items that are about to expire or have expired, by site, for a specified date
	Receive Item List – lists all items received by site, from a specified vendor, for a given date range, to include
_	received quantity and value.
	Receiving Details – lists all items received, by site, for a specified date range, grouped by receipt, to include received
_	quantity, brand, Lot number, case price, and donated value.
	Transfer Issue/Receive Discrepancies – displays orders from warehouses or site-to-site transfers where an item(s)
_	has a different quantity received from what was ordered.
	Transfer Order/Issue Discrepancies – displays orders from warehouses or site- to-site transfers where an item(s) has
_	a different quantity issued from what was ordered.
	Transfer Ticket – shows the items and quantities ordered by a site from an internal source or from another site, to
	include the transfer number, to and from site information, and any changes made to the quantity issued vs what was
_	ordered.
	Transfer Out Summary – displays the total cost of goods transferred out from a site for a given date range, with or
	without details.

Unapproved Order Totals by Vendor and Item – displays total quantity ordered, by item and date range, on all

Production Reports

	Daily Prepared Food Temperature Log – this report will display all recipes that require temperatures to be taken and recorded, grouped by date and menu.
	Menu Planning List – displays all recipes and their planned counts for a site for a given date range
_	reimbursable meal costs
П	North Carolina Production Report – food production record report, specific to North Carolina
	Planning Summary – displays a total count of meals planned for each recipe on a day/date range with the
_	planning counts for site and a group total
	date range and a single or multiple sites
П	Production/Serve Date Discrepancies – for a specified site or group of sites, the report will display any instances
	where a menu date (Serve Date) and Production Date exceeds the number of days specified
	Production Worksheet (Table Format) – displays the ingredient amounts needed for each planned recipe for a
	given date range and provides space for cafeteria staff to enter actual quantities used.
	Recipe Ingredients Pull Sheet – displays the recipes the site plans to serve, along with the planned quantities,
	and the total amount of each ingredient to pull in order to produce the recipes. Items highlighted in yellow
	indicate low quantities.
	amount of each ingredient needed for each recipe and instructions and nutrient information.
	Satellite/Kitchen Bulk Shipping Report – this report lists the recipes and quantities prepared for a satellite
	site by its production kitchen. The report provides spaces to indicate temperatures and notes for each recipe
	that will accompany the food from the main site to the satellite site.
	Nutrient Analysis Reports
П	Carbohydrate Analysis – Analyzes carb counts for menus based on menu count type and meal type for a specific
	site and date range
	Food Item Nutrient Analysis – displays limited nutrient information for the selected items
	Food Item Nutrient Analysis (Extended) – displays information for all of the selected nutrients for the
	specified items
	Meal Pattern Analysis – analyzes the selected menus against the standards for the specified menu count type
	Nutrient Standards – displays the nutrient standards set up for each menu count type
	Recipe Listing – displays recipes with their ingredients and steps
	• • • • • • • • • • • • • • • • • • • •
	Weighted Nutrient Analysis – these worksheets are used to analyze nutrient standards against menu templates,
	planned counts, served counts, or manually entered counts

Other Reports

Automatic Order Discrepancies – for order groups where planning counts are used to determine ordering quantities, this
report will show any instances where a site changed the suggested quantity of an item, and what it was changed to.
Catalog Numbers without Price Contracts – displays items that are not on a price contract, as of a specified date
Incomplete Orders – shows orders that sites have started but not completed
IPS Exceptions – displays discrepancies between quantities and prices on received orders vs quantities and prices on
vendor invoices
Item Allergens – displays allergen information, based on specified options
Item Usage – shows where items are currently in use, based on specified options
Menu Template Details – displays menus/recipes on templates for the specified meal type, date range, and options
Ordering Status – shows the status of orders for a specified delivery date and ordering group
Permission Override Requests – lists the status of all permission override requests for a given date range
Projected Meal Cost – using established source criteria, this report will display Cost Per Meal for each menu/date/site
Recipe Allergens – displays recipes and their associated allergens
Recipe Cost per Serving – displays serving costs for recipes using the established options
Recipe Instructions by Manual Count – scales recipes based on the specified number of servings
User Activity Log – displays user activity, based on the selected actions and options





Food Services Division How to Create A Remedy Ticket



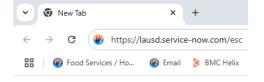
From your computer desktop choose a browser (Chrome, Firefox or Edge).

• Double click to open the browser



Once opened

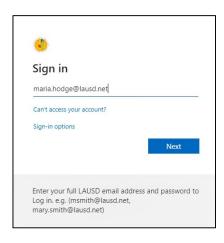
• In the address bar, type: "https://lausd.service-now.com/esc" and press "Enter" When asked to select role to log in, select "employees"



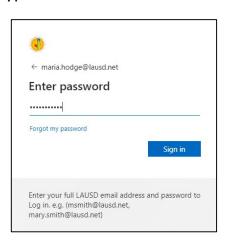


• Sign in:

Type e-mail address and click Next



Type Password and click Next.



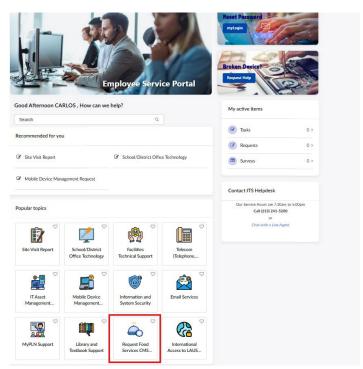


Food Services Division How to Create A Remedy Ticket

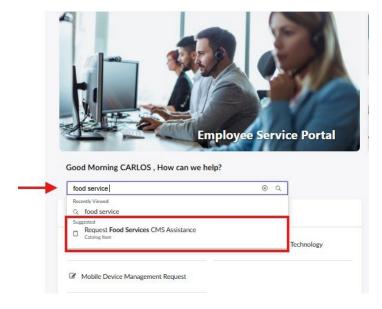


Employee Service Portal page will open.

• Choose "Request Food Services CMS" icon.



If Icon is not under "popular topics", you can search for it and select it after





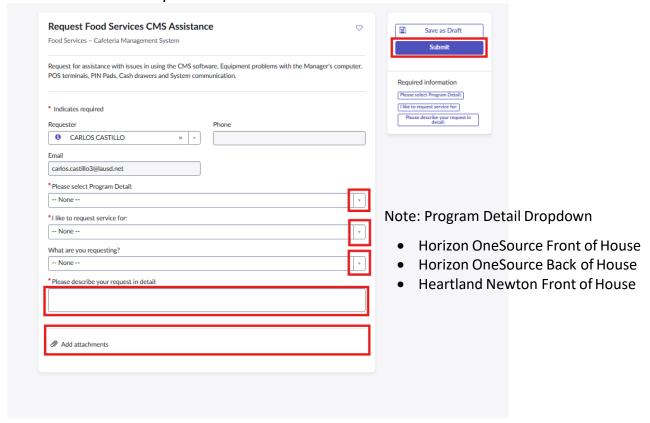
Food Services Division How to Create A Remedy Ticket



Once the "Request Food Services CMS Assistance" screen opens

Complete the questionnaire by using the dropdown arrows

- Type in a detailed description of request
- If an attachment is needed, use the "Attached Files" icon
- Click "Submit Request"



A page with request track number will appear with the following message.

