HOT DOG BASKET

| Servings: | 100.00 | | |
|----------------|------------------|--|--|
| Meal Type: | Lunch | | |
| Category: | Entree | | |
| HACCP Process: | Same Day Service | | |
| HOT DOG BASKET | | | |

Nutrition Information

| Calories | 480.00 | Protein | 13.00g |
|---------------|-----------|--------------|----------|
| Fat | 19.00g | SaturatedFat | 6.00g |
| Trans Fat | 0.50g | Cholesterol | 35.00mg |
| Carbohydrates | 65.00g | Fiber | 3.00g |
| Sugar | 17.00g | Sodium | 890.00mg |
| Iron | 2.21mg | Vitamin C | 61.20mg |
| Vitamin A | 1250.07IU | Calcium | 48.89mg |

Ingredients

100 Each FRANKS BEEF 8/2-5 GFS

100 Each BUN HOT DOG SLCD 5.75 12-12CT GFS

100 Each KETCHUP PKT 33% 1000-9 GM REDG

READY_TO_EAT

None

100 Each CANDY FRUIT SNACKS 6-40CT WELCHS **100 Package** CHIP POT REG CRISP BKD 60-.875Z LAYS

Preparation Instructions

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

- 2. Serve within 3 hours.
- 3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016