

# Mandarin Oranges

<b>Servings:</b>	100.00
<b>Serving Size:</b>	1.00 1/2 c
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Fruit
<b>HACCP Process:</b>	No Cook

Mandarin oranges in JCE 6-10 GFS

## Nutrition Information

<b>Calories</b>	60.00	<b>Protein</b>	1.00g
<b>Fat</b>	0.00g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	14.00g	<b>Fiber</b>	0.00g
<b>Sugar</b>	11.00g	<b>Sodium</b>	10.00mg
<b>Iron</b>	0.36mg	<b>Vitamin C</b>	18.00mg
<b>Vitamin A</b>	400.00IU	<b>Calcium</b>	20.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
100 1/2 cup	612448	ORANGES MAND IN JCE 6-10 GFS	26 servings per can -Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler. -Do not mix old product with new.

## Preparation Instructions

### HACCP FLOW PROCESS

-When fruit first comes in check for swelled or dented cans, leakage, flaws in the seal and rust. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

-Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.

-Hold cans in storage at temp of 70 degrees for 24 months.

#### SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Cans should be placed in cooler the night before, stored on the bottom shelf.

-Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.

-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

-Record time and temperature at the beginning of each lunch.

-When storing foods - label with date and time they were prepared.