

Strawberries Sliced Frozen

Servings:	100.00
Serving Size:	1.00 1/2 cup
Meal Type:	Lunch
Category:	Fruit
HACCP Process:	No Cook

Strawberries Sliced Frozen 6-6.5 # Tubs

Nutrition Information

Calories	2.24	Protein	0.00g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	0.57g	Fiber	0.03g
Sugar	0.49g	Sodium	0.00mg
Iron	0.01mg	Vitamin C	0.72mg
Vitamin A	0.00IU	Calcium	0.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
6 1/2 Pound	293393	STRAWBERRY SLCD 4+1 6-6.5 GFS	

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.