# Orange Juice

Servings:	100.00
Serving Size:	1.00 1/2 cup
Meal Type:	Lunch
Category:	Fruit
HACCP Process:	No Cook
Orange Juice 100% 72 4d	oz cups

### **Nutrition Information**

Calories	0.60	Protein	0.00g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	0.14g	Fiber	0.00g
Sugar	0.12g	Sodium	0.00mg
Iron	0.00mg	Vitamin C	0.42mg
Vitamin A	0.00IU	Calcium	0.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	118930	JUICE ORNG 100 FRSH 72-4FLZ SNCUP	Keep in cooler Follow experation date on box

### **Preparation Instructions**

#### HACCP FLOW PROCESS

- -When juice first comes in check for swelled or dented cups, leakage, flaws in the cup. 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 41 degrees in cooler. 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 juice 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 juice at a temperature of 41 degrees or colder

#### SAME DAY SERVICE

-Wash hands before preparing for 20 seconds. Clean and sanitize work area. Wear clean gloves when handling food.

Empty Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after

-Make sure serving area is clean and sanitized. Record time and temperature at the beginning of each lunch.

handling boxes.