

# Orange Juice

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

Orange Juice 100% 72 4oz cups

## Nutrition Information

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

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	118930	JUICE ORNG 100 FRSH 72-4FLZ SNCUP	Keep in cooler Follow expiration 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 handling boxes. Make sure serving area is clean and sanitized. Record time and temperature at the beginning of each lunch.