

Mashed Potatoes

Servings:	42.00
Serving Size:	4.00 1/2 cup
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

Potato Pearls Excel 12-28 oz Basic American

Nutrition Information

Calories	100.00	Protein	1.43g
Fat	1.43g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	21.43g	Fiber	1.43g
Sugar	0.00g	Sodium	457.14mg
Iron	0.27mg	Vitamin C	9.11mg
Vitamin A	2.71IU	Calcium	10.13mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
42 4oz	613738	POTATO PRLS EXCEL 12-28Z BAMER	

Preparation Instructions

HACCP FLOW PROCESS

-When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.

-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 of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).

-HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-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.

-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.