

# Grapes

<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

Grapes Red Lunch Bunch 21# Avg

## Nutrition Information

<b>Calories</b>	120.00	<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>	30.67g	<b>Fiber</b>	1.33g
<b>Sugar</b>	26.67g	<b>Sodium</b>	20.00mg
<b>Iron</b>	0.00mg	<b>Vitamin C</b>	1.60mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	26.67mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
100 1/2 cup	280895	GRAPES RED LUNCH BUNCH 21AVG MRKN	Store in cooler Wash Fruit before service

## Preparation Instructions

### HACCP FLOW PROCESS

- When produce first comes in remove from box and put in bin, store in cooler. 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.
- SAME DAY SERVICE
- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

- Wear clean gloves when handling food.
- Gather ingredients
- Wash all produce.
- 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.