

# Boneless Wings

<b>Servings:</b>	100.00
<b>Serving Size:</b>	5.00 Each
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Whole Grain Tyson Boneless Wings

## Nutrition Information

<b>Calories</b>	200.00	<b>Protein</b>	17.50g
<b>Fat</b>	8.75g	<b>SaturatedFat</b>	1.88g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	25.00mg
<b>Carbohydrates</b>	12.50g	<b>Fiber</b>	2.50g
<b>Sugar</b>	0.00g	<b>Sodium</b>	337.50mg
<b>Iron</b>	0.90mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
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Measurement	DistPart #	Description	Preparation Instructions
500 1 each	561301	CHIX BNLS WNG GLDNCRSP WGRAIN 4-7.5	<p><b>BAKE</b></p> <p>Appliances vary, adjust accordingly.</p> <p>Conventional Oven</p> <p>Preheat oven to 400°F. Place frozen chunks on a baking sheet lined with parchment paper. Heat for 10-12 minutes.</p> <p><b>CONVECTION</b></p> <p>Appliances vary, adjust accordingly.</p> <p>Convection Oven</p> <p>Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes on breaded, fried, light coloring setting for rational from frozen.</p> <p>Cook until temp reaches 135 for 15 seconds.</p> <p>Batch cook item and put in 4 inch full pan for serving.</p> <p>5 pc = 2 mt 1 grain</p>

## 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.