

Grilled Chicken Sandwich

Servings:	100.00
Serving Size:	100.00 1 sandwich
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Boneless Skinless Chicken Breast 4 OZ

Nutrition Information

Calories	284.70	Protein	30.47g
Fat	4.80g	SaturatedFat	0.60g
Trans Fat	0.00g	Cholesterol	74.00mg
Carbohydrates	31.00g	Fiber	3.67g
Sugar	6.33g	Sodium	387.07mg
Iron	2.51mg	Vitamin C	4.67mg
Vitamin A	0.00IU	Calcium	13.33mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
100 1 bun	562	WG Hamburger Buns Pan O Gold	PREPARED 1 Bun = 2 grains
100 1 each	268127	CHIX BRST BNLS SKNLS TRAY 48-4Z GFS	Cook from frozen. Place in single layer on sheet pans. Do not over lap, 30 per pan. Bake in convection oven at 350 degrees for 12-15 minutes for 1 pan. Cook until temp reaches 160 degrees for 15 seconds. Batch cook when possible. After removing from oven, place in 4 in half pans or full pans and cover and put in warmer or on serving line. 1 Chicken Breast = 2 mt
100 1 oz	242489	LETTUCE SHRD TACO 1/8CUT 4-5 RSS	PREPARED Put lettuce in container for serving.

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.