

Bosco Stuffed Crust Cheese Pizza

Servings:	80.00
Serving Size:	1.00 Piece
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pizza WG CHS Stuffed Crust Bosco

Nutrition Information

Calories	310.00	Protein	19.00g
Fat	11.00g	SaturatedFat	5.00g
Trans Fat	0.00g	Cholesterol	25.00mg
Carbohydrates	34.00g	Fiber	3.00g
Sugar	4.00g	Sodium	540.00mg
Iron	1.80mg	Vitamin C	3.60mg
Vitamin A	750.00IU	Calcium	400.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
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Measurement	DistPart #	Description	Preparation Instructions
80 Piece	235481	PIZZA CHS 12X16WGRAIN STFD CRST 10CT	<p>CONVECTION</p> <p>Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Pizza on a baking sheet. 3. THAWED: 11-13 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: PIZZA MAY BE HOT!</p> <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>CAUTION: FILLING MAY BE HOT!</p> <p>THAW</p> <p>Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Pizza covered while thawing. 3. Pizza may be thawed in packaging. 4. Pizza has 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>CAUTION: FILLING MAY BE HOT!</p> <p>Batch cook when possible.</p> <p>1 piece = 2mt 2grain</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.