

Firehouse Burger

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

Firehouse Burger JTM

Nutrition Information

Calories	430.40	Protein	26.37g
Fat	18.00g	SaturatedFat	6.50g
Trans Fat	0.60g	Cholesterol	54.00mg
Carbohydrates	46.10g	Fiber	7.47g
Sugar	12.33g	Sodium	659.67mg
Iron	2.95mg	Vitamin C	25.74mg
Vitamin A	1649.40IU	Calcium	184.33mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
100 1 bun	562	WG Hamburger Buns Pan O Gold	PREPARED 1 Bun = 2 grains
100 1 each	785850	BEEF PTY CKD 2.5Z 6-5 COMM	Line burgers upright in 4 in deep pan. Fill pan 1/2 way with water and add scoop of low sodium beef base. Steam burgers for 15 minutes until temp reaches 160 for 15 seconds. Batch cook when possible. After removing from oven cover and put in warmer or on serving line. 1 Burger = 2 mt
100 1 Slice	199001	TOMATO 6X6 LRG 10 MRKN	Wash tomatoes and slice. 6 slices per tomato. Place tomatoes in crock for serving.
100 1 oz	242489	LETTUCE SHRD TACO 1/8CUT 4-5 RSS	Place Lettuce in crock for serving

Measurement	DistPart #	Description	Preparation Instructions
100 1 Slice	340852	CHEESE PEPR JK SLCD .5Z 8-1.25 GLCHS	Place in crock for serving 1 slice per sandwich = .50 grain
100 Each	234061	ONION RING BRD WGRAIN 6-5#TASTY BRAND	CONVECTION OVEN: Preheat oven to 350 degrees Bake for 10-11 minutes or until temp reaches 135 degrees for 15 seconds 1 ring per sandwich = .20 grains

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.