

Cookbook for Clark County Schools

Created by HPS Menu Planner

Table of Contents

Sausage Biscuit (BIC)

Bacon, Egg & Cheese Biscuit Sandwich (BIC)

Breakfast Pizza Gravy & Sausage

Breakfast Pizza Sausage w/ Red Sauce

Baked Beans

Biscuit & Gravy

Breakfast Bites

Chicken Biscuit

French Toast Sticks

Glazed Yeast Donut

Mini Maple Pancakes

Scrambled Eggs

Garden Salad

Steamed Broccoli w/ Cheese Sauce

Grape Tomato Cup

Grilled Cheese Sandwich

Carrot Cup

Mashed Potatoes

Brown Fried Rice

Crispy Chicken Sandwich MS/HS- Proview Dill

Hot & Spicy Chicken Sandwich

Baked Cheese Ravioli w/ Marinara Sauce Elementary

Baked Cheese Ravioli w/ Marinara Sauce M & HS

Refried Bean Melt

Turkey & Cheese Sub Sandwich

Ham & Cheese Sub Sandwich

Cucumber Cup

Sandwich Trimmings

Beefy Nacho's

Cafe Burger w/ Cheese

Curly Fries

Seasoned French Fry Sticks

Seasoned Broccoli

Cafe Burger

Yogurt Express

Golden Corn

Chef Salad MS/HS

Augratin Potatoes

Penne Pasta with Meat Sauce

Chicken Alfredo Penne Pasta

Taco Salad

Soy Butter Sandwich with String Cheese

Sausage Patty

Chicken Tender

Biscuit

Pizza Big Daddy Wedge Slice Cheese
Pizza Big Daddy Wedge Slice Pepperoni
Hot Dog on Bun MS/HS
Hot Dog on Bun Elementary
Boneless Hot & Spicy Chicken Wings
Ham & Cheese Sandwich
General Tso Chicken
Crinkle Carrot Medallions
Spicy Korean BBQ Chicken Wrap
Walking Taco- Beef
Walking Taco-Chicken
Beef Taco Supreme Hard Shell
Chicken Taco Supreme Hard Shell
Oven Fried Chicken MS/HS
Biscuit Gravy
Dill Pickle Slices
Seasoned Green Beans 2
Breaded Chicken Salad
PB&J Sandwich with String Cheese
Cheerios
Chicken Gravy
Asian Brown Rice
Baby Baker Potatoes

Scramble Eggs w/ Sausage Patty

Sausage Biscuit (BIC)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1 Each		785880
BISCUIT BTRMLK GLDN 2.25Z 5-24CT	1 Each		109830

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

For HOT FOODS :

Wash Hands, dry thoroughly & put on clean gloves.

Wash and sanitize table & dry table thoroughly. Line biscuit bottoms onto the table. Place sausage patty onto the biscuit bottoms, Then add the biscuit tops, using an assembly style process to enhance production. Place assembled breakfast sandwich into the heat bag, twist and fold the tail under the sandwich and place on the sheet pan for cooking. Place in a holding cabinet until service

For HOT FOODS :

CCP: heat to minimum internal temperature 165° F for 15 seconds

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

If You Have Questions, Contact Your Management Team. Place chicken patty on the biscuit (DO NOT COOK) it is already cooked. Place assembled biscuits in the perforated heat bags. Twist and fold the tail under the biscuit and place on the sheet pan to be baked. Bake at 325 degrees until internal temp reaches 165 degrees.

SLE Components

Amount Per Serving

Meat	1.00
Grain	2.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	321.00		
Fat	17.00g		
SaturatedFat	8.20g		
Trans Fat	0.00g		
Cholesterol	26.00mg		
Sodium	802.00mg		
Carbohydrates	30.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	11.00g		
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	36.00mg	Iron	1.44mg

Bacon, Egg & Cheese Biscuit Sandwich (BIC)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON TKY CKD 12-50CT JENNO	1 Slice		834770
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	1 Each		592625
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BISCUIT BTRMLK GLDN 2.25Z 5-24CT	1 Each	Thawed	109830

Preparation Instructions

Preparation Instructions:

Wash Hands, dry thoroughly & put on clean gloves.

Wash and sanitize table & dry table thoroughly. Line biscuit bottoms onto the table. Layer egg patty, cheese slice & bacon onto the biscuit bottoms, Then add the biscuit tops, using an assembly style process to enhance production. Place assembled breakfast sandwich into the heat bag, twist and fold the tail under the sandwich and place on the sheet pan for cooking.

For best results these should be thawed before baking.

Serving Instructions:

Bake sandwiches at 325 degrees until the internal temp. reaches 165 degrees for 15 seconds.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	315.00		
Fat	14.50g		
SaturatedFat	6.75g		
Trans Fat	0.00g		
Cholesterol	107.50mg		
Sodium	1045.00mg		
Carbohydrates	31.00g		
Fiber	1.00g		
Sugar	4.00g		
Protein	13.50g		
Vitamin A	350.00IU	Vitamin C	0.00mg
Calcium	134.00mg	Iron	1.44mg

Breakfast Pizza Gravy & Sausage

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING.Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	503640

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PLACE FROZEN PIZZA PIECES ONTO A GREASED SHEET PAN MAKING SURE EACH PIECE IS BROKEN ALONG THE PERFORATED EDGES THAT ARE SCORED ON THE BACK OF THE PIZZA. BAKE IN THE CONVECTION OVEN: AT 350F DEGREES FOR 15 TO 17 MINUTES.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

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SLE Components

Amount Per Serving

Meat	1.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	200.00
Fat	7.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	430.00mg
Carbohydrates	24.00g
Fiber	2.00g
Sugar	6.00g
Protein	10.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 150.00mg	Iron 1.80mg

Breakfast Pizza Sausage w/ Red Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PLACE FROZEN PIZZA PIECES ONTO A GREASED SHEET PAN MAKING SURE EACH PIECE IS BROKEN ALONG THE PERFORATED EDGES THAT ARE SCORED ON THE BACK OF THE PIZZA. BAKE IN THE CONVECTION OVEN: AT 350F DEGREES FOR 15 TO 17 MINUTES.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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SLE Components

Amount Per Serving

Meat	1.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	223.00
Fat	7.50g
SaturatedFat	2.10g
Trans Fat	0.00g
Cholesterol	16.00mg
Sodium	500.00mg
Carbohydrates	28.00g
Fiber	2.10g
Sugar	6.00g
Protein	10.60g
Vitamin A 200.00IU	Vitamin C 0.00mg
Calcium 160.00mg	Iron 1.98mg

Baked Beans

Servings:	50.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN PORK & NAVY 6-10 GFS	3 #10 CAN	Use # 8 Scoop	118826
ONION DCD IQF 6-4 GFS	1 Quart		261521
SPICE MUSTARD GRND 14Z TRDE	2 Teaspoon		224928
SUGAR BROWN LT 12-2 PION	2 Cup		860311
KETCHUP LO SOD 2-1.5GAL REDG	2 Tablespoon	READY_TO_EAT None	645922

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Line the steamtable pans with pan liners. Drain 2 of the three cans of beans, stir in remaining ingredients until the sugar melts and all items are incorporated. Bake at 350 degrees for 45 minutes. Take internal temperature to ensure proper temperature is reached. Use a #8 Scoop.

For HOT FOOD:

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CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.78
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	194.46		
Fat	0.78g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	502.39mg		
Carbohydrates	40.88g		
Fiber	9.31g		
Sugar	18.79g		
Protein	7.77g		
Vitamin A	4.00IU	Vitamin C	0.05mg
Calcium	69.67mg	Iron	2.30mg

Biscuit & Gravy

Servings:	1.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
GRAVY MIX BISC 6-1.5 PION	2 Ounce		281719
Tap Water for Recipes	1 Gallon	3 QUARTS BOILING, 1 QUART COLD	000001WTR

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

BISCUIT PREPARATION: PLACE FROZEN DOUGH FLOUR SIDE DOWN ON PAPER LINED SHEET PAN WITH SIDES TOUCHING. BAKE AT 325°F CONVECTION 20-22 MIN. SPRAY WITH BUTTER SPRAY AFTER BAKING.

GRAVY PREPARATION: WATER 4 QUARTS PLUS GRAVY MIX 24 OUNCES 1. BRING 3 QUARTS OF WATER TO A FULL ROLLING BOIL. 2. COMBINE 1 QUART COOL TAP WATER AND 1 PACKAGE OF GRAVY MIX IN A SEPARATE CONTAINER. MIX WITH A WIRE WHISK UNTIL LUMP FREE. 3. POUR WATER AND GRAVY MIX BLEND INTO BOILING WATER. 4. STIR UNTIL GRAVY RETURNS TO A BOIL. SIMMER FOR ONE MINUTE WHILE STIRRING CONSTANTLY. ADD BLACK PEPPER AND STIR. 5. REMOVE FROM HEAT. POUR GRAVY INTO SERVING CONTAINER AND MAINTAIN INTERNAL GRAVY TEMPERATURE AT 165°F DURING SERVICE, OR IN DESIGNATED CONTAINER FOR SERVICE.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the

form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 each

Amount Per Serving

Calories	225.00		
Fat	10.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	820.00mg		
Carbohydrates	30.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.08mg

Breakfast Bites

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP TKY WGRAIN MINI 2-5	3 Each		696180

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PRODUCT IS ALREADY COOKED, JUST NEEDS TO BE COOKED AT 350 DEGREES TO AN INTERNAL TEMP OF 165 DEGREES FOR 15 SECONDS. IN A SINGLE LAYER PLACE DESIRED AMOUNT OF PRODUCT ON A LINED SHEET PAN AND COOK.

SERVE IN DESIGNATED CONTAINER OR ON TRAY.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving			
Calories	180.00		
Fat	9.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	280.00mg		
Carbohydrates	15.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	645080
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash and sanitize table & dry table thoroughly. Line biscuit bottoms onto the table. Place chicken patty onto the biscuit bottoms, Then add the biscuit tops, using an assembly style process to enhance production. Place assembled breakfast sandwich into the heat bag, twist and fold the tail under the sandwich and place on the sheet pan for cooking. Place in a holding cabinet until service

For HOT FOODS :

CCP: heat to minimum internal temperature 165° F for 15 seconds

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

If You Have Questions, Contact Your Management Team. Place chicken patty on the biscuit (DO NOT COOK) it is already cooked. Place assembled biscuits in the perforated heat bags. Twist and fold the tail under the biscuit and place on the sheet pan to be baked. Bake at 325 degrees until internal temp reaches 165 degrees.

SLE Components

Amount Per Serving

Meat	0.50
Grain	2.13
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	275.00		
Fat	12.50g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	12.50mg		
Sodium	795.00mg		
Carbohydrates	30.00g		
Fiber	2.50g		
Sugar	2.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	21.00mg	Iron	2.08mg

French Toast Sticks

Servings:	1.00	Category:	Grain
Serving Size:	4.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 12-2# RICH	4 Each	BAKE Cooking Instructions: For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to internat temperature of 165 F. Due to differences in appliances, cooking times may vary and require adjustment. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 10-11 minutes (full tray). If baking more than one tray, longer cooking time may be required.	661062

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Preheat oven to 350 degrees F. Arrange product in a single layer on lined baking sheet. Bake for 10-11 minutes

Remove from oven and check or an internal temperature of 165F or higher, place in a holding cabinet until service

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

Amount Per Serving

Calories	260.00		
Fat	10.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	300.00mg		
Carbohydrates	38.00g		
Fiber	3.00g		
Sugar	9.00g		
Protein	6.00g		
Vitamin A	22.00IU	Vitamin C	0.00mg
Calcium	34.00mg	Iron	1.82mg

Glazed Yeast Donut

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each		556582

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place donuts on a lined sheet pan. Bake at 325 degrees for 5 minutes. Remove from oven and drizzle with icing. Serve warm Place in a holding cabinet until service

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		280.00	
Fat		16.00g	
SaturatedFat		7.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		300.00mg	
Carbohydrates		30.00g	
Fiber		2.60g	
Sugar		7.00g	
Protein		5.00g	
Vitamin A	11.41IU	Vitamin C	0.00mg
Calcium	13.70mg	Iron	0.80mg

Mini Maple Pancakes

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	1 Package	READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

READY_TO_EAT

Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.Hold in warming cabinet until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories	220.00		
Fat	6.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	130.00mg		
Carbohydrates	39.00g		
Fiber	3.00g		
Sugar	12.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.72mg

Scrambled Eggs

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD FZ 4-5 GFS	200 Ounce		584584

Preparation Instructions

Place 3 Bags of frozen egg mix into the perforated pan, then place into next size up solid pan and place on cart in the walk in a day before serving.

Steam in the combi until center internal temperature reaches 135 degrees or above from center of the product.

Serving Instructions:

Use #12 scoop to serve eggs on the tray.

For HOT FOODS :

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CCP: take temperature while holding

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories	70.64		
Fat	4.04g		
SaturatedFat	1.01g		
Trans Fat	0.00g		
Cholesterol	126.14mg		
Sodium	222.00mg		
Carbohydrates	1.01g		
Fiber	0.00g		
Sugar	1.01g		
Protein	6.05g		
Vitamin A	201.82IU	Vitamin C	0.00mg
Calcium	38.35mg	Iron	1.01mg

Garden Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
CARROT MATCHSTICK SHRED 2-3 RSS	1 Tablespoon		198161
TOMATO GRAPE SWT 10 MRKN	2 Each		129631

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Measure 1 cup of romaine ribbons into the container, sprinkle with matchstick carrots, and place tomatoes in 2 of the 4 corners and close lid. Refrigerate for service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00

GreenVeg	1.00
RedVeg	0.37
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Cup			
Amount Per Serving			
Calories	37.31		
Fat	0.20g		
SaturatedFat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	24.50mg		
Carbohydrates	8.17g		
Fiber	2.99g		
Sugar	3.83g		
Protein	1.02g		
Vitamin A	6971.92IU	Vitamin C	42.76mg
Calcium	38.33mg	Iron	1.05mg

Steamed Broccoli w/ Cheese Sauce

Servings:	1.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	2 Ounce	UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE	135261
BROCCOLI FZ 30 COMM	1/2 Cup	Place broccoli in a steam table pan. Steam until tender, do not overcook. Upon removing from the combi. Broccoli should have a bright green appearance, and soft but firm texture. Take temperature of the middle section of the carrots to ensure proper temperature has been reached. Place in a holding cabinet until service	549292

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Remove broccoli from warmer and add the cheese sauce, gently stirring to coat. Do not over stir.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.02
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Grain	0.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories 2.52

Fat 0.14g

SaturatedFat 0.09g

Trans Fat 0.00g

Cholesterol 0.40mg

Sodium 8.44mg

Carbohydrates 0.16g

Fiber 0.06g

Sugar 0.02g

Protein 0.16g

Vitamin A	6.00IU	Vitamin C	0.00mg
Calcium	4.18mg	Iron	0.00mg

Grape Tomato Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PREPARATION: RINSE THOROUGHLY. READY FOR RAW USE OR IN A COOKING APPLICATION. Measure 1/2 cup into the appropriate container. Refrigerate for service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

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For COLD FOODS:

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

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SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		16.20	
Fat		0.20g	
SaturatedFat		0.05g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		4.50mg	
Carbohydrates		3.50g	
Fiber		1.10g	
Sugar		2.50g	
Protein		0.80g	
Vitamin A	749.70IU	Vitamin C	11.43mg
Calcium	9.00mg	Iron	0.25mg

Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	4 Each		722360
BREAD WGRAIN HNY WHT 16-24Z GFS	2 Each	Thaw 2-3 days prior to use.	204822
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon		651171

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Butter Spray the sheet pan before laying the first piece of bread on it.

Place 1 slice bread on pan, place 4 slices of cheese on bread, then cover with another slice of bread and spray generously with buttermist. Bake for 5-8 minutes depending on oven. Serve from the tray.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
 Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	320.00
Fat	10.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	1080.00mg
Carbohydrates	40.00g
Fiber	4.00g
Sugar	10.00g
Protein	20.00g

Vitamin A	1000.00IU	Vitamin C	0.00mg
Calcium	464.00mg	Iron	2.16mg

Carrot Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	1/2 Ounce		510637

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PREPARATION: RINSE THOROUGHLY. READY FOR RAW USE OR IN A COOKING APPLICATION. Measure 1/2 cup into the appropriate container. Refrigerate for service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

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SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories			39.73
Fat			0.13g
SaturatedFat			0.00g
Trans Fat			0.00g
Cholesterol			0.00mg
Sodium			88.40mg
Carbohydrates			9.33g
Fiber			2.00g
Sugar			5.33g
Protein			0.67g
Vitamin A	15637.59IU	Vitamin C	9.52mg
Calcium	36.29mg	Iron	1.01mg

Mashed Potatoes

Servings:	90.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER SUB 24-4Z BTRBUDS	12 Ounce	3 Bags for this recipe.	209810
POTATO MASH REAL PREM 12-26Z IDAHOAN	3 Package		166872
Tap Water for Recipes	3 Gallon		000001WTR

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Take potatoes, butter buds, add 1 tsp. of black pepper, and add boiling water

Using wire whisk mix well; let stand for 1 minute

You may use commercial mixer if you so choose

When temp is achieved, place in holding cabinet until service or dish into designated container and place in the warmer.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.33

Nutrition Facts

Servings Per Recipe: 90.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	215.20		
Fat	2.67g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	842.67mg		
Carbohydrates	45.87g		
Fiber	2.67g		
Sugar	2.67g		
Protein	5.33g		
Vitamin A	0.00IU	Vitamin C	9.60mg
Calcium	53.33mg	Iron	0.96mg

Brown Fried Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS & CARROT 30 GFS	1/50 Tablespoon		285730
EGG SCRMBD CKD FZ 4-5 GFS	1/50 Ounce		584584
RICE BRN PARBL WGRAIN 25 GCHC	1/100 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

STEAMER METHOD: PLACE RICE , EGGS, AND VEG WITH OPTIONAL BUTTER AND SALT, WITH BOILING WATER IN STEAMER PAN OR SHALLOW PAN. STIR. PLACE UNCOVERED PAN IN STEAMER AND COOK ACCORDING TO MANUFACTURER'S DIRECTION.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.07
Grain	0.02
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	7.55		
Fat	0.07g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.95mg		
Sodium	1.78mg		
Carbohydrates	1.52g		
Fiber	0.09g		
Sugar	0.02g		
Protein	0.21g		
Vitamin A	7.11IU	Vitamin C	0.02mg
Calcium	0.29mg	Iron	0.04mg

Crispy Chicken Sandwich MS/HS- Proview Dill

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	Thaw buns at least 2 days before use.	517810
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	1 Each		542832

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly. This should be a 2 person task.

The sandwich assembly process will maximize production of the sandwiches, ensuring a quality product is produced.

Lay out bun bottoms, making space in the middle of the work area to place the pan of chicken, laying buns out on both sides of the chicken pan. With one person on each side of the chicken pan, each person will place a chicken breast on each bun bottom as quickly as possible using both hands. They will then top the breasts with the top bun, and wrap. Placing sandwiches in a steam table pan with a pan grate in it to keep the sandwiches off the bottom of the pan. Place pans in the warming cabinet until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories	360.00		
Fat	11.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	565.00mg		
Carbohydrates	40.00g		
Fiber	6.00g		
Sugar	5.00g		
Protein	28.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	2.88mg

Hot & Spicy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	1 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.	525490
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	Thaw buns at least 2 days before use.	517810

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly. This should be a 2 person task.

The sandwich assembly process will maximize production of the sandwiches, ensuring a quality product is produced.

Lay out bun bottoms, making space in the middle of the work area to place the pan of chicken, laying buns out on both sides of the chicken pan. With one person on each side of the chicken pan, each person will place a chicken breast on each bun bottom as quickly as possible using both hands. They will then top the breasts with the top bun, and wrap. Placing sandwiches in a steam table pan with a pan grate in it to keep the sandwiches off the bottom of the pan. Place pans in the warming cabinet until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	330.00		
Fat	12.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	455.00mg		
Carbohydrates	34.00g		
Fiber	6.00g		
Sugar	4.00g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.52mg

Baked Cheese Ravioli w/ Marinara Sauce

Elementary

Servings:	1.00	Category:	Entree
Serving Size:	7.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	1/2 Ounce	READY_TO_EAT None	592714
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	2 8/47 Ounce		524650
CHEESE MOZZ SHRD 4-5 LOL	1 Ounce		645170
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Teaspoon		513989

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay out the desired number of baking trays on sheet pans. Spread out 7 Ravioli pieces into each bakeable tray. Place sheet pans on a rolling cart to be placed in the freezer if prepping a day ahead. If same day service, cover the ravioli pcs. with the marinara sauce, using an assembly line process to speed up production. Combine mozzarella cheese and parsley flakes and set aside. Cook the ravioli trays until the the temperature reaches 165 degrees for 15 seconds at 325 degrees. Pull Trays from the oven and sprinkle 1 oz of the cheese mixture over each tray and place in the warming cabinet for holding until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.50
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.71
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 7.00 Each

Amount Per Serving

Calories	172.14		
Fat	5.86g		
SaturatedFat	2.75g		
Trans Fat	0.00g		
Cholesterol	22.50mg		
Sodium	327.14mg		
Carbohydrates	16.57g		
Fiber	1.36g		
Sugar	2.21g		
Protein	11.86g		
Vitamin A	241.79IU	Vitamin C	4.67mg
Calcium	205.36mg	Iron	0.72mg

Baked Cheese Ravioli w/ Marinara Sauce M & HS

Servings:	1.00	Category:	Entree
Serving Size:	14.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	4 17/50 Ounce		524650
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce		645170
SAUCE MARINARA A/P 6-10 REDPK	1 Ounce	READY_TO_EAT None	592714
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Teaspoon		513989

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay out the desired number of baking trays on sheet pans. Spread out 14 Ravioli pieces into each bakeable tray. Place sheet pans on a rolling cart to be placed in the freezer if prepping a day ahead. If same day service, cover the ravioli pcs. with the marinara sauce, using an assembly line process to speed up production. Combine mozzarella cheese and parsley flakes and set aside. Cook the ravioli trays until the the temperature reaches 165 degrees for 15 seconds at 325 degrees. Pull Trays from the oven and sprinkle 2 oz of the cheese mixture over each tray and place in the warming cabinet for holding until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.43
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 14.00 Piece

Amount Per Serving

Calories	344.29		
Fat	11.71g		
SaturatedFat	5.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	654.29mg		
Carbohydrates	33.14g		
Fiber	2.71g		
Sugar	4.43g		
Protein	23.71g		
Vitamin A	483.57IU	Vitamin C	9.34mg
Calcium	410.71mg	Iron	1.44mg

Refried Bean Melt

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 GRSZ	14 #10 CAN		293962
SALSA 103Z 6-10 REDG	2 #10 CAN	READY_TO_EAT None	452841
SEASONING TACO SLT FR 19.5Z TRDE	1 1/2 Cup		605062
CHEESE MOZZ SHRD 4-5 LOL	6 Cup		645170
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Cup		513989

Preparation Instructions

Mix mozz cheese and parsley together and set aside until recipe calls for it.

Preparation Instructions:

1. Pour refried beans into a lined steam table pan, add salsa, taco seasoning, mix well.
2. Sprinkle each pan with 1 cups of mozzarella parsley mixture.
3. Put in oven/combi and heat to 165
4. When finished place in holding cabinet till serving

Serving Instructions:

1. Remove from holding cabinet put on steam table
2. Using a # 8 Scoop, portion into designated bowl for service, or onto a students tray, which ever way your school has been instructed to serve them.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER

amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.24
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.34
OtherVeg	0.00
Legumes	0.91
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	556.38
Fat	8.68g
SaturatedFat	2.65g
Trans Fat	0.00g
Cholesterol	3.60mg
Sodium	2105.30mg
Carbohydrates	89.09g
Fiber	22.09g
Sugar	5.59g
Protein	31.01g
Vitamin A 423.24IU	Vitamin C 11.87mg
Calcium 242.70mg	Iron 7.63mg

Turkey & Cheese Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
TURKEY BRST SMKD DELI SLCD 12-1.5	4 1/2 Slice		748460
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly.

The sandwich assembly process will maximize production of the sandwiches, ensuring a quality product is produced.

Lay out bun bottoms. Place 4.5 slices of turkey on each bun bottom as quickly as possible using both hands. You will then top the turkey with 1 slice of cheese, and then the top bun, and wrap. Hold in the refrigerator until service.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		227.27	
Fat		4.79g	
SaturatedFat		1.75g	
Trans Fat		0.00g	
Cholesterol		25.99mg	
Sodium		611.90mg	
Carbohydrates		29.00g	
Fiber		3.00g	
Sugar		5.00g	
Protein		19.01g	
Vitamin A	250.00IU	Vitamin C	0.00mg
Calcium	176.00mg	Iron	1.99mg

Ham & Cheese Sub Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	2 11/25 Ounce	3 Slices	680656

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly.

The sandwich assembly process will maximize production of the sandwiches, ensuring a quality product is produced.

Lay out bun bottoms. Place 3 slices of ham on each bun bottom as quickly as possible using both hands. You will then top the ham with 1 slice of cheese, and then the top bun, and wrap. Hold in the refrigerator until service.

For HOT FOODS :

CCP: heat to minimum internal temperature 165° F for 15 seconds

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
 Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	246.00
Fat	5.83g
SaturatedFat	2.36g
Trans Fat	0.00g
Cholesterol	31.90mg
Sodium	878.00mg
Carbohydrates	30.22g
Fiber	3.00g
Sugar	6.22g
Protein	20.48g

Vitamin A	250.00IU	Vitamin C	0.00mg
Calcium	176.00mg	Iron	2.24mg

Cucumber Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 6CT P/L	1/2 Cup		592323

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash and dry cucumbers, slice ends off and discard. Slice the cucumber in medium size rings and place a 1/2 cup in the designated container for service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		3.90	
Fat		0.05g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.50mg	
Carbohydrates		1.00g	
Fiber		0.15g	
Sugar		0.50g	
Protein		0.15g	
Vitamin A	27.30IU	Vitamin C	0.73mg
Calcium	4.16mg	Iron	0.08mg

Sandwich Trimmings

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	1 Piece		702595
TOMATO 5X6 XL 25 MRKN	1 Slice		206032

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash tomatoes, slice on the slicer for consistent slice sizes on a #2 dial measurement.

Place 1 medium leaf of lettuce, 1 medium slice of tomato in sandwich bag.

Have the trimming bag and serve.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00

GreenVeg	0.13
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		4.73	
Fat		0.06g	
SaturatedFat		0.01g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		2.39mg	
Carbohydrates		1.00g	
Fiber		0.34g	
Sugar		0.63g	
Protein		0.26g	
Vitamin A	520.65IU	Vitamin C	3.67mg
Calcium	3.87mg	Iron	0.10mg

Beefy Nacho's

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F 104-.88Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	284751
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce		722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Meat Preparation: PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.

Serving Instructions:

Using a # 8 Scoop dish 4 oz of hot meat into the designated foam bowl and lid for service. Place chip bag and meat bowl onto tray for service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.52
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.16
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	260.57		
Fat	10.68g		
SaturatedFat	2.77g		
Trans Fat	0.37g		
Cholesterol	44.16mg		
Sodium	468.33mg		
Carbohydrates	24.31g		
Fiber	4.52g		
Sugar	2.52g		
Protein	18.15g		
Vitamin A	820.19IU	Vitamin C	6.81mg
Calcium	73.47mg	Iron	2.50mg

Cafe Burger w/ Cheese

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each		655482
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly. This should be a 2 person task.

The sandwich assembly process will maximize production of the sandwiches, ensuring a quality product is produced.

Lay out bun bottoms, making space in the middle of the work area to place the pan of hamburger patties, laying buns out on both sides of the hamburger patty pan. With one person on each side of the pan, each person will place a patty on each bun bottom as quickly as possible using both hands. They will then top the patties with a slice of cheese and then the top bun, and wrap. Placing sandwiches in a steam table pan with a pan grate in it to keep the sandwiches off the bottom of the pan. Place pans in the warming cabinet until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	292.60		
Fat	11.90g		
SaturatedFat	4.45g		
Trans Fat	0.48g		
Cholesterol	42.50mg		
Sodium	474.40mg		
Carbohydrates	27.00g		
Fiber	5.80g		
Sugar	4.00g		
Protein	21.60g		
Vitamin A	250.00IU	Vitamin C	0.00mg
Calcium	156.00mg	Iron	2.52mg

Curly Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 S/C XLNG SKN- ON SEAS 6-5	1 Ounce	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	230962
PAN COAT SPRAY 6-17Z KE	1 Ounce		112828

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PREHEAT OVEN TO 425 DEGREES F. PLACE FROZEN FRIES IN A SINGLE LAYER ON THE COMBI FRY RACKS OR IN A SINGLE LAYER ON A LINED SHEET PAN. BAKE FOR 18 TO 22 MINUTES. PORTION 1 CUP INTO THE DESIGNATED BOATS FOR SERVICE.

Remove from oven and check for an appropriate internal temperature, place in a holding cabinet until service
For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.87

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		210.80	
Fat		7.10g	
SaturatedFat		0.87g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		236.25mg	
Carbohydrates		35.00g	
Fiber		3.50g	
Sugar		0.00g	
Protein		1.75g	
Vitamin A	0.00IU	Vitamin C	4.20mg
Calcium	0.00mg	Iron	0.63mg

Seasoned French Fry Sticks

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 S/C XLNG SKN-ON SEAS 6-5	1 Ounce	<p>BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.</p> <p>CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.</p>	230962
PAN COAT SPRAY 6-17Z KE	1 Each		112828

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PREHEAT OVEN TO 425 DEGREES F. PLACE FROZEN FRIES IN A SINGLE LAYER ON THE COMBI FRY RACKS OR IN A SINGLE LAYER ON A LINED SHEET PAN. BAKE FOR 18 TO 22 MINUTES. PORTION 1 CUP INTO THE DESIGNATED BOATS FOR SERVICE.

Remove from oven and check for an appropriate internal temperature, place in a holding cabinet until service

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.99

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		238.80	
Fat		8.03g	
SaturatedFat		0.99g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		267.76mg	
Carbohydrates		39.67g	
Fiber		3.97g	
Sugar		0.00g	
Protein		1.98g	
Vitamin A	0.00IU	Vitamin C	4.76mg
Calcium	0.00mg	Iron	0.71mg

Seasoned Broccoli

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FZ 30 COMM	1/2 Cup		549292
SEASONING GARDEN NO SALT 19Z TRDE	1 Teaspoon		565148

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place broccoli in a steam table pan. stir in the garden seasoning and stir thoroughly. Steam until tender, do not overcook. Upon removing from the combi. Take temperature of the middle section of the corn to ensure proper temperature has been reached. Place in a holding cabinet until service

Remove from combi oven and check the temperature & place in a holding cabinet until service

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00

GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
Calories	46.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	22.00mg		
Carbohydrates	9.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Cafe Burger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each		655482

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories		257.60	
Fat		9.90g	
SaturatedFat		3.20g	
Trans Fat		0.48g	
Cholesterol		35.00mg	
Sodium		264.40mg	
Carbohydrates		26.00g	
Fiber		5.80g	
Sugar		3.00g	
Protein		18.10g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.52mg

Yogurt Express

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Ounce		282422
GRANOLA BAG IW 144- 1Z FLDSTN	1 Package	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE	473171
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Package		680130
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551760

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bag all listed ingredients, along with a spoon and napkin. Serve as a unit.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the

form provided by SFS Pak.

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SLE Components

Amount Per Serving

Meat	2.00
Grain	2.33
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	453.33		
Fat	15.67g		
SaturatedFat	5.33g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	515.00mg		
Carbohydrates	61.67g		
Fiber	3.87g		
Sugar	21.00g		
Protein	18.00g		
Vitamin A	1523.67IU	Vitamin C	20.00mg
Calcium	466.67mg	Iron	2.05mg

Golden Corn

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF 30 GFS	1/2 Cup		285620
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon		209810

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place corn in a steam table pan. stir in the butter buds. Steam until tender, do not overcook. Upon removing from the combi. Take temperature of the middle section of the corn to ensure proper temperature has been reached. Place in a holding cabinet until service

Remove from oven and check the temperature & place in a holding cabinet until service

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.49

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
Calories	300.84		
Fat	2.99g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	34.93mg		
Carbohydrates	63.35g		
Fiber	5.97g		
Sugar	5.97g		
Protein	8.96g		
Vitamin A	298.51IU	Vitamin C	7.16mg
Calcium	0.00mg	Iron	1.07mg

Chef Salad MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TOMATO GRAPE SWT 10 MRKN	4 Each		129631
CUCUMBER SELECT 6CT P/L	2 Slice		592323
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161
TURKEY HAM DCD 2-5 JENNO	3 Ounce		202150
SNACK MIX CHED HARV 104-.9Z SUNCHP	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	660962
CRACKER SALTINE MINI WGRAIN 300-.39Z	2 Package		522150
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce		150250

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly.

Lay out all the salad containers to be used for the day. On the left side of salad container place the sunchip bag & cracker pkg. To the right of that place the 2 cups of lettuce. In the top right corner of the lettuce place the shredded cheese, in the bottom right hand corner place the cucumber slices, in the top left corner of the lettuce place the cherry tomatoes & the bottom left corner of the lettuce place the carrots. Lay the turkey ham in the center of the lettuce. Close lid and store in a refrigerated unit for serving.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.49
Grain	2.25
Fruit	0.00
GreenVeg	2.00
RedVeg	0.20
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

Amount Per Serving

Calories	404.85		
Fat	16.10g		
SaturatedFat	4.52g		
Trans Fat	0.00g		
Cholesterol	74.80mg		
Sodium	965.61mg		
Carbohydrates	39.16g		
Fiber	5.48g		
Sugar	3.71g		
Protein	22.11g		
Vitamin A	12744.40IU	Vitamin C	68.43mg
Calcium	215.81mg	Iron	3.91mg

Augratin Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1 1/2 Gallon	BOILING WATER	000001WTR
POTATO AUGRATIN CLASSIC R/SOD 6-2.25	4 Ounce	# 8 Scoop	118575

Preparation Instructions

IN A FULL SIZE STEAM TABLE PAN COMBINE 2 PACKETS OF SAUCE MIX, 4 1/2 QUARTS OF BOILING WATER STIR UNTIL ALL INGREDIENTS DISSOLVE. ADD 1 FULL CARTON OF POTATO SLICES AND STIR THOROUGHLY. BAKE UNCOVERED IN A PREHEATED OVEN FOR 45 MINUTES IN A CONVECTION OVEN @ 300 DEGREES F). Serve using # 8 Scoop.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

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SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.82

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		436.36	
Fat		3.64g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		981.82mg	
Carbohydrates		90.91g	
Fiber		3.64g	
Sugar		10.91g	
Protein		7.27g	
Vitamin A	29.49IU	Vitamin C	27.71mg
Calcium	145.45mg	Iron	1.09mg

Penne Pasta with Meat Sauce

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	300 Ounce	(4 Bags) PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED	573201
PASTA PENNE RIGATE 51 WGRAIN 2-10	50 Ounce	(30# - 3/10# Bgs) FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PERFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER. RECOMMENDED COOK TIME OF 8-10 MINUTES	221482

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Cook pasta & sauce according to directions. Place in separate steam table pans. Scoop a serving of pasta on tray then ladle 6 oz of RF Spaghetti Sauce over the pasta and serve. Using a 1 cup disher scoop, measure 1 cup of pasta onto the plate. Then ladle 6oz of spaghetti sauce over the pasta for service.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.14
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.54
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	283.93		
Fat	8.25g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	58.93mg		
Sodium	310.71mg		
Carbohydrates	30.14g		
Fiber	4.14g		
Sugar	8.50g		
Protein	19.57g		
Vitamin A	693.21IU	Vitamin C	20.36mg
Calcium	57.14mg	Iron	3.04mg

Chicken Alfredo Penne Pasta

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1 Gallon	BOILING WATER	000001WTR
PASTA PENNE RIGATE 51 WGRAIN 2-10	160 Ounce	160 oz of pasta equals 1 -10# bg of pasta.	221482
SAUCE ALFREDO FZ 6-5 JTM	160 Ounce	160 oz of sauce equals - 2 bags of alfredo sauce.	155661
CHIX STRP FAJT SEAS FC 8-4.99 TYS	240 Ounce	Use 3 bags	150160

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Remove alfredo sauce from freezer 2-3 days in advance to thaw in refrigeration

Preheat oven/combi to 350° F

Pour thawed alfredo sauce into steam table pan

Add 4 quarts of hot water and stir until combined.

Add Chicken Stir Well

Add dry pasta and mix well and cover with lid or foil.

Bake for 30 minutes.

Remove, stir well, and cover again

Bake additional 15-20 minutes to minimum internal temperature 165° F

Move to hot holding cabinet

Remove from oven and check or an internal temperature of 165F or higher, place in a holding cabinet until service

For HOT FOODS :

CCP: heat to minimum internal temperature 165° F for 15 seconds

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	430.00		
Fat	13.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	99.00mg		
Sodium	704.00mg		
Carbohydrates	48.00g		
Fiber	4.00g		
Sugar	5.00g		
Protein	29.00g		
Vitamin A	221.00IU	Vitamin C	0.00mg
Calcium	211.00mg	Iron	2.16mg

Taco Salad

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12- 12CT	1 Each	STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TACO FILLING BEEF REDC FAT 6- 5# COMM	4 Ounce	PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.	722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bake tortilla shell in the taco shell pan until light brown and crunchy. DO NOT OVERCOOK. Remove from the pan and allow to cool.

Heat taco meat, and place in steam table pan for service.

For Service: Have Lettuce on the steam table for service.

For Service: Place cooked shell on tray, fill with 2 cups of lettuce ribbons, and top with taco meat.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

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SLE Components

Amount Per Serving

Meat	2.52
Grain	2.25
Fruit	0.00
GreenVeg	2.00
RedVeg	0.16
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	340.57		
Fat	10.68g		
SaturatedFat	3.77g		
Trans Fat	0.37g		
Cholesterol	44.16mg		
Sodium	618.33mg		
Carbohydrates	39.31g		
Fiber	7.52g		
Sugar	4.52g		
Protein	21.15g		
Vitamin A	10813.88IU	Vitamin C	66.31mg
Calcium	191.74mg	Iron	5.40mg

Soy Butter Sandwich with String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
SOY BUTTER NUTFR 100-1.12Z WOWBUTTER	1 Each		154042

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

THAW AT ROOM TEMPERATURE FOR 30-60 MINUTES IN SINGLE LAYERS

AFTER THAWING, SANDWICHES SHOULD BE SERVED WITHIN 8-10 HOURS. DO NOT MICROWAVE.

Bag 1 sandwich and 1 cheese stick, seal and refrigerate for service.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	260.00		
Fat	18.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	300.00mg		
Carbohydrates	9.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	14.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	222.00mg	Iron	1.30mg

Sausage Patty

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1 Each		785880

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Line the patties in a perforated steam table pan. Using the combi oven steam them until the internal temperature reaches 165 degrees. Hold in warming cabinet until service.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories		121.00	
Fat		10.00g	
SaturatedFat		3.70g	
Trans Fat		0.00g	
Cholesterol		26.00mg	
Sodium		172.00mg	
Carbohydrates		1.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		6.00g	
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	16.00mg	Iron	0.00mg

Chicken Tender

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD BRD WGRAIN 1.41Z 4-7.7	3 Piece	Cook from frozen state	533830

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Convection Oven: preheat to 375 degrees F no steam, medium-low fans. Place frozen tenders in a single layer on combi fry racks or a parchment lined baking sheet. Heat for 7-10 minutes uncovered. Place tenders into a steam table pan, place into warmer until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Piece

Amount Per Serving			
Calories		240.00	
Fat		12.00g	
SaturatedFat		2.25g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		405.00mg	
Carbohydrates		12.00g	
Fiber		1.50g	
Sugar		3.00g	
Protein		19.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.62mg

Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

Preparation Instructions

PLACE FROZEN DOUGH FLOUR SIDE DOWN ON PAPER LINED SHEET PAN WITH SIDES TOUCHING. BAKE AT 325°F CONVECTION 20-22 MIN. SPRAY WITH BUTTER SPRAY AFTER BAKING. HOLD IN WARMING OVEN UNTIL SERVING TIME.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories		180.00	
Fat		8.00g	
SaturatedFat		6.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		580.00mg	
Carbohydrates		24.00g	
Fiber		1.00g	
Sugar		2.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.08mg

Pizza Big Daddy Wedge Slice Cheese

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza. Bake at 420°F for 6-8 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	667772

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Best if cooked from Frozen state. Convection Oven: Place 1.5 pizza on a tray. Bake at 350 degrees F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Place each slice in designated serving container or on tray. Hold in warming oven until service

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories	360.00		
Fat	16.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	490.00mg		
Carbohydrates	35.00g		
Fiber	3.00g		
Sugar	9.00g		
Protein	21.00g		
Vitamin A	400.00IU	Vitamin C	0.00mg
Calcium	450.00mg	Iron	2.70mg

Pizza Big Daddy Wedge Slice Pepperoni

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 16 WGRAIN SLCD PRIMO 9CT	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, high fan. Rotate product halfway through the bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza . Bake at 420°F for 7-9 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	667802

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Best if cooked from Frozen state. Convection Oven: Place 1.5 pizza on a tray. Bake at 350 degrees F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Place each slice in designated serving container or on tray. Hold in warming oven until service

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories	370.00		
Fat	17.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	550.00mg		
Carbohydrates	35.00g		
Fiber	3.00g		
Sugar	9.00g		
Protein	21.00g		
Vitamin A	400.00IU	Vitamin C	0.00mg
Calcium	350.00mg	Iron	2.70mg

Hot Dog on Bun MS/HS

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each		265039
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	Thaw 2 - 3 days prior to service	564053

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Hot Dog Preparation: Place hot dogs in a perforated steam table pan, no more than 2 pks per pan. Place in steamer on steam setting. Cook until internal of the center hot dogs have reached 165 degrees for at least 15 seconds. Remove from the combi, place in warmer until assembly time.

Assembly: Line prep table with buns, place hot dog pan in center of the buns and have staff fill the buns with the hot dogs. Slide into hot dog sleeve and close the end. Place a grate into the bottom of a steam table pan, vertically line the hot dogs in the pan for maximum capacity. Serve.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
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Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	300.00
Fat	18.00g
SaturatedFat	6.00g
Trans Fat	0.50g
Cholesterol	35.00mg
Sodium	625.00mg
Carbohydrates	26.00g
Fiber	5.00g
Sugar	3.00g
Protein	11.00g

Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	48.89mg	Iron	1.85mg

Hot Dog on Bun Elementary

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each		265039
BUN HOT DOG WHEAT WHL 12-12CT GFS	1 Each	Thaw 2 - 3 days before service	517830

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Hot Dog Preparation: Place hot dogs in a perforated steam table pan, no more than 2 pks per pan. Place in steamer on steam setting. Cook until internal of the center hot dogs have reached 165 degrees for at least 15 seconds. Remove from the combi, place in warmer until assembly time.

Assembly: Line prep table with buns, place hot dog pan in center of the buns and have staff fill the buns with the hot dogs. Slide into hot dog sleeve and close the end. Place a grate into the bottom of a steam table pan, vertically line the hot dogs in the pan for maximum capacity. Serve.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
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Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	270.00
Fat	17.50g
SaturatedFat	6.00g
Trans Fat	0.50g
Cholesterol	35.00mg
Sodium	595.00mg
Carbohydrates	20.00g
Fiber	4.00g
Sugar	2.00g
Protein	10.00g

Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	48.89mg	Iron	1.49mg

Boneless Hot & Spicy Chicken Wings

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BNLS WNG GLDNCRSP WGRAIN 4-7.5	5 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen chunks on a baking sheet lined with parchment paper. Heat for 10-12 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven 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.	561301

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

CONVECTION OVEN: PLACE CHICKEN WINGS ON A LINED SHEET PAN. PLACE IN A PRE-HEATED, 350 DEGREES F OVEN FOR APPROXIMATELY 8-10 MINUTES.

PULL PANS FROM THE OVEN AND PLACE WINGS IN A STEAM TABLE PAN FOR SERVICE OR BOAT THE WINGS 5 PCS PER BOAT AND SERVE.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Piece

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

Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GFS	2 Slice	Thaw 2-3 days prior to use	204822
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	2 11/25 Ounce	Thaw 2-3 days prior to use	680656
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly.

The sandwich assembly process will maximize production of the sandwiches, ensuring a quality product is produced.

Lay out bread slice for the sandwich bottoms. Place 3 slices of ham on each bun bottom as quickly as possible using both hands. You will then top the ham with 1 slice of cheese, and then the top piece of bread, and wrap in the appropriate wrapping or container. Hold in the refrigerator until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	276.00
Fat	5.83g
SaturatedFat	1.86g
Trans Fat	0.00g
Cholesterol	31.90mg
Sodium	938.00mg
Carbohydrates	38.22g
Fiber	4.00g
Sugar	8.22g
Protein	20.48g
Vitamin A 250.00IU	Vitamin C 0.00mg
Calcium 176.00mg	Iron 2.60mg

General Tso Chicken

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK GEN TSO DK MT W/SCE 6-7.25#	4 Ounce		556952

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Product is fully cooked. Place a single layer of chicken on a lined baking sheet. Heat at 400F for 16-20 minutes or until golden brown . Heat sauce in steamer, low boil in the bag. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.22
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories		188.89	
Fat		3.33g	
SaturatedFat		0.56g	
Trans Fat		0.00g	
Cholesterol		44.44mg	
Sodium		401.11mg	
Carbohydrates		25.56g	
Fiber		0.00g	
Sugar		14.44g	
Protein		12.22g	
Vitamin A	0.00IU	Vitamin C	1.33mg
Calcium	0.00mg	Iron	0.80mg

Crinkle Carrot Medallions

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD C/C 12-2 GFS	1/2 Cup		175706
BUTTER SUB 24-4Z BTRBUDS	1/8 Tablespoon		209810
SPICE PARSLEY FLAKES 11Z TRDE	1/8 Teaspoon		513989
SPICE PEPR BLK REG GRIND 16Z TRDE	1/8 Teaspoon		225037

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place carrots in a steam table pan. stir in the butter buds. Steam until tender, do not overcook. Upon removing from the combi, sprinkle with black pepper and parsley to garnish. Take temperature of the middle section of the carrots to ensure proper temperature has been reached. Place in a holding cabinet until service

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
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Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.37
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	27.03
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	52.58mg
Carbohydrates	5.48g
Fiber	1.49g
Sugar	2.99g
Protein	0.00g

Vitamin A	2238.81U	Vitamin C	0.90mg
Calcium	14.93mg	Iron	0.00mg

Spicy Korean BBQ Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Pull 2 - 3 days if refrigerated. They must be room temperature to properly handle.	690141

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay tortilla flat, spread cilantro-lime mayo evenly on the tortilla

Spread cucumber slaw mixture on the tortilla, making sure not to get too close to the edge to push it out when it is rolled.

Spread Korean Chicken over slaw mixture.

Roll the tortilla and cut on the bias for presentation purposes.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
-------------	------

Grain	2.25
--------------	------

Fruit	0.00
--------------	------

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories		180.00	
Fat		4.50g	
SaturatedFat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		250.00mg	
Carbohydrates		29.00g	
Fiber		3.00g	
Sugar		2.00g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.44mg

Walking Taco- Beef

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO CHS TOP N GO 21-1.4Z DORIT	1 Package	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	865611
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce		722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Meat Preparation: PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.

Serving Instructions:

Using a # 8 Scoop dish 4 oz of hot meat into into the opened chip bag, place on the tray and serve.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.52
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.16
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	330.57
Fat	13.18g
SaturatedFat	3.27g
Trans Fat	0.37g
Cholesterol	44.16mg
Sodium	648.33mg
Carbohydrates	33.31g
Fiber	4.52g
Sugar	2.52g
Protein	19.15g
Vitamin A 820.19IU	Vitamin C 6.81mg
Calcium 100.47mg	Iron 2.90mg

Walking Taco-Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO CHS TOP N GO 21-1.4Z DORIT	1 Package	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	865611
CHIX STRP FAJT SEAS FC 8-4.99 TYS	3 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.	150160

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Meat Preparation & Serving: Empty fajita chicken into perforated steam table pan, place pan in steamer and steam until chicken reaches internal temp. of 135 degrees or above Remove from combi oven and using a # 8 Scoop dish 3oz. of hot meat into the opened chip bag and serve.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the

form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	320.00		
Fat	14.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	80.00mg		
Sodium	610.00mg		
Carbohydrates	29.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	0.76mg

Beef Taco Supreme Hard Shell

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHELL TACO CORN WGRAIN 5 8-25CT GFS	3 Each		714350
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce		722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Shell Preparation: HEAT SHELLS IN A DRY HEAT CABINET FOR 30 MINUTES AT 170°F PRIOR TO FILLINGS.

Meat Preparation: PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT. Using a # 8 Scoop dish 4 oz of hot meat into into a designated bowl and lid them for service.

Serving Instructions:

Place 3 warmed taco shells and a bowl of beef taco meat on tray and serve.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.52
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.16
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving			
Calories	290.57		
Fat	12.18g		
SaturatedFat	4.27g		
Trans Fat	0.37g		
Cholesterol	44.16mg		
Sodium	368.33mg		
Carbohydrates	27.31g		
Fiber	4.52g		
Sugar	2.52g		
Protein	18.15g		
Vitamin A	820.19IU	Vitamin C	6.81mg
Calcium	70.47mg	Iron	3.22mg

Chicken Taco Supreme Hard Shell

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHELL TACO CORN WGRAIN 5 8-25CT GFS	3 Each		714350
CHIX STRP FAJT SEAS FC 8-4.99 TYS	3 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.	150160

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Shell Preparation: HEAT SHELLS IN A DRY HEAT CABINET FOR 30 MINUTES AT 170°F PRIOR TO FILLINGS.

Meat Preparation: Empty fajita chicken into perforated steam table pan, place pan in steamer and steam until chicken reaches internal temp. of 165 for 15 seconds, Remove from combi and using a # 8 Scoop dish 3oz of hot meat into into a designated bowl and lid them for service.

Serving Instructions: Place 3 warmed taco shells and a bowl of chicken taco meat on tray and serve.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER

amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving			
Calories	280.00		
Fat	13.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	80.00mg		
Sodium	330.00mg		
Carbohydrates	23.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Oven Fried Chicken MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRD WGRAIN STHRN B/I 4-7.5 TYS	1 Piece	PREPARE FROM FROZEN STATE	258610

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

CONVECTION OVEN: PREHEAT OVEN TO 350 DEGREES F. FROM FROZEN, PLACE PIECES IN A SINGLE LAYER, ALL LEGS TOGETHER, ALL THIGHS TOGETHER, ALL BREASTS TOGETHER, ON A PARCHMENT PAPER LINED SHEET PAN OR ON A WIRE RACK SPRAYED WITH PAN RELEASE. HEAT FOR 25 -30 MINUTES,. IT WILL TAKE LONGER FOR THE BREASTS AND THIGHS THAN THE LEGS. FOR BEST PERFORMANCE HOLD ON A SHEET PAN, UNCOVERED, WITH A WIRE RACK, ABOVE 140 DEGREES F IN A DRY HEAT ENVIRONMENT.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
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Grain	1.00
--------------	------

Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Piece			
Amount Per Serving			
Calories	190.00		
Fat	11.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	470.00mg		
Carbohydrates	6.00g		
Fiber	1.00g		
Sugar	0.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Biscuit Gravy

Servings:	50.00	Category:	Condiments or Other
Serving Size:	2.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX BISC 6-1.5 PION	100 Ounce		281719
SPICE PEPR BLK 30 MESH REG GRIND 5	6 1/4 Teaspoon		225045

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PREPARATION INSTRUCTIONS REQUIRED FOR PREPARATION: WATER 4 QUARTS GRAVY MIX 24 OUNCES 1. BRING 3 QUARTS OF WATER TO A FULL ROLLING BOIL. 2. COMBINE 1 QUART COOL TAP WATER AND 1 PACKAGE OF GRAVY MIX IN A SEPARATE CONTAINER. MIX WITH A WIRE WHISK UNTIL LUMP FREE. 3. POUR WATER AND GRAVY MIX BLEND INTO BOILING WATER. 4. STIR UNTIL GRAVY RETURNS TO A BOIL. SIMMER FOR ONE MINUTE WHILE STIRRING CONSTANTLY. ADD BLACK PEPPER AND STIR. 5. REMOVE FROM HEAT. POUR GRAVY INTO SERVING CONTAINER AND MAINTAIN INTERNAL GRAVY TEMPERATURE AT 165°F DURING SERVICE.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
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Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00
 Serving Size: 2.00 Ounce

Amount Per Serving

Calories	45.00
Fat	2.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	240.00mg
Carbohydrates	6.00g
Fiber	0.00g
Sugar	1.00g
Protein	0.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Dill Pickle Slices

Servings:	1.00	Category:	Condiments or Other
Serving Size:	8.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PICKLE DILL SLCD HAMB 4-1GAL GFS	8 Each		149195

Preparation Instructions

Preparation Instructions:

Wash Hands, dry thoroughly & put on clean gloves.

Drain Pickles in colander, measure 8 slices into each designated container for serving.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Each

Amount Per Serving			
Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	720.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Seasoned Green Beans 2

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GFS	4 #10 CAN		118737
BACON CRUMBLES CKD 12-1 GFS	1 Tablespoon	THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE	357220
SEASONING GARDEN NO SALT 19Z TRDE	2 Teaspoon		565148
SEASONING GARLIC PEPR 21Z TRDE	2 Teaspoon		655252

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Drain the liquid from 3 of the 4 cans of beans and place in a full size steam table pan. Mix the remaining ingredients in with the beans, stir and place pans in the combi oven. Steam the beans until internal temperature reaches 165 degrees for 15 seconds. Place in holding cabinet until service. Using a 4oz slotted spoodle serve a 4 oz portion on the tray.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.04
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.52
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	21.34		
Fat	0.02g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.05mg		
Sodium	306.75mg		
Carbohydrates	4.22g		
Fiber	2.07g		
Sugar	2.07g		
Protein	0.03g		
Vitamin A	206.93IU	Vitamin C	3.72mg
Calcium	20.69mg	Iron	0.00mg

Breaded Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TOMATO GRAPE SWT 10 MRKN	4 Each	Wash before use.	129631
CUCUMBER SELECT 6CT P/L	2 Slice	Wash & Slice the day of service before use.	592323
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161
SNACK MIX CHED HARV 104-.9Z SUNCHP	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	660962
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce		150250
CHIX PCORN LRG WGRAIN CKD 6-5	10 Piece	Thaw Chicken Before Use. DO NOT COOK IT, it is precooked.	536620

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Wash, rinse, sanitize and dry the work table to be used for assembly.

Lay out all the salad containers to be used for the day. On the left side of salad container place the sunchip bag & cracker pkg. To the right of that place the 2 cups of lettuce. In the top right corner of the lettuce place the shredded cheese, in the bottom right hand corner place the cucumber slices, in the top left corner of the lettuce place the cherry tomatoes & the bottom left corner of the lettuce place the carrots. Lay the chicken in the center of the lettuce. Close lid and store in a refrigerated unit for serving.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.25
Fruit	0.00
GreenVeg	2.00
RedVeg	0.20
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

Amount Per Serving

Calories	474.19
Fat	21.61g
SaturatedFat	6.03g
Trans Fat	0.00g
Cholesterol	75.00mg
Sodium	907.38mg
Carbohydrates	44.17g
Fiber	8.48g
Sugar	3.71g
Protein	24.16g
Vitamin A 11912.40IU	Vitamin C 68.23mg
Calcium 172.87mg	Iron 4.12mg

PB&J Sandwich with String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each		527462

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

THAW AT ROOM TEMPERATURE FOR 30-60 MINUTES IN SINGLE LAYERS

AFTER THAWING, SANDWICHES SHOULD BE SERVED WITHIN 8-10 HOURS. DO NOT MICROWAVE.

Bag 1 sandwich and 1 cheese stick, seal and refrigerate for service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	360.00		
Fat	20.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	480.00mg		
Carbohydrates	33.00g		
Fiber	4.00g		
Sugar	15.00g		
Protein	16.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	224.00mg	Iron	1.00mg

Cheerios

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Ounce	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	264702

Preparation Instructions

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

Amount Per Serving			
Calories		70.00	
Fat		1.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		95.00mg	
Carbohydrates		14.00g	
Fiber		2.00g	
Sugar		0.00g	
Protein		2.00g	
Vitamin A	500.00IU	Vitamin C	3.60mg
Calcium	60.00mg	Iron	5.40mg

Chicken Gravy

Servings:	1.00	Category:	Condiments or Other
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CHIX 8-22.6Z TRIO	2 Ounce		290025

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

ADD ONE PKG TO 1 GALLON BOILING WATER, BLEND W/WIRE WHIP & SIMMER FOR 1 MIN. EACH PKG MAKES APPROX 1 GALLON OR 64-2Z SRV GRAVY. CASE YIELDS 8 GALLONS OR 512-2Z SERVINGS PER CASE.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
Calories		93.33	
Fat		1.33g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		640.00mg	
Carbohydrates		18.67g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Asian Brown Rice

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN ASIAN 6-26.4Z UBEN	1 Cup		244541

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

MIX RICE , SEASONING & BUTTER WITH BOILING WATER IN STEAMER TABLE PAN OR SHALLOW PAN. STIR. PLACE UNCOVERED PAN IN STEAMER AND COOK ACCORDING TO MANUFACTURER'S DIRECTION.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		210.00	
Fat		2.00g	
SaturatedFat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		450.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.72mg

Baby Baker Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER BABY WHL 6-2.5 RSTWRKS	5 Each		697990

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

CONVECTION OVEN: SPRAY BAKING PAN AND NONSTICK COOKING SPRAY. ARRANGE FROZEN POTATOES IN A SINGLE LAYER. BAKE AT 375°F FOR 13 MINUTES

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

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DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.76

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Each

Amount Per Serving			
Calories		151.98	
Fat		3.04g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		273.56mg	
Carbohydrates		25.84g	
Fiber		0.00g	
Sugar		0.00g	
Protein		4.56g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.09mg

Scramble Eggs w/ Sausage Patty

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1 Each	Cook According to Sausage Patty Recipe	785880
EGG SCRMBD CKD FZ 4-5 GFS	33/100 Cup	Cook According to Scrambled Egg Recipe	584584

Preparation Instructions

Service 1 patty of sausage with a half cup of eggs together on the tray.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

CCP: Ensure proper serving temperature is maintained before serving 135 Degrees or above

CCP: If Reheating - heat to minimum internal temperature 165° F for 15 seconds

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

DOCUMENT PROPER USAGE on the food usage sheet, along with PREPARATION, WASTE & LEFTOVER amounts to the production records.

THERMOMETER USE : If Electronic Thermometers are not working, Manually Document you temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	10.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		191.00	
Fat		14.00g	
SaturatedFat		4.70g	
Trans Fat		0.00g	
Cholesterol		151.00mg	
Sodium		392.00mg	
Carbohydrates		2.00g	
Fiber		0.00g	
Sugar		1.00g	
Protein		12.00g	
Vitamin A	256.00IU	Vitamin C	0.00mg
Calcium	54.00mg	Iron	1.00mg