

Cookbook for Crown Point Community School Corp.

Created by HPS Menu Planner

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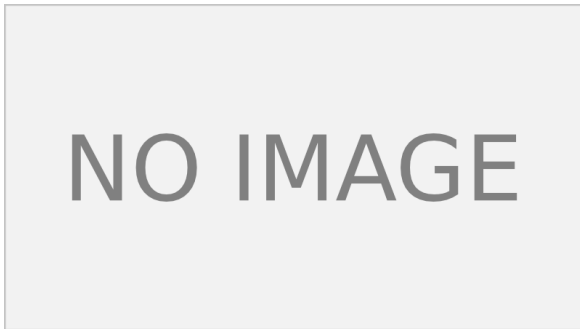
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Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 c	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR SLCD IN JCE 6-10 GFS	4 #10 CAN	<ul style="list-style-type: none">-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.-Do not mix old product with new.	610399

Preparation Instructions

HACCP FLOW PROCESS

-When fruit first comes in check for swelled or dented cans, leakage, flaws in the seal and rust. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

-Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.

-Hold cans in storage at temp of 70 degrees for 24 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Cans should be placed in cooler the night before, stored on the bottom shelf.

- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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

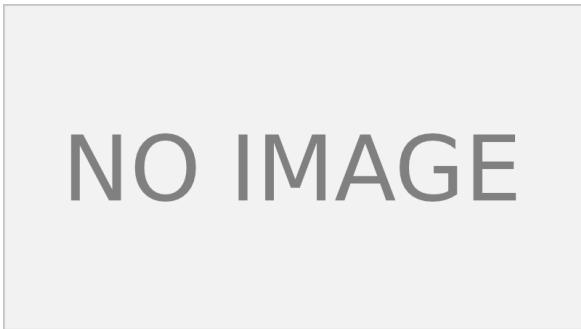
Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

Amount Per Serving

Calories	62.08		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.35mg		
Carbohydrates	14.49g		
Fiber	2.07g		
Sugar	12.42g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Pineapple



Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 c	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN JCE 6-10 GFS	4 #10 CAN	-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler. -Do not mix old product with new.	189979

Preparation Instructions

HACCP FLOW PROCESS

- When fruit first comes in check for swelled or dented cans, leakage, flaws in the seal and rust. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- Hold cans in storage at temp of 70 degrees for 24 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Cans should be placed in cooler the night before, stored on the bottom shelf.

- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.03
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

Amount Per Serving

Calories	72.43		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	18.62g		
Fiber	1.03g		
Sugar	15.52g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	9.31mg
Calcium	0.00mg	Iron	0.37mg

Peaches Diced

NO IMAGE

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 c	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 P/L	4 #10 CAN	<ul style="list-style-type: none">-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.-Do not mix old product with new.	256760

Preparation Instructions

HACCP FLOW PROCESS

-When fruit first comes in check for swelled or dented cans, leakage, flaws in the seal and rust. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

-Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.

-Hold cans in storage at temp of 70 degrees for 24 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Cans should be placed in cooler the night before, stored on the bottom shelf.

- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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

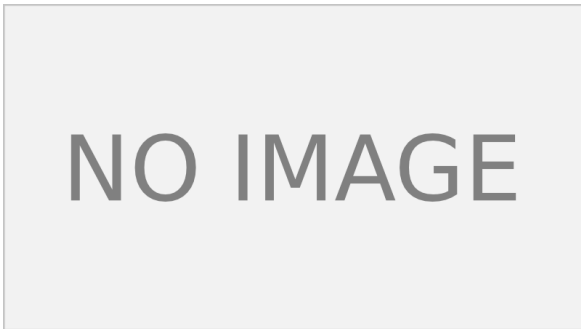
Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

Amount Per Serving

Calories	51.73		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	5.17mg		
Carbohydrates	14.49g		
Fiber	1.03g		
Sugar	13.45g		
Protein	0.00g		
Vitamin A	310.40IU	Vitamin C	3.72mg
Calcium	0.00mg	Iron	0.37mg

Orange Juice



Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each	Keep in cooler. Follow expiration date on box	118930

Preparation Instructions

HACCP FLOW PROCESS

-When juice first comes in check for swelled or dented cups, leakage, flaws in the cup. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature no higher than 41 degrees in cooler. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe juice for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case. -Hold leftover juice at a temperature of 41 degrees or colder

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds. Clean and sanitize work area. Empty Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes. Make sure serving area is clean and sanitized. Record time and temperature at the beginning of each lunch.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

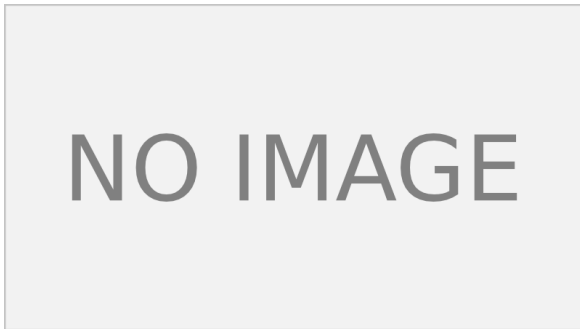
Nutrition Facts

Servings Per Recipe: 100.00
 Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	0.60		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.14g		
Fiber	0.00g		
Sugar	0.12g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.42mg
Calcium	0.00mg	Iron	0.00mg

Banana



Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	100 Each	Wash Bananas before service	197769

Preparation Instructions

HACCP FLOW PROCESS

- When produce first comes in remove from box and put in bin, store in cooler. Always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature no higher than 70 degrees in storage room. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- SAME DAY SERVICE
- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Wash all produce.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	105.00		
Fat	0.40g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.20mg		
Carbohydrates	27.00g		
Fiber	3.10g		
Sugar	14.00g		
Protein	1.30g		
Vitamin A	75.52IU	Vitamin C	10.27mg
Calcium	5.90mg	Iron	0.31mg

Orange



Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES FANCY 72-88CT MRKN	100 Each		198005

Preparation Instructions

HACCP FLOW PROCESS

- When produce first comes in remove from box and put in bin, store in cooler. Always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- SAME DAY SERVICE
- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Wash all produce.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	80.90		
Fat	0.20g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.70mg		
Carbohydrates	21.00g		
Fiber	3.60g		
Sugar	14.00g		
Protein	1.50g		
Vitamin A	407.55IU	Vitamin C	97.52mg
Calcium	70.95mg	Iron	0.21mg

Grapes



Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPES RED LUNCH BUNCH 21AVG MRKN	100 1/2 cup	20# case yields 150 4oz servings. Store in cooler Wash Fruit before service	280895

Preparation Instructions

HACCP FLOW PROCESS

- When produce first comes in remove from box and put in bin, store in cooler. Always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- SAME DAY SERVICE
- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Wash all produce.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.

-Record time and temperature at the beginning of each lunch.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.67
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories		120.00	
Fat		0.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		20.00mg	
Carbohydrates		30.67g	
Fiber		1.33g	
Sugar		26.67g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	1.60mg
Calcium	26.67mg	Iron	0.00mg

Popcorn Chicken

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	12.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. 12 pc = 2 mt 1 grain	327120

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within

the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

-Record time and temperature at the beginning of each lunch.

-When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	2.18
Grain	1.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

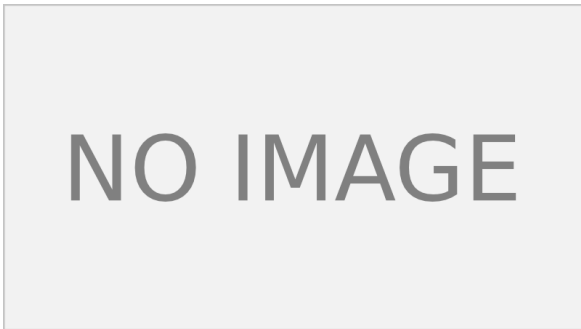
Servings Per Recipe: 100.00

Serving Size: 12.00 Each

Amount Per Serving

Calories	250.91		
Fat	14.18g		
SaturatedFat	2.73g		
Trans Fat	0.00g		
Cholesterol	21.82mg		
Sodium	381.82mg		
Carbohydrates	15.27g		
Fiber	3.27g		
Sugar	1.09g		
Protein	15.27g		
Vitamin A	109.09IU	Vitamin C	0.00mg
Calcium	43.64mg	Iron	1.96mg

Corn Dog



Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	72 1 each	Thaw corn dogs over night in cooler. Bake in convection oven on combo steam/bake for 8-10 minutes on 350 degrees for 1 pan. Cook until temp reaches 135 degrees for 15 seconds. Batch cook when possible. 1 Corn Dog = 2 mt 2 grain	620220

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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: 72.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	240.00		
Fat	8.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	390.00mg		
Carbohydrates	30.00g		
Fiber	5.00g		
Sugar	5.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	1.80mg

Bosco Sticks K-8

NO IMAGE

Servings:	72.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	144 Each	CONVECTION OVEN: Preheat oven to 350° F. Place thawed Bosco Sticks on a baking sheet and bake for 12-15 minutes or until temp reaches 135 degrees for 15 seconds. Appliances vary, adjust accordingly. Thaw before baking. Batch cook when possible. 2 sick = 2mt 2grain	235411
GARLIC MIST 6-14Z TRYS	144 Each	Spray Bosco Sticks with garlic spray.	442062
CHEESE PARM IMIT GRTD 2-5 SCHRBR	200 Teaspoon	Sprinkle Bosco Sticks with Parmesan cheese.	595101
SAUCE MARINARA A/P 6- 10 REDPK	288 Ounce	Place sauce in 4 in half. Cover and steam for 10-13 minutes or until temperature is 135 for 15 seconds. Place in warmer or on serving line. 2 oz sauce with bosco sticks.	592714

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).

- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.71
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 72.00
Serving Size: 2.00 Each

Amount Per Serving			
Calories	380.26		
Fat	14.65g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	989.74mg		
Carbohydrates	44.42g		
Fiber	6.86g		
Sugar	7.71g		
Protein	22.86g		
Vitamin A	554.29IU	Vitamin C	8.57mg
Calcium	466.86mg	Iron	2.00mg

Garden Salad

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	100 cup	Store in Cooler	520643

Preparation Instructions

HACCP FLOW PROCESS

- When produce first comes in remove from box and put in bin, store in cooler. Always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- SAME DAY SERVICE
- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Wash all produce.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.

SLE Components

Amount Per Serving

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

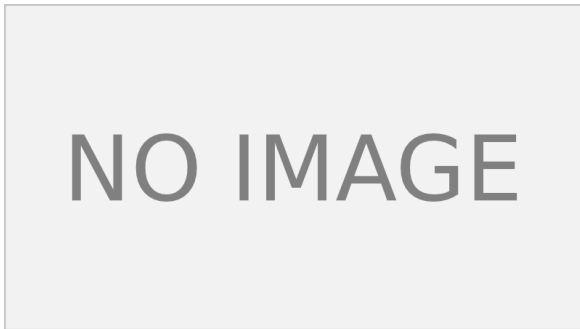
Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 cup

Amount Per Serving			
Calories	5.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	15.00mg		
Carbohydrates	1.00g		
Fiber	0.67g		
Sugar	0.33g		
Protein	0.33g		
Vitamin A	2333.33IU	Vitamin C	6.00mg
Calcium	13.33mg	Iron	0.48mg

Broccoli (Fresh)



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET REG CUT 4-3 RSS	100 Cup	Store in cooler Wash Vegetables	732478

Preparation Instructions

HACCP FLOW PROCESS

- When produce first comes in remove from box and put in bin, store in cooler. Always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover open fruit at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- SAME DAY SERVICE
- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Wash all produce.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.

-Record time and temperature at the beginning of each lunch.

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: 100.00

Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	30.00		
Fat	0.40g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	29.00mg		
Carbohydrates	6.00g		
Fiber	2.20g		
Sugar	2.00g		
Protein	2.40g		
Vitamin A	580.80IU	Vitamin C	78.50mg
Calcium	41.36mg	Iron	0.64mg

Trix Cereal Bar



Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	100 1 Each	Place packages in container for serving.	268690

Preparation Instructions

HACCP FLOW PROCESS

-When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.

-Place packages into a clean and sanitized container. Place on serving line and keep away from heat.

-Do not mix old product with new.

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: 100.00
 Serving Size: 1.00 Each

Amount Per Serving

Calories	150.00
Fat	3.50g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	100.00mg
Carbohydrates	30.00g
Fiber	2.00g
Sugar	9.00g
Protein	2.00g

Vitamin A	100.00IU	Vitamin C	1.20mg
Calcium	250.00mg	Iron	1.80mg

Cinnamon Pop Tart 1 CT



Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 120-1CT	100 1 Each	Place packages in container for serving.	695880

Preparation Instructions

HACCP FLOW PROCESS

- When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.
 - Maintain internal temp of 70 or colder at all times.
 - Hold left over foods until expiration date on package.
- SAME DAY SERVICE NO COOK
- Wash hands before preparing for 20 seconds.
 - Clean and sanitize work area.
 - Wear clean gloves when handling food.
 - Gather ingredients
 - Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
 - Place packages into a clean and sanitized container. Place on serving line and keep away from heat.
 - Do not mix old product with new.

SLE Components	
Amount Per Serving	
Meat	0.00

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

Nutrition Facts

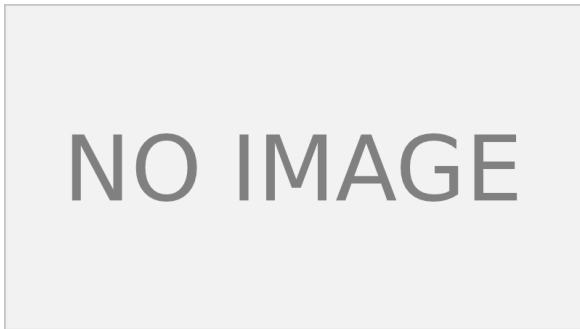
Servings Per Recipe: 100.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	190.00
Fat	3.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	200.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	16.00g
Protein	2.00g

Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

Frosties Cereal



Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CORN FROSTIES BWLPK 96CT GENM	100 1 Each	Place packages in container for serving.	704280

Preparation Instructions

HACCP FLOW PROCESS

-When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.

-Place packages into a clean and sanitized container. Place on serving line and keep away from heat.

-Do not mix old product with new.

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: 100.00
 Serving Size: 1.00 Each

Amount Per Serving

Calories	100.00
Fat	0.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	24.00g
Fiber	1.00g
Sugar	8.00g
Protein	1.00g

Vitamin A	500.00IU	Vitamin C	6.00mg
Calcium	150.00mg	Iron	6.30mg

Trix Cereal



Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	100 1 Each	Place packages in container for serving.	265782

Preparation Instructions

HACCP FLOW PROCESS

-When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

-Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.

-Place packages into a clean and sanitized container. Place on serving line and keep away from heat.

-Do not mix old product with new.

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: 100.00
 Serving Size: 1.00 Each

Amount Per Serving

Calories	110.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	140.00mg
Carbohydrates	24.00g
Fiber	1.00g
Sugar	7.00g
Protein	1.00g

Vitamin A	400.00IU	Vitamin C	4.80mg
Calcium	80.00mg	Iron	4.50mg

Chocolate Muffin



Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	100 1 Each	Thaw at room temperature. Place packages in container for serving.	557991

Preparation Instructions

HACCP FLOW PROCESS

- When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover product at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- Hold frozen product at temp of 32 or colder for 3 months.
- Hold fresh vegetables for 1 week unless package says otherwise.
- Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to

wash hands after handling boxes.

-Slice lunch meat on a clean and sanitized slicer. Slice meat into 1 oz slices. Make sure not to cross contaminate with produce. Cover, date and place in container for serving.

-On a clean surface assemble sandwiches. 2 slices of bread, 3 oz lunch meat, 1 slice cheese and lettuce. Put in container or wrap and place on serving line or in cooler. Temp must be 41 or below.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

-Record time and temperature at the beginning of each lunch.

-When storing foods - label with date and time they were prepared.

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	200.00		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	130.00mg		
Carbohydrates	32.00g		
Fiber	2.00g		
Sugar	17.00g		
Protein	4.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.08mg

Mini Chocolate Donuts



Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT CHOC MINI IW 72-3.3Z GOODYMN	100 1 Each	Thaw at room temperature. Place packages in container for serving.	738181

Preparation Instructions

HACCP FLOW PROCESS

- When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
- Hold leftover product at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
- Hold frozen product at temp of 32 or colder for 3 months.
- Hold fresh vegetables for 1 week unless package says otherwise.
- Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to

wash hands after handling boxes.

-Slice lunch meat on a clean and sanitized slicer. Slice meat into 1 oz slices. Make sure not to cross contaminate with produce. Cover, date and place in container for serving.

-On a clean surface assemble sandwiches. 2 slices of bread, 3 oz lunch meat, 1 slice cheese and lettuce. Put in container or wrap and place on serving line or in cooler. Temp must be 41 or below.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

-Record time and temperature at the beginning of each lunch.

-When storing foods - label with date and time they were prepared.

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	320.00		
Fat	15.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	270.00mg		
Carbohydrates	41.00g		
Fiber	2.00g		
Sugar	19.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

Egg and Cheese Breakfast Sandwich

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GFS	100 1 Each	Thaw in refrigerator, do not thaw at room temperature. Bake in convection oven on 250 degrees. Place single layer of egg patties in full size pan sprayed with non stick spray. Do not cover. Bake thawed egg patties for 24 minutes or frozen for 29-33 minutes.	462519
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 1 Each	Ready to Eat Store in Cooler	722360
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	100 1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135

- degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
 - Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
 - Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components	
Amount Per Serving	
Meat	1.25
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: 100.00			
Serving Size: 1.00 Piece			
Amount Per Serving			
Calories	200.00		
Fat	7.00g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	82.50mg		
Sodium	550.00mg		
Carbohydrates	26.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	11.50g		
Vitamin A	360.11IU	Vitamin C	0.02mg
Calcium	191.00mg	Iron	1.08mg

Breakfast Burrito

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO SAUS/BN/EGG/CHS WGRAIN 96-3.5	100 1 Each	Heating Instructions: Cook thawed state only. Convection Oven: Bake on 280 degrees for 10-15 minutes.	497510

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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

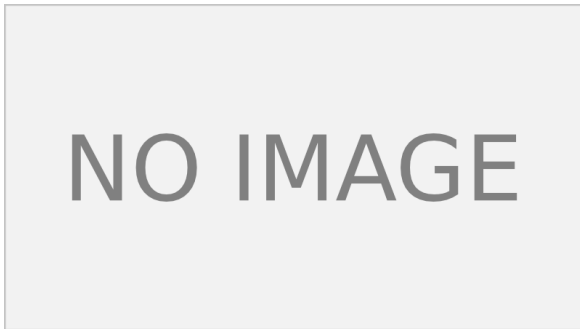
Servings Per Recipe: 100.00

Serving Size: 1.00 1 Each

Amount Per Serving

Calories	220.00		
Fat	9.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	310.00mg		
Carbohydrates	25.00g		
Fiber	4.00g		
Sugar	2.00g		
Protein	10.00g		
Vitamin A	500.00IU	Vitamin C	15.00mg
Calcium	100.00mg	Iron	1.80mg

Brown Rice



Servings:	100.00	Category:	Grain
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	10 Pound	Put 2 pounds of brown rice into 4 inch half pan and add water and chicken base. Stir so rice is not stuck to bottom of pan. Place in Rational on Steam for 35 minutes or until rice is thoroughly cooked and temp is at 135 degrees for 15 seconds. Fluff rice before serving.	146404
Tap Water for Recipes	1 1/2 Gallon	Add a half gallon of water to rice.	000001WTR
BASE CHIX LO SOD 12-1 LEGO	2 Tablespoon	Add low sodium chicken base to rice and water.	130869

Preparation Instructions

HACCP FLOW PROCESS

-When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.

-When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).

-HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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

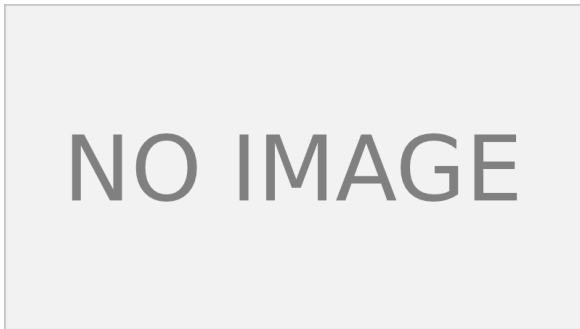
Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories	170.90		
Fat	1.53g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.30mg		
Sodium	7.20mg		
Carbohydrates	36.12g		
Fiber	2.00g		
Sugar	0.06g		
Protein	4.06g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

Broccoli (Frozen)



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GFS	20 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	610902
PAN COAT/TPNG SPRY BTR 6-16.5Z GFS	15 Each	Spray on vegetable after removing from steamer.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable after removing from steamer.	647220

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

-Hold leftover product at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.05
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories		4.13	
Fat		0.03g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.39mg	
Carbohydrates		0.63g	
Fiber		0.13g	
Sugar		0.13g	
Protein		0.07g	
Vitamin A	0.00IU	Vitamin C	3.30mg
Calcium	1.33mg	Iron	0.00mg

Roasted Carrots

NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD C/C LRG 30 KE	25 Pound	Place carrot coins in 4 inch half pans and thaw in cooler overnight. Place thawed and drained vegetables in a single layer on a sheet pan. Spray with butter spray and sprinkle with zesty seasoning. Bake in oven on 350 degrees until tender, about 15 minutes or when temperature reaches 135 for 15 seconds.	359020
PAN COAT/TPNG SPRY BTR 6-16.5Z GFS	15 Each	Spray on vegetable.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable.	647220

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

-Hold leftover product at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher

than 70 degrees.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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

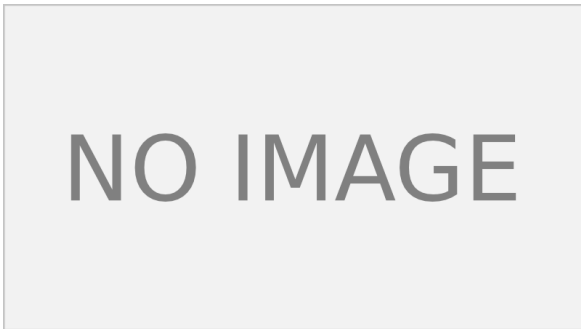
Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories		13.32	
Fat		0.22g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		18.72mg	
Carbohydrates		2.97g	
Fiber		1.12g	
Sugar		1.12g	
Protein		0.00g	
Vitamin A	5410.45IU	Vitamin C	2.19mg
Calcium	7.46mg	Iron	0.13mg

Smiley Fries (K-5)



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SMILES 26/ 6-4 OREI	400 Each	Place frozen smiles in single layer on sheet pans lined with parchment paper. One bag per sheet pan. Bake in oven at 425 for 9-13 minutes until golden brown and temperature reaches 135 for 15 seconds.	228818

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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	0.50

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 each

Amount Per Serving			
Calories	130.00		
Fat	4.50g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	180.00mg		
Carbohydrates	20.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	2.40mg
Calcium	0.00mg	Iron	0.36mg

Taco Salad K-8

NO IMAGE

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	10 Cup	Place 1 cup romaine ribbons in clam shell container.	165761
TACO FILLING BEEF REDC FAT 6-5# COMM	20 Ounce	Thaw meat under refrigeration. Place 2 oz taco meat on top of lettuce.	722330
CHEESE CHED MLD SHRD 4-5# COMM	5 Ounce	Place 1/2 ounce shredded cheese on top of salad.	150250
CHIP TORTL NACH TACO I/BG 72-1.5Z	10 Each	Place chips in container for serving. 1 bag of chips per salad.	459832

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	1.76
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	332.78		
Fat	16.59g		
SaturatedFat	5.64g		
Trans Fat	0.18g		
Cholesterol	37.08mg		
Sodium	584.16mg		
Carbohydrates	33.15g		
Fiber	5.26g		
Sugar	2.76g		
Protein	14.58g		
Vitamin A	547.44IU	Vitamin C	3.15mg
Calcium	151.37mg	Iron	2.62mg

Turkey Sub

NO IMAGE

Servings:	9.00	Category:	Entree
Serving Size:	10.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/8 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
TURKEY BRST SKNLS CKD 2-9AVG JENNO	27 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 1 sub bun, 3 oz slices of turkey, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	442763
CHEESE AMER 160CT SLCD R/F 6-5 LOL	9 Slice	1 slice per sandwich	722360
DOUGH ROLL SUB WHT 60-7.5Z RICH	3 Each	Put frozen dough on a lined sheet pan. Thaw dough at room temperature for 15-20 minutes. When dough is thawed out, cut in 3 equal pieces. Reform cut ends to obtain a closed end. Put dough in oven at 85% humidity and 95 degrees and proof for an hour and until dough has tripled in size. Bake buns at 350 degrees for 10-12 minutes until golden brown.	133558

Preparation Instructions

HACCP FLOW PROCESS

-When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.

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- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
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- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	2.05
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: 9.00

Serving Size: 10.00 1 sandwich

Amount Per Serving			
Calories	272.11		
Fat	4.78g		
SaturatedFat	1.64g		
Trans Fat	0.00g		
Cholesterol	34.70mg		
Sodium	1087.15mg		
Carbohydrates	33.99g		
Fiber	1.33g		
Sugar	3.11g		
Protein	22.82g		
Vitamin A	497.16IU	Vitamin C	0.36mg
Calcium	97.98mg	Iron	2.12mg

Ham Sub

NO IMAGE

Servings:	9.00	Category:	Entree
Serving Size:	10.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/8 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
HAM SMKD RND W/A 2PC GFS	18 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 1 sub bun, 3 oz slices of ham, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906
CHEESE AMER 160CT SLCD R/F 6-5 LOL	9 Slice	1 slice per sandwich	722360
DOUGH ROLL SUB WHT 60-7.5Z RICH	3 Each	Put frozen dough on a lined sheet pan. Thaw dough at room temperature for 15-20 minutes. When dough is thawed out, cut in 3 equal pieces. Reform cut ends to obtain a closed end. Put dough in oven at 85% humidity and 95 degrees and proof for an hour and until dough has tripled in size. Bake buns at 350 degrees for 10-12 minutes until golden brown.	133558

Preparation Instructions

HACCP FLOW PROCESS

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- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

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: 9.00

Serving Size: 10.00 1 sandwich

Amount Per Serving			
Calories	268.83		
Fat	7.33g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	40.83mg		
Sodium	1084.32mg		
Carbohydrates	32.43g		
Fiber	1.33g		
Sugar	2.33g		
Protein	18.83g		
Vitamin A	497.16IU	Vitamin C	0.36mg
Calcium	97.98mg	Iron	2.32mg