

# Cookbook for Crown Point Community School Corp.

Created by HPS Menu Planner

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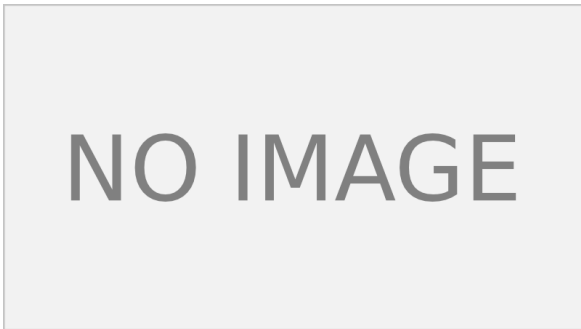
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# Mandarin Oranges



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND 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.	612448

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.03
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

### Amount Per Serving

<b>Calories</b>	62.08		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.35mg		
<b>Carbohydrates</b>	14.49g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	11.38g		
<b>Protein</b>	1.03g		
<b>Vitamin A</b>	413.86IU	<b>Vitamin C</b>	18.62mg
<b>Calcium</b>	20.69mg	<b>Iron</b>	0.37mg

# Applesauce

NO IMAGE

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GFS	4 #10 CAN	<ul style="list-style-type: none"><li>-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.</li><li>-Do not mix old product with new.</li></ul>	271497

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.52
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

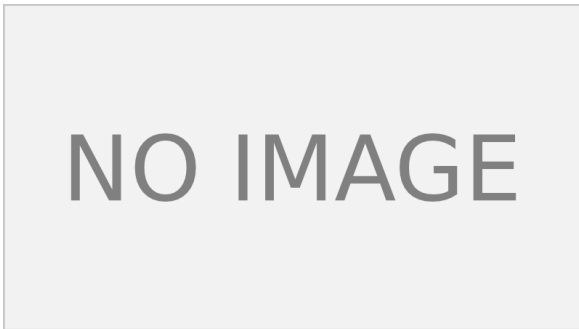
Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

### Amount Per Serving

<b>Calories</b>	51.73		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.35mg		
<b>Carbohydrates</b>	13.45g		
<b>Fiber</b>	2.07g		
<b>Sugar</b>	9.31g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Pineapple



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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.03
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

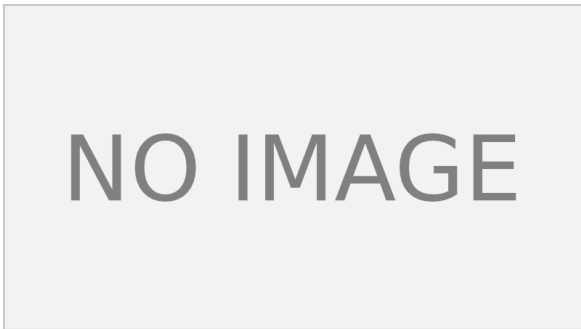
Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

### Amount Per Serving

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

# Peaches Diced



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 P/L	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.	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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

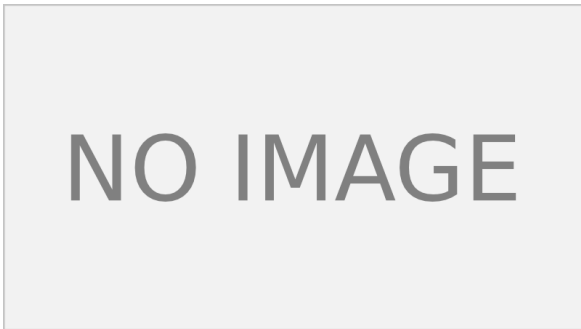
Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

### Amount Per Serving

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

# Orange Juice



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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.01
<b>GreenVeg</b>	0.00

<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

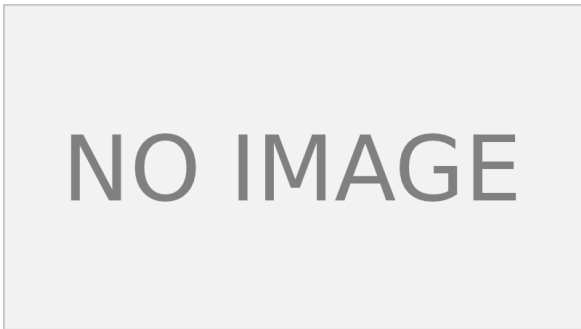
Servings Per Recipe: 100.00  
 Serving Size: 1.00 1/2 cup

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**Amount Per Serving**

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

# Apple Golden



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELICIOUS GOLDEN 125-138CT MRKN	100 Each	Store in cooler Wash Fruit	597481

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

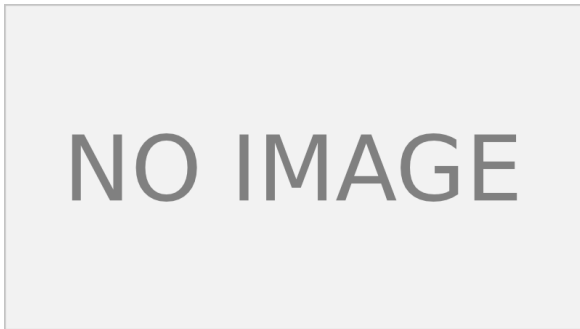
## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	71.80		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.40mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	3.30g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	0.40g		
<b>Vitamin A</b>	74.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	8.28mg	<b>Iron</b>	0.17mg

# Banana



<b>Servings:</b>	100.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

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

# Orange



<b>Servings:</b>	100.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

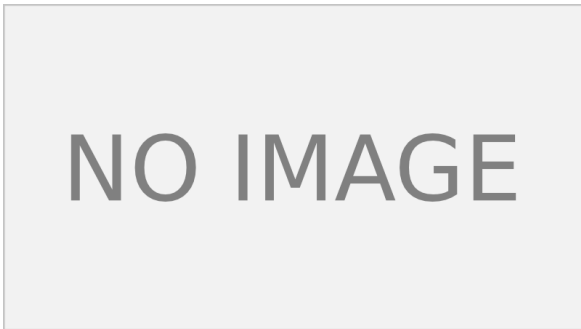
## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

# Grapes



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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.67
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

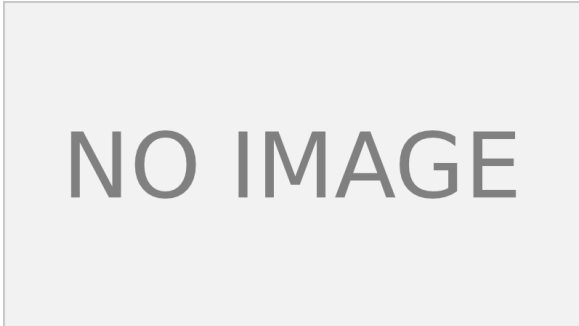
## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

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

# Corn Frozen



<b>Servings:</b>	120.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 1/2 cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF 30 GFS	30 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 black pepper. Place in warmer or on serving line.	285620

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.93

## Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 1/2 cup

### Amount Per Serving

<b>Calories</b>	186.57		
<b>Fat</b>	1.87g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	9.33mg		
<b>Carbohydrates</b>	39.18g		
<b>Fiber</b>	3.73g		
<b>Sugar</b>	3.73g		
<b>Protein</b>	5.60g		
<b>Vitamin A</b>	186.57IU	<b>Vitamin C</b>	4.48mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.67mg

# Chicken Patty Sandwich



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	100 1 sandwich	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> 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. 1 patty = 2 mt 1 grain	558061
WG Hamburger Buns Pan O Gold	100 1 bun	<b>PREPARED</b> 1 Bun = 2 grains	562

## 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.

<b>SLE Components</b>	
Amount Per Serving	
<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 100.00			
Serving Size: 100.00 1 sandwich			
Amount Per Serving			
<b>Calories</b>	390.00		
<b>Fat</b>	15.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	44.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.80mg

# Cheeseburger

NO IMAGE

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Hamburger Buns Pan O Gold	100 1 bun	PREPARED 1 Bun = 2 grains	562
BEEF PTY CKD 2.5Z 6-5 COMM	100 1 each	Line burgers upright in 4 in deep pan. Fill pan 1/2 way with water and add scoop of low sodium beef base. Steam burgers for 15 minutes until temp reaches 160 for 15 seconds. Batch cook when possible. After removing from oven cover and put in warmer or on serving line. 1 Burger = 2 mt	785850
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 1 Slice	PREPARED 1 Slice = .50 mt	722360
TOMATO 6X6 LRG 10 MRKN	100 1 Slice	Wash tomatoes and slice. 6 slices per tomato. Place tomatoes in crock for serving.	199001
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	100 1 oz	Place Lettuce in crock for serving	242489

## 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

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 100.00 1 sandwich

#### Amount Per Serving

<b>Calories</b>	380.40		
<b>Fat</b>	14.40g		
<b>SaturatedFat</b>	4.95g		
<b>Trans Fat</b>	0.60g		
<b>Cholesterol</b>	46.50mg		
<b>Sodium</b>	748.00mg		
<b>Carbohydrates</b>	42.00g		
<b>Fiber</b>	7.20g		
<b>Sugar</b>	13.00g		
<b>Protein</b>	26.10g		
<b>Vitamin A</b>	1749.40IU	<b>Vitamin C</b>	26.46mg
<b>Calcium</b>	167.00mg	<b>Iron</b>	2.85mg

# Tony's Pepperoni Pizza 4x6



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 4X6 WGRAIN 100 96-4.5Z	100 Piece	<b>BAKE</b> <b>COOKING GUIDELINES. COOK BEFORE SERVING.</b> Place 16 frozen pizzas in a 18" x 26" x 1 2" sheets pans. Rotate pans one half turn to prevent cheese from burning. <b>CONVECTION OVEN:</b> Low fan, 350°F for 13 to 16 minutes. <b>CONVENTIONAL OVEN:</b> 400°F for 17 to 20 minutes. <b>NOTE:</b> For food safety and quality cook before eating to internal temperature of 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustment. Batch cook when possible. 1 piece = 2mt 2grain	152111

## 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

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

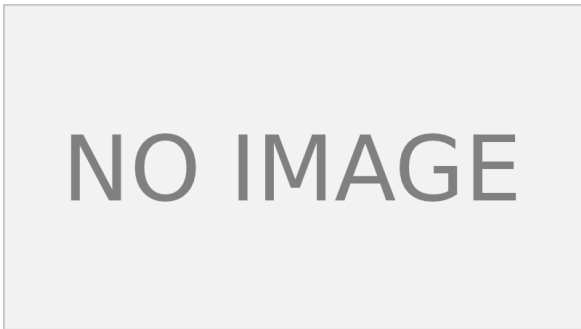
**Nutrition Facts**

Servings Per Recipe: 100.00

Serving Size: 1.00 Piece

<b>Amount Per Serving</b>			
<b>Calories</b>	300.00		
<b>Fat</b>	12.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	530.00mg		
<b>Carbohydrates</b>	33.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	10.00g		
<b>Protein</b>	16.00g		
<b>Vitamin A</b>	300.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	2.70mg

# Apple Red



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELICIOUS RED 163CT MRKN	100 Each	Store in cooler Wash Fruit	540005

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	71.80		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.40mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	3.30g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	0.40g		
<b>Vitamin A</b>	74.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	8.28mg	<b>Iron</b>	0.17mg

# Garden Salad

NO IMAGE

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 1 cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

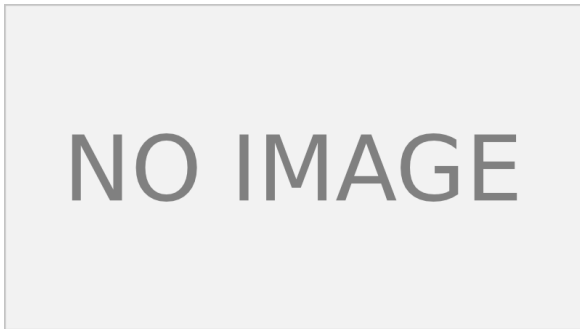
## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 cup

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

# Pizza Crunchers



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 sticks	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	400 1 Each	<b>BAKE</b> Keep frozen until ready to prepare. <b>CONVECTION OVEN:</b> 1. Preheat oven to 350 degrees. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required. If cheese starts oozing out remove from oven. Batch cook when possible 4 sticks = 2mt 2.50 grain	143271

## 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

<b>Meat</b>	2.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

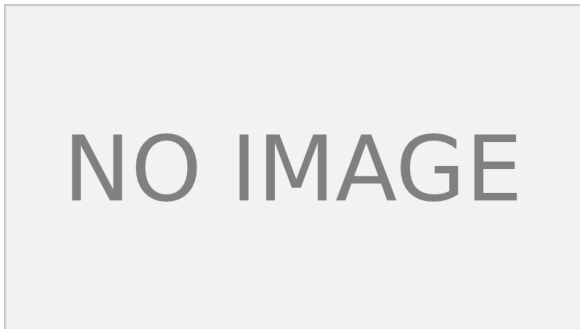
Servings Per Recipe: 100.00

Serving Size: 4.00 sticks

#### Amount Per Serving

<b>Calories</b>	420.00		
<b>Fat</b>	20.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.00mg		
<b>Sodium</b>	670.00mg		
<b>Carbohydrates</b>	41.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	482.00IU	<b>Vitamin C</b>	1.86mg
<b>Calcium</b>	427.00mg	<b>Iron</b>	2.21mg

# Beef Nachos K-5



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	18 3/4 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 3 oz meat	722330
SAUCE CHS CHED POUCH 6-106Z LOL	6 1/4 Pound	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 1 oz cheese sauce	135261
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place in container for serving. 1 bag chips	696871

## 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.

<b>SLE Components</b>	
Amount Per Serving	
<b>Meat</b>	2.23
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.12
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 100.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<b>Calories</b>	615.43		
<b>Fat</b>	35.14g		
<b>SaturatedFat</b>	19.70g		
<b>Trans Fat</b>	0.27g		
<b>Cholesterol</b>	113.12mg		
<b>Sodium</b>	2001.25mg		
<b>Carbohydrates</b>	35.73g		
<b>Fiber</b>	2.89g		
<b>Sugar</b>	1.89g		
<b>Protein</b>	34.11g		
<b>Vitamin A</b>	1810.41IU	<b>Vitamin C</b>	4.73mg
<b>Calcium</b>	904.80mg	<b>Iron</b>	2.19mg

# Walking Taco

NO IMAGE

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	18 3/4 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 3 oz meat	722330
SAUCE CHS CHED POUCH 6-106Z LOL	6 1/4 Pound	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 1 oz cheese sauce	135261
CHIP TORTL NACH TACO I/BG 72-1.5Z	100 Each	Ready to Eat Place chips in container for serving. 1 bag chips	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.

<b>SLE Components</b>	
Amount Per Serving	
<b>Meat</b>	2.23
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.12
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 100.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<b>Calories</b>	705.43		
<b>Fat</b>	41.64g		
<b>SaturatedFat</b>	21.20g		
<b>Trans Fat</b>	0.27g		
<b>Cholesterol</b>	113.12mg		
<b>Sodium</b>	2176.25mg		
<b>Carbohydrates</b>	44.73g		
<b>Fiber</b>	4.89g		
<b>Sugar</b>	2.89g		
<b>Protein</b>	35.11g		
<b>Vitamin A</b>	1810.41IU	<b>Vitamin C</b>	4.73mg
<b>Calcium</b>	890.80mg	<b>Iron</b>	2.89mg

# Cucumber



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 6CT P/L	100 1/2 c	Store in cooler Wash Vegetables Slice cucumber into thin slices. Approximately 4.25 - 1/2 cup servings per cucumber. Place in container and cover.	592323

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 ounces

### Amount Per Serving

<b>Calories</b>	7.80		
<b>Fat</b>	0.10g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.00mg		
<b>Carbohydrates</b>	2.00g		
<b>Fiber</b>	0.30g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	0.30g		
<b>Vitamin A</b>	54.60IU	<b>Vitamin C</b>	1.46mg
<b>Calcium</b>	8.32mg	<b>Iron</b>	0.15mg

# Baby Carrots

NO IMAGE

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 1/2 cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	100 4 oz		510637

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

<b>Amount Per Serving</b>			
<b>Calories</b>	9.93		
<b>Fat</b>	0.03g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	22.10mg		
<b>Carbohydrates</b>	2.33g		
<b>Fiber</b>	0.50g		
<b>Sugar</b>	1.33g		
<b>Protein</b>	0.17g		
<b>Vitamin A</b>	3909.40IU	<b>Vitamin C</b>	2.38mg
<b>Calcium</b>	9.07mg	<b>Iron</b>	0.25mg

# Trix Cereal Bar



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
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<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 1.00 Each

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**Amount Per Serving**

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

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<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	250.00mg	<b>Iron</b>	1.80mg

# Cocoa Puffs Cereal Bar



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	100 1 Each	Place packages in container for serving.	265901

## 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

<b>Meat</b>	0.00
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<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 1.00 Each

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**Amount Per Serving**

<b>Calories</b>	150.00
<b>Fat</b>	3.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	100.00mg
<b>Carbohydrates</b>	30.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	9.00g
<b>Protein</b>	3.00g

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<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	1.80mg

# Cinnamon Pop Tart 1 CT



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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	
<b>Meat</b>	0.00



<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
Serving Size: 1.00 Each

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**Amount Per Serving**

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

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<b>Vitamin A</b>	500.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	1.80mg

# Frosties Cereal



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
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<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 1.00 Each

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**Amount Per Serving**

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

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<b>Vitamin A</b>	500.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	150.00mg	<b>Iron</b>	6.30mg

# Trix Cereal



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
-------------	------

<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 1.00 Each

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**Amount Per Serving**

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

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<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	4.80mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	4.50mg

# Cinnamon Chex Cereal



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN CHEX BWL 96-1Z GENM	100 1 Each	Place packages in container for serving.	453143

## 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

<b>Meat</b>	0.00
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<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 1.00 Each

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**Amount Per Serving**

<b>Calories</b>	120.00
<b>Fat</b>	2.50g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	170.00mg
<b>Carbohydrates</b>	22.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	6.00g
<b>Protein</b>	1.00g

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<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	4.80mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	7.20mg

# Chocolate Muffin



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

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

# Mini Chocolate Donuts



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

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

# Breakfast Pizza

NO IMAGE

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	100 1 piece	BAKE FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING.Place frozen pizzas in CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time.	503640

## 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

<b>Meat</b>	1.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Piece

### Amount Per Serving

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

# Egg and Cheese Breakfast Sandwich

NO IMAGE

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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.

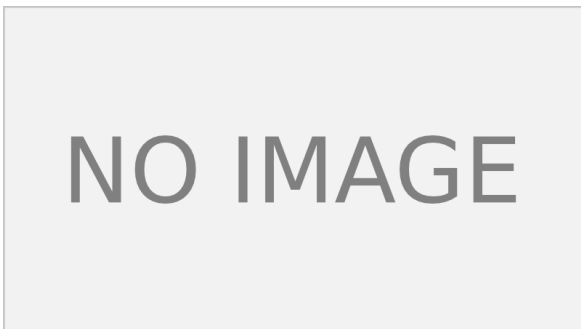
**SAME DAY SERVICE**

- 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.

<b>SLE Components</b>	
Amount Per Serving	
<b>Meat</b>	1.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 100.00			
Serving Size: 1.00 Piece			
Amount Per Serving			
<b>Calories</b>	200.00		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	2.25g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	82.50mg		
<b>Sodium</b>	550.00mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	11.50g		
<b>Vitamin A</b>	360.11IU	<b>Vitamin C</b>	0.02mg
<b>Calcium</b>	191.00mg	<b>Iron</b>	1.08mg

# Mini Pancake Wraps



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 3 each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP TKY WGRAIN MINI 2-5	300 1 each	Cook from thawed or frozen state. Product is precooked. Bake on 350 for 5-10 minutes until temperature reaches 160 degrees.	696180

## 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

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 3 each

### Amount Per Serving

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

# Mini Chocolate Chip French Toast



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST MINI CHOC CHIP IW 72-3.03Z	100 1 Each	Cook from frozen Place bags flat on baking sheet. Bake at 350 degrees for 8-10 minutes.	498492

## 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

<b>Meat</b>	0.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Each

### Amount Per Serving

<b>Calories</b>	210.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	260.00mg		
<b>Carbohydrates</b>	35.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	11.00g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	1000.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	260.00mg	<b>Iron</b>	3.60mg

# Breakfast Burrito

NO IMAGE

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 1 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Each

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

# Spanish Rice



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE SPANISH 6-36Z GCHC	10 Pound	Add 1 box of rice and seasoning packet in a 4 inch half pan add a 2.75 quarts of water and stir. Steam rice in Rational on steam for 35 minutes or until rice is tender and temperature is 135 degrees for 15 seconds. Fluff before serving.	834850
Tap Water for Recipes	1 131/144 Gallon	Add water to rice.	000001WTR

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

<b>Amount Per Serving</b>			
<b>Calories</b>		159.09	
<b>Fat</b>		0.38g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		386.36mg	
<b>Carbohydrates</b>		34.09g	
<b>Fiber</b>		1.52g	
<b>Sugar</b>		1.52g	
<b>Protein</b>		3.03g	
<b>Vitamin A</b>	568.18IU	<b>Vitamin C</b>	13.64mg
<b>Calcium</b>	15.15mg	<b>Iron</b>	1.36mg

# Green Beans Cut



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT IQF 30 KE	25 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.	360191
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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.19
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

<b>Amount Per Serving</b>			
<b>Calories</b>		13.32	
<b>Fat</b>		0.03g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		0.06mg	
<b>Carbohydrates</b>		2.60g	
<b>Fiber</b>		0.75g	
<b>Sugar</b>		0.75g	
<b>Protein</b>		0.37g	
<b>Vitamin A</b>	74.63IU	<b>Vitamin C</b>	2.19mg
<b>Calcium</b>	14.93mg	<b>Iron</b>	0.27mg

# Smiley Fries (K-5)



<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 4 each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 each

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

# Refried Beans



<b>Servings:</b>	126.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 4 oz	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1/2 Gallon		000001WTR
BEAN REFRD VEGTAR 6-27.09Z SANTG	162 Ounce	Pour 1/2 gallon boiling water into 4" deep half pan. Quickly pour full pouch of beans into water and cover. Allow beans to sit for 25 minutes in warmer or on serving line. Stir and serve.	703753

## 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

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.40
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 126.00

Serving Size: 1.00 4 oz

### Amount Per Serving

<b>Calories</b>	134.92		
<b>Fat</b>	1.19g		
<b>SaturatedFat</b>	0.40g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	484.13mg		
<b>Carbohydrates</b>	23.81g		
<b>Fiber</b>	7.94g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	7.94g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.70mg
<b>Calcium</b>	40.38mg	<b>Iron</b>	1.82mg

# Dinner Roll Aunt Millie's



<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Dinner Roll Aunt Millie's	100 1 roll	Keep in dry cool storage.	

## 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

<b>Meat</b>	0.00
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<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

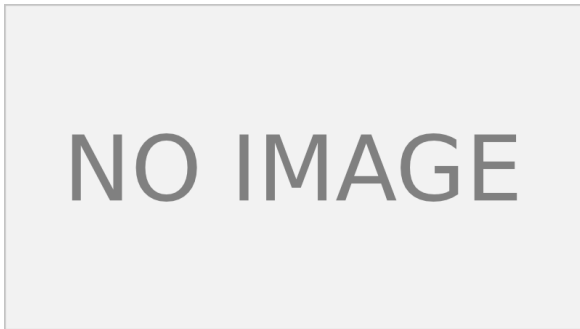
## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		100.00	
<b>Fat</b>		1.50g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		125.00mg	
<b>Carbohydrates</b>		19.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		3.00g	
<b>Protein</b>		4.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Ketchup Packet



<b>Servings:</b>	100.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 1 Packet	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT 1000-9GM FOH CRWNCOLL	200 Package	Keep in cool dry storage. Place in container for serving.	571720

## 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

<b>Meat</b>	0.00
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<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 2.00 1 Packet

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**Amount Per Serving**

<b>Calories</b>	20.00
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	170.00mg
<b>Carbohydrates</b>	6.00g
<b>Fiber</b>	0.00g
<b>Sugar</b>	4.00g
<b>Protein</b>	0.00g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Mustard Packet



<b>Servings:</b>	100.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 1 Packet	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUSTARD PKT 500-5.5GM GFS	100 Each	Keep in cool dry storage. Place in container for serving.	700051

## 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

<b>Meat</b>	0.00
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<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00  
 Serving Size: 1.00 1 Packet

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**Amount Per Serving**

<b>Calories</b>	4.20
<b>Fat</b>	0.20g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	85.60mg
<b>Carbohydrates</b>	0.00g
<b>Fiber</b>	0.10g
<b>Sugar</b>	0.00g
<b>Protein</b>	0.20g

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<b>Vitamin A</b>	0.50IU	<b>Vitamin C</b>	0.04mg
<b>Calcium</b>	4.36mg	<b>Iron</b>	0.10mg

# Taco Salad K-8

NO IMAGE

<b>Servings:</b>	10.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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

<b>Meat</b>	1.76
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.08
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

**Nutrition Facts**

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

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

# Turkey Chef Salad K-8

NO IMAGE

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
TURKEY BRST SKNLS CKD 2- 9AVG JENNO	20 Ounce	Slice turkey in 1 ounce slices. Place 2 ounces of turkey cut up in strips on top of lettuce.	442763
EGG SHL MED A GRD 6-30CT GCHC	5 Each	Boil eggs, peel and slice in half. Place half an egg on salad.	206547
CUCUMBER SELECT 6CT P/L	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices of cucumbers on top of salad.	592323
CHEESE CHED MLD SHRD 4- 5# COMM	10 Ounce	Sprinkle 1 ounce of cheese on top of salad.	150250
WG Dinner Roll Aunt Millie's	10 1 roll	Place dinner roll in covered container for serving. 1 roll per salad.	
CRACKER SALTINE MINI WGRAIN 300-.39Z	10 Package	Place crackers in container for serving. 1 package per salad.	522150

## 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.

<b>SLE Components</b>	
Amount Per Serving	
<b>Meat</b>	2.04
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 10.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<b>Calories</b>	332.05		
<b>Fat</b>	13.78g		
<b>SaturatedFat</b>	6.68g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	107.86mg		
<b>Sodium</b>	858.96mg		
<b>Carbohydrates</b>	29.56g		
<b>Fiber</b>	2.70g		
<b>Sugar</b>	3.98g		
<b>Protein</b>	22.36g		
<b>Vitamin A</b>	3204.49IU	<b>Vitamin C</b>	6.18mg
<b>Calcium</b>	238.93mg	<b>Iron</b>	1.25mg

# Turkey Sub

NO IMAGE

<b>Servings:</b>	9.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 1 sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	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.

-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

<b>Meat</b>	2.05
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 9.00

Serving Size: 10.00 1 sandwich

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