

Cookbook for Crown Point Community School Corp.

Created by HPS Menu Planner

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Chicken Nuggets K-8

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHUNKS BRD WGRAIN .66Z 4-7	500 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8 - 10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 8-10 minutes at 350°F on breaded, fried, light coloring setting for rational from frozen. Cook till temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. 5 pc = 2mt 1 grain	558040

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 5.00 Each

Amount Per Serving

Calories	240.00		
Fat	14.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	470.00mg		
Carbohydrates	16.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	13.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

Mandarin Oranges

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

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

Applesauce

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

Ingredients

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

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

Amount Per Serving			
Calories		51.73	
Fat		0.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		10.35mg	
Carbohydrates		13.45g	
Fiber		2.07g	
Sugar		9.31g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Pears

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR SLCD IN JCE 6-10 GFS	4 #10 CAN	-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler. -Do not mix old product with new.	610399

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

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

Pineapple

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

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

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

Peaches Sliced

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH SLCD XL/S 6-10 P/L	4 #10 CAN	<ul style="list-style-type: none">-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.-Do not mix old product with new.	256770

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

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

Peaches Diced

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

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

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

Orange Juice

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

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

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

SAME DAY SERVICE

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving	
Calories	0.60
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.00mg
Carbohydrates	0.14g
Fiber	0.00g
Sugar	0.12g
Protein	0.00g

Vitamin A	0.00IU	Vitamin C	0.42mg
Calcium	0.00mg	Iron	0.00mg

Apple Juice

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	100 Each	Keep in cooler. Follow expiration date on box	118921

Preparation Instructions

HACCP FLOW PROCESS

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

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

SAME DAY SERVICE

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving	
Calories	50.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	10.00mg
Carbohydrates	13.00g
Fiber	0.00g
Sugar	12.00g
Protein	0.00g

Vitamin A	0.00IU	Vitamin C	60.00mg
Calcium	0.00mg	Iron	0.00mg

Mashed Potatoes

Servings:	42.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	42 Ounce	1 bag makes 40 1/2c servings RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.

- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 42.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	100.00		
Fat	1.43g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	485.71mg		
Carbohydrates	20.00g		
Fiber	1.43g		
Sugar	0.00g		
Protein	2.86g		
Vitamin A	2.71IU	Vitamin C	9.11mg
Calcium	14.29mg	Iron	0.43mg

Apple Golden

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

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

Banana

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

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SLE Components

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

Orange

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

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

Grapes

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

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.67

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

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

Amount Per Serving

Calories 120.00

Fat 0.00g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 20.00mg

Carbohydrates 30.67g

Fiber 1.33g

Sugar 26.67g

Protein 0.00g

Vitamin A	0.00IU	Vitamin C	1.60mg
Calcium	26.67mg	Iron	0.00mg

Apples Sliced Bagged

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD 100-2Z P/L	100 Package	Store in cooler	473171

Preparation Instructions

HACCP FLOW PROCESS

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

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories	30.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	7.00g		
Fiber	0.00g		
Sugar	6.00g		
Protein	0.00g		
Vitamin A	57.00IU	Vitamin C	20.00mg
Calcium	20.00mg	Iron	0.00mg

Corn Frozen

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

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.93

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories	186.57		
Fat	1.87g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	9.33mg		
Carbohydrates	39.18g		
Fiber	3.73g		
Sugar	3.73g		
Protein	5.60g		
Vitamin A	186.57IU	Vitamin C	4.48mg
Calcium	0.00mg	Iron	0.67mg

Yogurt Parfait - Peach 6-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F 6-32Z DANN	10 Cup	Scoop 8 ounces yogurt into plastic cups. Then scoop 4 ounce fruit on top. Top with 2.5 oz granola in top compartment. Cover with lid and place in cooler maintained at temperature of 40 or colder.	541966
PEACH DCD XL/S 6-10 P/L	5 Cup	Drain juice from peaches. Keep in clean and sanitized container.	256760
CEREAL GRANOLA L/F 4-50Z KELL	6 33/50 Cup	Keep granola in an air tight container.	735108
CHEESE STRING MOZZ LT IW 168-1Z LOL	10 Each	Keep cheese sticks at a temperature of 40 degrees or colder. 1 cheese stick with a parfait.	786801

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 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

SLE Components

Amount Per Serving

Meat	2.00
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Grain	1.99
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00
 Serving Size: 1.00 1 each

Amount Per Serving

Calories	538.63
Fat	8.98g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	494.10mg
Carbohydrates	96.71g
Fiber	4.98g
Sugar	63.90g
Protein	21.97g

Vitamin A	1345.52IU	Vitamin C	4.79mg
Calcium	567.88mg	Iron	2.15mg

Yogurt Parfait - Strawberry 6-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F 6-32Z DANN	10 Cup	Scoop 8 ounces yogurt into plastic cups. Then scoop 2 ounce fruit. Top with 2.5 oz granola in top compartment. Cover and place in cooler maintained at temperature of 40 or colder.	541966
STRAWBERRY SLCD 4+1 6-6.5 GFS	2 1/2 Cup	Thaw strawberries overnight. Keep in air tight container in refrigerator at 40 degrees or colder.	293393
CEREAL GRANOLA L/F 4-50Z KELL	6 33/50 Cup	Keep granola in air tight container.	735108
CHEESE STRING MOZZ LT IW 168-1Z LOL	10 Each	Keep cheese sticks at 40 degrees or colder. 1 cheese stick with a parfait.	786801

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 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

SLE Components

Amount Per Serving

Meat	2.00
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Grain	1.99
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00
 Serving Size: 1.00 1 each

Amount Per Serving

Calories	544.60
Fat	8.98g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	489.10mg
Carbohydrates	96.89g
Fiber	4.72g
Sugar	63.21g
Protein	21.97g

Vitamin A	1045.52IU	Vitamin C	19.10mg
Calcium	567.88mg	Iron	2.06mg

Italian Beef Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	100.00 1 sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RND INSIDE TOP CHC 3-26AVG P/L	29 17/20 Pound	Wash beef and drain. Do not cross contaminate. Spray 6 inch full pans with pan spray and place beef in pans. Add seasoning to beef and rub it all in. Add salsa and water in pan. Cover and place in a oven 350 degrees. Cook until temperature reaches 145 degrees for 4 minutes. Let beef stand for 30 minutes before putting in cooler. Place juice in container cover and date. Cover and place in cooler over night for the first hour do not cover. Next day slice meat on a clean and sanitized slicer. Slice against the grain. Slice into approximately 1 ounce slices. Maintain temperature of 40 or colder at all times when slicing. Place meat in 4 inch half pans and add au jous. Cover and steam in steamer for 12-15 minutes until temperature reaches 165 degrees for 15 seconds. Place on serving line or in warmer.	167118
SEASONING ITAL HRB 6Z TRDE	1/2 Cup		428574
SPICE GARLIC POWDER 21Z TRDE	3 Tablespoon		224839
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon		225037
BASE BEEF LO SOD 12-1 LEGO	4 Ounce		130885
SALSA 103Z 6-10 REDG	1 #10 CAN		452841
Tap Water for Recipes	1 Quart		000001WTR
BUN SUB SLCD WGRAIN 5 12-8CT GFS	100 Each	Place in covered container for serving.	276142

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 100.00 1 sandwich

Amount Per Serving			
Calories	435.72		
Fat	19.95g		
SaturatedFat	8.86g		
Trans Fat	0.00g		
Cholesterol	83.58mg		
Sodium	321.47mg		
Carbohydrates	30.18g		
Fiber	3.00g		
Sugar	4.77g		
Protein	33.46g		
Vitamin A	122.21IU	Vitamin C	1.37mg
Calcium	91.67mg	Iron	3.95mg

BBQ Pork Sliders

Servings:	52.00	Category:	Entree
Serving Size:	1.00 2 sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK CUSHION BNLS FRSH 4- 10.85AVG	10 Pound	Rinse pork before cooking. Heat oven to 350 degrees. Place pork in 4 inch full pan and add 2 cups of water. Rub in black pepper and garlic powder. Cover pan and cook for 1 hour. Take out of oven and add 4 more cups of water, cover tightly and cook for 2 more hours. Check every 1/2 hour to make sure there is water in the pan. Take out of oven and make sure temperature is 165 degrees for 15 seconds. Allow pork to cool and then you will have to shred pork. Add bbq sauce and heat until temperature is 165 degrees for 15 seconds. Cover and place in warmer or on serving line.	601233
SPICE GARLIC POWDER 21Z TRDE	3 Tablespoon		224839
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon		225037
SAUCE BBQ STHRN STYL 6- .5GAL GFS	6 1/2 Cup		547871
BUN HAMB MINI SLCD 2.5 8-24CT GFS	104 Each		676171

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing.

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

SAME DAY SERVICE

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

SLE Components	
Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 52.00			
Serving Size: 1.00 2 sandwich			
Amount Per Serving			
Calories	411.54		
Fat	12.00g		
SaturatedFat	3.46g		
Trans Fat	0.00g		
Cholesterol	57.69mg		
Sodium	615.38mg		
Carbohydrates	50.00g		
Fiber	2.00g		
Sugar	15.00g		
Protein	22.15g		
Vitamin A	0.00IU	Vitamin C	0.92mg
Calcium	88.00mg	Iron	2.83mg

Chicken Drumsticks

Servings:	100.00	Category:	Entree
Serving Size:	1.00 3 each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX WNG CKD HOT & SPCY 4-2.5 LANOV	300 Each	Place on sheet pan in a single layer and bake on 475 degrees for 8-10 minutes or until temperature reaches 165 degrees for 15 seconds and drumsticks are crispy.	194662

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 3 each

Amount Per Serving			
Calories	170.00		
Fat	11.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	300.00mg		
Carbohydrates	1.00g		
Fiber	0.00g		
Sugar	1.00g		
Protein	15.00g		
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Marinara Sauce

Servings:	100.00	Category:	Entree
Serving Size:	1.00 2 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	25 Cup	Place Marinara sauce in 4 inch 1/2 pan. Steam for approximately 8-12 minutes until temperature reaches 135 degrees for 15 seconds. Cover and place in warmer or on serving line.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.36
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 ounce

Amount Per Serving			
Calories	28.57		
Fat	1.43g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	228.57mg		
Carbohydrates	4.29g		
Fiber	1.43g		
Sugar	2.86g		
Protein	1.43g		
Vitamin A	277.14IU	Vitamin C	4.29mg
Calcium	11.43mg	Iron	0.00mg

Tangerine Chicken

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY WGRAIN TANGR CHIX 6-7.2	400 Ounce	Bake chicken separately on sheet pan at 350 degrees for 10-15 minutes until temperature reaches 165 for 15 seconds. To Steam the sauce. Place bags in 4 inch 1/2 pan. Steam for approximately 15-20 minutes until temperature reaches 165 for 15 seconds. If frozen allow 30-35 minutes. Open and Place in new clean pans 4 inch 1/2 pans. 2 bags per pan. Cover and place in warmer for serving.	791710

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

SLE Components

Amount Per Serving

Meat	2.05
Grain	0.51
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 ounce

Amount Per Serving

Calories	194.87		
Fat	4.10g		
SaturatedFat	1.03g		
Trans Fat	0.00g		
Cholesterol	46.15mg		
Sodium	389.74mg		
Carbohydrates	25.64g		
Fiber	2.05g		
Sugar	13.33g		
Protein	14.36g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.48mg

Stromboli

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN 150- 5 RICH	50 Each	Keep product frozen until ready to use. Remove desired number of doughs from the case and place on sheet pan between 2 pieces of oiled parchment paper. It is very important to cover the pan of dough with plastic to prevent dough from drying out during thawing. Place the covered dough in the cooler to thaw 18-24 hours or overnight. Allow covered thawed dough to rise at room temperature for 2-3 hours until it is light and fluffy. Stretch dough into an oval shape and place 1/2 ounce mozzarella cheese in a line down the center of the dough circle. Top with 1 oz pepperoni. Fold over 1/3 of the dough and top with another 1/2 ounce mozzarella cheese. Stretch the dough over the filling and pinch edges to seal. Brush the top of the dough with oil and cut 3 slits through the layers to vent the sandwich. Bake on 350 degrees for 12-15 minutes or until center reaches 165 degrees, cheese is melted and crust is golden brown.	863913
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	50 Tablespoon	Oil parchment paper. Brush the top of the dough with oil.	743879
CHEESE MOZZ SHRD 4-5 LOL	3 13/100 Pound	Each sandwich will have 1 oz of cheese total.	645170
PEPPERONI SLCD 16/Z 2-5 HRML	6 1/4 Pound	Each sandwich will have 1 oz of pepperoni total.	100240
SAUCE MARINARA A/P 6-10 REDPK	100 Ounce	Place marinara in 4 in 1/2 pans, cover and heat until temperature reaches 135 degrees for 15 seconds. Serve 2 ounces sauce on the side with stromboli.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

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

SAME DAY SERVICE

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

SLE Components	
Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.36
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 50.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	303.81		
Fat	22.14g		
SaturatedFat	4.55g		
Trans Fat	0.00g		
Cholesterol	15.30mg		
Sodium	468.53mg		
Carbohydrates	17.29g		
Fiber	2.63g		
Sugar	5.46g		
Protein	11.28g		
Vitamin A	422.99IU	Vitamin C	4.29mg
Calcium	216.76mg	Iron	0.58mg