

**Cookbook for CLARK - GEORGE ROGERS
CLARK HIGH**

Created by HPS Menu Planner

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Sausage Biscuit (BIC)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3386

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	785880
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GFS	1 Each	685000

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

For HOT FOODS :

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

Bacon, Egg & Cheese Biscuit Sandwich (BIC)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3387

Ingredients

Description	Measurement	DistPart #
BACON TKY CKD 12-50CT JENNO	1 Slice	834770
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	1 Each	592625
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GFS	1 Each	685000

Preparation Instructions

Preparation Instructions:

Wash Hands, dry thoroughly & put on clean gloves.

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

For best results these should be thawed before baking.

Serving Instructions:

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

For HOT FOOD:

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CCP: take temperature while holding

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

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Breakfast Pizza Gravy & Sausage

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3388

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	503640

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

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

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Breakfast Pizza Sausage w/ Red Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3389

Ingredients

Description	Measurement	DistPart #
PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z	1 Each	160432

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

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

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Baked Beans

Servings:	50.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3418

Ingredients

Description	Measurement	DistPart #
BEAN PORK & NAVY 6-10 GCHC	3 #10 CAN	118826
ONION DCD IQF 6-4 GFS	8 Ounce	261521
SPICE MUSTARD GRND 14Z TRDE	2 Teaspoon	224928
SUGAR BROWN LT 12-2 P/L	1 Cup	860311
KETCHUP LO SOD 2-1.5GAL REDG	2 Cup	645922

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

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Biscuit & Gravy

Servings:	1.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3422

Ingredients

Description	Measurement	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	618152
GRAVY MIX BISC 6-1.5 PION	2 Ounce	281719
Tap Water for Recipes	1 Gallon	000001WTR

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOOD:

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CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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Breakfast Bites

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3424

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

SERVE IN DESIGNATED CONTAINER OR ON TRAY.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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Chicken Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3425

Ingredients

Description	Measurement	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	645080
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	618152

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

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

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

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

French Toast Sticks

Servings:	1.00	Category:	Grain
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3427

Ingredients

Description	Measurement	DistPart #
FRENCH TST STIX WGRAIN 140-1.1Z	3 Each	190021

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place 3 Sticks in heat bag and fold over, place on sheet pan.

Bake in Convection Oven: at 375 degree F bake for 5 minutes, do not turn. Adjust time accordingly to ensure proper temperature is reached.

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

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CCP: take temperature while holding

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Glazed Yeast Donut

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3428

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place donuts on a lined sheet pan. Bake at 325 degrees for 5 minutes. Remove from oven and drizzle with icing.

Serve warm Place in a holding cabinet until service

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

For COLD FOODS:

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Mini Maple Pancakes

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3429

Ingredients

Description	Measurement	DistPart #
PANCAKE MAPL WGRAIN IW 72-3.17Z PILLS	1 Package	269220

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

READY_TO_EAT

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

For HOT FOOD:

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CCP: take temperature while holding

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

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For COLD FOODS:

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Scrambled Eggs

Servings:	1.00	Category:	Entree
Serving Size:	0.33 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3431

Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD FZ 4-5 GFS	1/3 Ounce	584584

Preparation Instructions

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

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

Serving Instructions:

Use #12 scoop to serve eggs on the tray.

For HOT FOODS :

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Garden Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3465

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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Steamed Broccoli w/ Cheese Sauce

Servings:	1.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3466

Ingredients

Description	Measurement	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	1/4 Cup	135261
BROCCOLI FZ 30 COMM	1/2 Cup	549292

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

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CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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Grape Tomato Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3468

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3469

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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Carrot Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3480

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	1/2 Cup	510637

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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Mashed Potatoes

Servings:	80.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3486

Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	2 Gallon	00001WTR
POTATO MASH REAL PREM 12-26Z IDAHOAN	20 Cup	166872
BUTTER SUB 24-4Z BTRBUDS	80 Teaspoon	209810

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

Using wire whisk mix well; let stand for 1 minute

You may use commercial mixer if you so choose

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Brown Fried Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3491

Ingredients

Description	Measurement	DistPart #
PEAS & CARROT 30 GFS	1/50 Tablespoon	285730
EGG SCRMBD CKD FZ 4-5 GFS	1/50 Ounce	584584
RICE BRN PARBL WGRAIN 25 GCHC	1/100 Cup	516371

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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

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

If You Have Questions, Contact Your Management Team.

Crispy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3493

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	517810
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	1 Each	542832

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Hot & Spicy Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3494

Ingredients

Description	Measurement	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	1 Each	525490
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	517810

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Baked Cheese Ravioli w/ Marinara Sauce

Servings:	1.00	Category:	Entree
Serving Size:	7.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3496

Ingredients

Description	Measurement	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	4 Ounce	592714
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	7 Each	524650
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Teaspoon	513989
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	645170

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay out the desired number of baking trays on sheet pans. Spread out 7 Ravioli pieces into each bakeable tray. Place sheet pans on a rolling cart to be placed in the freezer if prepping a day ahead. If same day service, cover the ravioli pcs. with the marinara sauce, using an assembly line process to speed up production. Combine mozzarella cheese and parsley flakes and set aside. Cook the ravioli until the internal temperature reaches 165 degrees. Pull Trays from the oven and sprinkle 2 oz of the cheese mixture over each tray and place in the warming cabinet for holding until service.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Baked Cheese Ravioli w/ Marinara Sauce M & HS

Servings:	1.00	Category:	Entree
Serving Size:	14.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3497

Ingredients

Description	Measurement	DistPart #
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	14 Each	524650
SAUCE MARINARA A/P 6-10 REDPK	6 Ounce	592714
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Teaspoon	513989
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	645170

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Refried Bean Melt

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3498

Ingredients

Description	Measurement	DistPart #
SALSA 103Z 6-10 REDG	4 Cup	452841
SEASONING TACO SLT FR 19.5Z TRDE	1/3 Cup	605062
CHEESE MOZZ SHRD 4-5 LOL	6 Cup	645170
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Cup	513989
BEAN REFRD 6-10 GRSZ	4 #10 CAN	293962

Preparation Instructions

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

Preparation Instructions:

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

Serving Instructions:

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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

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

form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

Turkey & Cheese Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3499

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
TURKEY BRST SLCD RED SOD 6-2 JENNO	4 1/2 Slice	183161
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each	276142

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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

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If You Have Questions, Contact Your Management Team.

Ham & Cheese Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3500

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOODS :

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

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If You Have Questions, Contact Your Management Team.

Cucumber Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3501

Ingredients

Description	Measurement	DistPart #
CUCUMBER SELECT 6CT MRKN	1/2 Cup	592323

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

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

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For COLD FOODS:

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

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Sandwich Trimmings

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3502

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

Have the trimming bag and serve.

For HOT FOODS :

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Beefy Nacho

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3519

Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce	722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

Serving Instructions:

Using a # 8 Scoop dish 4 oz of hot meat and put onto tray. May be served with tostitos chips.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Cafe Burger w/ Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3520

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	517810
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each	661851

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Curly Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3521

Ingredients

Description	Measurement	DistPart #
PAN COAT SPRAY 6-17Z KE	1 Ounce	112828
FRIES SPIRAL SEAS CRSPY OVEN 6-4	4 1/5 Ounce	717490

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Seasoned French Fry Sticks

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3522

Ingredients

Description	Measurement	DistPart #
FRIES 1/2 S/C XLNG SKN-ON SEAS 6-5	1 Cup	230962
PAN COAT SPRAY 6-17Z KE	1 Each	112828

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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

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

If You Have Questions, Contact Your Management Team.

Seasoned Broccoli

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3523

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Cafe Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3524

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each	517810
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each	661851

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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

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

If You Have Questions, Contact Your Management Team.

Yogurt Express

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3526

Ingredients

Description	Measurement	DistPart #
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Ounce	282422
GRANOLA BAG IW 144-1Z FLDSTN	1 Package	649742
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	551760
CHEESE CURD CHED WHT 40-2Z BONGARD	1 Package	484125

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Golden Corn

Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3527

Ingredients

Description	Measurement	DistPart #
BUTTER SUB 24-4Z BTRBU DS	4 Ounce	209810
CORN CUT IQF 30 GFS	30 Pound	285620

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place corn in a steam table pan. stir in the butter buds. Steam until tender, do not overcook. Upon removing from the combi. Take temperature of the middle section of the corn to ensure proper temperature has been reached. Place in a holding cabinet until service. 30 # of corn plus 1 pack of butterbuds is 120 servings.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3529

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TOMATO GRAPE SWT 10 MRKN	4 Each	129631
CUCUMBER SELECT 6CT MRKN	2 Slice	592323
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce	198161
TURKEY HAM DCD 2-5 JENNO	3 Ounce	202150
SNACK MIX CHED HARV 104-.9Z SUNCHP	1 Package	660962
CRACKER SALTINE MINI WGRAIN 300-.39Z	2 Package	522150
CHEESE AMER SHRP SHRD 4-5 LOL	2 Ounce	861960

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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

amounts to the production records.

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

If You Have Questions, Contact Your Management Team.

Augratin Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3536

Ingredients

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

Preparation Instructions

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Penne Pasta with Meat Sauce

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3540

Ingredients

Description	Measurement	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	300 Ounce	573201
PASTA PENNE RIGATE 51 WGRAIN 2-10	100 Ounce	221482

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Chicken Alfredo Penne Pasta

Servings:	80.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3546

Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	1 Gallon	000001WTR
PASTA PENNE RIGATE 51 WGRAIN 2-10	160 Ounce	221482
SAUCE ALFREDO FZ 6-5 JTM	160 Ounce	155661
CHIX STRP FAJT SEAS FC 8-4.99 TYS	240 Ounce	150160

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

Preheat oven/combi to 350° F

Pour thawed alfredo sauce into steam table pan

Add 4 quarts of hot water and stir until combined.

Add Chicken Stir Well

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

Bake for 30 minutes.

Remove, stir well, and cover again

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

Move to hot holding cabinet

* Serve 6 oz serving per student

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

For HOT FOODS :

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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If You Have Questions, Contact Your Management Team.

Taco Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3567

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TACO FILLING BEEF REDC FAT 6-5# COMM	4 Ounce	722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Soy Butter Sandwich with String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3581

Ingredients

Description	Measurement	DistPart #
SOY BUTTER NUTFR 100-1.12Z WOWBUTTER	1 Each	154042
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

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

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For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Sausage Patty

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3584

Ingredients

Description	Measurement	DistPart #
SAUSAGE PTY STHR N 1.33Z 6-5 JTM	1 Each	785880

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

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CCP: take temperature while holding

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

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

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If You Have Questions, Contact Your Management Team.

Chicken Tenders

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3586

Ingredients

Description	Measurement	DistPart #
CHIX TNR BRD WGRAIN 1.41Z 4-7.7	3 Piece	533830

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

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CCP: take temperature while holding

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

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For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00 1 each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3594

Ingredients

Description	Measurement	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	618152

Preparation Instructions

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

For HOT FOOD:

CCP: take temperature while cooking

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CCP: take temperature while holding

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

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

For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Cheese Pizza Big Daddy Wedge Slice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3599

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT	1 Slice	667772

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

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If You Have Questions, Contact Your Management Team.

Pepperoni Pizza Big Daddy Wedge Slice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3600

Ingredients

Description	Measurement	DistPart #
PIZZA PEPP 16 WGRAIN SLCD PRIMO 9CT	1 Slice	667802

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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If You Have Questions, Contact Your Management Team.

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3604

Ingredients

Description	Measurement	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each	265039
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	564053

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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

If You Have Questions, Contact Your Management Team.

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3605

Ingredients

Description	Measurement	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each	265039
BUN HOT DOG WHEAT WHL 12-12CT GFS	1 Each	517830

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Boneless Hot & Spicy Chicken Wings

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3608

Ingredients

Description	Measurement	DistPart #
CHIX BNLS WNG HT&SPCY WGRAIN 4-7.5	5 Piece	561291

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

CONVECTION OVEN: PLACE CHICKEN WINGS ON A LINED SHEET PAN. PLACE IN A PRE-HEATED, 400 DEGREE F OVEN FOR APPROXIMATELY 16 - 19 MINUTES.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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

If You Have Questions, Contact Your Management Team.

Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3609

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while serving

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If You Have Questions, Contact Your Management Team.

General Tso Chicken

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3611

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Crinkle Carrot Medallions

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3613

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

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If You Have Questions, Contact Your Management Team.

Spicy Korean BBQ Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3615

Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

Spread Korean Chicken over slaw mixture.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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

If You Have Questions, Contact Your Management Team.

Doritos Walking Taco- Beef

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3618

Ingredients

Description	Measurement	DistPart #
CHIP NACHO CHS TOP N GO 21-1.4Z DORIT	1 Package	865611
TACO FILLING BEEF REDC FAT 6-5 COMM	4 Ounce	722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

Serving Instructions:

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Ham and Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3619

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	1 11/50 Ounce	680656
BISCUIT BTRMLK SLCD 2.5Z 6-20CT GFS	1 Each	685000

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Doritos Walking Taco-Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3620

Ingredients

Description	Measurement	DistPart #
CHIP NACHO CHS TOP N GO 21-1.4Z DORIT	1 Package	865611
CHIX STRP FAJT SEAS FC 8-4.99 TYS	3 Ounce	150160

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Beef Taco Supreme Hard Shell

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3621

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

Serving Instructions:

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Chicken Taco Supreme Hard Shell

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3622

Ingredients

Description	Measurement	DistPart #
SHELL TACO CORN WGRAIN 5 8-25CT GCHC	3 Each	714350
CHIX STRP FAJT SEAS FC 8-4.99 TYS	3 Ounce	150160

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

English Muffin Breakfast Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-3623

Ingredients

Description	Measurement	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	687131
TURKEY HAM CANAD STYL 8-3.125# JENNO	1 Slice	565010
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	1 Each	592625
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360

Preparation Instructions

Preparation Instructions:

Wash Hands, dry thoroughly & put on clean gloves.

Wash and sanitize table & dry table thoroughly. Line Mc Muffin bottoms onto the table. Layer Egg Patty, Cheese Slice & Canadian Bacon onto the Mc Muffin bottoms, Then add the Mc Muffin tops, using an assembly style process to enhance production. Place assembled breakfast sandwich into the heat bag, twist and fold the tail under the sandwich and place on the sheet pan for cooking.

For best results these should be thawed before baking.

Serving Instructions:

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Oven Fried Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3625

Ingredients

Description	Measurement	DistPart #
CHIX BRD WGRAIN STHRN B/I 4-7.5 TYS	1 Piece	258610

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Buffalo Chicken Drumstick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3626

Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BUFF GLZD CKD 6-5 TYS	1 Piece	838181

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Convection Oven: From Frozen: 23-27 minutes at 350 degrees F. From Thawed: 18-22 minutes at 350 degrees F. For best results: Preheat oven to 350 degrees F. From frozen, place pieces in a single layer on a wire rack sprayed with pan release. Cover with foil during the first 12 minutes of cooking, then remove. Heat for 18-23 minutes.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Biscuit Gravy

Servings:	50.00	Category:	Condiments or Other
Serving Size:	2.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3663

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Dill Pickle Slices

Servings:	1.00	Category:	Condiments or Other
Serving Size:	8.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3664

Ingredients

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

Preparation Instructions

Preparation Instructions:

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Seasoned Green Beans

Servings:	1.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3665

Ingredients

Description	Measurement	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1/25 #10 CAN	118737
BACON CRUMBLES CKD 12-1 GCHC	1/100 Tablespoon	357220
SEASONING GARDEN NO SALT 19Z TRDE	1/50 Teaspoon	565148
SEASONING GARLIC PEPR 21Z TRDE	1/50 Teaspoon	655252

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Breaded Chicken Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3672

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup	451730
TOMATO GRAPE SWT 10 MRKN	4 Each	129631
CUCUMBER SELECT 6CT MRKN	2 Slice	592323
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce	198161
SNACK MIX CHED HARV 104-.9Z SUNCHP	1 Package	660962
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	150250
CHIX PCORN LRG WGRAIN CKD 6-5	10 Piece	536620

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

PB&J Sandwich with String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3673

Ingredients

Description	Measurement	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each	527462
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Chicken Gravy

Servings:	1.00	Category:	Condiments or Other
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3819

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Asian Brown Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-3863

Ingredients

Description	Measurement	DistPart #
RICE BRN ASIAN 6-26.4Z UBEN	1/2 Cup	244541

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Baby Baker Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3864

Ingredients

Description	Measurement	DistPart #
POTATO BAKER BABY WHL 6-2.5 RSTWRKS	1/2 Cup	697990

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

Serving Size: 5 pieces equals 1/2 cup serving

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Smokehouse BBQ Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4160

Ingredients

Description	Measurement	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce	498702
BACON TKY CKD 12-50CT JENNO	1 Slice	834770
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
BREAD FREN WGRAIN 5.5" 96-1.8Z PILLS	1	380783

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Cook BBQ according to manufacturer instructions. Place Sub bun in the boat to be served in, scoop BBQ and spread evenly on the bun, cut cheese in half diagonally and place 2 halves over the BBQ lengthwise and and top with bacon. Place boats in warmer to melt the cheese.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Asian Chicken (Mandarin Orange)

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7884

Ingredients

Description	Measurement	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	6 Ounce	550512

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Product is fully cooked. Place a single layer of chicken on baking sheet. Heat at 400 F for 16-20 minutes or until golden brown and the internal temperature reaches 165 F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken, mix thoroughly to cover all chicken pieces just prior to serving using a # 8 spoodle.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Mini Confetti Pancake Bag

Servings:	1.00	Category:	Grain
Serving Size:	0.00 1 Pouch	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8922

Ingredients

Description	Measurement	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1	395303

Preparation Instructions

Keep Frozen Until Ready to Use

Do Not Refreeze Thawed Product.

Heat Before Eating

CONVECTION OVEN*:

1. Preheat oven to 350°F.
2. Place frozen pouches, picture side up, in a single layer on baking sheet.
3. Heat for 9 - 10 minutes.

*Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.

Heated pancakes are hot. Children should be supervised.

Pull pouch apart carefully to remove heated product.

Alpha Cheese Pizza 6 inch Round

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8927

Ingredients

Description	Measurement	DistPart #
PIZZA CHS 6" WGRAIN 60-5.3Z	1 Piece	474094

Preparation Instructions

Thawed Pizza: Convection Oven, 400 to 425 degrees F 6 to 9 minutes. For convection oven rotate pizza halfway through baking time for even baking. Oven temperature and cook times may vary. Pizza is baked when the cheese is melted and the edge of the crust is golden brown.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Alpha Pepperoni Pizza 6 inch Round

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9154

Ingredients

Description	Measurement	DistPart #
PIZZA PEPP 6" WGRAIN 60-5.36Z ALPHA	1 Piece	174752

Preparation Instructions

Bake thawed pizza in convection oven, temp. 400-425 degrees F for 7-9 minutes. For convection oven rotate pizzas halfway through baking time for even baking. Oven temperatures and cook times may vary. Adjust time and temperature accordingly. Pizzas are baked when the cheese is melted and the edges of the crust are golden.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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If You Have Questions, Contact Your Management Team.

Alpha Mexican Pizza 6 inch Round

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9157

Ingredients

Description	Measurement	DistPart #
PIZZA MEX 6" WGRAIN 60-6Z ALPH SUPRM	1 Each	476993

Preparation Instructions

Thawed Pizza: Convection Oven, 400 to 425 degrees F 6 to 9 minutes. For convection oven rotate pizza halfway through baking time for even baking. Oven temperature and cook times may vary. Pizza is baked when the cheese is melted and the edge of the crust is golden brown.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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CCP: take temperature while serving

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

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If You Have Questions, Contact Your Management Team.

Asian Brown Rice MS/HS

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9344

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while serving

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

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If You Have Questions, Contact Your Management Team.

Bistro Hummus On the Go

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10008

Ingredients

Description	Measurement	DistPart #
HUMMUS CLSC GRAB N GO 48-2Z SABRA	2 Ounce	139603
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	893711
CARROT BABY WHL CLEANED 12-2 RSS	1/2 Cup	510637
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521
CHEESE STIX CHED MLD R/F IW 168-1Z	1 Each	786830

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place Hummus Cup, Pretzel Bag, Carrot Bag, Ranch Pkt, Mozzarella Cheese Stick in designated container. Place box in refrigerated area for serving.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Bistro Egg & Cheese on the Go

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10009

Ingredients

Description	Measurement	DistPart #
BREAD WILD BRY IW 70-3.4Z SUPBAK	1 Piece	523222
EGG HARD CKD PLD DRY PK 12-12CT PAP	2 Each	853800
CARROT BABY WHL CLEANED 12-2 RSS	1/2 Cup	510637
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	499521
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each	786801

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place Bread, Cheese Curd Bag, Carrot Bag with Ranch, and 2 Bagged Eggs in the designated container. Place in refrigerated area for service.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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If You Have Questions, Contact Your Management Team.

Blueberry Fruit & Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10010

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	1 Cup	811500
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/2 Cup	226671
BLUEBERRY IQF 4-5 GFS	1 Cup	166720

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

In a 20oz clear cup scoop 1 cup of yogurt into the bottom of the cup, scoop 1 cup of Blueberries on top of the yogurt then top with 1/2 cup of granola. Place lid on cup. Serve from refrigerated unit.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Strawberry Fruit & Yogurt Parfait

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10012

Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	1 Cup	811500
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/2 Cup	226671
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1 Cup	621420

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

In a 20oz clear cup scoop 1 cup of yogurt into the bottom of the cup, scoop 1 cup of fruit on top of the yogurt then top with 1/2 cup of granola. Place lid on cup. Serve from refrigerated unit.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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If You Have Questions, Contact Your Management Team.

Meatball Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10172

Ingredients

Description	Measurement	DistPart #
MEATBALL CKD .65Z 6-5 COMM	4 Each	785860
SAUCE MARINARA A/P 6-10 REDPK	2 Ounce	592714
SPICE PARSLEY FLAKES 11Z TRDE	1/2 Teaspoon	513989
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each	276142
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce	645170

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place 2 bags of thawed meatballs in steam table pan, cover with sauce, mix well and cover. Bake approx. 30 min. to internal temperature of 165 degrees.

When serving, place 4 sauced meatballs on the sub bun, top with cheese and serve.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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If You Have Questions, Contact Your Management Team.

Sweet Potato Casserole

Servings:	80.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10599

Ingredients

Description	Measurement	DistPart #
POTATO SWT W/MAPL SEAS CHNK 6-2.5	15 Pound	163750
MARGARINE SLD 30-1 GCHC	5 Cup	733061
MARSHMALLOW MINI 12-1 GCHC	2 Cup	191736
SPICE ALLSPICE GRND 16Z TRDE	1 1/2 Tablespoon	513601
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon	651171

Preparation Instructions

Preheat convection oven to 350 degrees. Spray a 200 steam table pan with butter spray. In a bowl mix the allspice and melted margarine together. Toss potatoes in the mixture and layer into the bottom of the steam table pan. Bake at 350 degrees for 10 minutes. Remove and top with the marshmallows 1 bag each pan and bake until golden brown, ensuring the internal temperature reaches 165 degrees. Serve .5 cup

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Cheese Bites Elementary

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10642

Ingredients

Description	Measurement	DistPart #
APTZR BITE CHS WGRAIN 240-1Z	4 Each	116933

Preparation Instructions

Bake at 350 degrees for 6-8 minutes in convection. Make sure oven is set for NO MOISTURE. Cook until golden brown but do not over cook or product will not be acceptable. Place on pan in a single layer. Do not stack on each other in a deep pan, it will cause them to be smashed and the cheese to come out of the bread.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

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

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If You Have Questions, Contact Your Management Team.

Cheese Bites MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10651

Ingredients

Description	Measurement	DistPart #
APTZR BITE CHS WGRAIN 240-1Z	6 Each	116933

Preparation Instructions

Bake at 350 degrees for 6-8 minutes in convection. Make sure oven is set for NO MOISTURE. Cook until golden brown but do not over cook or product will not be acceptable. Place on pan in a single layer. Do not stack on each other in a deep pan, it will cause them to be smashed and the cheese to come out of the bread.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while holding

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

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If You Have Questions, Contact Your Management Team.

Blueberry Cinnamon Twisted Stick

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10780

Ingredients

Description	Measurement	DistPart #
Blueberry Cinnamon Twisted Stix	96 Each	

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

BAKE @ 350 Convection

Place 1 case of sticks in their bakeable sleeves and pan 34 sleeves to a sheet pan. Bake from frozen @ 350 degrees for 6-8 min. Oven temperatures vary so adjust accordingly. Cook to internal temperature of 165 degrees.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Breakfast Boat w/ Turkey Bacon, Egg & White Cheddar Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10832

Ingredients

Description	Measurement	DistPart #
PIZZA EGG/TKY BCN WGRAIN 96-3.09Z	1 Each	552690

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Product must be cooked from frozen state. Convection Oven: Preheat oven to 375 degrees. Place unopened wrapper with pizza on a pan. Bake 15-17 minutes or until internal temperature reaches a minimum of 165

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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CCP: take temperature while holding

CCP: take temperature while serving

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

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If You Have Questions, Contact Your Management Team.

Breakfast Sliders w/ Turkey Sausage , Egg & Cheese

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10835

Ingredients

Description	Measurement	DistPart #
SAND SLIDER SAUS EGG & CHS IW 72-2CT	72 Package	523710

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PLACE 48 packs of sliders on a sheet pan. BAKE at 350 degrees for 17-20 MINUTES. Make adjustments according to the oven to ensure proper temperature is reached and quality is retained.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

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

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If You Have Questions, Contact Your Management Team.

Breakfast Tornado

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10836

Ingredients

Description	Measurement	DistPart #
TORNADO BKFST SAUS/EGG/CHS 3Z 8-3CT	1 Each	740072

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

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If You Have Questions, Contact Your Management Team.

WG Vegetable Fried Rice

Servings:	1.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10990

Ingredients

Description	Measurement	DistPart #
RICE FRIED VEG WGRAIN 6-5.16 MINH	1/2 Cup	676463

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Cook for 45-50 minutes or until temperature reaches 165 degrees F or above. Half way through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving. Cooking equipment may vary. Adjust cooking time appropriately. Wash Hands, dry thoroughly & put on clean gloves.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

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

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

If You Have Questions, Contact Your Management Team.

Country Peppered Gravy

Servings:	1.00	Category:	Condiments or Other
Serving Size:	2.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10991

Ingredients

Description	Measurement	DistPart #
GRAVY MIX CNTRY 6-1.5 PION	2 Fluid Ounce	455555

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

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

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If You Have Questions, Contact Your Management Team.

Banana Pudding

Servings:	1.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10994

Ingredients

Description	Measurement	DistPart #
WAFER VAN 6-13.3Z KEEB	1/2 Cup	296053
PUDDING RTS VAN 6-10 GCHC	1/2 Cup	106771
TOPPING WHIP I/BG 12-16Z ONTOP	3 Tablespoon	330442
BANANA TURNING 40 P/L	1/4 Each	200999

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

In large foil pan empty a bag of wafers and distribute evenly in the bottom of the pan. slice 2 bunches of bananas evenly covering the cookies. Empty and spread one bag of on top whipping cream then empty both cans of pudding and spread evenly. Repeat the wafer layer, banana layer and then another bag of on top whipping cream to seal it all in. Take a bag of wafers and leave in the bag tapping the bag with the spoodle to crumble the cookies. Sprinkle the bag of cookie crumbles on the topping. Wrap and refrigerate until served.

1 full pan feeds approx. 60 people

For HOT FOOD:

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CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

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

If You Have Questions, Contact Your Management Team.

Baked Ham

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11040

Ingredients

Description	Measurement	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	4 Ounce	179906

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Slice Ham on the electric slicer in a nice slice, weighing 4 ounces. Fold over and lay in the pans neatly in rows. place in steamer and steam until internal temp. reaches 165. Cover and hold in warming cabinet and serve. Do not over cook.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

Spicy Guajillo Chicken Tenders

Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-11042

Ingredients

Description	Measurement	DistPart #
CHIX TNDRLN BRD WGRAIN SPCY CKD 6-5	3 Each	399806

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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Lasagna Roll with Meat Sauce

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11344

Ingredients

Description	Measurement	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	1 Each	234041
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	6 Ounce	573201
CHEESE MOZZ LMPS SHRD FTTH 4-5#	2 Ounce	265041
SPICE PARSLEY FLAKES 11Z TRDE	1/10 Ounce	513989

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Mix parsley and cheese together.

Line a sheet pan with bakeable trays, place a lasagna roll in the middle of each bakeable tray. Using 6 oz spoodle, cover the lasagna roll with meat sauce. BAKE IN OVEN AT 350°F FOR 35 - 40 MINUTES FROZEN OR 25-30 MINUTES THAWED. Take cooking temp, when internal temperature of 165 is reached pull from the oven. Sprinkle 2 oz of cheese/parsley mix on each lasagna roll and place in the warmer for service.

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Ham & Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11755

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	2 Ounce	680656
TORTILLA FLOUR ULTRGR 6 30-12CT	1 Each	882690

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay out tortillas on prep table. Place two slices of ham and one slice of cheese onto the tortilla and roll up. Place in bag, seal and hold in the refrigerator until service.

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Pancake on a Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12437

Ingredients

Description	Measurement	DistPart #
PANCK WRAP MAPL WGRAIN STIX 56-2.85Z	1 Each	497202

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

PLACE EACH PANCAKE ON A STICK IN THE PERFORATED HEAT BAG RUN THE STICK WITH THE BAG TWISTED AROUND THE STICK THROUGH THE SEALER USING THE HEAT TAPE NOT THE BLUE TAPE. PLACE EACH INDIVIDUAL PANCAKE ON A STICK ON THE SHEET PAN. USING THE PRODUCTION RECORD TO CONFIRM THE NUMBER TO BE PREPARED. PREFERRED METHOD FOR COOKING IS THAWED IN A CONVECTION OVEN: 350 DEGREES F. IF FROZEN, 20 MINUTES. THAWED FOR 13 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH BAKING. HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES.

Wash Hands, dry thoroughly & put on clean gloves.

For HOT FOOD:

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