

Cookbook for CLARK - BAKER INTERMEDIATE

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	Prep Instructions	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.

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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	331.00
Fat	18.00g
SaturatedFat	8.70g
Trans Fat	0.00g
Cholesterol	26.00mg
Sodium	902.00mg
Carbohydrates	33.00g
Fiber	0.00g
Sugar	3.00g
Protein	9.00g

Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	1.80mg

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.68
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	325.00
Fat	15.50g
SaturatedFat	7.25g
Trans Fat	0.00g
Cholesterol	107.50mg
Sodium	1160.00mg
Carbohydrates	34.00g
Fiber	0.00g
Sugar	3.50g
Protein	11.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 154.00mg	Iron 1.80mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Slice

Amount Per Serving

Calories	210.00		
Fat	7.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	330.00mg		
Carbohydrates	25.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	168.00mg	Iron	1.80mg

Breakfast Pizza Sausage w/ Red Sauce

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

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SLE Components

Amount Per Serving

Meat	1.00
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Grain	1.50
--------------	------

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Slice

Amount Per Serving

Calories	210.00		
Fat	7.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	350.00mg		
Carbohydrates	27.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	145.00mg	Iron	1.80mg

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	Prep Instructions	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.

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SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.02
Legumes	1.55
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	217.71		
Fat	1.55g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	621.91mg		
Carbohydrates	42.18g		
Fiber	7.79g		
Sugar	14.15g		
Protein	10.86g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	77.60mg	Iron	3.10mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

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CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 each

Amount Per Serving

Calories	235.00		
Fat	11.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	830.00mg		
Carbohydrates	30.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	2.00mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

SERVE IN DESIGNATED CONTAINER OR ON TRAY.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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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CCP: take temperature while serving

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

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

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SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 3.00 Each

Amount Per Serving

Calories	180.00
Fat	9.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	280.00mg
Carbohydrates	15.00g
Fiber	3.00g
Sugar	4.00g
Protein	6.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

Chicken Biscuit

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each		645080
DOUGH BISC STHRN STYL 216-2.51Z	2 25/49 Ounce	BAKE Follow instruction on the package	516495

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

SLE Components

Amount Per Serving

Meat 0.50

Grain 2.13

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	305.00		
Fat	13.50g		
SaturatedFat	5.50g		
Trans Fat	0.00g		
Cholesterol	12.50mg		
Sodium	635.00mg		
Carbohydrates	35.00g		
Fiber	2.50g		
Sugar	3.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	121.00mg	Iron	2.44mg

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	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 140-1.1Z	3 Each	46 Servings per Case. Convection Oven: in a 375 degree F oven, bake for 5 minutes, do not turn.	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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

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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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat 0.00

Grain 2.25

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

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 3.00 Each			
Amount Per Serving			
Calories		270.00	
Fat		8.00g	
SaturatedFat		1.00g	
Trans Fat		0.00g	
Cholesterol		11.00mg	
Sodium		290.00mg	
Carbohydrates		43.00g	
Fiber		2.20g	
Sugar		11.00g	
Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	1.08mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<hr/>			
Calories	280.00		
Fat	16.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	300.00mg		
Carbohydrates	30.00g		
Fiber	2.60g		
Sugar	7.00g		
Protein	5.00g		
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Vitamin A	11.41IU	Vitamin C	0.00mg
Calcium	13.70mg	Iron	0.80mg
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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	Prep Instructions	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

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.

For HOT FOOD:

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	210.00		
Fat	6.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	270.00mg		
Carbohydrates	38.00g		
Fiber	2.00g		
Sugar	11.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.08mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat 2.00

Grain 0.00

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.33 Cup

Amount Per Serving

Calories	70.64
Fat	4.04g
SaturatedFat	1.01g
Trans Fat	0.00g
Cholesterol	126.14mg
Sodium	222.00mg
Carbohydrates	1.01g
Fiber	0.00g
Sugar	1.01g
Protein	6.05g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	38.35mg	Iron	1.01mg

Garden Salad

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.50

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Cup

Amount Per Serving

Calories	37.31
Fat	0.20g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	24.50mg
Carbohydrates	8.17g
Fiber	2.99g
Sugar	4.83g
Protein	2.02g

Vitamin A	5505.26IU	Vitamin C	14.06mg
Calcium	34.33mg	Iron	0.33mg

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	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	1/4 Cup	UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE OR OVERCOOK	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

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CCP: take temperature while serving

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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.

SLE Components

Amount Per Serving

Meat	1.00
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Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	126.00
Fat	7.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	422.00mg
Carbohydrates	8.00g
Fiber	3.00g
Sugar	1.00g
Protein	8.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	209.00mg	Iron	0.00mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	16.20
Fat	0.20g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	4.50mg
Carbohydrates	3.50g

Fiber	1.10g		
Sugar	2.50g		
Protein	0.80g		
Vitamin A	749.70IU	Vitamin C	12.33mg
Calcium	9.00mg	Iron	0.25mg

Grilled Cheese Sandwich

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

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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.

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SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories		340.00	
Fat		10.00g	
SaturatedFat		5.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		1070.00mg	
Carbohydrates		40.00g	
Fiber		4.00g	
Sugar		8.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	444.00mg	Iron	2.00mg

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	Prep Instructions	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

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

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SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	39.73
Fat	0.13g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	88.40mg
Carbohydrates	9.33g

Fiber	3.33g		
Sugar	5.33g		
Protein	0.67g		
Vitamin A	15637.59IU	Vitamin C	2.95mg
Calcium	36.29mg	Iron	1.01mg

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	Prep Instructions	DistPart #
Tap Water for Recipes	2 Gallon	Boiling	000001WTR
POTATO MASH REAL PREM 12-26Z IDAHOAN	20 Cup	2 Bags	166872
BUTTER SUB 24-4Z BTRBUDS	80 Teaspoon	1 Bag	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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

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CCP: take temperature while serving

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		82.33	
Fat		1.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		330.00mg	
Carbohydrates		17.67g	
Fiber		1.00g	
Sugar		1.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	3.60mg
Calcium	20.00mg	Iron	0.36mg

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	7.52
Fat	0.09g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.95mg
Sodium	1.74mg
Carbohydrates	1.48g
Fiber	0.05g
Sugar	0.02g
Protein	0.21g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.29mg	Iron	0.01mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories		370.00	
Fat		11.00g	
SaturatedFat		2.00g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		590.00mg	
Carbohydrates		41.00g	
Fiber		5.00g	
Sugar		6.00g	
Protein		28.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	103.00mg	Iron	2.80mg

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	Prep Instructions	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	Thaw buns at least 2 days before use.	517810

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	340.00		
Fat	12.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	480.00mg		
Carbohydrates	35.00g		
Fiber	5.00g		
Sugar	5.00g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	63.00mg	Iron	2.00mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.71
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 7.00 Each

Amount Per Serving			
Calories	357.14		
Fat	17.86g		
SaturatedFat	8.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	1017.14mg		
Carbohydrates	25.57g		
Fiber	3.86g		
Sugar	8.71g		
Protein	24.86g		
Vitamin A	754.29IU	Vitamin C	12.17mg
Calcium	532.86mg	Iron	1.08mg

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	Prep Instructions	DistPart #
RAVIOLI CHS WGRAIN MINI 6-5 TASTY	14 Each		524650
SAUCE MARINARA A/P 6-10 REDPK	6 Ounce	READY_TO_EAT None	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	4.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.07
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 14.00 Each

Amount Per Serving

Calories	505.71
Fat	22.29g
SaturatedFat	10.00g
Trans Fat	0.00g
Cholesterol	80.00mg
Sodium	1445.71mg
Carbohydrates	44.86g
Fiber	6.29g
Sugar	12.57g
Protein	34.29g
Vitamin A 1231.43IU	Vitamin C 20.06mg
Calcium 644.29mg	Iron 2.16mg

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	Prep Instructions	DistPart #
SALSA 103Z 6-10 REDG	4 Cup	READY_TO_EAT None	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. If you prefer you can mix beans, seasoning and salsa in the mixer and divide among steam table pans.
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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

Serving Instructions:

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

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.24
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.05
OtherVeg	0.00
Legumes	0.52
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	171.24
Fat	3.51g
SaturatedFat	1.36g
Trans Fat	0.00g
Cholesterol	3.60mg
Sodium	615.34mg
Carbohydrates	24.99g
Fiber	6.29g
Sugar	1.49g
Protein	9.96g
Vitamin A 37.97IU	Vitamin C 0.43mg
Calcium 99.39mg	Iron 2.15mg

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	Prep Instructions	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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	285.00		
Fat	5.50g		
SaturatedFat	1.75g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	850.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	4.50g		
Protein	26.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.00mg	Iron	2.54mg

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	Prep Instructions	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	3 Slices	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

CCP: take temperature while holding

CCP: take temperature while serving

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	256.00		
Fat	5.83g		
SaturatedFat	2.36g		
Trans Fat	0.00g		
Cholesterol	31.90mg		
Sodium	888.00mg		
Carbohydrates	31.22g		
Fiber	2.00g		
Sugar	5.72g		
Protein	19.48g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.00mg	Iron	2.44mg

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	Prep Instructions	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

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	3.90
Fat	0.05g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.50mg
Carbohydrates	1.00g

Fiber	0.15g		
Sugar	0.50g		
Protein	0.15g		
Vitamin A	27.30IU	Vitamin C	0.73mg
Calcium	4.16mg	Iron	0.08mg

Sandwich Trimmings

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

Have the trimming bag and serve.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	4.73
Fat	0.06g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	2.39mg
Carbohydrates	1.00g
Fiber	0.34g
Sugar	0.63g
Protein	0.26g

Vitamin A	520.65IU	Vitamin C	3.50mg
Calcium	3.87mg	Iron	0.10mg

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	Prep Instructions	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, DO NOT OVERCOOK PRODUCT. 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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 4.00 Ounce

Amount Per Serving

Calories	140.57
Fat	6.18g
SaturatedFat	2.27g
Trans Fat	0.37g
Cholesterol	44.16mg
Sodium	368.33mg
Carbohydrates	6.31g
Fiber	2.52g
Sugar	2.52g
Protein	16.15g

Vitamin A	820.19IU	Vitamin C	6.81mg
Calcium	50.47mg	Iron	2.50mg

Cafe Burger w/ Cheese

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

Ingredients

Description	Measurement	Prep Instructions	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	Place patties Vertically in a perforated steam table pan. Steam until appropriate temperature is reached.	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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories		341.20	
Fat		16.40g	
SaturatedFat		6.55g	
Trans Fat		0.77g	
Cholesterol		56.50mg	
Sodium		613.60mg	
Carbohydrates		28.00g	
Fiber		5.00g	
Sugar		4.50g	
Protein		20.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	182.00mg	Iron	2.00mg

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	Prep Instructions	DistPart #
PAN COAT SPRAY 6-17Z KE	1 Ounce		112828
FRIES SPIRAL SEAS CRSPY OVEN 6-4	1 Cup		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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Cup

Amount Per Serving

Calories	374.13
Fat	10.77g
SaturatedFat	1.33g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	586.67mg
Carbohydrates	64.00g
Fiber	5.33g
Sugar	0.00g
Protein	5.33g

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

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

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

Seasoned Broccoli

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	46.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	22.00mg
Carbohydrates	9.00g
Fiber	3.00g
Sugar	1.00g
Protein	3.00g

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

Cafe Burger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
BEEF STK PTY CKD 2.45Z 6-5 JTM	1 Each	Place patties Vertically in a perforated steam table pan. Steam until appropriate temperature is reached.	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	306.20		
Fat	14.40g		
SaturatedFat	5.30g		
Trans Fat	0.77g		
Cholesterol	49.00mg		
Sodium	403.60mg		
Carbohydrates	27.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	17.10g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	86.00mg	Iron	2.00mg

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	Prep Instructions	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 CHED MLD CUBED R/F IW 200-1Z	1 Package		265022

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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.33
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	423.33
Fat	16.17g
SaturatedFat	5.83g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	530.00mg
Carbohydrates	53.67g
Fiber	3.33g
Sugar	15.00g
Protein	18.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	490.67mg	Iron	1.68mg

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	Prep Instructions	DistPart #
BUTTER SUB 24-4Z BTRBUDS	4 Ounce	2 packs for 30 lbs of corn	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 2 pack of butterbuds is 120 servings.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 120.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	71.10
Fat	0.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	9.45mg
Carbohydrates	16.32g
Fiber	2.00g
Sugar	3.00g
Protein	2.00g

Vitamin A	40.00IU	Vitamin C	40.00mg
Calcium	0.00mg	Iron	20.00mg

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	Prep Instructions	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	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	660962
CRACKER SALTINE MINI WGRAIN 300-.39Z	2 Package		522150
CHEESE 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:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	4.00
Grain	2.25
Fruit	0.00
GreenVeg	1.00
RedVeg	0.25
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

Amount Per Serving

Calories	465.19		
Fat	20.61g		
SaturatedFat	7.53g		
Trans Fat	0.00g		
Cholesterol	85.00mg		
Sodium	1257.38mg		
Carbohydrates	40.67g		
Fiber	5.48g		
Sugar	7.71g		
Protein	26.16g		
Vitamin A	5137.23IU	Vitamin C	9.88mg
Calcium	256.87mg	Iron	2.80mg

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	Prep Instructions	DistPart #
Tap Water for Recipes	1 1/2 Gallon	BOILING WATER	00001WTR
POTATO AUGRATIN CLASSIC R/SOD 6-2.25	4 Ounce	# 8 Scoop	118575

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.82

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

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

Penne Pasta with Meat Sauce

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	300 Ounce	(4 Bags) PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED	573201
PASTA PENNE RIGATE 51 WGRAIN 2-10	100 Ounce	(6.25 pounds) FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PERFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER. RECOMMENDED COOK TIME OF 8-10 MINUTES	221482

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

amounts to the production records.

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	388.93		
Fat	9.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	58.93mg		
Sodium	310.71mg		
Carbohydrates	50.64g		
Fiber	6.14g		
Sugar	9.50g		
Protein	23.07g		
Vitamin A	693.21IU	Vitamin C	20.36mg
Calcium	67.14mg	Iron	3.94mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

Preheat oven/combi to 350° F

Pour thawed alfredo sauce into steam table pan

Add 4 quarts of hot water and stir until combined.

Add Chicken Stir Well

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

Bake for 30 minutes.

Remove, stir well, and cover again

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

Move to hot holding cabinet

* Serve 6 oz serving per student

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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

For HOT FOODS :

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

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 6.00 Ounce

Amount Per Serving

Calories	430.00		
Fat	13.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	99.00mg		
Sodium	704.00mg		
Carbohydrates	48.00g		
Fiber	4.00g		
Sugar	5.00g		
Protein	29.00g		
Vitamin A	221.00IU	Vitamin C	0.00mg
Calcium	220.00mg	Iron	1.80mg

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	Prep Instructions	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	PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.	722330

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

amounts to the production records.

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.52
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.16
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	340.57		
Fat	11.18g		
SaturatedFat	4.27g		
Trans Fat	0.37g		
Cholesterol	44.16mg		
Sodium	578.33mg		
Carbohydrates	39.31g		
Fiber	7.52g		
Sugar	6.52g		
Protein	23.15g		
Vitamin A	813.88IU	Vitamin C	6.31mg
Calcium	203.74mg	Iron	4.14mg

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	Prep Instructions	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

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	280.00		
Fat	21.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	300.00mg		
Carbohydrates	9.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	13.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	230.00mg	Iron	1.00mg

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	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00

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

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

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 3.00 Piece			
Amount Per Serving			
Calories	240.00		
Fat	12.00g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	405.00mg		
Carbohydrates	12.00g		
Fiber	1.50g		
Sugar	3.00g		
Protein	19.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.62mg

Biscuit

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 1 each

Amount Per Serving

Calories	190.00
Fat	9.00g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	590.00mg
Carbohydrates	24.00g
Fiber	1.00g
Sugar	2.00g
Protein	4.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	2.00mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories		360.00	
Fat		16.00g	
SaturatedFat		7.00g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		490.00mg	
Carbohydrates		35.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	441.00mg	Iron	2.10mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Slice			
Amount Per Serving			
<hr/>			
Calories		370.00	
Fat		16.00g	
SaturatedFat		8.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		560.00mg	
Carbohydrates		35.00g	
Fiber		3.00g	
Sugar		8.00g	
Protein		21.00g	
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	366.00mg	Iron	2.20mg
<hr/>			

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		300.00	
Fat		18.00g	
SaturatedFat		6.00g	
Trans Fat		0.50g	
Cholesterol		35.00mg	
Sodium		625.00mg	
Carbohydrates		26.00g	
Fiber		5.00g	
Sugar		3.00g	
Protein		11.00g	
Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	48.89mg	Iron	1.85mg

Hot Dog on Bun

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	280.00
Fat	17.50g
SaturatedFat	6.00g
Trans Fat	0.50g
Cholesterol	35.00mg
Sodium	605.00mg
Carbohydrates	21.00g
Fiber	3.00g
Sugar	3.00g
Protein	10.00g

Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	53.89mg	Iron	1.77mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 5.00 Piece

Amount Per Serving

Calories	200.00		
Fat	10.00g		
SaturatedFat	1.88g		
Trans Fat	0.00g		
Cholesterol	43.75mg		
Sodium	337.50mg		
Carbohydrates	10.00g		
Fiber	1.25g		
Sugar	1.25g		
Protein	18.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.35mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	296.00
Fat	5.83g
SaturatedFat	1.86g
Trans Fat	0.00g
Cholesterol	31.90mg
Sodium	928.00mg
Carbohydrates	38.22g
Fiber	4.00g
Sugar	7.72g
Protein	20.48g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	156.00mg	Iron	2.44mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.33
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 6.00 Ounce

Amount Per Serving

Calories	283.33		
Fat	5.00g		
SaturatedFat	0.83g		
Trans Fat	0.00g		
Cholesterol	66.67mg		
Sodium	601.67mg		
Carbohydrates	38.33g		
Fiber	0.00g		
Sugar	21.67g		
Protein	18.33g		
Vitamin A	0.00IU	Vitamin C	2.00mg
Calcium	0.00mg	Iron	1.20mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	27.03		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	52.58mg		
Carbohydrates	5.48g		
Fiber	1.49g		
Sugar	2.99g		
Protein	0.00g		
Vitamin A	2238.81IU	Vitamin C	0.90mg
Calcium	14.93mg	Iron	0.00mg

Spicy Korean BBQ Chicken Wrap

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

Spread Korean Chicken over slaw mixture.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Wrap

Amount Per Serving

Calories	180.00
Fat	5.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	210.00mg
Carbohydrates	29.00g
Fiber	3.00g
Sugar	2.00g
Protein	5.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	120.00mg	Iron	1.62mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		330.57	
Fat		13.18g	
SaturatedFat		3.27g	
Trans Fat		0.37g	
Cholesterol		44.16mg	
Sodium		648.33mg	
Carbohydrates		34.31g	
Fiber		4.52g	
Sugar		3.52g	
Protein		19.15g	
Vitamin A	820.19IU	Vitamin C	6.81mg
Calcium	100.47mg	Iron	2.90mg

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	Prep Instructions	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 drain meat, using a # 8 Scoop dish 3oz. of hot meat into the opened chip bag and serve.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
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Grain	2.00
--------------	------

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	320.00
Fat	14.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	80.00mg
Sodium	610.00mg
Carbohydrates	30.00g
Fiber	2.00g
Sugar	1.00g
Protein	19.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	59.00mg	Iron	0.40mg

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	Prep Instructions	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. DO NOT OVER COOK PRODUCT. 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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

Serving Instructions:

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving

Calories	290.57		
Fat	13.18g		
SaturatedFat	3.27g		
Trans Fat	0.37g		
Cholesterol	44.16mg		
Sodium	368.33mg		
Carbohydrates	26.31g		
Fiber	4.52g		
Sugar	2.52g		
Protein	18.15g		
Vitamin A	820.19IU	Vitamin C	6.81mg
Calcium	70.47mg	Iron	2.50mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving			
Calories	280.00		
Fat	14.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	80.00mg		
Sodium	330.00mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	29.00mg	Iron	0.00mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	190.00		
Fat	11.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	470.00mg		
Carbohydrates	6.00g		
Fiber	1.00g		
Sugar	0.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Biscuit Gravy

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

Ingredients

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00
Serving Size: 2.00 Ounce

Amount Per Serving

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

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

Dill Pickle Slices

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

Ingredients

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

Preparation Instructions

Preparation Instructions:

Wash Hands, dry thoroughly & put on clean gloves.

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Each

Amount Per Serving

Calories 0.00

Fat 0.00g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 760.00mg

Carbohydrates 0.00g

Fiber 0.00g

Sugar 0.00g

Protein 0.00g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 0.00mg **Iron** 0.00mg

Seasoned Green Beans

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1/25 #10 CAN		118737
BACON CRUMBLES CKD 12-1 GCHC	1/100 Tablespoon	THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE	357220
SEASONING GARDEN NO SALT 19Z TRDE	1/50 Tablespoon		565148
SEASONING GARLIC PEPR 21Z TRDE	1/50 Tablespoon		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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.54
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	22.14		
Fat	0.02g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.05mg		
Sodium	162.75mg		
Carbohydrates	4.38g		
Fiber	2.07g		
Sugar	2.07g		
Protein	1.06g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.04mg	Iron	0.41mg

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	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TOMATO GRAPE SWT 10 MRKN	4 Each	Wash before use.	129631
CUCUMBER SELECT 6CT MRKN	2 Slice	Wash & Slice the day of service before use.	592323
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161
SNACK MIX CHED HARV 104-.9Z SUNCHP	1 Package		660962
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce		150250
CHIX PCORN LRG WGRAIN CKD 6-5	10 Piece	Thaw Chicken Before Use. DO NOT COOK IT, it is precooked.	536620

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

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

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.25
Fruit	0.00
GreenVeg	1.00
RedVeg	0.25
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

Amount Per Serving

Calories	465.19		
Fat	21.61g		
SaturatedFat	6.03g		
Trans Fat	0.00g		
Cholesterol	85.00mg		
Sodium	857.38mg		
Carbohydrates	43.17g		
Fiber	8.48g		
Sugar	6.71g		
Protein	27.16g		
Vitamin A	5477.73IU	Vitamin C	8.08mg
Calcium	187.87mg	Iron	2.46mg

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	Prep Instructions	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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	380.00		
Fat	22.00g		
SaturatedFat	7.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	480.00mg		
Carbohydrates	33.00g		
Fiber	4.00g		
Sugar	15.00g		
Protein	15.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	240.00mg	Iron	1.00mg

Cheerios

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-3712

Ingredients

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

Preparation Instructions

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

Amount Per Serving	
Calories	100.00
Fat	2.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	140.00mg
Carbohydrates	20.00g
Fiber	3.00g

Sugar	1.00g
Protein	3.00g
Vitamin A 500.00IU	Vitamin C 6.00mg
Calcium 100.00mg	Iron 8.10mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 2.00 Ounce			
Amount Per Serving			
Calories	93.33		
Fat	1.33g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	640.00mg		
Carbohydrates	18.67g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Asian Brown Rice

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

Ingredients

Description	Measurement	Prep Instructions	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 COVER WITH BOILING WATER IN STEAMER TABLE PAN. PLACE COVERED PAN IN CONVECTION OVEN AND BAKE ON 325 DEGREES FOR 40 MINUTES. PLACE COVERED PAN INTO WARMER UNTIL SERVICE. DO NOT UNCOVER AND STIR UNTIL READY TO SERVE.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.75
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
<hr/>			
Calories		105.00	
Fat		1.00g	
SaturatedFat		0.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		225.00mg	
Carbohydrates		21.00g	
Fiber		1.00g	
Sugar		1.50g	
Protein		2.50g	
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.36mg
<hr/>			

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	Prep Instructions	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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	100.00
Fat	2.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	179.99mg
Carbohydrates	17.00g
Fiber	0.00g
Sugar	0.00g
Protein	3.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.80mg

Scramble Eggs w/ Sausage Patty

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4044

Ingredients

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

Preparation Instructions

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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	10.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	191.00		
Fat	14.00g		
SaturatedFat	4.70g		
Trans Fat	0.00g		
Cholesterol	151.00mg		
Sodium	392.00mg		
Carbohydrates	2.00g		
Fiber	0.00g		
Sugar	1.00g		
Protein	12.00g		
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	54.00mg	Iron	1.00mg

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	Prep Instructions	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package	<p>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.</p>	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

Heated pancakes are hot. Children should be supervised.

Pull pouch apart carefully to remove heated product.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 1 Pouch

Amount Per Serving

Calories	220.00		
Fat	7.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	300.00mg		
Carbohydrates	36.00g		
Fiber	4.00g		
Sugar	11.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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	Prep Instructions	DistPart #
PIZZA CHS 6" WGRAIN 60-5.3Z	1 Piece	Thaw pizza in walk in cooler 24 hrs prior to baking, or pull from freezer at least 2 hours before baking.	474094

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bake thawed pizza in the convection oven @ 400 to 425 degrees F 6 to 9 minutes. For convection oven rotate pizza halfway through baking time for even baking.

Pizza is ready to serve when the cheese is melted and the edge of the crust is golden brown.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Piece			
Amount Per Serving			
Calories	350.00		
Fat	15.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	580.00mg		
Carbohydrates	32.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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	Prep Instructions	DistPart #
PIZZA PEPP 6" WGRAIN 60-5.36Z ALPHA	1 Piece	Thaw pizza in walk in cooler 24 hrs prior to baking, or pull from freezer at least 2 hours before baking.	174752

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bake thawed pizza in the 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 please adjust according to equipment and have managers approval of temperature and/or time change.

Pizza is ready to serve when the cheese is melted and the edge of the crust is golden brown.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold 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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Piece

Amount Per Serving

Calories	360.00		
Fat	17.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	650.00mg		
Carbohydrates	32.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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	Prep Instructions	DistPart #
PIZZA MEX 6" WGRAIN 60-6Z ALPH SUPRM	1 Each	Thaw pizza in walk in cooler 24 hrs prior to baking, or pull from freezer at least 2 hours before baking.	476993

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bake thawed pizza in the 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 please adjust according to equipment and have managers approval of temperature and/or time change.

Pizza is ready to serve when the cheese is melted and the edge of the crust is golden brown.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold 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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Piece

Amount Per Serving

Calories	385.00		
Fat	18.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	700.00mg		
Carbohydrates	32.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	23.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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	Prep Instructions	DistPart #
HUMMUS CLSC GRAB N GO 48-2Z SABRA	2 Ounce		139603
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
PRETZEL ROD SFT WHEAT 180-1Z J&J	2 Each		607940

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place Hummus Cup, Pretzel Rods, 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.

SLE Components

Amount Per Serving

Meat	2.00
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Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.33
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	489.73
Fat	25.13g
SaturatedFat	7.00g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	743.40mg
Carbohydrates	51.33g
Fiber	8.33g
Sugar	8.33g
Protein	15.67g

Vitamin A	15637.59IU	Vitamin C	2.95mg
Calcium	280.29mg	Iron	3.45mg

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	Prep Instructions	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:

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.

SLE Components

Amount Per Serving

Meat	5.00
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Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.33
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	579.73
Fat	27.13g
SaturatedFat	7.50g
Trans Fat	0.00g
Cholesterol	355.00mg
Sodium	773.40mg
Carbohydrates	63.33g
Fiber	5.33g
Sugar	35.33g
Protein	24.67g

Vitamin A	15637.59IU	Vitamin C	2.95mg
Calcium	346.29mg	Iron	4.01mg

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	Prep Instructions	DistPart #
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/2 Cup	READY_TO_EAT Ready to serve and eat	226671
BLUEBERRY IQF 4-5 GFS	1 Cup		166720
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500

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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	1.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	451.64
Fat	4.74g
SaturatedFat	1.75g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	328.88mg
Carbohydrates	93.31g
Fiber	7.24g
Sugar	55.67g
Protein	10.73g

Vitamin A	1000.00IU	Vitamin C	3.60mg
Calcium	214.93mg	Iron	2.87mg

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	Prep Instructions	DistPart #
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/2 Cup	READY_TO_EAT Ready to serve and eat	226671
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1 Cup		621420
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500

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

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	1.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	421.64
Fat	3.74g
SaturatedFat	1.75g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	328.88mg
Carbohydrates	89.31g
Fiber	6.24g
Sugar	49.67g
Protein	11.73g

Vitamin A	1000.00IU	Vitamin C	0.00mg
Calcium	214.93mg	Iron	4.67mg

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	Prep Instructions	DistPart #
MEATBALL CKD .65Z 6-5 COMM	4 Each	Thawed, 2 bags = 10lbs	785860
SAUCE MARINARA A/P 6-10 REDPK	2 Ounce	1 1/3 can of marinara per 60 servings	592714
SPICE PARSLEY FLAKES 11Z TRDE	1/2 Teaspoon	Mix in Cheese before garnishing sub	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	4.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.36
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	519.57		
Fat	24.43g		
SaturatedFat	11.00g		
Trans Fat	0.60g		
Cholesterol	66.00mg		
Sodium	994.57mg		
Carbohydrates	40.29g		
Fiber	4.43g		
Sugar	10.86g		
Protein	32.43g		
Vitamin A	282.14IU	Vitamin C	5.29mg
Calcium	541.43mg	Iron	4.00mg

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	Prep Instructions	DistPart #
POTATO SWT W/MAPL SEAS CHNK 6-2.5	15 Pound	BAKE: Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches Ban internal temperature of 165°F.	163750
MARGARINE SLD 30-1 GCHC	5 Cup	Melted	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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.39
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	212.82		
Fat	13.73g		
SaturatedFat	4.89g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	250.82mg		
Carbohydrates	19.60g		
Fiber	2.34g		
Sugar	13.06g		
Protein	1.60g		
Vitamin A	1724.03IU	Vitamin C	0.00mg
Calcium	31.24mg	Iron	0.56mg

Wild Mike's Cheese Bites Preschool

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	Prep Instructions	DistPart #
APTZR BITE PIZZA CHS WGRAIN 240-1Z	4 Ounce	BAKE Preheat oven to 350 degrees F. Place frozen breadsticks on parchment lined baking sheet. Bake 6-8 minutes or until the internal temperature reaches 165 degrees F. Serving size - 6 pieces.	116933

Preparation Instructions

Serving Size- 6 pieces. 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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 4.00 Each

Amount Per Serving

Calories	280.00
Fat	12.00g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	540.00mg
Carbohydrates	28.00g
Fiber	4.00g
Sugar	0.00g
Protein	16.00g

Vitamin A	0.08IU	Vitamin C	0.00mg
Calcium	0.24mg	Iron	0.08mg

Wild Mike's Cheese Bites

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	Prep Instructions	DistPart #
APTZR BITE CHS WGRAIN 240-1Z	6 Each	Place on pan in a single layer	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	3.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 6.00 Each			
Amount Per Serving			
Calories	420.00		
Fat	18.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	810.00mg		
Carbohydrates	42.00g		
Fiber	6.00g		
Sugar	0.00g		
Protein	24.00g		
Vitamin A	12.00IU	Vitamin C	0.00mg
Calcium	36.00mg	Iron	12.00mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 96.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	190.06
Fat	7.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	300.09mg
Carbohydrates	24.01g
Fiber	2.00g
Sugar	7.00g
Protein	7.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.04mg	Iron	1.20mg

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	Prep Instructions	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 degrees. If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.50
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	210.00		
Fat	9.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	360.00mg		
Carbohydrates	25.00g		
Fiber	0.00g		
Sugar	3.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	1.40mg

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	Prep Instructions	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

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.

SLE Components

Amount Per Serving

Meat	0.75
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 72.00
Serving Size: 1.00 Package

Amount Per Serving

Calories	160.00
Fat	5.00g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	290.00mg
Carbohydrates	20.00g
Fiber	5.00g
Sugar	5.00g
Protein	8.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	95.00mg	Iron	1.60mg

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

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place Tornados on cooking sheet that has been lined with parchment paper or lightly coated with cooking spray. Bake in the Convection Oven @ 325 degrees F for 12 minutes.

Bag Tornados after baking for service.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOODS :

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.75
Grain	1.25
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	180.00
Fat	7.00g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	280.00mg
Carbohydrates	22.00g
Fiber	2.00g
Sugar	1.00g
Protein	7.00g

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

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	Prep Instructions	DistPart #
RICE FRIED VEG WGRAIN 6-5.16 MINH	1/2 Cup	168 servings per case per manufacturer - Pre-heat convection oven to 350 degrees F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread evenly and cover the pan tightly with foil.	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
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Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.06

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	135.00
Fat	1.25g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	220.00mg
Carbohydrates	27.00g
Fiber	2.00g
Sugar	1.50g
Protein	3.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	2.00mg

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	Prep Instructions	DistPart #
GRAVY MIX CNTRY 6-1.5 PION	2 Fluid Ounce	42 - 2oz servings per bag of gravy mix	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

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 2.00 Fluid Ounce			
Amount Per Serving			
<hr/>			
Calories	150.38		
Fat	9.02g		
SaturatedFat	3.01g		
Trans Fat	4.51g		
Cholesterol	0.00mg		
Sodium	691.73mg		
Carbohydrates	15.04g		
Fiber	0.00g		
Sugar	3.01g		
Protein	0.00g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.08mg
<hr/>			

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	Prep Instructions	DistPart #
WAFER VAN 6-13.3Z KEEB	1/2 Cup	For Full Foil Pan, you will use 3 bags per pan	296053
PUDDING RTS VAN 6-10 GCHC	1/2 Cup	For Full Foil Pan, you will use 2 - #10 cans per pan, place in the refrigerator several days before using it.	106771
TOPPING WHIP I/BG 12-16Z ONTOP	3 Tablespoon	For Full Foil Pan, you will use 2 bags per pan, pull from the freezer 2 days prior to using and thaw in the refrigerator.	330442
BANANA TURNING 40 P/L	1/4 Each	For Full Foil Pan, you will slice approx. 4 bunches per pan	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

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

amounts to the production records.

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	211.61		
Fat	6.78g		
SaturatedFat	3.25g		
Trans Fat	0.01g		
Cholesterol	0.00mg		
Sodium	225.88mg		
Carbohydrates	37.63g		
Fiber	0.78g		
Sugar	22.75g		
Protein	0.48g		
Vitamin A	19.58IU	Vitamin C	2.65mg
Calcium	22.83mg	Iron	0.10mg

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	Prep Instructions	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 4.00 Ounce			
Amount Per Serving			
Calories	133.33		
Fat	6.67g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	66.67mg		
Sodium	1346.67mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.96mg

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	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	1 Each	110 ct case	234041
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	6 Ounce	80 servings per case. Lay sauce out of the freezer on sheet pans 3 days prior to use to thaw.	573201
CHEESE MOZZ LMPS SHRD FTHR 4-5#	2 Ounce	160 servings per case	265041
SPICE PARSLEY FLAKES 11Z TRDE	1/10 Ounce	Mix into the cheese.	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.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	6.14
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.54
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	598.93
Fat	25.50g
SaturatedFat	14.50g
Trans Fat	0.00g
Cholesterol	108.93mg
Sodium	1000.71mg
Carbohydrates	38.64g
Fiber	4.14g
Sugar	12.50g
Protein	45.07g
Vitamin A 1093.21IU	Vitamin C 26.36mg
Calcium 347.14mg	Iron 3.22mg

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	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	2 Ounce	2 slices	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.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.14
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	175.00		
Fat	6.00g		
SaturatedFat	3.25g		
Trans Fat	0.00g		
Cholesterol	27.50mg		
Sodium	685.00mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	2.50g		
Protein	14.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	116.00mg	Iron	1.08mg

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	Prep Instructions	DistPart #
PANCK WRAP MAPL WGRAIN STIX 56-2.85Z	1 Each	THAW UNDER REFRIGERATION. DO NOT THAW AT ROOM TEMPERATURE. DEEP FRYING NOT RECOMMENDED.	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.

For HOT FOOD:

CCP: take temperature while cooking

CCP: take temperature while serving

CCP: take temperature while holding

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

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

For COLD FOODS:

CCP: hold at minimum internal temperature 41° F

CCP: take temperature while holding

CCP: take temperature while serving

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

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

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<hr/>			
Calories	240.00		
Fat	15.00g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	370.00mg		
Carbohydrates	18.00g		
Fiber	1.00g		
Sugar	5.00g		
Protein	7.00g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.90mg
<hr/>			

Biscuit Stick for Preschool & Elementary

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17337

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Biscuit Stick	1 1/4 Ounce		149070

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Keep product frozen until ready to use. Pan on papered lined sheet pan 2 -3 inches apart. Bake until golden brown at 325 degrees 6 - 8 min.

Serve with 4 oz of peppered breakfast gravy, that has been dipped up into 4 oz styrofoam cup with lid.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown,

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	110.00		
Fat	5.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	370.00mg		
Carbohydrates	13.00g		
Fiber	0.00g		
Sugar	1.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Bosco Stick

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17339

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD 108-3Z BOSC	2 Each	<ol style="list-style-type: none">1. Thaw before baking.2. Keep Bosco Stick Breadsticks covered while thawing.3. Bosco Stick breadsticks may be thawed in packaging.4. Bosco Stick breadsticks have 8 days shelf life when refrigerated.	432180

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Preheat convection oven to 400° F.

Bake until brown but cheese not coming out of the stick.

Let stand 2 minutes before serving. Serving size is (2) breadsticks.

CAUTION: FILLING MAY BE HOT!

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

Amount Per Serving			
Calories		440.00	
Fat		14.00g	
SaturatedFat		7.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		620.00mg	
Carbohydrates		54.00g	
Fiber		2.00g	
Sugar		2.00g	
Protein		24.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	300.00mg	Iron	3.60mg

Biscuit Stick for Middle & High School

Servings:	1.00	Category:	Grain
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17340

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Biscuit Stick	2 1/2 Ounce		149070

Preparation Instructions

Keep product frozen until ready to use.

Pan on papered lined sheet pan 2 -3 inches apart. Bake until golden brown at 325 degrees 6 - 8 min.

Serve with 4 oz of peppered breakfast gravy, that has been dipped up into 4 oz styrofoam cup with lid.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 2.00 Each			
Amount Per Serving			
<hr/>			
Calories	220.00		
Fat	10.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	740.00mg		
Carbohydrates	26.00g		
Fiber	0.00g		
Sugar	2.00g		
Protein	4.00g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
<hr/>			

Roll Sister Schubert

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17352

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL PRKRHSE PARBK 90-2Z SISSCHUB	1 Each	Can be used from frozen or thawed state.	494385

Preparation Instructions

Lay rolls out on a baking paper lined sheet pan. Lightly spray the tops of the rolls with butter spray. Bake in convection oven at 350 degrees for 5 - 10 minutes.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	180.00		
Fat	5.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	320.00mg		
Carbohydrates	30.00g		
Fiber	1.00g		
Sugar	6.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	0.00mg	Iron	1.80mg

Biscuit for Lunch

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17356

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.51Z	1		516495

Preparation Instructions

PLACE FROZEN DOUGH Widest SIDE DOWN ON PAPER LINED SHEET PAN WITH SIDES TOUCHING. BAKE AT 325°F CONVECTION 20-22 MIN. CONVENTIONAL AT 400°F FOR 28-30 MIN.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

For HOT 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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	210.00		
Fat	9.00g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	420.00mg		
Carbohydrates	29.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.44mg

Crinkle Seasoned Fry Deep Grooved Bakeable

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17390

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 C/C OVEN SEAS CRSPY 6-5	1	For Best results cook from frozen state.	123790

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Spread frozen fries evenly on a baking rack or shallow pan, turning once halfway through the cooking process. Bake in convection oven at 425 degrees for a full pan 25 to 27 minutes.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

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

Emoji Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17392

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASH SHPD EMOTICON 6-4 MCC	1	Cook from frozen state.	538872

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Spread evenly on baking fry racks or shallow pan. Bake in convection oven at 425 degrees 9 to 13 minutes. Turning once during baking process.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 4.00 Each

Amount Per Serving

Calories	0.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.00mg
Carbohydrates	0.00g
Fiber	0.00g
Sugar	0.00g
Protein	0.00g

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

Maple Pancake and Sausage Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17393

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND BKFST PANCK SAUS CHIX 168-2.4Z	1	Leave in film ovenable bag. Prepare from frozen state	174672

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bake in convection oven at 350 degrees for 20 - 22 minutes.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

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

Breakfast Burrito w/ Egg, Cheese, Sausage & Beans

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17394

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO SAUS/BN/EGG/CHS WGRAIN 96-3.5	1 Each	Thaw under refrigeration. and bake from thawed state. Baking from frozen is not recommended.	497510

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay product out on paper lined sheet pan. Bake thawed product at 280 degrees for 10 - 15 minutes.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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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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.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

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

Ham & Cheese on Hawaiian Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17395

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND TKY HAM&CHS WGRAIN IW 100-3.1Z	1 Each	May be heated from frozen or thawed state. Can only be held 2 days if thawed. Do Not remove from bakeable film.	672642

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Bake at 325 degrees in convection oven if frozen for 30-35 minutes. If thawed bake at 325 degrees for 18-20 minutes.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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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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.

SLE Components

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	186.20
Fat	4.20g
SaturatedFat	1.40g
Trans Fat	0.00g
Cholesterol	17.00mg
Sodium	392.20mg
Carbohydrates	27.00g
Fiber	2.00g
Sugar	5.00g
Protein	10.60g

Vitamin A	121.85IU	Vitamin C	0.00mg
Calcium	105.20mg	Iron	1.85mg

Cinnamon Roll WG

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17396

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Cinnamon Roll	2 7/10 Ounce	Serving Size-1 each	119090

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place 24 frozen roll dough pieces smooth side downward on a paper lined pan. Bake from frozen at 300 degrees for 18 - 23 minutes. The rolls are fully baked when the center spiral springs back after lightly touched.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<hr/>			
Calories	270.00		
Fat	12.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	360.00mg		
Carbohydrates	36.00g		
Fiber	3.00g		
Sugar	11.00g		
Protein	6.00g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
<hr/>			

Country Fried Steak

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17397

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF FRTRR BRD CKD WGRAIN CN 62-3.8Z	1 Each	Bake from frozen state. Offer 2 oz Gravy to be ladled on the steak.	100760

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Lay fritters onto a paper lined sheet pan. Bake in convection oven 350 degrees for 10 to 15 minutes

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<hr/>			
Calories		350.00	
Fat		24.00g	
SaturatedFat		7.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		320.00mg	
Carbohydrates		19.00g	
Fiber		3.00g	
Sugar		1.00g	
Protein		14.00g	
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg
<hr/>			

Chicken Wings Bone In

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17403

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fully Cooked Oven Roasted Chicken Wings	5 Each		159883

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place frozen chicken pieces in a single layer on an ungreased baking pan, bake uncovered for 10 minutes in the convection oven.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 5.00 Each

Amount Per Serving

Calories	644.00		
Fat	45.00g		
SaturatedFat	10.46g		
Trans Fat	0.00g		
Cholesterol	281.75mg		
Sodium	805.00mg		
Carbohydrates	8.05g		
Fiber	0.00g		
Sugar	0.00g		
Protein	42.66g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Pizza Quesadilla with Chicken

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17405

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX WGRAIN 96-5Z MAX	1 Each	Bake from frozen state.	231750

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Pan quesadilla pieces on paper lined sheet pan. Bake at 375 degrees in the convection oven for 14 - 19 minutes. so do not overcook to begin with and try to hold for service.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
<hr/>			
Calories		300.00	
Fat		10.00g	
SaturatedFat		2.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		700.00mg	
Carbohydrates		37.00g	
Fiber		4.00g	
Sugar		2.00g	
Protein		17.00g	
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	180.00mg	Iron	2.70mg
<hr/>			

Hot Brown

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17414

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GFS	1 Each	Toasted	204822
TURKEY BRST SLCD RED SOD 6-2 JENNO	1 Each		183161
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	1 Each		680656
GRAVY MIX BISC 6-1.5 PION	1 Cup		281719
CHEESE CHED MLD SHRD 4-5 LOL	2 Ounce		150250
BACON TOPPING CRUMBLES 10# HRML	1 Tablespoon		460584
TOMATO 5X6 XL 25 MRKN	1 Slice		206032
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Teaspoon		513989

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, Assembly Style. Lay out bakeable food trays on sheet pans, Layer each item in this order into each tray. Bread , Ham, Turkey, Gravy, Tomato Slice, Bacon Slice, Sprinkle with Cheese then Parsley. Bake in the convection oven at 325 degrees until proper temperature is reached.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	2.26
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 each

Amount Per Serving

Calories	567.34		
Fat	27.93g		
SaturatedFat	13.35g		
Trans Fat	0.00g		
Cholesterol	85.76mg		
Sodium	2174.30mg		
Carbohydrates	44.95g		
Fiber	2.48g		
Sugar	8.70g		
Protein	30.76g		
Vitamin A	468.43IU	Vitamin C	3.36mg
Calcium	239.11mg	Iron	1.99mg

Chicken and Noodles

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17418

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	120 Ounce	UNSPECIFIED Not currently available 1.5 bags chicken	570533
BASE CHIX LO SOD NO MSG 6-1 MINR	2 Ounce		580589
VEG BLEND MIREPOIX 2-5 P/L	2 Cup		599840
PASTA NOODL EGG 1/2 XTRA WD 2-5	200 Ounce	1.5 bags	292346
MARGARINE SLD 30-1 GCHC	1/2 Pound		733061
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Cup		513989
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/2 Teaspoon		225061

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place chicken, mire poix and butter in tilt skillet or kettle, saute together until heated at least half way. Mix the chicken base with water add to meat and vegetable mixture. Then add noodles and simmer on medium until noodles are half done then turn off equipment add seasonings and mix well, remove into steam table pans and hold for service. Do not overcook the pasta. Serve an 8oz spoodle serving.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, Pan quesadilla pieces on paper lined sheet pan. Bake at 375 degrees in the convection oven for 14 - 19 minutes. so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

Meat	2.09
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories	583.95		
Fat	13.52g		
SaturatedFat	4.64g		
Trans Fat	0.00g		
Cholesterol	154.00mg		
Sodium	211.18mg		
Carbohydrates	82.08g		
Fiber	2.16g		
Sugar	4.32g		
Protein	30.47g		
Vitamin A	240.00IU	Vitamin C	0.00mg
Calcium	8.16mg	Iron	4.42mg

Salisbury Steak with Gravy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17553

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD LO SOD 2.25Z 6-5# JTM	1 Each		655482
GRAVY MIX BROWN 8-13.37Z TRIO	1 Teaspoon	Make gravy according to package directions per gallon.	741141

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Place 40 beef patties vertically in a hotel pan and steam until internal temp. reaches 165 degrees. Cover all patties with gravy using 1 gallon per pan of beef patties.

Cover and hold in warmer for service.

If holding in a food warmer please take note if the food sits for a period of time it will continue to cook and brown, so do not overcook to begin with and try to hold for service.

Oven temperature and cook times may vary please adjust according to equipment and have managers approval of temperature and/or time change.

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.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	137.60
Fat	8.15g
SaturatedFat	3.20g
Trans Fat	0.48g
Cholesterol	35.00mg
Sodium	259.40mg
Carbohydrates	2.50g
Fiber	0.80g
Sugar	0.00g
Protein	13.10g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.62mg

Turkey Club Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17618

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD RED SOD 6-2 JENNO	4 1/2 Slice	Thaw 2 days prior to use out of the cardboard box 4.5 slices	183161
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
BACON TKY CKD 12-50CT JENNO	1 Slice		834770

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Assembly style, place buns down, layer cheese, ham, and bacon in that order. Sandwich now ready to 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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	2.68
Grain	2.00

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

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	305.00		
Fat	7.00g		
SaturatedFat	1.75g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	960.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	4.50g		
Protein	28.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.00mg	Iron	2.54mg

Ham Club Sub

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17619

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM VIRGINIA BKD DELI SLCD 6-2 GFS	2 11/25 Ounce	Thaw 2 days prior to use. Take out of the card board box.	680656
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
BACON TKY CKD 12-50CT JENNO	1 Slice		834770

Preparation Instructions

Wash Hands, dry thoroughly & put on clean gloves.

Assembly style, place buns down, layer cheese, ham, turkey and bacon in that order. Sandwich now ready to 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 your temperatures on the form provided by SFS Pak.

If You Have Questions, Contact Your Management Team.

SLE Components

Amount Per Serving

Meat	3.35
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Grain	2.00
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Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	296.33
Fat	7.94g
SaturatedFat	2.56g
Trans Fat	0.00g
Cholesterol	45.03mg
Sodium	1160.67mg
Carbohydrates	31.63g
Fiber	2.00g
Sugar	6.13g
Protein	25.14g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	152.00mg	Iron	2.59mg