Cookbook for FINDLAY-HIGH SCHOOL

Created by HPS Menu Planner

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Dinner Roll

Fish Sandwich +

Diced Pear Cup

Servings:	25.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-5894

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 PEAR DCD XL/S 6-10 GFS
 1 #10 CAN
 290203

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Use 4 oz. spoodle to dish fruit into cups

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 0.50 Cup

Serving Size: 0.50 Cup					
Amount Per	Amount Per Serving				
Calories	Calories				
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g			
Cholesterol	Cholesterol				
Sodium	Sodium		10.35mg		
Carbohydrates		17.59g			
Fiber		1.03g			
Sugar		15.52g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

Green Beans

Servings:	24.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5912

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	1 #10 CAN	BAKE	221990
SEASONING VEGETABLE NO SALT 21Z TRDE	1/2 Teaspoon		647230

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly.

Pour beans into a steam table pan.

Place in pan and add seasoning.

Heat until internal temperature reaches 145°F.

Hold for hot service at 145 degrees

Serve in 4 oz. spoodle

Nutrition Facts

Servings Per Recipe: 24.00 Serving Size: 0.50 Cup

Serving Size: 0.50 Cup					
Amount Pe	Amount Per Serving				
Calories		40.41			
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g			
Cholestero		0.00mg			
Sodium		219.98mg			
Carbohydra	ates	8.08g			
Fiber		4.00g			
Sugar		4.00g			
Protein		2.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	60.00mg	Iron	0.80mg		

Diced Peaches

Servings:	25.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-5921

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 PEACH DCD XL/S 6-10 GFS
 1 #10 CAN
 268348

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Cup up using a 4 oz spoodle

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 0.50 Cup

Serving Size: 0.50 Cup					
Amount Per	Amount Per Serving				
Calories		62.08			
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g			
Cholesterol	Cholesterol				
Sodium	Sodium		10.35mg		
Carbohydrates		14.49g			
Fiber		0.00g			
Sugar		11.38g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

Emoji Potatoes

Servings:	50.00	Category:	Vegetable
Serving Size:	4.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5972

Ingredients

Description Measurement Prep Instructions DistPart #

POTATO MASH SHPD EMOTICON 6-4 MCC

200 Piece

Convection Oven: Temp(°F): 425 - Cooking Time(min): 9-13 - Instructions: PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

538872

Preparation Instructions

Hold for hot service at 145 degrees

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Amount Per	r Serving		
Calories		72.00	
Fat		2.40g	
SaturatedFa	at	0.30g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		48.00mg	
Carbohydra	ites	10.80g	
Fiber		1.20g	
Sugar		0.00g	
Protein		1.20g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Applesauce Cup

Servings:	25.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-5975

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 APPLESAUCE UNSWT 6-10 GFS
 1 #10 CAN
 271497

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Use 4 oz. spoodle to dish out fruit.

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 0.50 Cup

Amount Per Serving Calories 6.90 Fat 0.00g SaturatedFat 0.00g Trans Fat 0.00g	
Fat 0.00g SaturatedFat 0.00g	
SaturatedFat 0.00g	
Trans Fat 0.00g	
· · · · · · · · · · · · · · · · · · ·	
Cholesterol 0.00mg	
Sodium 1.15mg	
Carbohydrates 1.49g	
Fiber 0.23g	
Sugar 1.38g	
Protein 0.00g	
Vitamin A 0.00IU Vitamin (2 0 00
Calcium 0.57mg Iron	C 0.00mg

Pepperoni Pizza

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5990

Ingredients

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

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGEN: MILK, WHEAT, SOY

Nutrition Facts

Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		310.00	
Fat		12.00g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero	I	25.00mg	
Sodium		530.00mg	
Carbohydra	ates	34.00g	
Fiber		4.00g	
Sugar		8.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	222.00mg	Iron	2.50mg

Pancake Wrap

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-6031

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP MAPL WGRAIN STIX 56- 2.85Z	25 Each		497202

Preparation Instructions

PREFERRED METHOD FOR COOKING IS THAWED.

CONVENTIONAL OVEN: 350 DEGREE F. FROZEN, 32 MINUTES. THAWED, 24 MINUTES.

CONVECTION OVEN: 350 DEGREES F. FROZEN, 20 MINUTES. THAWED 13 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH BAKING. HEAT TO AN INTERNAL TEMPERATURE OF 160 DEGREES F.

Hold for hot service at 145 degrees

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Servings Per Recipe: 25.00

Serving Size	Serving Size: 1.00 Each				
Amount Pe	r Serving				
Calories		240.00			
Fat		15.00g			
SaturatedFa	at	4.50g			
Trans Fat		0.00g			
Cholestero		25.00mg			
Sodium		370.00mg			
Carbohydra	ates	18.00g			
Fiber		1.00g			
Sugar		5.00g			
Protein		7.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	30.00mg	Iron	0.90mg		

^{**}ALLERGENS: WHEAT, SOY, EGGS, **

BBQ Beef Rib Sandwich

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6284

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 BEEF RIB BBQ HNY 100-3.24Z PIER
 25 Each
 BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.
 451410

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: MILK, SOY, WHEAT (BEEF RIB)

Nutrition Facts

Serving Size	e: 1.00 Each					
Amount Pe	Amount Per Serving					
Calories		200.00				
Fat		10.00g				
SaturatedF	at	4.00g				
Trans Fat		0.00g				
Cholestero		40.00mg				
Sodium		670.00mg				
Carbohydra	ates	13.00g				
Fiber		2.00g				
Sugar		10.00g				
Protein		14.00g				
Vitamin A	400.00IU	Vitamin C	1.20mg			
Calcium	40.00mg	Iron	1.80mg			

Flavored Craisins

Servings:	25.00	Category:	Fruit
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-6454

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CRANBERRY DRIED 300-1.16Z COMM
 25 Each
 765981

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Amount Per	r Serving		
Calories		110.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	28.00g	
Fiber		3.00g	
Sugar		24.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Ham Cheese Slider

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-6487

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND TKY HAM&CHS WGRAIN IW 100- 3.1Z	25 Package		672642

Preparation Instructions

Thaw overnight.

Place in warmed hot box for about 10 minutes. Just until product is slightly warmed.

Nutrition Facts

Amount Per Serving				
Calories		186.20		
Fat		4.20g		
SaturatedF	at	1.40g		
Trans Fat		0.00g		
Cholestero		17.00mg		
Sodium		392.20mg		
Carbohydra	ates	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	

^{**}ALLERGENS: WHEAT, MILK, SOY, GLUTEN**

Goldfish Crackers

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-6489

Ingredients

Description Measurement Prep Instructions DistPart #

CRACKER GLDFSH CHED WGRAIN 30025 Package 736280

Preparation Instructions

Nutrition Facts

		•	
Amount Pe	r Serving		
Calories		100.00	
Fat		3.50g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		150.00mg	
Carbohydra	ates	14.00g	
Fiber		1.00g	
Sugar		0.00g	
Protein		3.00g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	110.00mg	Iron	1.00mg
	•	•	

^{**}ALLERGENS: WHEAT, MILK**

Sweet Southern BBQ Pork Sandwich

Servings:	20.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6556

Ingredients

Description Measurement Prep Instructions DistPart #

PORK PULLED BBQ LO SOD 4-5
BROOKWD 5 Pound 498702

Preparation Instructions

Preheat:

Convection: 350° Conventional: 375° Steamer 212°

Heat product until internal temperature reaches 165°

Place in heated warmer until service.

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: SOY

Nutrition Facts

Servings Per Recipe: 20.00 Serving Size: 4.00 Ounce

Serving Size. 4.00 Ourice				
Amount Per Serving				
Calories	Calories			
Fat		8.00g	8.00g	
SaturatedFa	at	2.50g		
Trans Fat		0.00g		
Cholesterol		65.00mg		
Sodium		250.00mg		
Carbohydrates		16.00g		
Fiber		0.00g		
Sugar		0.00g		
Protein		21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	

Breakfast in a Bag

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-6682

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CEREAL CINN TST RS BKFST KIT 2-36CT
 25 Each
 READY_TO_EAT Ready-to-eat
 150471

Preparation Instructions

Nutrition Facts

	-
Amount Per Serving	
Calories	370.00
Fat	9.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	490.00mg
Carbohydrates	73.00g
Fiber	5.00g
Sugar	30.00g
Protein	3.00g
Vitamin A 1000.00IU	Vitamin C 72.00mg
Calcium 240.00mg	Iron 7.20mg

^{**}ALLERGENS: CHECK PACKAGING**

Dominos Pepperoni Pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6739

Ingredients

Description	Measurement	Prep Instructions	DistPart #
14" Whole Grain (16 oz.) RFRS Pepperoni Pizza-8 cut	8 Slice	READY_TO_EAT	11413

Preparation Instructions

Hold for service at 145 degrees

Nutrition Facts

Servings Per Recipe: 8.00 Serving Size: 1.00 Slice

Serving Size: 1.00 Slice				
Amount Per Serving				
Calories	Calories			
Fat		9.00g		
SaturatedF	at	4.00g		
Trans Fat		0.00g		
Cholesterol		20.00mg		
Sodium		570.00mg	570.00mg	
Carbohydra	ates	29.00g		
Fiber		3.00g		
Sugar		3.00g		
Protein		20.00g		
Vitamin A	15.00IU	Vitamin C	10.00mg	
Calcium	45.00mg	Iron	10.00mg	

^{**}ALLERGENS: WHEAT, MILK, SOY**

Turkey Deli Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-6743

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice		244190
CHEESE AMER 184CT SLCD 4-5 GCHC	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine.

Roll up and cut diagonally. place on deli paper.

Place on 5x7 tray and wrap with plastic wrap.

Hold for cold service at 41 degrees or below

Serve with 1 oz. package of salad dressing

Revised 9/24/18

Nutrition Facts

Amount Pe	r Serving		
Calories		355.00	
Fat		13.00g	
SaturatedF	at	5.25g	
Trans Fat		0.00g	
Cholestero	l	57.50mg	
Sodium		815.00mg	
Carbohydra	ates	33.50g	
Fiber		5.67g	
Sugar		3.83g	
Protein		26.67g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	259.17mg	Iron	3.81mg

^{**}ALLERGENS: MILK, WHEAT**

Ham Deli Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-6744

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
CHEESE AMER 184CT SLCD 4-5 GCHC	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481
TURKEY HAM SLCD 12-1 JENNO	6 Slice		556121

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine.

Roll up and cut diagonally. place on deli paper.

Place on 5x7 tray and wrap with plastic wrap.

Hold for cold service at 41 degrees or below

Serve with 1 oz. package of salad dressing

Revised 9/24/18

Nutrition Facts

Serving Size	5. 1.00 Lacii		
Amount Pe	r Serving		
Calories		350.00	
Fat		13.00g	
SaturatedF	at	5.75g	
Trans Fat		0.00g	
Cholestero		72.50mg	
Sodium		985.00mg	
Carbohydra	ates	33.50g	
Fiber		5.67g	
Sugar		3.83g	
Protein		24.67g	
Vitamin A	0.00IU	Vitamin C	1.80mg
Calcium	259.17mg	Iron	4.53mg

^{**}ALLERGENS: MILK, WHEAT**

Fresh Carrot Cup

Servings:	12.90	Category:	Vegetable
Serving Size:	2.48 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12199

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CARROT BABY WHL CLEANED 12-2 RSS
 1 1/2 Pound
 510637

Preparation Instructions

Wash vegetables and allow to dry.

Weight out correct measurement into a 9 oz. vegetable cup and put on lid. Place in refrigerator.

Hold at 41 Degrees until service.

Nutrition Facts

Servings Per Recipe: 12.90 Serving Size: 2.48 Ounce

Serving Size	Serving Size: 2.48 Ounce			
Amount Pe	r Serving			
Calories		18.48		
Fat		0.06g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero	I	0.00mg		
Sodium		41.12mg		
Carbohydra	ates	4.34g		
Fiber		1.55g		
Sugar		2.48g		
Protein		0.31g		
Vitamin A	7273.30IU	Vitamin C	1.37mg	
Calcium	16.88mg	Iron	0.47mg	

String Cheese Stick

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15330

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CHEESE STRING MOZZ LT IW 168-1Z LOL
 25 Each
 786801

Preparation Instructions

Hold at 41 Degrees or Less **ALLERGENS: MILK**

Nutrition Facts

Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		60.00	
Fat		3.00g	
SaturatedF	at	2.00g	
Trans Fat		0.00g	
Cholestero	I	10.00mg	
Sodium		200.00mg	
Carbohydra	ates	1.00g	
Fiber		0.00g	
Sugar		1.00g	
Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	198.00mg	Iron	0.00mg

Fresh Baby Carrots

Servings:	25.00	Category:	Vegetable
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15331

Ingredients

Description Measurement Prep Instructions DistPart #

CARROT BABY WHL 200-1.6Z RSS 40 Ounce 786321

Preparation Instructions

Keep at 41 degrees or below

Nutrition Facts

Amount Pe	r Serving		
Calories		50.00	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		90.00mg	
Carbohydra	ates	12.00g	
Fiber		4.00g	
Sugar		6.00g	
Protein		1.00g	
Vitamin A	6500.00IU	Vitamin C	1.20mg
Calcium	42.00mg	Iron	0.00mg

Fresh Orange

Servings:	25.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15529

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 ORANGES NAVEL/VALENCIA FCY 113CT MRKN
 25 Each
 198013

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Serving Size			
Amount Pe	r Serving		
Calories		80.90	
Fat		0.20g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		1.70mg	
Carbohydra	ates	21.00g	
Tile on			
Fiber		3.60g	
Sugar		3.60g 14.00g	
Sugar	407.55IU	14.00g	97.52mg
Sugar Protein	407.55IU 70.95mg	14.00g 1.50g	97.52mg 0.21mg

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15535

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	5 Ounce		600504
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce		150250
TURKEY HAM DCD 2-5 JENNO	1 Ounce		202150

Preparation Instructions

Hold for cold service at 41 degrees or below

Nutrition Facts

Amount Pe	r Serving		
Calories		170.00	
Fat		10.50g	
SaturatedF	at	6.50g	
Trans Fat		0.00g	
Cholestero	l	50.00mg	
Sodium		381.67mg	
Carbohydra	ates	6.00g	
Fiber		1.67g	
Sugar		1.67g	
Protein		13.17g	
Vitamin A	300.00IU	Vitamin C	0.60mg
Calcium	235.67mg	Iron	2.03mg

4 " Whole Grain Bun

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16124

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" WG HAMBURGER BUN, AUNT MILLIES	25 bun	UNSPECIFIED	3159

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Oct virig Oize			
Amount Pe	r Serving		
Calories		160.00	
Fat		2.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero	Cholesterol		
Sodium	Sodium		
Carbohydra	ates	29.00g	
Fiber		2.00g	
Sugar		4.00g	
Protein		6.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.00mg	Iron	10.00mg

Dinner Roll

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16126

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Sliced White Dinner Rolls	25 Each	READY_TO_EAT	5212

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

	Derving Dize: 1.00 Edon			
Amount Per	r Serving			
Calories		100.00		
Fat		1.50g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		0.00mg		
Carbohydra	ites	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	

Cereal

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16132

Ingredients

Description Prep Instructions DistPart # Measurement

CEREAL CHEERIOS WGRAIN BWL 96CT GENM

25 Each

READY_TO_EAT Ready to eat dry cereal in a portable, easyto-serve bowl.

264702

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

OCIVING OIZO	5. 1.00 Lacii		
Amount Pe	r Serving		
Calories		100.00	
Fat		2.00g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		140.00mg	
Carbohydra	ates	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

Orange Juice

Servings:	25.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16133

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 Orange Juice 4 oz.
 25 Carton
 READY_TO_DRINK
 14000

Preparation Instructions

Serve at 41 degrees

Nutrition Facts

Amount Pe			
Calories	1 Serving	50.00	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		10.00mg	
Carbohydra	ates	13.00g	
Fiber		0.00g	
Sugar		10.00g	
Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	600.00mg
Calcium	0.00mg	Iron	0.00mg
Calcium	0.00mg	11 011	0.00mg

Pineapple Tidbits

Servings:	23.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16178

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 PINEAPPLE TIDBITS IN JCE 6-10 GFS
 1 #10 CAN
 189979

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Use 4 oz. spoodle to dish fruit into cups

Nutrition Facts

Servings Per Recipe: 23.00 Serving Size: 0.50 Cup

Serving Size: 0.50 Cup				
Amount Pe	r Serving			
Calories		78.72		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		0.00mg		
Carbohydra	ites	20.24g		
Fiber		1.12g		
Sugar		16.87g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	10.12mg	
Calcium	0.00mg	Iron	0.40mg	

Spicy Chicken Tenders

Servings:	25.00	Category:	Entree
Serving Size:	3.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16214

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR HOT & SPCY WG FC 1.13Z 4-8	75 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. Cook until internal temperature reaches 165 degrees	281731

Preparation Instructions

Hold at 145 degrees for hot service **ALLERGENS** WHEAT, SOY

Nutrition Facts

Serving Size	e: 3.00 Piece		
Amount Pe	r Serving		
Calories		260.00	
Fat		15.00g	
SaturatedFa	at	2.50g	
Trans Fat		0.00g	
Cholestero		25.00mg	
Sodium		390.00mg	
Carbohydra	ates	17.00g	
Fiber		3.00g	
Sugar		1.00g	
Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	39.00mg	Iron	2.00mg

Cole Slaw

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16215

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 COLE SLAW KIT O/F 2-5 P/L
 10 Cup
 Mix dressing with slaw mix the day before service and refrigerate.
 241814

Preparation Instructions

Hold for cold service at 41 degrees or below.

Nutrition Facts

Allibuilt Fe	r Serving		
Calories		56.00	
Fat		3.60g	
SaturatedFa	at	0.40g	
Trans Fat		0.00g	
Cholestero		2.00mg	
Sodium		60.00mg	
Carbohydra	ates	5.60g	
Fiber		0.80g	
Sugar		4.40g	
Protein		0.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.00mg	Iron	0.14mg

Fresh Apple

Servings:	25.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16493

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 APPLE DELICIOUS RED 163CT MRKN
 25 Piece
 540005

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Amount Per	r Serving		
Calories		66.60	
Fat		0.20g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.30mg	
Carbohydra	ites	18.00g	
Fiber		3.10g	
Sugar		13.00g	
Protein		0.30g	
Vitamin A	69.12IU	Vitamin C	5.89mg
Calcium	7.68mg	Iron	0.15mg

Fish Sandwich +

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16848

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN 10 HILNR	12 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
CHEESE AMER 184CT SLCD 4-5 GCHC	12 Slice		272744

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

**ALLERGEN: FISH, MILK, WHEAT, SOY (FISH)

Nutrition Facts

Amount Pe	r Serving		
Calories		215.00	
Fat		10.50g	
SaturatedFat		3.25g	
Trans Fat		0.00g	
Cholesterol		32.50mg	
Sodium		755.00mg	
Carbohydrates		16.50g	
Fiber		1.00g	
Sugar		1.50g	
Protein		11.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	72.50mg	Iron	1.80mg