

Cookbook for Eisenhower Elementary

Created by HPS Menu Planner

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Buffalo Chicken Dip

Honey Sriracha Chicken Nuggets

Servings:	100.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2778

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD SRIRACHA 4-7.12	600 Each	Preheat oven to 375 degrees. Bake in convection oven from frozen state for 12-15 minutes on breaded, fried, light coloring setting for rational. Cook until temperature reaches 135 degrees for 15 seconds.	750892

Preparation Instructions

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.01
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: 100.00

Serving Size: 6.00 Each

Amount Per Serving

Calories	285.00		
Fat	13.50g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	52.50mg		
Sodium	375.00mg		
Carbohydrates	21.00g		
Fiber	1.50g		
Sugar	3.00g		
Protein	22.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	15.00mg	Iron	1.50mg

Chicken Nuggets 9-12

Servings:	100.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2797

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN .66Z 4-7	600 Each	Bake in convection Oven 8-10 minutes at 350 degrees on breaded, fried, light coloring setting for rational from frozen. Cook till temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving.	558040

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.40
Grain	1.20
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 6.00 Each

Amount Per Serving

Calories	288.00
Fat	16.80g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	24.00mg
Sodium	564.00mg
Carbohydrates	19.20g
Fiber	3.60g
Sugar	1.20g
Protein	15.60g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 46.80mg	Iron 2.40mg

Chicken Tenders K-8

Servings:	100.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2798

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	300 Piece	Bake in convection Oven 6-8 minutes at 375 degrees from frozen.	283951

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.00 Each

Amount Per Serving			
Calories	260.00		
Fat	15.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	390.00mg		
Carbohydrates	16.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	15.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	36.00mg	Iron	2.00mg

Chicken Tenders 9-12

Servings:	100.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2799

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	400 Piece	Bake in convection Oven for 6-8 minutes at 375 degrees from frozen.	283951

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.67
Grain	1.33
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Each

Amount Per Serving			
Calories	346.67		
Fat	20.00g		
SaturatedFat	3.33g		
Trans Fat	0.00g		
Cholesterol	33.33mg		
Sodium	520.00mg		
Carbohydrates	21.33g		
Fiber	4.00g		
Sugar	1.33g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	48.00mg	Iron	2.67mg

Popcorn Chicken

Servings:	100.00	Category:	Entree
Serving Size:	12.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2800

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	Bake in convection oven for 6-8 minutes at 375 degrees from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving.	327120

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.18
Grain	1.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 12.00 Each

Amount Per Serving

Calories	230.00		
Fat	13.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	350.00mg		
Carbohydrates	14.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.00mg	Iron	2.00mg

Chicken Drumstick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2801

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	100 Each	Bake in convection oven preheated to 350 degrees. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. Bake for 25-30 minutes or until temperature reaches 165 degrees for 15 seconds. For best performance hold on a sheet pan.	603391

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	220.00
Fat	13.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	530.00mg
Carbohydrates	6.00g
Fiber	1.00g
Sugar	0.00g
Protein	19.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 14.00mg	Iron 1.00mg

Boneless Wings

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2803

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK GLDNCRSP WGRAIN 4- 7.5	500 Each	Convection Oven Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. 5 pc = 2 mt 1 grain	561301

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 100.00

Serving Size: 5.00 Each

Amount Per Serving

Calories	200.00		
Fat	8.75g		
SaturatedFat	1.88g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	337.50mg		
Carbohydrates	12.50g		
Fiber	2.50g		
Sugar	0.00g		
Protein	17.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.25mg	Iron	1.25mg

Chicken Patty Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2807

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	100 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 on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. 1 patty = 2 mt 1 grain	558061
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	400.00		
Fat	15.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	650.00mg		
Carbohydrates	44.00g		
Fiber	5.00g		
Sugar	5.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	35.00mg	Iron	2.00mg

Spicy Chicken Patty Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2815

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	100 Each	Convection Oven 6-8 minutes at 375 degrees from frozen on breaded, fried, light coloring setting for rational. Cook until temperature reaches 135 degrees for 15 seconds.	327080
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	430.00		
Fat	17.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	590.00mg		
Carbohydrates	46.00g		
Fiber	5.00g		
Sugar	5.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.00mg

Sausage Patty

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2821

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	100 Each	Place frozen patties on baking sheet pan. Bake in convection oven for 5-7 minutes at 325 degrees or until temperature reaches 135 degrees for 15 seconds.	138941

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		100.00	
Fat		6.00g	
SaturatedFat		1.50g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		250.00mg	
Carbohydrates		1.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		11.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	1.00mg

Cheeseburger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2824

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	100 Each	Line burgers upright in 4 in deep pan. Fill pan 1/2 way with water and add scoop of low sodium beef base. Steam burgers for 15 minutes until temp reaches 160 for 15 seconds. Batch cook when possible. After removing from oven cover and put in warmer or on serving line. 1 Burger = 2 mt	785850
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 Slice	PREPARED 1 Slice = .50 mt	722360
TOMATO 6X6 LRG 10 MRKN	100 Slice	Wash tomatoes and slice. 6 slices per tomato. Place tomatoes in crock for serving.	199001
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	100 Cup	Place Lettuce in crock for serving	242489
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.20
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	359.48		
Fat	14.08g		
SaturatedFat	4.87g		
Trans Fat	0.60g		
Cholesterol	46.50mg		
Sodium	675.80mg		
Carbohydrates	35.40g		
Fiber	4.44g		
Sugar	6.50g		
Protein	23.82g		
Vitamin A	299.88IU	Vitamin C	4.93mg
Calcium	142.60mg	Iron	2.10mg

Corn Dog

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2834

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	72 Each	Thaw corn dogs over night in cooler. Bake in convection oven on combo steam/bake for 8-10 minutes on 350 degrees for 1 pan. Cook until temp reaches 135 degrees for 15 seconds. Batch cook when possible. 1 Corn Dog = 2 mt 2 grain	620220

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 72.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	240.00		
Fat	9.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	470.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	8.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.00mg	Iron	1.50mg

Grilled Chicken Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2835

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BNLS SKNLS TRAY 48-4Z GCHC	100 Each	Cook from frozen. Place in single layer on sheet pans. Do not overlap, 30 per pan. Bake in convection oven at 350 degrees for 12-15 minutes for 1 pan. Cook until temp reaches 160 degrees for 15 seconds. Batch cook when possible. After removing from oven, place in 4 in half pans or full pans and cover and put in warmer or on serving line. 1 Chicken Breast = 2 mt	268127
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	100 Cup	PREPARED Put lettuce in container for serving.	242489
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	294.70		
Fat	4.80g		
SaturatedFat	0.60g		
Trans Fat	0.00g		
Cholesterol	74.00mg		
Sodium	325.40mg		
Carbohydrates	31.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	29.80g		
Vitamin A	0.00IU	Vitamin C	2.27mg
Calcium	10.00mg	Iron	2.27mg

BBQ Chicken Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2837

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	18 3/4 Pound	Place chicken in 4 - 4 inch 1/2 pans. Steam for 10-12 minutes until temp reaches 135 degrees for 15 seconds. Drain chicken and add 12.5 ounces of bbq sauce to each pan and coat. Reheat chicken with bbq sauce until temp reaches 135 degrees for 15 seconds. Cover pans and place in warmer or on serving line. Batch cook when possible. 2.3 oz chicken = 2 mt	570533
SAUCE BBQ STHRN STYL 6-.5GAL GCHC	50 Ounce	PREPARED 1/2 OZ per sandwich	547871
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	302.93		
Fat	7.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	372.50mg		
Carbohydrates	33.00g		
Fiber	2.00g		
Sugar	6.75g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.00mg	Iron	1.00mg

Tony's Cheese Pizza 4x6

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2893

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 100 96-4.5Z	100 Piece	Bake in convection oven on 350 for 13 to 16 minutes or until temperature reaches 135 degrees for 15 seconds.	153650

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	300.00
Fat	11.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	440.00mg
Carbohydrates	34.00g
Fiber	4.00g
Sugar	8.00g
Protein	16.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 263.00mg	Iron 2.30mg

Tony's Pepperoni Pizza 4x6

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2894

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 4X6 WGRAIN 100 96-4.5Z	100 Piece	Bake in convection oven on 350 for 13 to 16 minutes or until temperature reaches 135 degrees for 15 seconds.	152111

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories		310.00	
Fat		12.00g	
SaturatedFat		5.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		530.00mg	
Carbohydrates		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

Tony's Sausage Pizza 4x6

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2895

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA TKY SAUS 4X6 WGRAIN 96-4.69Z	100 Piece	Bake in convection oven on 350 for 13 to 16 minutes or until temperature reaches 135 degrees for 15 seconds.	219122

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	300.00
Fat	10.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	470.00mg
Carbohydrates	35.00g
Fiber	5.00g
Sugar	8.00g
Protein	16.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 212.00mg	Iron 2.70mg

Big Daddy Hand Tossed Cheese Pizza

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2896

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN HAND TOSSED 9CT	72 Piece	Best if cooked from frozen state. Preheat oven to . Convection oven: 350°F low fan for 14-17 minutes Rotate product half-way through bake time. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. Batch cook when possible. Slice pizza into 8 slices.	237071

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 72.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	340.00		
Fat	14.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	420.00mg		
Carbohydrates	36.00g		
Fiber	4.00g		
Sugar	7.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	335.00mg	Iron	2.00mg

Big Daddy Hand Tossed Pepperoni Pizza

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2897

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 16 WGRAIN HAND TOSSED 9CT	72 Piece	Best if cooked from frozen state. Preheat oven to . Convection oven: 350°F low fan for 14-17 minutes Rotate product half-way through bake time. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. Batch cook when possible. Slice pizza into 8 slices.	239241

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 72.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories		360.00	
Fat		16.00g	
SaturatedFat		7.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		540.00mg	
Carbohydrates		36.00g	
Fiber		4.00g	
Sugar		6.00g	
Protein		18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	282.00mg	Iron	2.40mg

Big Daddy Buffalo Chicken Pizza

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2898

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHIX BUFF 16 3-3CT BIG DADDY	72 Piece	Best if cooked from frozen state. Preheat oven to . Convection oven: 350°F low fan for 14-17 minutes Rotate product half-way through bake time. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. Batch cook when possible. Slice pizza into 8 slices.	627101

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 72.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	390.00		
Fat	19.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	750.00mg		
Carbohydrates	35.00g		
Fiber	3.00g		
Sugar	8.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	320.00mg	Iron	2.20mg

Big Daddy Pre-Sliced Cheese Pizza

Servings:	90.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2899

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN R/E SLCD 9CT	90 Piece	Best if cooked from frozen state. Preheat oven to . Convection oven: 350°F low fan for 14-17 minutes Rotate product half-way through bake time. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. Batch cook when possible. Slice pizza into 8 slices.	236581

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.50
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: 90.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	320.00		
Fat	13.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	350.00mg		
Carbohydrates	34.00g		
Fiber	4.00g		
Sugar	6.00g		
Protein	15.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	273.00mg	Iron	2.00mg

Big Daddy Primo Cheese Pizza

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2900

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 16 9-41.44Z	72 Piece	Best if cooked from frozen state. Preheat oven to . Convection oven: 350°F low fan for 14-17 minutes Rotate product half-way through bake time. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. Batch cook when possible. Slice pizza into 8 slices.	575522

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 72.00

Serving Size: 1.00 Piece

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

Bosco Stuffed Crust Cheese Pizza

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2901

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 12X16WGRAIN STFD CRST 10CT	80 Piece	Thaw before baking. Pizza may be thawed in packaging. Convection Oven Preheat oven to 400 degrees. Place Pizza on a baking sheet. BAKE 11-13 minutes. Batch cook when possible. 1 piece = 2mt 2.25grain	235481

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	310.00
Fat	11.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	540.00mg
Carbohydrates	34.00g
Fiber	3.00g
Sugar	4.00g
Protein	19.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 422.00mg	Iron 2.00mg

Cheese Quesadilla

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2907

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHS WGRAIN 96-5Z MAX	96 Piece	CONVECTION OVEN: Preheat oven to 375 degrees. Bake on Parchment Paper lined pan for 14-19 minutes or until temp reaches 135 degrees for 15 seconds. Batch cook when possible. 1 piece = 2mt 2grain	231771

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 96.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	320.00		
Fat	12.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	710.00mg		
Carbohydrates	39.00g		
Fiber	4.00g		
Sugar	3.00g		
Protein	15.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	240.00mg	Iron	2.70mg

Chicken Quesadilla

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2908

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX WGRAIN 96-5Z MAX	96 Piece	CONVECTION OVEN: Preheat oven to 375 degrees. Bake on Parchment Paper lined pan for 14-19 minutes or until temperature reaches 135 degrees for 15 seconds. Batch cook when possible.	231750

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 96.00

Serving Size: 1.00 Piece

Amount Per Serving

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
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 180.00mg	Iron 2.70mg

Chili Cheese Wrap

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2909

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP CHILI CHS WGRAIN 4.8Z 18 MAX	96 Piece	Bake in convection oven set on 350 degrees. Bake on Parchment Paper lined pan for 14-19 minutes or until temperature reaches 165 degrees for 15 seconds.	680520

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 96.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories		310.00	
Fat		11.00g	
SaturatedFat		3.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		580.00mg	
Carbohydrates		37.00g	
Fiber		5.00g	
Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	210.00mg	Iron	2.90mg

Bosco Sticks 9-12

Servings:	54.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2911

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD 7 WGRAIN 108CT	108 Each	CONVECTION OVEN: Preheat oven to 400° F. Place thawed Bosco Sticks on a baking sheet and bake for 8-10 minutes or until temp reaches 135 degrees for 15 seconds. Appliances vary, adjust accordingly. Thaw before baking. Batch cook when possible. 2 sticks = 2mt 4grain	555982
GARLIC MIST 6-14Z TRYS	108 Each	Spray Bosco Sticks with garlic spray.	442062
CHEESE PARM IMIT GRTD 2-5 SCHRBR	108 Teaspoon	Sprinkle Bosco Sticks with Parmesan cheese.	595101
SAUCE MARINARA A/P 6-10 REDPK	108 Ounce	Put sauce in 4 in half pan. Cover and steam for 10-13 minutes or until temperature reaches 135 for 15 seconds. Place in steamer or on serving line for serving. Serve 2 oz sauce on the side.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 54.00

Serving Size: 2.00 Each

Amount Per Serving

Calories	459.36		
Fat	13.40g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	802.38mg		
Carbohydrates	54.19g		
Fiber	5.43g		
Sugar	6.86g		
Protein	25.43g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	433.43mg	Iron	4.00mg

Bosco Sticks K-8

Servings:	72.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2912

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	144 Each	CONVECTION OVEN: Preheat oven to 350° F. Place thawed Bosco Sticks on a baking sheet and bake for 12-15 minutes or until temp reaches 135 degrees for 15 seconds. Appliances vary, adjust accordingly. Thaw before baking. Batch cook when possible. 2 sicks = 2mt 2grain	235411
GARLIC MIST 6-14Z TRYS	144 Each	Spray Bosco Sticks with garlic spray.	442062
CHEESE PARM IMIT GRTD 2-5 SCHRBR	200 Teaspoon	Sprinkle Bosco Sticks with Parmesan cheese.	595101
SAUCE MARINARA A/P 6- 10 REDPK	288 Ounce	Place sauce in 4 in half. Cover and steam for 10-13 minutes or until temperature is 135 for 15 seconds. Place in warmer or on serving line. 2 oz sauce with bosco sticks.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.71
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 2.00 Each

Amount Per Serving

Calories	365.98		
Fat	11.79g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	924.02mg		
Carbohydrates	41.57g		
Fiber	6.86g		
Sugar	7.71g		
Protein	22.86g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	466.86mg	Iron	2.00mg

Nacho Bites

Servings:	72.00	Category:	Entree
Serving Size:	8.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2913

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BITES NACHO .5Z 8-72CT LIL BITES	576 Each	Convection Oven- Preheat oven to 375 degrees Arrange bites in a single layer on sheet pan Bake for 6-8 minutes or until temp reaches 160 for 15 seconds. Appliances vary, adjust accordingly Batch cook when possible. 8 bites = 2mt 2 grain	655322

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 72.00

Serving Size: 8.00 Each

Amount Per Serving

Calories	300.00		
Fat	13.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	520.00mg		
Carbohydrates	33.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	187.00mg	Iron	1.00mg

French Toast Sticks K-8

Servings:	100.00	Category:	Entree
Serving Size:	3.00 sticks	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2914

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 300-.867Z PAP	300 Each	Place in single layer on sheet pans lined with parchment paper. Don't over lap. Bake in convection oven on combo bake/steam at 90% humidity and 375 degrees for 5-10 minutes or until temp reaches 140 degrees for 15 seconds. Batch cook when possible 3 sticks = 1mt 1grain	646222

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 3.00 sticks

Amount Per Serving

Calories	160.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	105.00mg		
Sodium	270.00mg		
Carbohydrates	23.00g		
Fiber	2.00g		
Sugar	8.00g		
Protein	8.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	1.00mg

French Toast Sticks 9-12

Servings:	50.00	Category:	Entree
Serving Size:	6.00 sticks	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2915

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 300-.867Z PAP	300 Each	Place in single layer on sheet pans lined with parchment paper. Don't over lap. Bake in convection oven on combo bake/steam at 90% humidity and 375 degrees for 5-10 minutes or until temp reaches 140 degrees for 15 seconds. Batch cook when possible 6 sticks = 2mt 2 grain	646222

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 50.00

Serving Size: 6.00 sticks

Amount Per Serving

Calories	320.00		
Fat	7.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	210.00mg		
Sodium	540.00mg		
Carbohydrates	46.00g		
Fiber	4.00g		
Sugar	16.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	112.00mg	Iron	2.00mg

Firehouse Burger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2916

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	100 Each	Line burgers upright in 4 in deep pan. Fill pan 1/2 way with water and add scoop of low sodium beef base. Steam burgers for 15 minutes until temp reaches 160 for 15 seconds. Batch cook when possible. After removing from oven cover and put in warmer or on serving line. 1 Burger = 2 mt	785850
TOMATO 6X6 LRG 10 MRKN	100 Cup	Wash tomatoes and slice. 6 slices per tomato. Place tomatoes in crock for serving.	199001
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	100 Cup	Place Lettuce in crock for serving	242489
CHEESE PEPR JK SLCD .5Z 8-1.25 GLCHS	100 Slice	Place in crock for serving 1 slice per Burger = .50 grain	340852
ONION RING BRD WGRAIN 6-5#TASTY BRAND	100 Each	CONVECTION OVEN: Preheat oven to 350 degrees Bake for 10-11 minutes or until temp reaches 135 degrees for 15 seconds 1 ring per Burger = .20 grains	234061
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

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

SAME DAY SERVICE

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

Meal Components (SLE)	
Amount Per Serving	
Meat	2.00
Grain	2.20
Fruit	0.00
GreenVeg	0.00
RedVeg	1.00
OtherVeg	0.55
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 1 sandwich			
Amount Per Serving			
Calories	440.40		
Fat	18.00g		
SaturatedFat	6.50g		
Trans Fat	0.60g		
Cholesterol	54.00mg		
Sodium	609.00mg		
Carbohydrates	45.60g		
Fiber	6.80g		
Sugar	11.00g		
Protein	25.70g		
Vitamin A	1499.40IU	Vitamin C	25.14mg
Calcium	179.50mg	Iron	2.71mg

Meatball Sub

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2919

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z 6-5 COMM	400 Each	Place meatballs in 4 inch half pan. Cover and steam for 15-18 minutes or until temp reaches 135 degrees for 15 seconds. Batch cook when possible. 4 meatballs = 2mt	785860
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	100 Each	Prepared 1 bun = 2grain	276142
SAUCE MARINARA A/P 6-10 REDPK	100 Ounce	Prepared Place marinara sauce in 4 in half pan and steam for approximately 8-12 minutes until temp reaches 135 for 15 seconds. Pour marinara over cooked meatballs 6 1/4 cups sauce per 1 bag of meatballs.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.18
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	321.71		
Fat	11.00g		
SaturatedFat	4.00g		
Trans Fat	0.60g		
Cholesterol	36.00mg		
Sodium	503.86mg		
Carbohydrates	35.43g		
Fiber	3.71g		
Sugar	7.43g		
Protein	17.71g		
Vitamin A	5.00IU	Vitamin C	1.00mg
Calcium	125.71mg	Iron	4.00mg

BBQ Rib Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2921

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	100 Each	Thaw bun at room temperature.	276142
PORK RIB-Q CN 160-2.4Z COMM	100 Each	Place riblets in 2 inch full pan and steam for 8-10 minutes or until temp reaches 165 for 15 seconds. Batch cook when possible 1 riblet = 2mt	108980
SAUCE BBQ STHRN STYL 6-.5GAL GCHC	12 1/2 Cup	Heat bbq sauce for 5-8 minutes until temp reaches 135 degrees for 15 seconds. Add sauce to riblets 1 oz sauce per riblet	547871

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	340.00		
Fat	9.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	860.00mg		
Carbohydrates	44.00g		
Fiber	3.00g		
Sugar	17.00g		
Protein	18.00g		
Vitamin A	300.00IU	Vitamin C	1.20mg
Calcium	76.00mg	Iron	3.08mg

Apple Red

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-2930

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	66.60
Fat	0.20g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.30mg
Carbohydrates	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

Garden Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-2933

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	100 Cup	Place in clean and sanitized container for serving.	520643
TOMATO GRAPE SWT 10 MRKN	5 Cup	Wash tomatoes under water. Add to salad before serving.	129631

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.17

RedVeg	0.05
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 1 cup

Amount Per Serving

Calories	6.62
Fat	0.02g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	15.45mg
Carbohydrates	1.35g
Fiber	0.78g
Sugar	0.58g
Protein	0.41g

Vitamin A	2408.30IU	Vitamin C	7.23mg
Calcium	14.23mg	Iron	0.50mg

Pizza Crunchers

Servings:	100.00	Category:	Entree
Serving Size:	4.00 sticks	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2950

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 sticks

Amount Per Serving

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

Veggie Burger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2953

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO 6X6 LRG 10 MRKN	100 Cup	Wash tomatoes and slice. 6 slices per tomato. Place tomatoes in crock for serving.	199001
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	100 Cup	Place Lettuce in crock for serving	242489
BURGER VEGGIE 7-VEG 48-3.5Z MSTARFM	100 Each	Bake from frozen. Place burgers in a single layer on sheet pan. Bake in convection oven at 350 degrees for 8-10 minutes or until temp reaches 135 for 15 seconds. Do not over cook. Place in 4 in half pan for serving.	561649
WG Hamburger Buns Aunt Millie's	100 1 bun		3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	362.40		
Fat	9.40g		
SaturatedFat	1.10g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	784.00mg		
Carbohydrates	52.00g		
Fiber	11.20g		
Sugar	12.00g		
Protein	24.60g		
Vitamin A	1499.40IU	Vitamin C	24.66mg
Calcium	118.00mg	Iron	1.89mg

Country Chicken and Gravy

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 filet 2 oz gravy	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2954

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	100 Each	Bake in Convection Oven for 6-8 minutes at 375 degrees from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds.	525480
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	100 Tablespoon	Prepare gravy according to gravy recipe.	552061
WG Hamburger Buns Aunt Millie's	100 1 bun	Keep away from heat and in a clean and sanitized container. Students may get their chicken on a bun.	3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 filet 2 oz gravy

Amount Per Serving

Calories	390.08		
Fat	11.75g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	48.76mg		
Sodium	566.47mg		
Carbohydrates	42.51g		
Fiber	5.00g		
Sugar	4.75g		
Protein	25.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.52mg	Iron	1.00mg

Chicken and Gravy

Servings:	100.00	Category:	Entree
Serving Size:	1.00 4 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2955

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	18 3/4 Pound	Place chicken in 4 - 4 inch 1/2 pans. Steam for 10-12 minutes until temp reaches 135 degrees for 15 seconds. Drain chicken and add gravy to each pan and coat. Reheat chicken with gravy until temp reaches 135 degrees for 15 seconds. Cover pans and place in warmer or on serving line. Batch cook when possible. 2 oz chicken = 2 mt 2 oz chicken and 2 oz gravy = 4 oz serving	570533
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	100 Tablespoon	Prepare gravy according to gravy recipe.	552061

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 oz

Amount Per Serving

Calories	160.51		
Fat	5.75g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	58.76mg		
Sodium	211.46mg		
Carbohydrates	5.52g		
Fiber	0.00g		
Sugar	0.75g		
Protein	18.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	14.52mg	Iron	1.00mg

Popcorn Chicken Bowl

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2956

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	Bake in convection oven for 6-8 minutes at 375 degrees from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving.	327120
POTATO PRLS EXCEL 12- 28Z BAMER	100 4 oz	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size pan. 2: Add potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. 1/2 cup serving	613738
CORN CUT IQF 30 GCHC	100 4 oz	1/2 cup serving Make according to recipe.	285620
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	100 Tablespoon	2 oz serving Make according to recipe.	552061

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

Amount Per Serving

Meat	2.18
Grain	1.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.60

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Bowl

Amount Per Serving

Calories	393.41		
Fat	15.51g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	23.76mg		
Sodium	922.18mg		
Carbohydrates	45.51g		
Fiber	4.76g		
Sugar	3.42g		
Protein	18.61g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	54.80mg	Iron	2.43mg

Beef Nachos 6-12

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3236

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	18 3/4 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 3 oz meat	722330
SAUCE CHS CHED POUCH 6-106Z LOL	25 Cup	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 1 oz cheese sauce	135261
CHIP TORTL RND R/F 64-1.45Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place in container for serving. 1 bag chips	662512

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

Amount Per Serving

Meat	2.62
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	405.43		
Fat	18.64g		
SaturatedFat	7.20g		
Trans Fat	0.27g		
Cholesterol	53.12mg		
Sodium	836.25mg		
Carbohydrates	36.73g		
Fiber	4.89g		
Sugar	1.89g		
Protein	20.11g		
Vitamin A	610.41IU	Vitamin C	4.73mg
Calcium	287.80mg	Iron	2.49mg

Beef Nachos K-5

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3237

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

Amount Per Serving

Meat	2.26
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	265.43		
Fat	10.64g		
SaturatedFat	3.95g		
Trans Fat	0.27g		
Cholesterol	43.12mg		
Sodium	601.25mg		
Carbohydrates	25.23g		
Fiber	2.89g		
Sugar	1.89g		
Protein	16.61g		
Vitamin A	610.41IU	Vitamin C	4.73mg
Calcium	173.30mg	Iron	2.19mg

Beef Tacos

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3238

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	18 3/4 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 3 oz meat	722330
CHEESE CHED MLD SHRD 4-5 LOL	3 1/8 Pound	Place cheese in container for serving. 1/2 oz cheese or 1 Tablespoon	150250
TORTILLA FLOUR 8 PRSD 20-12CT	100 Each	Place tortilla shells in warmer for 30 minutes to warm them up before serving. 1 shell	505722

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.39
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	280.34		
Fat	12.63g		
SaturatedFat	5.70g		
Trans Fat	0.27g		
Cholesterol	48.10mg		
Sodium	701.09mg		
Carbohydrates	26.23g		
Fiber	2.89g		
Sugar	1.89g		
Protein	18.61g		
Vitamin A	760.17IU	Vitamin C	4.73mg
Calcium	171.14mg	Iron	2.89mg

Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3239

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	18 3/4 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 3 oz meat	722330
SAUCE CHS CHED POUCH 6-106Z LOL	6 1/4 Pound	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 1 oz cheese sauce	135261
CHIP TORTL NACH TACO /BG 72-1.5Z	100 Each	Ready to Eat Place chips in container for serving. 1 bag chips	459832

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

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

Meal Components (SLE)

Amount Per Serving

Meat	4.81
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	705.43		
Fat	41.64g		
SaturatedFat	21.20g		
Trans Fat	0.27g		
Cholesterol	113.12mg		
Sodium	2176.25mg		
Carbohydrates	44.73g		
Fiber	4.89g		
Sugar	2.89g		
Protein	35.11g		
Vitamin A	610.41IU	Vitamin C	4.73mg
Calcium	890.80mg	Iron	2.89mg

Cheese Nachos

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3240

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	37 1/2 Cup	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 3 oz cheese sauce	135261
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Each	Ready to Eat Place chips in container for serving. 1 bag chips	696871

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.10
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	260.00		
Fat	13.00g		
SaturatedFat	6.75g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	725.00mg		
Carbohydrates	23.50g		
Fiber	1.00g		
Sugar	0.00g		
Protein	9.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	343.50mg	Iron	0.30mg

Chicken Enchiladas

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3241

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2- 5 TYSON	15 Pound	Steam chicken for 10 minutes and drain water. Mix 1 cup taco seasoning and 2 cups enchilada sauce with 5 pounds chicken. Do this for all 3 bags. Mix together until combined. Let chicken cool. Spray pan with cooking spray and add 1 1/2 cups of enchilada sauce to the bottom of pan. Scoop 2.5 oz meat onto tortilla shell and add 1/2 oz cheese on top of chicken and fold tightly. Place folded tortillas on top of sauce. 20 per pan. Pour 2 cups of enchilada sauce evenly over prepared enchiladas. Bake on 350 for 15-20 minutes until temp reaches 135 for 15 seconds. The last 3 minutes sprinkle cheese on top of enchiladas and bake until melted. Cover and place in warmer or on serving line for serving.	570533
SEASONING TACO MIX 2-5 GRSZ	3 Cup	Measure amount needed. Mix with chicken.	427446
SAUCE ENCHILADA MILD 4-1GAL GRSZ	16 1/2 Cup	Measure amount needed. Mix with chicken.	598461
CHEESE CHED MLD SHRD 4-5 LOL	6 Pound	Measure amount needed.	150250
TORTILLA FLOUR 8 FZ 12-24 MEXORIG	96 Each	Thaw in cooler overnight.	331031

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

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

SAME DAY SERVICE

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

Meal Components (SLE)	
Amount Per Serving	
Meat	2.67
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: 96.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	339.56		
Fat	15.66g		
SaturatedFat	7.75g		
Trans Fat	0.00g		
Cholesterol	75.84mg		
Sodium	782.10mg		
Carbohydrates	23.01g		
Fiber	0.50g		
Sugar	0.59g		
Protein	25.50g		
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	244.84mg	Iron	1.84mg

Turkey Sandwich K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3281

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
TURKEY BRST SKNLS CKD 2-9AVG JENNO	30 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of turkey, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	442763
CHEESE AMER 160CT SLCD R/F 6-5 LOL	10 Slice	1 slice per sandwich	722360
Aunt Millie's Wheat Sandwich Bread	20 Slice	2 slices. Arrange turkey, cheese and lettuce on bread.	466

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.05
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	245.44		
Fat	4.78g		
SaturatedFat	1.64g		
Trans Fat	0.00g		
Cholesterol	38.59mg		
Sodium	1092.69mg		
Carbohydrates	28.43g		
Fiber	2.00g		
Sugar	3.28g		
Protein	22.49g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	103.28mg	Iron	8.32mg

Celery Sticks

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3687

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	100 1/2 c	Store in cooler Wash Vegetables	781592

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	30.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	160.00mg
Carbohydrates	6.00g
Fiber	4.00g
Sugar	4.00g
Protein	2.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	0.00mg

Broccoli (Fresh)

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3689

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET REG CUT 4-3 RSS	100 Cup	Store in cooler Wash Vegetables	732478

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 4 ounces			
Amount Per Serving			
Calories	30.00		
Fat	0.40g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	29.00mg		
Carbohydrates	6.00g		
Fiber	2.20g		
Sugar	2.00g		
Protein	2.40g		
Vitamin A	548.24IU	Vitamin C	78.50mg
Calcium	41.36mg	Iron	0.64mg

Cucumber

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3690

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	1.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 4 ounces			
Amount Per Serving			
Calories	7.80		
Fat	0.10g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.00mg		
Carbohydrates	2.00g		
Fiber	0.30g		
Sugar	1.00g		
Protein	0.30g		
Vitamin A	54.60IU	Vitamin C	1.46mg
Calcium	8.32mg	Iron	0.15mg

Baby Carrots

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3691

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	100 .50 cup	Wash carrots under cold running water. Place in clean and sanitized container for serving.	510637

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.56
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

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

Amount Per Serving

Calories	33.33
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	73.33mg
Carbohydrates	8.00g
Fiber	2.67g
Sugar	4.00g
Protein	0.00g

Vitamin A	28533.33IU	Vitamin C	10.40mg
Calcium	36.29mg	Iron	0.48mg

Baby Tomatoes

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3692

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO GRAPE SWT 10 MRKN	100 .50 cup	Wash produce under cold running water. Place in clean and sanitized container for serving.	129631

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	32.40
Fat	0.40g
SaturatedFat	0.10g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	9.00mg
Carbohydrates	7.00g
Fiber	2.20g
Sugar	5.00g
Protein	1.60g

Vitamin A	1499.40IU	Vitamin C	24.66mg
Calcium	18.00mg	Iron	0.49mg

Red Peppers

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3693

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS RED 5 P/L	100 1/2 c	Store in cooler. Wash produce. Cut peppers in half and remove stem and all seeds. Cut pepper into 1/4 inch strips and place in container and cover.	597082

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 4 ounces			
Amount Per Serving			
Calories	38.00		
Fat	0.20g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	2.80mg		
Carbohydrates	10.00g		
Fiber	1.60g		
Sugar	6.00g		
Protein	1.20g		
Vitamin A	3999.76IU	Vitamin C	232.56mg
Calcium	12.24mg	Iron	0.62mg

Green Peppers

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3694

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS GREEN LRG 5 MRKN	100 1/2 c	Store in cooler. Wash produce. Cut peppers in half and remove stem and all seeds. Cut pepper into 1/4 inch strips and place in container and cover.	592315

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 4 ounces			
Amount Per Serving			
Calories	29.80		
Fat	0.30g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	4.50mg		
Carbohydrates	7.00g		
Fiber	2.50g		
Sugar	4.00g		
Protein	1.30g		
Vitamin A	551.30IU	Vitamin C	119.80mg
Calcium	14.90mg	Iron	0.51mg

Tomato Slices

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1 Slice	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3695

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO 6X6 LRG 10 MRKN	100 Slice	Store in cooler. Wash produce. Slice tomatoes into 6 - 1/4 inch slices. Place in container and cover for serving	199001

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 1 Slice

Amount Per Serving

Calories	5.40
Fat	0.07g
SaturatedFat	0.02g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.50mg
Carbohydrates	1.17g
Fiber	0.37g
Sugar	0.83g
Protein	0.27g

Vitamin A	249.90IU	Vitamin C	4.11mg
Calcium	3.00mg	Iron	0.08mg

French Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3696

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 5/16 X 3/8 THIN 6-5 EVERCRSP	14 1/2 Pound	BAKED FRIES Place frozen french fries in single layer on sheet pans lined with parchment paper. Bake in convection oven at 400 degrees for 9-13 minutes until golden brown or temperature reaches 135 degrees for 15 seconds. Transfer fries to a 2 inch full pan for serving. FRIED FRIES Fill basket half full with frozen fries. Deep fry at 350 degrees for 3-4 minutes until golden brown or temperature reaches 135 degrees for 15 seconds. Transfer fries to a 2 inch full pan for serving.	227951

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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	0.47

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	121.61		
Fat	5.61g		
SaturatedFat	0.94g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	280.65mg		
Carbohydrates	16.84g		
Fiber	0.94g		
Sugar	0.00g		
Protein	0.94g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.67mg

Smiley Fries 6-12

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 5pc	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3704

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SMILES 26/ 6-4 OREI	500 Each	Preheat oven to 425 degrees. Spread frozen product evenly on sheet pan. Bake for 9 to 13 minutes until golden brown and temperature reaches 135 degrees for 15 seconds.	228818

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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	0.63

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 5pc

Amount Per Serving			
Calories		162.50	
Fat		5.63g	
SaturatedFat		0.63g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		225.00mg	
Carbohydrates		25.00g	
Fiber		2.50g	
Sugar		0.00g	
Protein		2.50g	
Vitamin A	0.00IU	Vitamin C	3.00mg
Calcium	0.00mg	Iron	0.45mg

Twisted Bread Stick

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3765

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK GARL WGRAIN TWST 54-2.1Z	100 1 Each	Preheat oven to 350 degrees and place frozen bread sticks on a baking sheet and bake for 6-8 minutes.	644051

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	150.00		
Fat	3.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	180.00mg		
Carbohydrates	26.00g		
Fiber	0.00g		
Sugar	2.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.00mg	Iron	1.00mg

Whole Grain Bread Stick

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3768

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WGRAIN 1.31Z 10-20CT	100 1 Each	Thaw and Serve for 1-2 hours. Place on baking sheet and heat at 350 for 2-3 minutes if desired.	152211

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	90.00		
Fat	1.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	150.00mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	3.00g		
Vitamin A	0.01IU	Vitamin C	0.00mg
Calcium	29.27mg	Iron	0.85mg

Garlic Toast

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3769

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD GARL TST SLC WGRAIN 12-12CT	100 Slice	BAKE Preheat oven to 450 degrees. Place frozen toast on baking sheet. Heat for 4-5 minutes or until heated through.	277862

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	80.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	150.00mg		
Carbohydrates	10.00g		
Fiber	1.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.00mg	Iron	1.00mg

Corn Bread

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3772

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	100 1 Each	Thaw under refrigeration. Place on baking sheet and place in warmer before lunch to warm if desired.	159791

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	180.00		
Fat	6.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	90.00mg		
Carbohydrates	28.00g		
Fiber	1.00g		
Sugar	15.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	1.00mg

Mini Saltines

Servings:	100.00	Category:	Grain
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3774

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER SALTINE MINI WGRAIN 300-.39Z	200 1 each	Keep in cool dry storage. Place packages of crackers in container for serving.	522150

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 2.00 Each

Amount Per Serving	
Calories	100.00
Fat	3.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	120.00mg
Carbohydrates	14.00g
Fiber	0.00g
Sugar	0.00g

Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	0.80mg

Trix Cereal Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3778

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	100 1 Each	Place packages in container for serving.	268690

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	160.00
Fat	3.50g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	105.00mg
Carbohydrates	29.00g
Fiber	3.00g
Sugar	9.00g

Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	1.50mg

Cinnamon Toast Crunch Cereal Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3779

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	100 Each	Place packages in container for serving.	265891

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	160.00
Fat	3.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	120.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	8.00g

Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	230.00mg	Iron	1.70mg

Cocoa Puffs Cereal Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3790

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	160.00
Fat	3.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	105.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	9.00g

Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	1.90mg

Mini Rice Krispie Treat

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3791

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TREAT RICE KRISPIE MINI WGRAIN 600CT	100 Each	Place packages in container for serving.	565002

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	50.00
Fat	1.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	45.00mg
Carbohydrates	9.00g
Fiber	0.00g
Sugar	3.00g

Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

Cocoa Krispie Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3792

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL COCOA RICE KRISPY 96-1.34Z	100 1 Each	Place packages in container for serving.	282431

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	150.00
Fat	4.50g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	140.00mg
Carbohydrates	27.00g
Fiber	3.00g
Sugar	10.00g

Protein	2.00g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	0.72mg

Strawberry Nutrigrain Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3793

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	100 1 Each	Place packages in container for serving.	209761

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	160.00
Fat	4.00g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	150.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	14.00g

Protein	2.00g		
Vitamin A	750.20IU	Vitamin C	0.00mg
Calcium	199.98mg	Iron	1.80mg

Apple Cinnamon Nutrigrain Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3794

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR APPLE CINN WGRAIN 96CT NUTRIGRAIN	100 1 Each	Place packages in container for serving.	209741

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	160.00
Fat	4.00g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	135.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	14.00g

Protein	2.00g		
Vitamin A	750.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	1.80mg

Blueberry Nutrigrain Bar

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3795

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	100 1 Each	Place packages in container for serving.	498170

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	160.00
Fat	4.00g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	135.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	14.00g

Protein	2.00g		
Vitamin A	750.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	1.80mg

Strawberry Pop Tart 1 CT

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3796

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN STRAWB 120-1CT	100 1 Each	Place packages in container for serving.	695890

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	180.00
Fat	2.50g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	190.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	15.00g

Protein	2.00g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	1.80mg

Cinnamon Pop Tart 1 CT

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3797

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 120-1CT	100 1 Each	Place packages in container for serving.	695880

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	190.00
Fat	3.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	200.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	16.00g

Protein	2.00g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

Fudge Pop Tart 1 CT

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3798

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 120-1CT	100 1 Each	Place packages in container for serving.	452062

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	190.00
Fat	3.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	200.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	15.00g

Protein	3.00g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

Strawberry Pop Tart 2 CT

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3799

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72-2CT	100 1 Each	Place packages in container for serving.	123031

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	354.00
Fat	5.50g
SaturatedFat	1.80g
Trans Fat	0.10g
Cholesterol	0.00mg
Sodium	371.00mg
Carbohydrates	76.00g
Fiber	5.60g
Sugar	30.00g

Protein	4.20g		
Vitamin A	220.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	3.60mg

Cinnamon Pop Tart 2 CT

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3800

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	100 1 Each	Place packages in container for serving.	123081

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	371.00
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	397.00mg
Carbohydrates	76.00g
Fiber	5.60g
Sugar	31.00g

Protein	4.80g
Vitamin A 1000.00IU	Vitamin C 0.00mg
Calcium 200.00mg	Iron 3.60mg

Fudge Pop Tart 2 CT

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3801

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 72-2CT	100 1 Each	Place packages in container for serving.	452082

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	370.00
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	390.00mg
Carbohydrates	76.00g
Fiber	6.00g
Sugar	30.00g

Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	3.60mg

Frosties Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3802

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CORN FROSTIES BWLPK 96CT GENM	100 1 Each	Place packages in container for serving.	704280

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	110.00
Fat	0.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	24.00g
Fiber	1.00g
Sugar	8.00g

Protein	1.00g		
Vitamin A	500.00IU	Vitamin C	3.60mg
Calcium	60.00mg	Iron	5.40mg

Trix Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3803

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	100 1 Each	Place packages in container for serving.	265782

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	110.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	140.00mg
Carbohydrates	24.00g
Fiber	1.00g
Sugar	7.00g

Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	3.00mg

Fruity Cheerios Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3804

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	100 1 Each	Place packages in container for serving.	265803

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	120.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	140.00mg
Carbohydrates	25.00g
Fiber	2.00g
Sugar	9.00g

Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	2.70mg

Cocoa Puffs Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3805

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL COCOA PUFFS WGRAIN R/S 96CT	100 1 Each	Place packages in container for serving.	270401

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	110.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	120.00mg
Carbohydrates	25.00g
Fiber	2.00g
Sugar	8.00g

Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	4.50mg

Cinnamon Chex Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3806

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	120.00
Fat	2.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	23.00g
Fiber	1.00g
Sugar	6.00g

Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	7.20mg

Blueberry Muffin

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3807

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	100 Each	Thaw at room temperature. Place packages in container for serving.	557970

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 0 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	190.00
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	130.00mg
Carbohydrates	30.00g
Fiber	2.00g

Sugar			16.00g
Protein			3.00g
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Chocolate Muffin

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3808

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	100 Each	Thaw at room temperature. Place packages in container for serving.	557991

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 0 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	200.00
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	130.00mg
Carbohydrates	32.00g
Fiber	2.00g

Sugar			17.00g
Protein			4.00g
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.44mg

Banana Muffin

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3809

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	100 Each	Thaw at room temperature. Place packages in container for serving.	557981

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 0 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	190.00
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	130.00mg
Carbohydrates	30.00g
Fiber	2.00g

Sugar			17.00g
Protein			3.00g
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.72mg

Apple Cinnamon Muffin

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3810

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN APPL CINN WGRAIN IW 72-2Z	100 Each	Thaw at room temperature. Place packages in container for serving.	558011

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 0 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	190.00
Fat	6.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	130.00mg
Carbohydrates	30.00g
Fiber	2.00g

Sugar			16.00g
Protein			3.00g
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.00mg	Iron	1.00mg

Mini Chocolate Donuts

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3811

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT CHOC MINI IW 72-3.3Z GOODYMN	100 1 Each	Thaw at room temperature. Place packages in container for serving.	738181

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Slice lunch meat on a clean and sanitized slicer. Slice meat into 1 oz slices. Make sure not to cross contaminate with produce. Cover, date and place in container for serving.

-On a clean surface assemble sandwiches. 2 slices of bread, 3 oz lunch meat, 1 slice cheese and lettuce. Put in container or wrap and place on serving line or in cooler. Temp must be 41 or below.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

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

Mini Powdered Donuts

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3812

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	100 1 Each	Thaw at room temperature. Place packages in container for serving.	738201

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Slice lunch meat on a clean and sanitized slicer. Slice meat into 1 oz slices. Make sure not to cross contaminate with produce. Cover, date and place in container for serving.

-On a clean surface assemble sandwiches. 2 slices of bread, 3 oz lunch meat, 1 slice cheese and lettuce. Put in container or wrap and place on serving line or in cooler. Temp must be 41 or below.

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	270.00
Fat	11.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	230.00mg
Carbohydrates	41.00g
Fiber	2.00g
Sugar	21.00g
Protein	4.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 60.00mg	Iron 0.72mg

Breakfast Pizza

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3813

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128- 3Z	100 Piece	Place frozen pizzas in convection oven set at 350 degrees for 15 to 17 minutes or until pizza is at 165 degrees for 15 seconds. Rotate pan ½ way through bake time.	503640

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Piece

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

Cheese Omelet

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3900

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY 144-2.1Z	100 1 Each	Thaw in refrigerator, do not thaw at room temperature. Bake in convection oven on 250 degrees. Place single layer of omelets in full size pan sprayed with non stick spray. Do not cover. Bake thawed omelets for 24 minutes or frozen for 29-33 minutes.	240080

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	120.00
Fat	10.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	165.00mg
Sodium	300.00mg
Carbohydrates	1.00g
Fiber	0.00g
Sugar	0.00g
Protein	7.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 83.00mg	Iron 1.00mg

Egg and Cheese Breakfast Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3902

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	100 1 Each	Thaw in refrigerator, do not thaw at room temperature. Bake in convection oven on 250 degrees. Place single layer of egg patties in full size pan sprayed with non stick spray. Do not cover. Bake thawed egg patties for 24 minutes or frozen for 29-33 minutes.	462519
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 1 Each	Ready to Eat Store in Cooler	722360
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	100 1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

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

Meal Components (SLE)

Amount Per Serving

Meat	1.25
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: 100.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	200.00		
Fat	7.00g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	82.50mg		
Sodium	570.00mg		
Carbohydrates	23.00g		
Fiber	1.00g		
Sugar	1.50g		
Protein	12.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	201.00mg	Iron	1.60mg

Mini Pancake Wraps

Servings:	100.00	Category:	Entree
Serving Size:	1.00 3 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3903

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 3 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

Mini Chocolate Chip French Toast

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3904

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 Each

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

Breakfast Burrito

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3905

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO SAUS/BN/EGG/CHS WGRAIN 96-3.5	100 1 Each	Heating Instructions: Cook thawed state only. Convection Oven: Bake on 280 degrees for 10-15 minutes.	497510

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 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

Nanaberry Blast Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3928

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Pound	Keep refrigerated. In clear measured container add yogurt and fruit and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler. Maintain temperature of 40 degrees or colder.	811500
BLUEBERRY IQF 4-5 GFS	6 Cup	Keep frozen. Add blueberries to blender. Blend until fruit is at a smooth consistency. This will have to be done in batches.	166720
BANANA TURNING SNGL 150CT 40 P/L	6 Each	Peel banana and slice. Add bananas to blender. Blend until fruit is at a smooth consistency. This will have to be done in batches.	197769

Preparation Instructions

HACCP FLOW PROCESS

- When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.
- Hold left over foods until expiration date on package.
- Maintain internal temp no higher 70 or colder at all times.
- Yogurt and fruit should be held at temp of 40 or colder. If held at incorrect temp for more than four hours, food is discarded. Use a calibrated thermometer, sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- Hold leftover over smoothie at temp of 40 or colder for no more than 1 day then discard.

SAME DAY SERVICE NO COOK

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear gloves when handling food.
- Gather ingredients.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Wash fruit under cold running water when it comes in fresh.
- Do not mix old product with new.
- Put fruit in blender with a bit of apple juice to get it going. Blend until fruit is at a smooth consistency. This will have to be done in batches. In clear measured container add yogurt and fruit and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler maintained at temp of 40 or colder.

Meal Components (SLE)

Amount Per Serving

Meat	11.94
Grain	0.00
Fruit	0.56
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		964.90	
Fat		6.50g	
SaturatedFat		3.02g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		478.06mg	
Carbohydrates		201.57g	
Fiber		2.66g	
Sugar		141.09g	
Protein		30.34g	
Vitamin A	28.32IU	Vitamin C	5.20mg
Calcium	1076.84mg	Iron	0.12mg

Berry Banana Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3929

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Pound	Keep refrigerated. In clear measured container add yogurt and fruit and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler. Maintain temperature of 40 degrees or colder.	811490
JUICE APPLE 100 12- 46FLZ HV	4 Cup	Pour apple juice in blender with banana.	100374
BANANA TURNING SNGL 150CT 40 P/L	4 Each	Peel banana and slice. Add bananas to blender. Blend until fruit is at a smooth consistency. This will have to be done in batches.	197769

Preparation Instructions

HACCP FLOW PROCESS

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

-Hold left over foods until expiration date on package.

-Maintain internal temp no higher 70 or colder at all times.

-Yogurt and fruit should be held at temp of 40 or colder. If held at incorrect temp for more than four hours, food is discarded. Use a calibrated thermometer, sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-Hold leftover over smoothie at temp of 40 or colder for no more than 1 day then discard.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear gloves when handling food.

-Gather ingredients.

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

-Wash fruit under cold running water when it comes in fresh.

-Do not mix old product with new.

-Put fruit in blender with apple juice to get it going. Blend until fruit is at a smooth consistency. This will have to be done in batches. In clear measured container add yogurt and fruit and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler maintained at temp of 40 or colder.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.19
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		925.52	
Fat		6.07g	
SaturatedFat		3.01g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		478.69mg	
Carbohydrates		192.76g	
Fiber		0.78g	
Sugar		135.66g	
Protein		30.18g	
Vitamin A	18.88IU	Vitamin C	6.22mg
Calcium	1076.10mg	Iron	0.08mg

Chocolate Dipped Strawberry Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3930

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Pound	Keep refrigerated. In clear measured container add yogurt, fruit and cocoa powder and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler. Maintain temperature of 40 degrees or colder.	811490
JUICE APPLE 100 12-46FLZ HV	4 Cup	Pour apple juice in blender with applesauce.	100374
COCOA PWD BAKING 6-5 GCHC	1/3 Cup	Add to yogurt and fruit.	269654
APPLESAUCE UNSWT 6-10 GCHC	4 Cup	Blend with apple juice.	271497

Preparation Instructions

HACCP FLOW PROCESS

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

-Hold left over foods until expiration date on package.

-Maintain internal temp no higher 70 or colder at all times.

-Yogurt and fruit should be held at temp of 40 or colder. If held at incorrect temp for more than four hours, food is discarded. Use a calibrated thermometer, sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-Hold leftover over smoothie at temp of 40 or colder for no more than 1 day then discard.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear gloves when handling food.

-Gather ingredients.

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

-Wash fruit under cold running water when it comes in fresh.

-Do not mix old product with new.

-Put fruit in blender with apple juice to get it going. Blend until fruit is at a smooth consistency. This will have to be done in batches. In clear measured container add yogurt, fruit and cocoa powder and fold together evenly. Pour

smoothie into cup and cover with lid and place in cooler maintained at temp of 40 or colder.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.31
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	907.69
Fat	6.17g
SaturatedFat	3.08g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	479.94mg
Carbohydrates	186.73g
Fiber	0.18g
Sugar	132.82g
Protein	30.25g
Vitamin A 0.00IU	Vitamin C 3.66mg
Calcium 1077.71mg	Iron 0.00mg

Strawberry Banana Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3931

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Pound	Keep refrigerated. In a clear measured container add yogurt and fruit/juice mixture and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler. Maintain temperature of 40 degrees or colder.	811490
JUICE ORNG 100 4- 1GAL HV	4 Cup	Add orange juice to bananas in blender. Blend until smooth.	693671
BANANA TURNING SNGL 150CT 40 P/L	4 Each	Peel bananas. Put bananas and orange juice in blender. Blend until smooth.	197769

Preparation Instructions

HACCP FLOW PROCESS

- When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.
- Hold left over foods until expiration date on package.
- Maintain internal temp no higher 70 or colder at all times.
- Yogurt and fruit should be held at temp of 40 or colder. If held at incorrect temp for more than four hours, food is discarded. Use a calibrated thermometer, sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- Hold leftover over smoothie at temp of 40 or colder for no more than 1 day then discard.

SAME DAY SERVICE NO COOK

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.
- Wear gloves when handling food.
- Gather ingredients.
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Wash fruit under cold running water when it comes in fresh.
- Do not mix old product with new.
- Put fruit in blender with juice to get it going. Blend until fruit is at a smooth consistency. This will have to be done in batches. In clear measured container add yogurt and fruit/juice mixture and fold together evenly. Pour smoothie into cup and cover with lid and place in cooler maintained at temp of 40 or colder.

Meal Components (SLE)

Amount Per Serving

Meat	11.94
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: 16.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		949.27	
Fat		6.07g	
SaturatedFat		3.01g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		481.66mg	
Carbohydrates		198.57g	
Fiber		0.78g	
Sugar		140.09g	
Protein		30.68g	
Vitamin A	18.88IU	Vitamin C	2.57mg
Calcium	1081.10mg	Iron	0.08mg

Spaghetti Noodles

Servings:	212.00	Category:	Grain
Serving Size:	1.00 4 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3932

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10 4-5 GCHC	20 Pound	Break up 5 pounds of dry spaghetti noodles in a clean and sanitized 4 inch full pan and add 2 gallons of water. Steam in Rational for 20 minutes or until pasta is tender and temp is 135 for 15 seconds. After removing from steamer drain.	413370

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.51
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 212.00

Serving Size: 1.00 4 ounces

Amount Per Serving			
Calories	150.94		
Fat	0.75g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	31.70g		
Fiber	1.51g		
Sugar	1.51g		
Protein	5.28g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.55mg	Iron	1.36mg

Mastaccioli Noodles

Servings:	320.00	Category:	Grain
Serving Size:	1.00 4 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3953

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA MOSTACC RIG W/LINES 4-5 GCHC	20 Pound	In a clean and sanitized 4 in full pan place 2.5# of dry noodles and 1 gallon of cool water. Set Rational on steam mode and steam for 20 minutes or until pasta is tender and temperature is 135 for 15 seconds. After removing from steamer, drain pasta and transfer into a clean 4 in full size pan for serving. One pan makes 40 servings of pasta.	413350

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 320.00

Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	100.00		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	21.00g		
Fiber	1.00g		
Sugar	1.00g		
Protein	3.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.00mg	Iron	0.90mg

Cavatappi Noodles

Servings:	320.00	Category:	Grain
Serving Size:	1.00 4 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3958

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA CAVATAPPI 8-2.5 PG	20 Pound	In a clean and sanitized 4 in full pan place 2.5# of dry noodles and 1 gallon of cool water. Set Rational on steam mode and steam for 20 minutes or until pasta is tender and temperature is 135 for 15 seconds. After removing from steamer, drain pasta and transfer into a clean 4 in full size pan for serving. One pan makes 40 servings of pasta.	102938

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 320.00

Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	100.00		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	21.00g		
Fiber	1.00g		
Sugar	1.00g		
Protein	3.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.00mg	Iron	0.90mg

Macaroni and Cheese (Homemade)

Servings:	40.00	Category:	Grain
Serving Size:	1.00 6 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3965

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA CAVATAPPI 8-2.5 PG	2 1/2 Pound	In a clean and sanitized 4 in full pan place 2.5# of dry noodles and 1 gallon of cool water. Set Rational on steam mode and steam for 20 minutes or until pasta is tender and temperature is 135 for 15 seconds. After removing from steamer, drain pasta and transfer into a clean 4 in full size pan. One pan makes 40 servings of pasta.	102938
SAUCE CHS CHED POUCH 6-106Z LOL	7 1/2 Pound	Heat cheese sauce until temp reaches 135 for 15 seconds. Mix together with cooked macaroni.	135261
BREAD CRUMB PANKO COARSE 25 GCHC	2 Cup	Measure 2 cups. Add both cheeses and parsley. Sprinkle on top of macaroni and cheese. Bake at 350 until top is golden brown and temp is 135 degrees for 15 seconds.	175691
CHEESE CHED MLD SHRD 4-5 LOL	1 Cup	Measure 1 cup cheese and add to bread crumbs.	150250
CHEESE MOZZ SHRD 4-5 LOL	1 Cup	Measure 1 cup cheese and add to bread crumbs.	645170
SPICE PARSLEY FLAKES 11Z TRDE	1 Teaspoon	Measure 1 tablespoon and add to bread crumbs.	513989

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.75
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: 40.00

Serving Size: 1.00 6 ounces

Amount Per Serving

Calories	205.64		
Fat	7.30g		
SaturatedFat	4.33g		
Trans Fat	0.00g		
Cholesterol	19.50mg		
Sodium	345.23mg		
Carbohydrates	25.75g		
Fiber	1.08g		
Sugar	1.20g		
Protein	8.95g		
Vitamin A	30.00IU	Vitamin C	0.00mg
Calcium	202.70mg	Iron	0.94mg

Brown Rice

Servings:	100.00	Category:	Grain
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3975

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	10 Pound	Put 2 pounds of brown rice into 4 inch half pan and add water and chicken base. Stir so rice is not stuck to bottom of pan. Place in Rational on Steam for 35 minutes or until rice is thoroughly cooked and temp is at 135 degrees for 15 seconds. Fluff rice before serving.	146404
Tap Water for Recipes	1 1/2 Gallon	Add a half gallon of water to rice.	000001WTR
BASE CHIX LO SOD 12-1 LEGO	2 Tablespoon	Add low sodium chicken base to rice and water.	130869

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories	170.90		
Fat	1.53g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.30mg		
Sodium	7.20mg		
Carbohydrates	36.12g		
Fiber	2.00g		
Sugar	0.06g		
Protein	4.06g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

Spanish Rice

Servings:	100.00	Category:	Grain
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4002

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE SPANISH 6-36Z GCHC	10 Pound	Add 1 box of rice and seasoning packet in a 4 inch half pan add a 2.75 quarts of water and stir. Steam rice in Rational on steam for 35 minutes or until rice is tender and temperature is 135 degrees for 15 seconds. Fluff before serving.	834850
Tap Water for Recipes	1 10/11 Gallon	Add water to rice.	000001WTR

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

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

Green Beans Cut

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4073

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT IQF 30 KE	25 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	360191
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	15 Each	Spray on vegetable after removing from steamer.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable after removing from steamer.	647220

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	14.63		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.06mg		
Carbohydrates	2.86g		
Fiber	1.50g		
Sugar	1.00g		
Protein	0.50g		
Vitamin A	0.00IU	Vitamin C	1.30mg
Calcium	18.00mg	Iron	0.50mg

Green Beans Whole

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4076

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN WHL 6-4 GCHC	18 3/4 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	610851
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	15 Each	Spray on vegetable after removing from steamer.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable after removing from steamer.	647220

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.19
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	4.01		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.06mg		
Carbohydrates	0.74g		
Fiber	0.13g		
Sugar	0.06g		
Protein	0.06g		
Vitamin A	0.00IU	Vitamin C	1.30mg
Calcium	2.50mg	Iron	0.05mg

Broccoli (Frozen)

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 .50 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4077

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GCHC	50 Cup	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	610902
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	15 Each	Spray on vegetable after removing from steamer.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable after removing from steamer.	647220

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 .50 cup

Amount Per Serving

Calories	68.80		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	40.06mg		
Carbohydrates	13.69g		
Fiber	8.00g		
Sugar	2.67g		
Protein	8.00g		
Vitamin A	0.00IU	Vitamin C	1.30mg
Calcium	93.33mg	Iron	2.67mg

California Blend

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4078

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLEND CALIF 6-4 GCHC	25 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	610891
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	15 Each	Spray on vegetable after removing from steamer.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable after removing from steamer.	647220

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	8.38		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	7.56mg		
Carbohydrates	1.61g		
Fiber	0.75g		
Sugar	0.50g		
Protein	0.50g		
Vitamin A	0.00IU	Vitamin C	1.30mg
Calcium	7.50mg	Iron	0.25mg

Carrot Coins

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4079

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD C/C LRG 30 KE	25 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	359020
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	15 Each	Spray on vegetable after removing from steamer.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable after removing from steamer.	647220

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.19
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	12.13	
Fat	0.03g	
SaturatedFat	0.00g	
Trans Fat	0.00g	
Cholesterol	0.00mg	
Sodium	20.06mg	
Carbohydrates	2.69g	
Fiber	0.67g	
Sugar	1.33g	
Protein	0.33g	
Vitamin A	0.00IU	Vitamin C 1.30mg
Calcium	10.33mg	Iron 0.13mg

Roasted Carrots

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4082

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD C/C LRG 30 KE	25 Pound	Place carrot coins in 4 inch half pans and thaw in cooler overnight. Place thawed and drained vegetables in a single layer on a sheet pan. Spray with butter spray and sprinkle with zesty seasoning. Bake in oven on 350 degrees until tender, about 15 minutes or when temperature reaches 135 for 15 seconds.	359020
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	15 Each	Spray on vegetable.	758370
SEASONING ZESTY NO SALT 19Z TRDE	3 Tablespoon	Add seasoning on vegetable.	647220

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.19
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	12.13		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.06mg		
Carbohydrates	2.69g		
Fiber	0.67g		
Sugar	1.33g		
Protein	0.33g		
Vitamin A	0.00IU	Vitamin C	1.30mg
Calcium	10.33mg	Iron	0.13mg

Asian Blend

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4083

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND ASIAN 6-4 FLAVRPAC	24 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add seasoning. Place in warmer or on serving line.	164080
SPICE PEPR BLK 30 MESH REG GRIND 5	1 1/2 Teaspoon	Add to vegetables.	225045

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories	6.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	2.40mg		
Carbohydrates	0.96g		
Fiber	0.24g		
Sugar	0.48g		
Protein	0.24g		
Vitamin A	0.00IU	Vitamin C	4.32mg
Calcium	4.80mg	Iron	0.00mg

Smiley Fries K-5

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4087

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SMILES 26/ 6-4 OREI	400 Each	Place frozen smiles in single layer on sheet pans lined with parchment paper. One bag per sheet pan. Bake in oven at 425 for 9-13 minutes until golden brown and temperature reaches 135 for 15 seconds.	228818

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 4 each

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

Waffle Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4089

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WAFFLE 6-4.5 MCC	19 Pound	Place frozen waffle fries in single layer on sheet pans lined with parchment paper. One bag per sheet pan. Bake in oven at 425 for 10-14 minutes until golden brown and temperature reaches 135 for 15 seconds.	201081

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories		140.93	
Fat		5.03g	
SaturatedFat		1.01g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		80.53mg	
Carbohydrates		22.15g	
Fiber		3.02g	
Sugar		0.00g	
Protein		2.01g	
Vitamin A	0.00IU	Vitamin C	3.62mg
Calcium	0.00mg	Iron	0.72mg

Hashbrown Triangles

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 2 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4091

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN TRIANGLE 6-5 MCC	200 Each	Place frozen hashbrowns in single layer on sheet pans lined with parchment paper. One bag per sheet pan. Bake in oven at 425 degrees for 10-14 minutes until golden brown and temperature reaches 135 for 15 seconds.	141520

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 2 each

Amount Per Serving			
Calories	100.00		
Fat	5.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	200.00mg		
Carbohydrates	13.00g		
Fiber	1.00g		
Sugar	0.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Refried Beans

Servings:	126.00	Category:	Vegetable
Serving Size:	1.00 4 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4094

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1/2 Gallon		000001WTR
BEAN REFRD VEGTAR 6-27.09Z SANTG	200 Ounce	Pour 1/2 gallon boiling water into 4" deep half pan. Quickly pour full pouch of beans into water and cover. Allow beans to sit for 25 minutes in warmer or on serving line. Stir and serve.	703753

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.49
Starch	0.00

Nutrition Facts

Servings Per Recipe: 126.00

Serving Size: 1.00 4 oz

Amount Per Serving			
Calories	166.57		
Fat	1.47g		
SaturatedFat	0.49g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	597.69mg		
Carbohydrates	29.39g		
Fiber	9.80g		
Sugar	0.00g		
Protein	9.80g		
Vitamin A	0.00IU	Vitamin C	0.86mg
Calcium	49.85mg	Iron	2.24mg

Baked Beans

Servings:	54.00	Category:	Vegetable
Serving Size:	1.00 4 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4136

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED 6-10 B&M	2 #10 CAN	Place 1 can of beans in 4 in half pan and cover. Heat in oven set on 350 degrees for 30 minutes or until temperature reaches 135 degrees for 15 seconds.	206865

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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	0.50
Starch	0.00

Nutrition Facts

Servings Per Recipe: 54.00
Serving Size: 1.00 4 oz

Amount Per Serving

Calories	153.28
Fat	0.96g
SaturatedFat	0.48g
Trans Fat	0.00g
Cholesterol	4.79mg
Sodium	373.63mg
Carbohydrates	28.74g
Fiber	7.66g
Sugar	8.62g
Protein	6.71g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	57.48mg	Iron	2.59mg

Onion Rings

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 5 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4137

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION RING BRD WGRAIN 6-5#TASTY BRAND	500 Each	Place frozen onion rings in single layer on sheet pans lined with parchment paper. One bag per sheet pan. Bake in oven at 350 for 10-11 minutes until temperature reaches 135 for 15 seconds.	234061

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 5 each

Amount Per Serving			
Calories		200.00	
Fat		8.00g	
SaturatedFat		1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		230.00mg	
Carbohydrates		28.00g	
Fiber		3.00g	
Sugar		5.00g	
Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	2.40mg
Calcium	100.00mg	Iron	1.08mg

Dinner Roll Aunt Millie's

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4264

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Dinner Roll Aunt Millie's	100 1 roll	Keep in dry cool storage.	4375

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	100.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	125.00mg
Carbohydrates	19.00g
Fiber	2.00g
Sugar	3.00g
Protein	4.00g

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

Ketchup Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	2.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4286

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Condiment packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 1 Packet

Amount Per Serving

Calories	20.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	6.00g
Fiber	0.00g

Sugar	4.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Ketchup Packet Low Sodium

Servings:	100.00	Category:	Condiments or Other
Serving Size:	2.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4287

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT LO SOD 1000-9GM REDG	200 Each	Keep in cool dry storage. Place packets in cooler overnight. Place in container for serving.	634610

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Condiment packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 1 Packet

Amount Per Serving

Calories	20.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	50.00mg
Carbohydrates	4.00g
Fiber	0.00g

Sugar	4.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Mustard Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4289

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Condiment packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	0.00
Fat	0.20g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	85.60mg
Carbohydrates	0.00g
Fiber	0.10g

Sugar	0.00g		
Protein	0.20g		
Vitamin A	0.50IU	Vitamin C	0.04mg
Calcium	4.36mg	Iron	0.10mg

Mayonnaise Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4290

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE FAT FREE PC 200-12GM HNZ	100 Each	Keep in cool dry storage. Place packets in cooler overnight. Place in container for serving.	717141

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Condiment packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	15.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	105.00mg
Carbohydrates	3.00g
Fiber	0.00g

Sugar	1.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

BBQ Sauce Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	2.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4291

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ PKT 200-12GM GCHC	200 Each	Keep in cool dry storage. Place packets in cooler overnight. Place in container for serving.	294659

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Condiment packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 1 Packet

Amount Per Serving

Calories	40.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	180.00mg
Carbohydrates	10.00g
Fiber	0.00g

Sugar	8.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.00mg	Iron	0.00mg

Ketchup Bottles

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4293

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP BOTTLE PLAS SQZ 9-64Z GFS	200 Ounce	Keep in cool dry storage. Place bottles in cooler overnight before service.	696544

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Bottles should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving

Calories	40.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	320.00mg
Carbohydrates	10.00g
Fiber	0.00g

Sugar			8.00g
Protein			0.00g
Vitamin A	200.00IU	Vitamin C	2.40mg
Calcium	0.00mg	Iron	0.00mg

Ketchup Dispenser

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4294

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP DISPENSER PK 2-1.5GAL HNZ	200 Ounce	Keep in cool dry storage. Place bags in cooler overnight before serving.	819492

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Bags should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving

Calories	40.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	320.00mg
Carbohydrates	10.00g
Fiber	0.00g

Sugar			8.00g
Protein			0.00g
Vitamin A	200.00IU	Vitamin C	2.40mg
Calcium	0.00mg	Iron	0.00mg

Ketchup Cans Reduced Sodium

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4295

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP DISPENSER PK 2-1.5GAL HNZ	200 Ounce	Keep in cool dry storage. Place cans in cooler overnight before service. Open cans and transfer into clean and sanitized container for serving.	819492

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Cans should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving

Calories	40.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	320.00mg
Carbohydrates	10.00g

Fiber		0.00g	
Sugar		8.00g	
Protein		0.00g	
Vitamin A	200.00IU	Vitamin C	2.40mg
Calcium	0.00mg	Iron	0.00mg

Mustard Gallon

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4296

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	100 Ounce	Keep in cool dry storage. Gallons should be placed in cooler overnight before service. Place in clean and sanitized container for serving.	860221

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Gallons should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 oz

Amount Per Serving

Calories	0.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	80.00mg
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

BBQ Sauce Bottle

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4297

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ STHRN STYL 6-.5GAL GCHC	200 Ounce	Keep in cool dry storage. Place bottles in cooler overnight before service.	547871

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Bottles should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving

Calories	50.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	230.00mg
Carbohydrates	12.00g
Fiber	0.00g

Sugar			11.00g
Protein			0.00g
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Mayonnaise Gallon

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4298

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT 4-1GAL GFS	100 Tablespoon	Keep in cool dry storage.Place gallons in cooler overnight before service. Place in container for serving.	429406

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Gallons should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 tablespoon

Amount Per Serving

Calories	25.00
Fat	1.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	50.00mg
Carbohydrates	4.00g
Fiber	0.00g

Sugar	1.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.01mg	Iron	0.02mg

Syrup Cup

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4299

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SYRUP PANCK CUP 200-1.5Z GFS	100 Each	Keep in cool dry storage. Place in container for serving.	160090

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 cup

Amount Per Serving	
Calories	120.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.00mg
Carbohydrates	31.00g
Fiber	0.00g
Sugar	19.00g

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

Sour Cream

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4300

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUR CREAM L/F 4-5 RGNLBRND	100 Ounce	Keep refrigerated. Place in container for serving.	534331

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 oz

Amount Per Serving

Calories	17.50
Fat	1.25g
SaturatedFat	0.75g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	0.00mg
Carbohydrates	1.00g
Fiber	0.00g
Sugar	0.50g

Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.50mg	Iron	0.00mg

Salsa

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4301

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA 103Z 6-10 REDG	200 Ounce	Keep refrigerated. Place in container for serving.	452841

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

-Salsa should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.33
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving	
Calories	20.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	138.67mg
Carbohydrates	4.00g

Fiber	0.00g		
Sugar	1.33g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.33mg

Parmesan Cheese

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4302

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE PARM IMIT GRTD 2-5 SCHRBR	100 Tablespoon	Keep refrigerated. Place in container for serving.	595101

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 tablespoon

Amount Per Serving	
Calories	20.00
Fat	1.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	100.00mg
Carbohydrates	2.00g
Fiber	0.00g
Sugar	0.00g

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

Tarter Sauce Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4303

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE TARTAR PKT 200-12GM GCHC	100 Each	Keep in cool dry storage. Place packets in cooler overnight before service. Place in container for serving.	213361

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Packets should be placed in cooler overnight.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	42.50
Fat	3.60g
SaturatedFat	0.60g
Trans Fat	0.03g
Cholesterol	3.00mg
Sodium	99.60mg
Carbohydrates	3.00g

Fiber	0.10g		
Sugar	2.00g		
Protein	0.10g		
Vitamin A	3.96IU	Vitamin C	0.02mg
Calcium	1.98mg	Iron	0.02mg

Ranch Dressing

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4304

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH FF 4-1GAL MARZ	200 Ounce	Keep refrigerated. Place in container for serving.	583189

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Gallons should be placed in cooler overnight.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving	
Calories	30.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	380.00mg
Carbohydrates	7.00g

Fiber	0.50g		
Sugar	2.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Italian Dressing

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4306

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING ITAL FF 4-1GAL MARZ	200 Ounce	Keep refrigerated. Place in container for serving.	549592

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Gallons should be placed in cooler overnight.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving

Calories	15.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	260.00mg
Carbohydrates	3.00g

Fiber	0.00g		
Sugar	2.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

French Dressing

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 2 oz	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4307

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING FREN FF 4-1GAL KENS	200 Ounce	Keep refrigerated. Place in container for serving.	188883

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Gallons should be placed in cooler overnight.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 oz

Amount Per Serving	
Calories	35.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	340.00mg
Carbohydrates	9.00g

Fiber	1.00g		
Sugar	7.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Ranch Packet Reduced Sodium

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4309

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT LO SOD 200-12GM GFS	100 Each	Keep in cool dry storage. Refrigerate before serving. Place in container for serving.	699981

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Packets should be placed in cooler overnight.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	29.70
Fat	2.40g
SaturatedFat	0.40g
Trans Fat	0.02g
Cholesterol	3.00mg
Sodium	53.90mg
Carbohydrates	2.00g
Fiber	0.00g

Sugar	1.00g		
Protein	0.20g		
Vitamin A	4.88IU	Vitamin C	0.01mg
Calcium	7.63mg	Iron	0.02mg

General Tso

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4311

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE GEN TSO 4-.5GAL ASIAN	100 Tablespoon	Place sauce in 4 inch half pan. Cover and place in rational and heat until temperature reaches 135 degrees or more for 15 seconds. Place on serving line for serving.	802850

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 tablespoon

Amount Per Serving

Calories	35.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	8.00g

Fiber	0.00g		
Sugar	7.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

General Tso/Sweet and Sour

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4312

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE GEN TSO 4-.5GAL ASIAN	50 Tablespoon	Place sauce in 4 inch half pan. Cover and place in rational and heat until temperature reaches 135 degrees or more for 15 seconds. Place on serving line for serving.	802850
SAUCE ORNG GINGR 4-.5GAL ASIAN	50 Tablespoon	Place sauce in 4 inch half pan. Cover and place in rational and heat until temperature reaches 135 degrees or more for 15 seconds. Place on serving line for serving.	802860

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 1 tablespoon			
Amount Per Serving			
Calories	32.50		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	117.50mg		
Carbohydrates	8.00g		
Fiber	0.00g		
Sugar	7.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Grilled Chicken Chef Salad 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4325

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
CHIX BRST BNLS SKNLS TRAY 48-4Z GCHC	10 Each	Place thawed chicken breast on sheet pan and sprinkle with paprika. Bake in oven on 350 until temperature reaches 165 degrees for 15 seconds. Cut chicken into strips and place a whole chicken breast on top of lettuce.	268127
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water and slice. Place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. Serve 1 bread stick with salad.	644051

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	394.73
Fat	14.86g
SaturatedFat	7.61g
Trans Fat	0.00g
Cholesterol	104.00mg
Sodium	516.65mg
Carbohydrates	29.13g
Fiber	0.98g
Sugar	3.08g
Protein	36.37g
Vitamin A 2827.58IU	Vitamin C 11.54mg
Calcium 231.62mg	Iron 3.83mg

Grilled Chicken Chef Salad K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4327

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
CHIX BRST BNLS SKNLS TRAY 48-4Z GCHC	10 Each	Place thawed chicken breast on sheet pan and sprinkle with paprika. Bake in oven on 350 until temperature reaches 165 degrees for 15 seconds. Cut chicken into strips and place a whole chicken breast on top of lettuce.	268127
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water and slice. Place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
WG Dinner Roll Aunt Millie's	10 1 roll	Place dinner rolls in container for serving. Each salad gets a dinner roll.	4375
CRACKER SALTINE MINI WGRAIN 300-.39Z	20 Package	Place crackers in container for serving. Each salad gets 2 packages of crackers.	522150

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.25
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	444.73
Fat	16.36g
SaturatedFat	6.61g
Trans Fat	0.00g
Cholesterol	104.00mg
Sodium	581.65mg
Carbohydrates	36.13g
Fiber	2.98g
Sugar	4.08g
Protein	37.37g
Vitamin A 2827.58IU	Vitamin C 11.54mg
Calcium 255.62mg	Iron 3.63mg

Taco Salad 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4332

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	10 Cup	Place 1 cup romaine ribbons in clam shell container.	165761
TACO FILLING BEEF REDC FAT 6-5 COMM	30 Ounce	Thaw meat under refrigeration. Place 3 oz taco meat on top of lettuce.	722330
CHEESE CHED MLD SHRD 4-5 LOL	5 Ounce	Place 1/2 ounce shredded cheese on top of salad.	150250
CHIP TORTL RND R/F 64-1.45Z TOSTIT	10 Each	Place chips in container for serving. 1 bag per salad.	662512
DRESSING FREN FF 4-1GAL KENS	20 Ounce	Serve 2 ounces of dressing on the side.	188883

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.39
Grain	2.00
Fruit	0.00
GreenVeg	0.29
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	401.31	
Fat	16.14g	
SaturatedFat	5.70g	
Trans Fat	0.27g	
Cholesterol	48.12mg	
Sodium	871.25mg	
Carbohydrates	43.82g	
Fiber	6.48g	
Sugar	9.48g	
Protein	19.20g	
Vitamin A	760.41IU	Vitamin C 4.73mg
Calcium	187.71mg	Iron 2.70mg

Taco Salad K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4333

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	10 Cup	Place 1 cup romaine ribbons in clam shell container.	165761
TACO FILLING BEEF REDC FAT 6-5 COMM	30 Ounce	Thaw meat under refrigeration. Place 3 oz taco meat on top of lettuce.	722330
CHEESE CHED MLD SHRD 4-5 LOL	5 Ounce	Place 1/2 ounce shredded cheese on top of salad.	150250
DRESSING FREN FF 4-1GAL KENS	2 Ounce	Serve 2 ounce dressing on the side.	188883
CHIP TORTL RND R/F 64-1.45Z TOSTIT	10 Each	Place chips in container for serving. 1 bag of chips per salad.	662512

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.39
Grain	2.00
Fruit	0.00
GreenVeg	0.29
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	369.81	
Fat	16.14g	
SaturatedFat	5.70g	
Trans Fat	0.27g	
Cholesterol	48.12mg	
Sodium	565.25mg	
Carbohydrates	35.72g	
Fiber	5.58g	
Sugar	3.18g	
Protein	19.20g	
Vitamin A	760.41IU	Vitamin C 4.73mg
Calcium	187.71mg	Iron 2.70mg

Turkey Chef Salad K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4334

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
TURKEY BRST SKNLS CKD 2- 9AVG JENNO	20 Ounce	Slice turkey in 1 ounce slices. Place 2 ounces of turkey cut up in strips on top of lettuce.	442763
EGG SHL MED A GRD 6-30CT GCHC	5 Each	Boil eggs, peel and slice in half. Place half an egg on salad.	206547
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices of cucumbers on top of salad.	592323
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce of cheese on top of salad.	150250
WG Dinner Roll Aunt Millie's	10 1 roll	Place dinner roll in covered container for serving. 1 roll per salad.	4375
CRACKER SALTINE MINI WGRAIN 300-.39Z	20 Package	Place crackers in container for serving. 2 package per salad.	522150

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.04
Grain	2.25
Fruit	0.00
GreenVeg	0.17
RedVeg	0.00
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	392.61		
Fat	16.03g		
SaturatedFat	7.01g		
Trans Fat	0.00g		
Cholesterol	133.23mg		
Sodium	941.26mg		
Carbohydrates	36.80g		
Fiber	2.70g		
Sugar	3.98g		
Protein	25.70g		
Vitamin A	2640.16IU	Vitamin C	6.18mg
Calcium	265.87mg	Iron	1.99mg

Turkey Chef Salad 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4336

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
TURKEY BRST SKNLS CKD 2- 9AVG JENNO	20 Ounce	Slice turkey in 1 ounce slices. Place 2 ounces of turkey cut up in strips on top of lettuce.	442763
EGG SHL MED A GRD 6-30CT GCHC	5 Each	Boil eggs, peel and slice in half. Place half an egg on salad.	206547
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices of cucumbers on top of salad.	592323
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce of cheese on top of salad.	150250
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. Place bread sticks in container for serving. 1 bread stick per salad.	644051

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.04
Grain	2.00
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		346.66	
Fat		14.58g	
SaturatedFat		8.02g	
Trans Fat		0.00g	
Cholesterol		133.23mg	
Sodium		877.39mg	
Carbohydrates		30.68g	
Fiber		0.98g	
Sugar		3.60g	
Protein		24.90g	
Vitamin A	2827.58IU	Vitamin C	9.27mg
Calcium	244.12mg	Iron	2.25mg

Ham Chef Salad 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4337

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
HAM SMKD RND CLSC W/A 2PC GCHC	20 Ounce	Slice ham into 1 ounce slices. Place 2 ounces of ham cut into strips on top of lettuce.	179906
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. 1 recipe per salad.	644051

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	336.69		
Fat	15.40g		
SaturatedFat	8.01g		
Trans Fat	0.00g		
Cholesterol	63.33mg		
Sodium	1059.58mg		
Carbohydrates	29.13g		
Fiber	0.98g		
Sugar	3.08g		
Protein	22.57g		
Vitamin A	2827.58IU	Vitamin C	9.27mg
Calcium	231.62mg	Iron	2.04mg

Spinach Salad

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4339

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH BABY CLND 2-2 RSS	10 Cup	Place 1 cup spinach in clam shell container.	560545
CHIX BRST BNLS SKNLS TRAY 48-4Z GCHC	10 Each	Place thawed chicken breast on sheet pan and sprinkle with paprika. Bake in oven on 350 until temperature reaches 165 degrees for 15 seconds. Cut chicken into strips and place a whole chicken breast on top of lettuce.	268127
ONION RED JUMBO 10 MRKN	10 Slice	Clean onions and slice in thin slices. Place 1 slice on top of salad.	596973
EGG SHL MED A GRD 6-30CT GCHC	5 Each	Boil eggs and slice in half. Place 1/2 an egg on top of salad.	206547
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
STRAWBERRY 8 MRKN	20 Each	Wash strawberries under cold water. Cut into slices. Place 2 whole strawberries that have been sliced on top of salad.	212768
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. 1 bread stick per salad.	644051

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.22
GreenVeg	0.50
RedVeg	0.13
OtherVeg	0.07
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	343.18		
Fat	8.03g		
SaturatedFat	2.36g		
Trans Fat	0.00g		
Cholesterol	156.50mg		
Sodium	368.20mg		
Carbohydrates	35.32g		
Fiber	2.93g		
Sugar	6.29g		
Protein	33.70g		
Vitamin A	194.80IU	Vitamin C	40.79mg
Calcium	76.34mg	Iron	5.12mg

Cobb Salad

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4341

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
CHIX BRST BNLS SKNLS TRAY 48-4Z GCHC	10 Each	Place thawed chicken breast on sheet pan and sprinkle with paprika. Bake in oven on 350 until temperature reaches 165 degrees for 15 seconds. Cut chicken into strips and place a whole chicken breast on top of lettuce.	268127
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	10 Ounce	Wash cucumbers under cold water and dice. Place 1 ounce diced cucumber on top of salad.	592323
EGG SHL MED A GRD 6- 30CT GCHC	5 Each	Boil eggs and dice. Place half a diced egg on top of salad.	206547
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. 1 bread stick per salad.	644051

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	1.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	431.55
Fat	16.95g
SaturatedFat	8.36g
Trans Fat	0.00g
Cholesterol	186.50mg
Sodium	547.53mg
Carbohydrates	30.88g
Fiber	1.24g
Sugar	3.96g
Protein	39.63g
Vitamin A 2875.36IU	Vitamin C 12.81mg
Calcium 251.40mg	Iron 4.46mg

Buffalo Chicken Salad

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4343

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
CHIX BRST CHNK BRD SRIRACHA 4-7.12	40 Each	Bake sriracha nuggets according to recipe. Place 4 sriracha nuggets on top of salad.	750892
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce shredded cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. 1 bread stick per salad.	644051

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	1.67
Grain	3.50
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	460.03		
Fat	21.06g		
SaturatedFat	8.51g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	636.25mg		
Carbohydrates	43.13g		
Fiber	1.98g		
Sugar	5.08g		
Protein	27.57g		
Vitamin A	2827.58IU	Vitamin C	9.27mg
Calcium	241.62mg	Iron	2.56mg

Chicken Noodle Soup

Servings:	200.00	Category:	Condiments or Other
Serving Size:	1.00 6 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4346

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	15 Pound	Add chicken to boiling water and stir.	570533
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Pound	Add butter to kettle and melt.	299405
ONION SPANISH JUMBO 10 MRKN	1 1/2 Pound	Clean onions and dice. Add onions to melted butter and saute.	109620
CELERY STALK 24 SZ 6CT MRKN	2 Pound	Wash celery under cold water and dice. Add diced celery to melted butter and saute.	170895
BASE CHIX LO SOD 12-1 LEGO	3/4 Pound	Add chicken base to boiling water and mix until dissolved.	130869
BASE CHIX 12-1 GCHC	3/4 Pound	Add chicken base to boiling water and mix until dissolved.	439606
CARROT DCD 30 GCHC	4 Pound	Add carrots to soup when noodles are almost done.	285640
PASTA FETT 20 20 GCHC	5 Pound	Once water is boiling again, break noodles in thirds and add to water. Stir so noodles don't stick together.	201270
SPICE PEPR BLK 30 MESH REG GRIND 5	1/4 Cup	Add pepper to soup when noodles are almost done.	225045
SPICE PARSLEY FLAKES 11Z TRDE	1/4 Cup	Add parsley to soup when noodles are almost done.	513989
Tap Water for Recipes	6 Gallon	Add water to vegetables and bring to a boil.	000001WTR

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.04
Grain	0.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.02
OtherVeg	0.03
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 200.00
Serving Size: 1.00 6 ounces

Amount Per Serving

Calories	106.85		
Fat	3.22g		
SaturatedFat	1.16g		
Trans Fat	0.00g		
Cholesterol	25.79mg		
Sodium	88.84mg		
Carbohydrates	9.97g		
Fiber	0.57g		
Sugar	0.94g		
Protein	8.96g		
Vitamin A	5.64IU	Vitamin C	0.29mg
Calcium	7.28mg	Iron	0.78mg

Cream of Broccoli Soup

Servings:	170.00	Category:	Condiments or Other
Serving Size:	1.00 6 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4347

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 8/13 Pound	Add butter to kettle and melt.	299405
ONION SPANISH JUMBO 10 MRKN	2 Pound	Clean onions and dice. Add onions to melted butter and saute.	109620
CELERY STALK 24 SZ 6CT MRKN	2 Pound	Wash celery under cold water and dice. Add diced celery to melted butter and saute.	170895
FLOUR A/P 25# WINGOLD	2 8/13 Pound	Add flour to sauteed vegetables and stir until incorporated. Cook for about 10 minutes until golden brown.	357250
Tap Water for Recipes	2 8/13 Gallon	Add water slowly to flour mixture stirring constantly until mixture is smooth.	000001WTR
1% LOW FAT MILK - GALLON	3 12/13 Gallon	Add milk to water and flour and water mixture. Stir until combined. Bring to a boil mixing so soup doesn't clump or burn.	1350
BASE CHIX LO SOD 12-1 LEGO	2/3 Pound	Add chicken base to boiling soup.	130869
BASE CHIX 12-1 GCHC	2/3 Pound	Add chicken base to boiling soup.	439606
SPICE PEPR BLK 30 MESH REG GRIND 5	2 Tablespoon	Add pepper to soup.	225045
BROCCOLI CUTS IQF 30 KE	13 1/13 Pound	Add broccoli to soup and stir. Cook soup until it is at a boil and soup has thickened. Transfer soup to 6 inch half pans for serving.	359010

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below, storage food should be 70 degrees or colder and refrigerated foods should be at 40 degrees or colder. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of

the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.08
RedVeg	0.00
OtherVeg	0.20
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 170.00

Serving Size: 1.00 6 ounce

Amount Per Serving			
Calories	101.78		
Fat	6.51g		
SaturatedFat	4.01g		
Trans Fat	0.00g		
Cholesterol	21.75mg		
Sodium	84.24mg		
Carbohydrates	7.10g		
Fiber	0.47g		
Sugar	4.66g		
Protein	3.83g		
Vitamin A	10.21IU	Vitamin C	1.17mg
Calcium	16.71mg	Iron	0.20mg

Chicken Gravy

Servings:	128.00	Category:	Condiments or Other
Serving Size:	1.00 2 Tablespoons	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4370

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	181 Ounce	Add 1 bag of gravy powder into 6 inch half pan.	552061
Tap Water for Recipes	1 Gallon	Boil water and add to powder. Whisk until combined. Cover and place in warmer or serving line to thicken.	000001WTR

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 128.00

Serving Size: 1.00 2 Tablespoons

Amount Per Serving

Calories 42.53

Fat 1.06g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 5.32mg

Sodium 122.27mg

Carbohydrates 6.38g

Fiber 0.00g

Sugar 1.06g

Protein 1.06g

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

Calcium 10.63mg **Iron** 0.00mg

Brown Gravy

Servings:	128.00	Category:	Condiments or Other
Serving Size:	1.00 2 Tablespoons	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4377

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MIX GRAVY BRN LO SOD 8-16Z TRIO	128 Ounce	Add 1 bag of gravy powder to a 6 inch half pan.	552050
Tap Water for Recipes	1 Gallon	Boil water and 1 gallon to gravy powder. Whisk until all combined. Cover and put in warmer or on serving line to thicken.	000001WTR

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 128.00

Serving Size: 1.00 2 Tablespoons

Amount Per Serving

Calories 50.00

Fat 1.00g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 280.00mg

Carbohydrates 10.00g

Fiber 0.00g

Sugar 0.00g

Protein 0.00g

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

Calcium 0.00mg **Iron** 0.00mg

Cream of Potato Soup

Servings:	170.00	Category:	Condiments or Other
Serving Size:	1.00 6 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4383

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 1/2 Pound	Add butter to kettle and melt.	299405
ONION SPANISH JUMBO 10 MRKN	1 8/9 Pound	Clean onions and dice. Add onions to melted butter and saute.	109620
CELERY STALK 24 SZ 6CT MRKN	1 4/7 Pound	Wash celery under cold water and dice. Add diced celery to melted butter and saute.	170895
FLOUR A/P 25# WINGOLD	2 1/2 Pound	Add flour to sauteed vegetables and stir until incorporated. Cook for about 10 minutes until golden brown.	357250
Tap Water for Recipes	2 1/2 Gallon	Add water slowly to flour mixture stirring constantly until mixture is smooth.	000001WTR
1% LOW FAT MILK - GALLON	5 Gallon	Add milk to water and flour and water mixture. Stir until combined. Bring to a boil mixing so soup doesn't clump or burn.	1350
BASE CHIX LO SOD 12-1 LEGO	1 1/4 Pound	Add chicken base to boiling soup.	130869
BASE CHIX 12-1 GCHC	5/8 Pound	Add chicken base to boiling soup.	439606
SPICE PEPR BLK 30 MESH REG GRIND 5	2 1/2 Tablespoon	Add to soup.	225045
SPICE PARSLEY FLAKES 11Z TRDE	5/16 Cup	Add to soup.	513989
POTATO DCD 6-10 GCHC	12 3/5 Pound	Add to soup and stir. Bring soup to a boil until thickened. Transfer soup to 6 in half pans for serving.	118583

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below, storage food should be 70 degrees or colder and refrigerated foods should be at 40 degrees or colder. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during

service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.03
Legumes	0.00
Starch	0.07

Nutrition Facts

Servings Per Recipe: 170.00

Serving Size: 1.00 6 ounce

Amount Per Serving

Calories	118.12		
Fat	6.69g		
SaturatedFat	4.03g		
Trans Fat	0.00g		
Cholesterol	24.09mg		
Sodium	142.39mg		
Carbohydrates	9.85g		
Fiber	0.38g		
Sugar	5.97g		
Protein	4.73g		
Vitamin A	9.99IU	Vitamin C	1.36mg
Calcium	20.54mg	Iron	0.15mg

Cream of Chicken Soup

Servings:	170.00	Category:	Condiments or Other
Serving Size:	1.00 6 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4409

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 1/2 Pound	Add butter to kettle and melt.	299405
ONION SPANISH JUMBO 10 MRKN	3 7/9 Pound	Clean onions and dice. Add onions to melted butter and saute.	109620
CELERY STALK 24 SZ 6CT MRKN	3 7/9 Pound	Wash celery under cold water and dice. Add diced celery to melted butter and saute.	170895
FLOUR A/P 25# WINGOLD	2 1/2 Pound	Add flour to sauteed vegetables and stir until incorporated. Cook for about 10 minutes until golden brown.	357250
Tap Water for Recipes	2 1/2 Gallon	Add water slowly to flour mixture stirring constantly until mixture is smooth.	000001WTR
1% LOW FAT MILK - GALLON	3 7/9 Gallon	Add milk to water and flour and water mixture. Stir until combined. Bring to a boil mixing so soup doesn't clump or burn.	1350
BASE CHIX LO SOD 12-1 LEGO	1 1/4 Pound	Add chicken base to boiling soup.	130869
BASE CHIX 12-1 GCHC	5/8 Pound	Add chicken base to boiling soup.	439606
SPICE PEPR BLK 30 MESH REG GRIND 5	1 Cup	Add to soup.	225045
SPICE PARSLEY FLAKES 11Z TRDE	1 Cup	Add to soup.	513989
CARROT DCD 30 GCHC	7 5/9 Pound	Add carrots to soup and stir. Allow soup to come to a boil.	285640
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	18 8/9 Pound	Add chicken to soup and stir. Bring to a boil and allow to thicken. Transfer soup to 6 inch half pans for serving.	570533

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below, storage food should be 70 degrees or colder and refrigerated foods should be at 40 degrees or colder. When

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

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.55
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.07
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 170.00

Serving Size: 1.00 6 ounce

Amount Per Serving

Calories	181.19		
Fat	9.36g		
SaturatedFat	4.75g		
Trans Fat	0.00g		
Cholesterol	54.91mg		
Sodium	191.24mg		
Carbohydrates	8.54g		
Fiber	0.47g		
Sugar	5.13g		
Protein	14.47g		
Vitamin A	16.14IU	Vitamin C	1.54mg
Calcium	21.17mg	Iron	0.72mg

Pasta Fagioli Soup

Servings:	150.00	Category:	Condiments or Other
Serving Size:	1.00 6 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4413

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	6 7/10 Pound	Add spaghetti sauce to pot and stir.	573201
TOMATO DCD I/JCE MW 6-10 GFS	1 1/3 #10 CAN	Add diced tomatoes to pot and stir.	246131
SAUCE TOMATO MW 6- 10 GCHC	1 1/3 #10 CAN	Add tomato sauce to pot and stir.	306347
Tap Water for Recipes	2 Gallon	Add water to pot and stir.	000001WTR
BASE BEEF LO SOD 12-1 LEGO	1/3 Pound	Add to soup and stir until combined.	130885
BASE BEEF 12-1 GCHC	1/3 Pound	Add to soup and stir until combined.	439584
SPICE GARLIC POWDER 21Z TRDE	4 Tablespoon	Add to soup.	224839
SPICE OREGANO GRND 12Z TRDE	4 Tablespoon	Add to soup.	513725
SPICE BASIL GRND 12Z TRDE	4 Tablespoon	Add to soup.	513636
SPICE THYME GRND 12Z TRDE	2 2/3 Tablespoon	Add to soup.	513822
VEG MIXED 12-2.5 GCHC	2 2/3 Pound	Add to soup and stir.	119393
GELATO CHOC CLASSICO 146FLZ GSG	1 1/3 #10 CAN	Add to soup and stir.	100370
PASTA ELBOW MACAR 4-5 GCHC	2 2/3 Pound	Cook pasta according to recipe. Cook el dente and add to soup at the end so it doesn't over cook. Stir soup and boil until temperature reaches 165 for 15 seconds. Transfer to 6 inch half pans for serving.	413320

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.72
Grain	0.29
Fruit	0.00
GreenVeg	0.00
RedVeg	0.29
OtherVeg	0.01
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00 6 ounce

Amount Per Serving			
Calories	91.46		
Fat	1.04g		
SaturatedFat	0.36g		
Trans Fat	0.00g		
Cholesterol	7.02mg		
Sodium	252.47mg		
Carbohydrates	15.20g		
Fiber	2.96g		
Sugar	3.37g		
Protein	5.31g		
Vitamin A	82.57IU	Vitamin C	2.43mg
Calcium	11.88mg	Iron	0.97mg

Turkey Sandwich No Cheese K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4414

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
TURKEY BRST SKNLS CKD 2-9AVG JENNO	30 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of turkey, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in coller. Temp must be 41 or below.	442763
Aunt Millie's Wheat Sandwich Bread	20 Slice	2 slices. Arrange turkey, cheese and lettuce on bread.	466

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.55
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving			
Calories	210.44		
Fat	2.78g		
SaturatedFat	0.39g		
Trans Fat	0.00g		
Cholesterol	31.09mg		
Sodium	882.69mg		
Carbohydrates	27.43g		
Fiber	2.00g		
Sugar	2.78g		
Protein	18.99g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.28mg	Iron	8.32mg

Ham Sandwich K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4415

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
HAM SMKD RND CLSC W/A 2PC GCHC	20 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of ham, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906
CHEESE AMER 160CT SLCD R/F 6-5 LOL	10 Slice	1 slice cheese per sandwich.	722360
Aunt Millie's Wheat Sandwich Bread	20 Slice	2 slices per sandwich.	466

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	242.16		
Fat	7.33g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	40.83mg		
Sodium	1074.32mg		
Carbohydrates	26.10g		
Fiber	2.00g		
Sugar	2.50g		
Protein	18.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	103.28mg	Iron	8.52mg

Turkey Sub

Servings:	9.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4417

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/8 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
TURKEY BRST SKNLS CKD 2-9AVG JENNO	27 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 1 sub bun, 3 oz slices of turkey, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	442763
CHEESE AMER 160CT SLCD R/F 6-5 LOL	9 Slice	1 slice per sandwich	722360
DOUGH ROLL SUB WHT 60-7.5Z RICH	3 Each	Put frozen dough on a lined sheet pan. Thaw dough at room temperature for 15-20 minutes. When dough is thawed out, cut in 3 equal pieces. Reform cut ends to obtain a closed end. Put dough in oven at 85% humidity and 95 degrees and proof for an hour and until dough has tripled in size. Bake buns at 350 degrees for 10-12 minutes until golden brown.	133558

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.05
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: 9.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	272.11
Fat	4.78g
SaturatedFat	1.64g
Trans Fat	0.00g
Cholesterol	38.59mg
Sodium	1102.70mg
Carbohydrates	34.76g
Fiber	1.33g
Sugar	3.28g
Protein	22.82g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 110.62mg	Iron 2.32mg

Ham Sub

Servings:	9.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4418

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/8 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
HAM SMKD RND CLSC W/A 2PC GCHC	18 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 1 sub bun, 2 oz slices of ham, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906
CHEESE AMER 160CT SLCD R/F 6-5 LOL	9 Slice	1 slice per sandwich	722360
DOUGH ROLL SUB WHT 60-7.5Z RICH	3 Each	Put frozen dough on a lined sheet pan. Thaw dough at room temperature for 15-20 minutes. When dough is thawed out, cut in 3 equal pieces. Reform cut ends to obtain a closed end. Put dough in oven at 85% humidity and 95 degrees and proof for an hour and until dough has tripled in size. Bake buns at 350 degrees for 10-12 minutes until golden brown.	133558

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	1.50
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: 9.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	268.83
Fat	7.33g
SaturatedFat	2.25g
Trans Fat	0.00g
Cholesterol	40.83mg
Sodium	1084.32mg
Carbohydrates	32.43g
Fiber	1.33g
Sugar	2.50g
Protein	18.83g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 110.62mg	Iron 2.52mg

Grape & Soy Butter Sandwich K-5

Servings:	50.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4419

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND SOY BTR & JAM WGRAIN IW 40-4.6Z	50 Each	Thaw at room temperature for 30-60 minutes before serving. After thawing sandwiches should be served within 8-10 hours.	661222

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 50.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories		540.00	
Fat		29.00g	
SaturatedFat		6.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		390.00mg	
Carbohydrates		53.00g	
Fiber		8.00g	
Sugar		19.00g	
Protein		18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	242.00mg	Iron	4.00mg

Strawberry Uncrustable K-5

Servings:	50.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4420

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J STRAWB 72-2.6Z	50 Each	Thaw at room temperature for 30-60 minutes before serving. After thawing sandwiches should be served within 8-10 hours.	536012

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 50.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories	300.00		
Fat	16.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	280.00mg		
Carbohydrates	33.00g		
Fiber	4.00g		
Sugar	15.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.00mg	Iron	1.00mg

Grape Uncrustable 6-12

Servings:	50.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4421

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z	50 Each	Thaw at room temperature for 30-60 minutes before serving. After thawing sandwiches should be served within 8-10 hours.	516761

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 50.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories	600.00		
Fat	33.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	530.00mg		
Carbohydrates	64.00g		
Fiber	7.00g		
Sugar	30.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	88.00mg	Iron	2.00mg

Turkey Sandwich 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4429

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
TURKEY BRST SKNLS CKD 2-9AVG JENNO	30 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of turkey, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	442763
CHEESE AMER 160CT SLCD R/F 6-5 LOL	10 Slice	1 slice per sandwich	722360
380 - Aunt Millie's WG Honey White Bread	20 Each	2 slices bread.	380

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.05
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: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	285.44
Fat	4.78g
SaturatedFat	1.64g
Trans Fat	0.00g
Cholesterol	38.59mg
Sodium	1222.69mg
Carbohydrates	37.43g
Fiber	4.00g
Sugar	7.28g
Protein	23.49g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 101.28mg	Iron 12.32mg

Ham Sandwich 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4430

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
HAM SMKD RND CLSC W/A 2PC GCHC	30 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of ham, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906
CHEESE AMER 160CT SLCD R/F 6-5 LOL	10 Slice	1 slice cheese per sandwich.	722360
380 - Aunt Millie's WG Honey White Bread	20 Each	2 slices of bread.	380

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.75
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: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	315.49
Fat	9.00g
SaturatedFat	2.75g
Trans Fat	0.00g
Cholesterol	57.50mg
Sodium	1540.98mg
Carbohydrates	35.10g
Fiber	4.00g
Sugar	6.50g
Protein	24.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 101.28mg	Iron 12.76mg

Turkey Wrap 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4439

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SKNLS CKD 2-9AVG JENNO	30 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble wraps. 1 wrap, spread ranch on wrap, add 3 oz slices of turkey, 1 ounce of cheese, lettuce and tomato. Roll tightly and cut in half and put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	442763
WRAP ORIG LIGHT MED 2Z 6-16CT FLATOUT	10 Each	1 wrap.	720220
DRESSING RNCH FF 4-1GAL MARZ	10 Tablespoon	Spread ranch dressing on wrap.	583189
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle cheese evenly on wrap.	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 1/2 Cup	Sprinkle lettuce evenly on wrap.	451730
TOMATO 6X6 LRG 10 MRKN	10 Tablespoon	Sprinkle tomatoes evenly on wrap.	199001

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.55
Grain	0.00
Fruit	0.00
GreenVeg	0.13
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	289.47		
Fat	11.30g		
SaturatedFat	6.39g		
Trans Fat	0.00g		
Cholesterol	61.09mg		
Sodium	1322.27mg		
Carbohydrates	21.77g		
Fiber	8.64g		
Sugar	2.34g		
Protein	30.34g		
Vitamin A	393.71IU	Vitamin C	1.54mg
Calcium	204.13mg	Iron	1.39mg

Ham Wrap 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4440

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP ORIG LIGHT MED 2Z 6-16CT FLATOUT	10 Each	1 wrap.	720220
DRESSING RNCH FF 4-1GAL MARZ	10 Tablespoon	Spread ranch dressing on wrap.	583189
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle cheese evenly on wrap.	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 1/2 Cup	Sprinkle lettuce evenly on wrap.	451730
TOMATO 6X6 LRG 10 MRKN	10 Tablespoon	Sprinkle tomatoes evenly on wrap.	199001
HAM SMKD RND CLSC W/A 2PC GCHC	20 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble wraps. 1 wrap, spread ranch on wrap, add 3 oz slices of ham, 1 ounce of cheese, lettuce and tomato. Roll tightly and cut in half and put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.13
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	286.19		
Fat	13.86g		
SaturatedFat	7.01g		
Trans Fat	0.00g		
Cholesterol	63.33mg		
Sodium	1303.90mg		
Carbohydrates	19.44g		
Fiber	8.64g		
Sugar	1.56g		
Protein	26.35g		
Vitamin A	393.71IU	Vitamin C	1.54mg
Calcium	204.13mg	Iron	1.59mg

Chicken Bacon Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4445

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP ORIG LIGHT MED 2Z 6-16CT FLATOUT	10 Each	1 wrap.	720220
DRESSING RNCH FF 4- 1GAL MARZ	10 Tablespoon	Spread 1 tablespoon ranch dressing on wrap.	583189
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce cheese evenly on wrap.	150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 1/2 Cup	Sprinkle lettuce evenly on wrap.	451730
TOMATO 6X6 LRG 10 MRKN	10 Tablespoon	Sprinkle 1 tablespoon tomatoes evenly on wrap.	199001
CHIX TNDR WGRAIN FC 4- 8 TYS	30 Piece	Place 3 chicken tenders on wrap. Bake in Convection oven at 350 for 8-10 minutes on breaded fried & light coloring setting for rational. Remove from oven and place in 4 inch half pan to cool.	283951
BACON BIT IMIT FLVRD 1- 10 KE	5 Tablespoon	Sprinkle 1/2 tablespoon bacon bits on top. When all assembled fold tightly, cut in half and put in deli container.	293628

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	1.00
Fruit	0.00
GreenVeg	0.13
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	491.78		
Fat	25.98g		
SaturatedFat	8.56g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	1081.71mg		
Carbohydrates	36.44g		
Fiber	12.14g		
Sugar	3.06g		
Protein	32.80g		
Vitamin A	394.90IU	Vitamin C	1.54mg
Calcium	248.21mg	Iron	3.39mg

Strawberry Milk 1 %

Servings:	50.00	Category:	Milk
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4470

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1 % Strawberry Milk	50 1 cup		1% Straw

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 1.00 1 cup

Amount Per Serving

Calories	140.00
Fat	2.50g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	110.00mg
Carbohydrates	20.00g
Fiber	0.00g
Sugar	20.00g
Protein	8.00g

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

Chocolate Milk 1 %

Servings:	50.00	Category:	Milk
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4471

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1 % Chocolate Milk	50 1 cup		1% Choc

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 1.00 1 cup

Amount Per Serving

Calories	140.00
Fat	2.50g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	190.00mg
Carbohydrates	20.00g
Fiber	0.00g
Sugar	20.00g
Protein	8.00g

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

White Milk 1 %

Servings:	50.00	Category:	Milk
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4476

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1 % White Milk	50 1 cup		1% White

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 1.00 1 cup

Amount Per Serving

Calories	100.00
Fat	2.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	120.00mg
Carbohydrates	12.50g
Fiber	0.00g
Sugar	12.50g
Protein	8.00g

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

Hot Dog

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4602

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS TURKEY CN 8/ 4-5 KE	100 Each	To grill set Rational oven on grilled hot dog setting. Place hot dogs in 2 in full pan (1 package per pan) Grill hot dogs until setting timer goes off. For elementary split hot dogs down the center. Cover and place in warmer for serving.	143545
BUN HOT DOG WHEAT WHL 12-12CT GCHC	100 Each	Place in covered container for serving.	517830

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 each

Amount Per Serving

Calories	230.00		
Fat	10.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	765.00mg		
Carbohydrates	23.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	11.00g		
Vitamin A	11.07IU	Vitamin C	0.04mg
Calcium	120.83mg	Iron	1.88mg

Yogurt Parfait - Strawberry K-5

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4605

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F 6-32Z DANN	5 Cup	Scoop 1/2 cup yogurt into plastic cups. Then scoop 2 ounce fruit. Top with 2.5 oz granola in top compartment. Cover and place in cooler maintained at temperature of 40 or colder.	541966
STRAWBERRY SLCD 4+1 6-6.5 GFS	2 1/2 Cup	Thaw strawberries overnight. Keep in air tight container in refrigerator at 40 degrees or colder.	293393
CEREAL GRANOLA L/F 4- 50Z KELL	6 2/3 Cup	Keep granola in air tight container.	735108
CHEESE STRING MOZZ LT IW 168-1Z LOL	10 Each	Keep cheese sticks at 40 degrees or colder. 1 cheese stick with a parfait.	786801

Preparation Instructions

HACCP FLOW PROCESS

- When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.
 - Maintain internal temp of 40 or colder at all times.
 - Hold left over foods until expiration date on package.
- SAME DAY SERVICE NO COOK
- Wash hands before preparing for 20 seconds.
 - Clean and sanitize work area.
 - Wear clean gloves when handling food.
 - Gather ingredients
 - Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
 - Place packages into a clean and sanitized container. Place on serving line and keep away from heat.
 - Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.99
Fruit	0.25

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00
Serving Size: 1.00 1 each

Amount Per Serving

Calories	417.13
Fat	7.48g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	17.50mg
Sodium	419.10mg
Carbohydrates	72.46g
Fiber	4.48g
Sugar	40.15g
Protein	16.97g

Vitamin A	795.52IU	Vitamin C	1.19mg
Calcium	396.13mg	Iron	1.98mg

Yogurt Parfait - Peach K-5

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4606

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F 6-32Z DANN	5 Cup	Scoop 1/2 cup yogurt into plastic cups. Then scoop 2 ounce fruit on top. Top with 2.5 oz granola in top compartment. Cover with lid and place in cooler maintained at temperature of 40 or colder.	541966
PEACH DCD XL/S 6-10 P/L	2 1/2 Cup	Drain juice from peaches. Keep in clean and sanitized container.	256760
CEREAL GRANOLA L/F 4-50Z KELL	3 1/2 Cup	Keep granola in an air tight container.	735108
CHEESE STRING MOZZ LT IW 168-1Z LOL	10 Each	Keep cheese sticks at a temperature of 40 degrees or colder. 1 cheese stick with a parfait.	786801

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.04
Fruit	0.25

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00
Serving Size: 1.00 1 each

Amount Per Serving

Calories	305.15		
Fat	6.07g		
SaturatedFat	3.26g		
Trans Fat	0.00g		
Cholesterol	17.50mg		
Sodium	350.86mg		
Carbohydrates	50.07g		
Fiber	2.59g		
Sugar	32.88g		
Protein	14.61g		
Vitamin A	591.79IU	Vitamin C	2.43mg
Calcium	383.45mg	Iron	1.12mg

Chicken Sriracha Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4725

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP ORIG LIGHT MED 2Z 6-16CT FLATOUT	10 Each	1 wrap.	720220
DRESSING RNCH FF 4- 1GAL MARZ	10 Tablespoon	Spread 1 tablespoon of ranch dressing on wrap.	583189
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 1/2 Cup	Sprinkle lettuce evenly on wrap.	451730
CHIX BRST CHNK BRD SRIRACHA 4-7.12	40 Each	Place 4 nuggets on per wrap. Bake in Convection oven at 350 for 8-10 minutes for on breaded fried & light coloring setting for rational. Place in 4 inch half pan to cool.	750892
CHEESE MOZZ SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce cheese on wrap. Fold tightly, cut in half and place in deli container.	645170

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

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

Meal Components (SLE)

Amount Per Serving

Meat	1.17
Grain	1.50
Fruit	0.00
GreenVeg	0.13
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	342.50
Fat	13.50g
SaturatedFat	3.25g
Trans Fat	0.00g
Cholesterol	42.50mg
Sodium	780.00mg
Carbohydrates	32.50g
Fiber	9.50g
Sugar	3.75g
Protein	27.75g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 116.50mg	Iron 2.08mg

Chicken Caesar Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4726

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP ORIG LIGHT MED 2Z 6-16CT FLATOUT	10 Each	1 wrap.	720220
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 1/2 Cup	Sprinkle lettuce evenly on wrap.	451730
TOMATO 6X6 LRG 10 MRKN	10 Tablespoon	Sprinkle 1 tablespoon tomatoes evenly on wrap.	199001
CHIX TNRD WGRAIN FC 4- 8 TYS	30 Piece	Place 3 chicken tenders on wrap. Bake in Convection oven at 350 for 8-10 minutes on breaded fried & light coloring setting for rational. Remove from oven and place in 4 inch half pan to cool.	283951
CHEESE MOZZ SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce cheese evenly on wrap. When all assembled fold tightly, cut in half and place in deli container.	645170
DRESSING CAESAR 4- 1GAL LTHSE	10 Tablespoon	Spread 1 tablespoon Caesar dressing on wrap.	132141

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.00
Fruit	0.00
GreenVeg	0.13
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	464.53		
Fat	26.53g		
SaturatedFat	5.26g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	810.56mg		
Carbohydrates	31.94g		
Fiber	11.39g		
Sugar	2.56g		
Protein	27.85g		
Vitamin A	93.71IU	Vitamin C	1.54mg
Calcium	143.63mg	Iron	3.11mg

Spaghetti Meat Sauce

Servings:	100.00	Category:	Entree
Serving Size:	1.00 6 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4728

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	37 1/2 Pound	Place bags in 4 inch half pans. Leave sauce in bag unopened. Steam for approximately 12-15 minutes or until temperature reaches 135 degrees for 15 seconds. If frozen allow 25-35 minutes. Open and place in clean 4 inch 1/2 pans. 2 bags per pan. Cover and place in warmer or serving line.	573201

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 6 ounces

Amount Per Serving			
Calories	178.93		
Fat	7.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	58.93mg		
Sodium	310.71mg		
Carbohydrates	9.64g		
Fiber	2.14g		
Sugar	7.50g		
Protein	16.07g		
Vitamin A	693.21IU	Vitamin C	20.36mg
Calcium	47.14mg	Iron	2.14mg

Ravioli

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4729

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI FORT/ENRICHED 6-10 CHBOY	8 1/2 #10 CAN	Sanitize tops of cans before opening. Place 2 cans of ravioli in 4 inch half pan. Steam for approximately 12-15 minutes until temperature reaches 135 degrees for 15 seconds. Cover and place in warmer or serving line for serving.	496286

Preparation Instructions

- When product first comes in check for swelled or dented cans, leakage, flaws in the seal and rust. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.
 - Maintain internal temperature no higher than 70 degrees in storage room and 40 degrees after opening. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.
 - Hold leftover product at a temperature of 40 degrees or colder for no more than 3 days in a clean container, labeled with the date.
 - Hold cans in storage at temp of 70 degrees for 24 months.
- SAME DAY SERVICE**
- Wash hands before preparing for 20 seconds.
 - Clean and sanitize work area.
 - Wear clean gloves when handling food.
 - Gather ingredients
 - Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
 - Sanitize tops of cans. Open and put fruit in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler.
 - Do not mix old product with new.
 - Make sure serving area is clean and sanitized.
 - Record time and temperature at the beginning of each lunch.
 - When storing foods - label with date and time they were prepared.

Meal Components (SLE)

Amount Per Serving

Meat	2.20
Grain	0.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.42
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 1 cup

Amount Per Serving

Calories	285.83
Fat	8.79g
SaturatedFat	3.85g
Trans Fat	0.00g
Cholesterol	27.48mg
Sodium	659.60mg
Carbohydrates	32.98g
Fiber	4.40g
Sugar	6.60g
Protein	17.59g

Vitamin A	329.80IU	Vitamin C	0.00mg
Calcium	43.97mg	Iron	2.97mg

Pretzel and Cheese

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4791

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL SFT PREBKD 5Z 3-20CT GCHC	100 Each	Place pretzels flat on baking sheet and bake at 400 degrees for 3-4 minutes until temp reaches 135 for 15 seconds. DO NOT OVER BAKE Cover and place in 4 inch half pans for serving. Batch cook for each lunch. ANOTHER WAY OF WARMING PRETZELS IS TO PLACE THEM ON A SHEET PAN AND COVER AND PUT IN WARMING UNIT TO WARM TO A TEMPERATURE OF 135 FOR 15 SECONDS. Serve 1 pretzel.	764370
SAUCE CHS CHED POUCH 6-106Z LOL	37 1/2 Cup	Steam bags of cheese in 4 inch half pans for 15-18 minutes until temp reaches 135 for 15 seconds. Open bags and pour into clean 4 inch half pans and cover and place in warmer or serving line. Serve 3 ounces of cheese sauce.	135261

Preparation Instructions

HACCP FLOW PROCESS

-When food first comes in check boxes for damage, take temp and record. Frozen food should be 32 or below. When gathering foods that have been stored, always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. Including: before prep, during prep, during service and leftover storage. If held at incorrect temperature for more than 4 hours, food should be discarded. Use a calibrated thermometer and sanitize before using. Probe food for 15 seconds making sure the tip is in the center of the food. Wash and sanitize thermometer before returning to the case.

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

-Hold frozen product at temp of 32 or colder for 3 months.

-Hold fresh vegetables for 1 week unless package says otherwise.

-Hold leftover bread in freezer for 3 months, cooler 5 days and kitchen 3 days. Temperature should be no higher than 70 degrees.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 each

Amount Per Serving

Calories	510.00		
Fat	11.50g		
SaturatedFat	6.75g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	840.00mg		
Carbohydrates	78.50g		
Fiber	4.00g		
Sugar	4.00g		
Protein	19.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	333.50mg	Iron	4.80mg

Grilled Cheese Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4792

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	300 Slice	3 slices of cheese per sandwich	722360
Aunt Millie's Wheat Sandwich Bread	200 Slice	2 slices of bread.	466
PAN COAT/TPNG SPRY BTR 6-16.5Z GCHC	200 Each	Place a layer of bread on a sheet pan, then place 3 slices of cheese, then another slice of bread. Spray bread with buttery pan spray then flip over the pan onto another pan and spray other side of bread. Bake in oven at 400 degrees for 5-8 minutes until golden brown or on grilled cheese setting on your rationale. Flip sandwiches over half way through cooking so both sides brown. Or until temperature reaches 140 degrees. Transfer to a clean 4 inch half pan and place in warmer or serve right away. Batch cook for each lunch hour.	758370

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	249.40		
Fat	8.40g		
SaturatedFat	3.75g		
Trans Fat	0.02g		
Cholesterol	22.50mg		
Sodium	820.80mg		
Carbohydrates	28.00g		
Fiber	2.00g		
Sugar	3.50g		
Protein	15.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	294.00mg	Iron	8.00mg

Asian Chicken Bowl

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4794

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	Bake 6-8 minutes at 375 degrees from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temperature reaches 135 degrees for 15 seconds. Asian bowl = rice, vegetable, popcorn chicken topped with oriental sauce.	327120

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.18
Grain	1.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Bowl

Amount Per Serving

Calories	230.00		
Fat	13.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	350.00mg		
Carbohydrates	14.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.00mg	Iron	2.00mg

Chicken Fajitas

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4796

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 FZ 12-24 MEXORIG	100 Each	Place tortilla shells in warmer for 30 minutes to warm them up before serving. 1 shell	331031
CHIX STRP FAJT DK MT FC 6-5 TYS	18 3/4 Pound	Place chicken in 4 inch full pan. Steam chicken for 15-20 minutes or until temperature reaches 135 degrees for 15 seconds.	860390
PEPPERS & ONION FLME RSTD 6-2.5	6 1/4 Pound	Place peppers and onions in 4 in half pan. Steam for 5-8 minutes or until temperature reaches 135 degrees for 15 seconds. Combine chicken, peppers and onions.	847208

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.10
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	265.90		
Fat	9.80g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	80.00mg		
Sodium	598.74mg		
Carbohydrates	23.78g		
Fiber	1.10g		
Sugar	1.89g		
Protein	20.90g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	57.96mg	Iron	2.14mg

Ham and Cheese on Croissant

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4799

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
HAM SMKD RND CLSC W/A 2PC GCHC	20 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of ham, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906
CHEESE AMER 160CT SLCD R/F 6-5 LOL	10 Slice	1 slice cheese per sandwich.	722360
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	10 Each	Thaw croissants at room temperature for at least 3 hours or overnight.	172172

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

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

Meal Components (SLE)

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: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	322.16
Fat	14.33g
SaturatedFat	5.75g
Trans Fat	0.15g
Cholesterol	45.83mg
Sodium	1184.32mg
Carbohydrates	31.10g
Fiber	2.00g
Sugar	5.50g
Protein	19.50g
Vitamin A 0.00IU	Vitamin C 0.14mg
Calcium 119.42mg	Iron 2.32mg

Croissant Breakfast Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4801

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	100 Each	Thaw in refrigerator, do not thaw at room temperature. Bake in convection oven on 250 degrees. Place single layer of egg patties in full size pan sprayed with non stick spray. Do not cover. Bake thawed egg patties for 24 minutes or frozen for 29-33 minutes.	462519
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 Slice	Ready to Eat Store in Cooler	722360
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	100 Each	Line sausage patties upright in rows in 2 inch full pans. Add about an inch of water to pan and steam for 15 minutes. Cook sausage until temperature reaches 135 for 15 seconds. Drain sausage patties.	138941
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	100 Each	Thaw at room temperature for at least 3 hours or overnight. In a 2 inch full pan lined with parchment paper place 1 egg, 1 sausage patty and 1 slice cheese on croissant and heat for 3 minutes until cheese is slightly melted and croissant is warm. Make sure to cover with plastic wrap to ensure product stays fresh.	172172

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.25
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	400.00
Fat	20.50g
SaturatedFat	7.25g
Trans Fat	0.15g
Cholesterol	127.50mg
Sodium	850.00mg
Carbohydrates	33.00g
Fiber	2.00g
Sugar	5.50g
Protein	23.50g
Vitamin A 0.00IU	Vitamin C 0.14mg
Calcium 143.14mg	Iron 2.80mg

Lasagna Roll Up

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4802

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	100 Each	Spray 4 inch full pan with pan spray. Pour uncooked sauce on bottom of pan just enough to coat. Line up frozen lasagna roll ups in pan 33 per pan. Pour rest of sauce over the top just enough to coat. Tightly cover with foil and bake at 350 degrees for 55 minutes until temperature reaches 165 degrees for 15 seconds.	234041
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	15 Pound	Use 1 bag of sauce per pan of lasagna roll ups.	573201

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

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

Meal Components (SLE)

Amount Per Serving

Meat	2.86
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.21
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	311.57		
Fat	9.00g		
SaturatedFat	4.70g		
Trans Fat	0.00g		
Cholesterol	43.57mg		
Sodium	514.29mg		
Carbohydrates	32.86g		
Fiber	2.86g		
Sugar	8.00g		
Protein	21.43g		
Vitamin A	677.29IU	Vitamin C	14.14mg
Calcium	318.86mg	Iron	1.94mg

Cheese Omelet

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4804

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY 144-2.1Z	100 Each	Spray pan with pan spray. Place a single layer of omelets in a 2 inch full pan. DO NOT cover and bake at 250 degrees for 21-24 minutes if thawed and 29-33 minutes if frozen.	240080

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	120.00		
Fat	10.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	165.00mg		
Sodium	300.00mg		
Carbohydrates	1.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	83.00mg	Iron	1.00mg

Chicken Parmesan

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4805

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	100 Each	Place chicken on a baking sheet lined with parchment paper in a single layer. Bake on 375 degrees for 15 to 18 minutes.	525480
SAUCE SPAGHETTI FCY 6-10 REDPK	12 1/2 Cup	Coat bottom of a 4 inch full size pan with spaghetti sauce. Place chicken breast on top of sauce in a single layer. Add additional sauce on top of the chicken breast.	852759
CHEESE PARM IMIT GRTD 2-5 SCHRBR	33 Tablespoon	Mix half of the parmesan cheese with spaghetti sauce. Sprinkle the remainder of the cheese on top of each chicken breast.	595101
CHEESE MOZZ SHRD 4-5 LOL	6 1/4 Pound	Top each chicken breast with 1 oz cheese. Bake until chicken and sauce reach 135 degrees for 15 seconds and cheese is melted.	645170

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.
- Clean and sanitize work area.

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

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.03
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	298.06
Fat	15.50g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	516.33mg
Carbohydrates	10.97g
Fiber	3.10g
Sugar	1.21g
Protein	26.10g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 205.73mg	Iron 1.00mg

Yogurt Parfait - Peach 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4807
School:	Eisenhower Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F 6-32Z DANN	10 Cup	Scoop 4 ounces yogurt into 16 ounce plastic cups. Then scoop 4 ounce fruit on top. Add the remaining 4 ounces yogurt. Top with 2.8 oz granola. Cover with lid and place in cooler maintained at temperature of 40 or colder.	541966
PEACH DCD XL/S 6-10 P/L	5 Cup	Drain juice from peaches. Keep in clean and sanitized container.	256760
CEREAL GRANOLA L/F 4-50Z KELL	3 1/2 Cup	Keep granola in an air tight container.	735108
CRACKER ANIMAL WGRAIN 150-1Z KEEB	10 Package	Place in clean and sanitized container. 1 pkg per parfait.	682840

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.04
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories		490.15	
Fat		8.07g	
SaturatedFat		3.26g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		338.36mg	
Carbohydrates		95.07g	
Fiber		5.09g	
Sugar		62.88g	
Protein		14.61g	
Vitamin A	791.79IU	Vitamin C	4.23mg
Calcium	360.45mg	Iron	2.10mg

Yogurt Parfait - Strawberry 9-12

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4808
School:	Eisenhower Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F 6-32Z DANN	10 Cup	Scoop 4 ounces yogurt into 16 ounce plastic cups. Then scoop 4 ounce fruit. Add remaining 4 ounces yogurt. Top with 2.8 oz granola. Cover and place in cooler maintained at temperature of 40 or colder.	541966
STRAWBERRY SLCD 4+1 6-6.5 GFS	5 Cup	Thaw strawberries overnight. Keep in air tight container in refrigerator at 40 degrees or colder.	293393
CEREAL GRANOLA L/F 4-50Z KELL	3 1/2 Cup	Keep granola in air tight container.	735108
CRACKER ANIMAL WGRAIN 150-1Z KEEB	10 Package	Place in clean and sanitized container. 1 pkg per parfait	682840

Preparation Instructions

HACCP FLOW PROCESS

- When product comes in check for damage and use by date. When gathering foods that have been stored, always check the use by date and temperature. If the product does not meet standards, report to manager right away and do not use.
 - Maintain internal temp of 40 or colder at all times.
 - Hold left over foods until expiration date on package.
- SAME DAY SERVICE NO COOK
- Wash hands before preparing for 20 seconds.
 - Clean and sanitize work area.
 - Wear clean gloves when handling food.
 - Gather ingredients
 - Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
 - Place packages into a clean and sanitized container. Place on serving line and keep away from heat.
 - Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.04
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories		497.15	
Fat		8.07g	
SaturatedFat		3.26g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		333.36mg	
Carbohydrates		94.57g	
Fiber		5.09g	
Sugar		61.38g	
Protein		14.61g	
Vitamin A	491.79IU	Vitamin C	0.63mg
Calcium	366.95mg	Iron	2.12mg

Italian Beef Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-4809
School:	Eisenhower Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RND INSIDE TOP CHC 3-26AVG P/L	29 6/7 Pound	Wash beef and drain. Do not cross contaminate. Spray 6 inch full pans with pan spray and place beef in pans. Add seasoning to beef and rub it all in. Add salsa and water in pan. Cover and place in a oven 350 degrees. Cook until temperature reaches 145 degrees for 4 minutes. Let beef stand for 30 minutes before putting in cooler. Place juice in container cover and date. Cover and place in cooler over night for the first hour do not cover. Next day slice meat on a clean and sanitized slicer. Slice against the grain. Slice into approximately 1 ounce slices. Maintain temperature of 40 or colder at all times when slicing. Place meat in 4 inch half pans and add au jous. Cover and steam in steamer for 12-15 minutes until temperature reaches 165 degrees for 15 seconds. Place on serving line or in warmer.	167118
SEASONING ITAL HRB 6Z TRDE	1/2 Cup		428574
SPICE GARLIC POWDER 21Z TRDE	3 Tablespoon		224839
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon		225037
BASE BEEF LO SOD 12-1 LEGO	4 Ounce		130885
SALSA 103Z 6-10 REDG	1 #10 CAN	READY_TO_EAT None	452841
Tap Water for Recipes	1 Quart		000001WTR
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	100 Each	Place in covered container for serving.	276142

Preparation Instructions

HACCP FLOW PROCESS

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

degrees or below.

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	351.13		
Fat	7.41g		
SaturatedFat	2.29g		
Trans Fat	0.00g		
Cholesterol	83.58mg		
Sodium	343.59mg		
Carbohydrates	31.54g		
Fiber	2.04g		
Sugar	4.77g		
Protein	37.27g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.23mg	Iron	5.93mg

BBQ Pork Sliders

Servings:	52.00	Category:	Entree
Serving Size:	1.00 2 sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-4810
School:	Eisenhower Elementary		

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).

- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.
- Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.
- Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

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

Meal Components (SLE)	
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: 52.00			
Serving Size: 1.00 2 sandwich			
Amount Per Serving			
Calories	390.26		
Fat	10.46g		
SaturatedFat	2.69g		
Trans Fat	0.00g		
Cholesterol	53.85mg		
Sodium	623.42mg		
Carbohydrates	50.69g		
Fiber	2.07g		
Sugar	15.00g		
Protein	22.22g		
Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	103.82mg	Iron	2.59mg

Chicken Drumsticks

Servings:	100.00	Category:	Entree
Serving Size:	1.00 6 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4811
School:	Eisenhower Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX WNG CKD HOT & SPCY 4-2.5 LANOV	600 Each	Place on sheet pan in a single layer and bake on 475 degrees for 8-10 minutes or until temperature reaches 165 degrees for 15 seconds and drumsticks are crispy.	194662

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 6 each

Amount Per Serving

Calories	318.75		
Fat	20.63g		
SaturatedFat	5.63g		
Trans Fat	0.00g		
Cholesterol	131.25mg		
Sodium	562.50mg		
Carbohydrates	1.88g		
Fiber	0.00g		
Sugar	1.88g		
Protein	28.13g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Marinara Sauce

Servings:	100.00	Category:	Entree
Serving Size:	1.00 2 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4812
School:	Eisenhower Elementary		

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 2 ounce

Amount Per Serving			
Calories	21.43		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	195.71mg		
Carbohydrates	2.86g		
Fiber	1.43g		
Sugar	2.86g		
Protein	1.43g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.43mg	Iron	0.00mg

Tangerine Chicken

Servings:	100.00	Category:	Entree
Serving Size:	1.00 4 ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4814
School:	Eisenhower Elementary		

Ingredients

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

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 4 ounce

Amount Per Serving

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

Stromboli

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-4816
School:	Eisenhower Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN 150- 5 RICH	50 Each	Keep product frozen until ready to use. Remove desired number of doughs from the case and place on sheet pan between 2 pieces of oiled parchment paper. It is very important to cover the pan of dough with plastic to prevent dough from drying out during thawing. Place the covered dough in the cooler to thaw 18-24 hours or overnight. Allow covered thawed dough to rise at room temperature for 2-3 hours until it is light and fluffy. Stretch dough into an oval shape and place 1/2 ounce mozzarella cheese in a line down the center of the dough circle. Top with 1 oz pepperoni. Fold over 1/3 of the dough and top with another 1/2 ounce mozzarella cheese. Stretch the dough over the filling and pinch edges to seal. Brush the top of the dough with oil and cut 3 slits through the layers to vent the sandwich. Bake on 350 degrees for 12-15 minutes or until center reaches 165 degrees, cheese is melted and crust is golden brown.	863913
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	50 Tablespoon	Oil parchment paper. Brush the top of the dough with oil.	743879
CHEESE MOZZ SHRD 4-5 LOL	3 1/8 Pound	Each sandwich will have 1 oz of cheese total.	645170
PEPPERONI SLCD 16/Z 2-5 HRML	6 1/4 Pound	Each sandwich will have 1 oz of pepperoni total.	100240
SAUCE MARINARA A/P 6-10 REDPK	100 Ounce	Place marinara in 4 in 1/2 pans, cover and heat until temperature reaches 135 degrees for 15 seconds. Serve 2 ounces sauce on the side with stromboli.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

-HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees.

If held at incorrect temperature for more than four hours, food needs to be discarded.

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.02
Grain	0.80
Fruit	0.00
GreenVeg	0.00
RedVeg	0.36
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	296.74		
Fat	20.72g		
SaturatedFat	5.55g		
Trans Fat	0.00g		
Cholesterol	15.30mg		
Sodium	435.67mg		
Carbohydrates	15.86g		
Fiber	2.63g		
Sugar	5.46g		
Protein	11.28g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	216.76mg	Iron	0.58mg

Watermelon

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4855

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATERMELON RED SDLSS 2CT P/L	2 Each	Wash watermelon and slice into 4 ounce slices. Place in clean container for serving.	326089

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.02
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	0.91		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.03mg		
Carbohydrates	0.22g		
Fiber	0.01g		
Sugar	0.18g		
Protein	0.02g		
Vitamin A	17.30IU	Vitamin C	0.25mg
Calcium	0.21mg	Iron	0.01mg

Cheerios Cereal

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4925

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	100 Each	Place cereal in a container for serving.	264702

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	100.00
Fat	2.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	140.00mg
Carbohydrates	21.00g
Fiber	3.00g
Sugar	1.00g

Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	9.00mg

French Toast Bites K-5

Servings:	25.00	Category:	Entree
Serving Size:	1.00 3 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-5141

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST BITES WGRAIN 384-.51Z	75 Each	Heat in oven on 375 degrees for 2-3 minutes. Serve immediately. 3 per serving.	391073

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 25.00

Serving Size: 1.00 3 each

Amount Per Serving			
Calories		190.00	
Fat		12.00g	
SaturatedFat		5.00g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		270.00mg	
Carbohydrates		19.00g	
Fiber		1.00g	
Sugar		7.00g	
Protein		1.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

French Toast Bites 6-12

Servings:	25.00	Category:	Entree
Serving Size:	1.00 6 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-5142

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST BITES WGRAIN 384-.51Z	150 Each	Heat in oven on 375 degrees for 2-3 minutes. Serve immediately. 6 per serving.	391073

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 25.00

Serving Size: 1.00 6 each

Amount Per Serving			
Calories		380.00	
Fat		24.00g	
SaturatedFat		10.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		540.00mg	
Carbohydrates		38.00g	
Fiber		2.00g	
Sugar		14.00g	
Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.72mg

Ham Chef Salad K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5351

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
HAM SMKD RND CLSC W/A 2PC GCHC	20 Ounce	Slice ham into 1 ounce slices. Place 2 ounces of ham cut into strips on top of lettuce.	179906
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
CRACKER SALTINE MINI WGRAIN 300-.39Z	20 Package	1 package of crackers with salad	522150
WG Dinner Roll Aunt Millie's	10 1 roll	1 dinner roll with salad	4375

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.25
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		386.69	
Fat		16.90g	
SaturatedFat		7.01g	
Trans Fat		0.00g	
Cholesterol		63.33mg	
Sodium		1124.58mg	
Carbohydrates		36.13g	
Fiber		2.98g	
Sugar		4.08g	
Protein		23.57g	
Vitamin A	2827.58IU	Vitamin C	9.27mg
Calcium	255.62mg	Iron	1.84mg

Skim Milk

Servings:	50.00	Category:	Milk
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-6057

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Skim Milk PV	50 1 cup		skim

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 40 or colder at all times.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 1.00 1 cup

Amount Per Serving

Calories	80.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	120.00mg
Carbohydrates	12.00g
Fiber	0.00g
Sugar	11.00g
Protein	8.00g

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

Peas Frozen

Servings:	120.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6747

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN IQF 30 GCHC	30 Pound	Add vegetable in 4 in half pan. Steam in Rational for 8-15 minutes or until tender and temperature reaches 135 degrees for 15 seconds. Spray with butter spray and add black pepper. Place in warmer or on serving line.	285660

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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	0.25

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 1/2 cup

Amount Per Serving			
Calories		26.12	
Fat		0.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		4.48g	
Fiber		1.49g	
Sugar		1.49g	
Protein		1.87g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.41mg

Beef and Cheddar Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-6748

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RND INSIDE TOP CHC 3-26AVG P/L	29 6/7 Pound	Wash beef and drain. Do not cross contaminate. Spray 6 inch full pans with pan spray and place beef in pans. Add seasoning to beef and rub it all in. Add salsa and water in pan. Cover and place in a oven 350 degrees. Cook until temperature reaches 145 degrees for 4 minutes. Let beef stand for 30 minutes before putting in cooler. Place juice in container cover and date. Cover and place in cooler over night for the first hour do not cover. Next day slice meat on a clean and sanitized slicer. Slice against the grain. Slice into approximately 1 ounce slices. Maintain temperature of 40 or colder at all times when slicing. Place meat in 4 inch half pans and add au jous. Cover and steam in steamer for 12-15 minutes until temperature reaches 165 degrees for 15 seconds. Place on serving line or in warmer.	167118
SEASONING ITAL HRB 6Z TRDE	1/2 Cup		428574
SPICE GARLIC POWDER 21Z TRDE	3 Tablespoon		224839
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon		225037
BASE BEEF LO SOD 12-1 LEGO	4 Ounce		130885
SALSA 103Z 6-10 REDG	1 #10 CAN		452841
Tap Water for Recipes	1 Quart	UNPREPARED	000001WTR
SAUCE CHS CHED POUCH 6-106Z LOL	25 Cup	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 2 oz cheese sauce	135261
WG Hamburger Buns Aunt Millie's	100 1 bun	Place in covered container for serving.	3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	0.73
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	451.13		
Fat	14.41g		
SaturatedFat	6.29g		
Trans Fat	0.00g		
Cholesterol	103.58mg		
Sodium	743.59mg		
Carbohydrates	34.54g		
Fiber	2.04g		
Sugar	4.77g		
Protein	43.27g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	209.23mg	Iron	3.93mg

Hot Ham and Cheese

Servings:	25.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6751

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	50 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. Place ham in 2 inch full pan with 2 cups of water in each pan. 5 pounds per pan. Steam for 12-15 minutes till temp reaches 140 for 15 seconds. Cover and place in warmer. 2 oz meat on each sandwich	179906
SAUCE CHS CHED POUCH 6-106Z LOL	25 Ounce	Steam bag of cheese in steamer for 15-18 minutes or until temperature reaches 140 degrees for 15 seconds. Pour into 4 in half pans cover and place in warmer or on serving line. 1 oz cheese on top of ham	135261
WG Hamburger Buns Aunt Millie's	25 1 bun	Place in covered container for serving.	3159

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	1.87
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: 25.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	276.67		
Fat	8.83g		
SaturatedFat	3.25g		
Trans Fat	0.00g		
Cholesterol	43.33mg		
Sodium	1063.33mg		
Carbohydrates	30.50g		
Fiber	2.00g		
Sugar	4.00g		
Protein	18.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	104.50mg	Iron	0.48mg

Confetti Pancakes

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8166

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Each	Cook from frozen Place bags flat on baking sheet. Bake at 350 degrees for 8-10 minutes.	395303

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 Each

Amount Per Serving			
Calories	2.20		
Fat	0.07g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.10mg		
Sodium	3.00mg		
Carbohydrates	0.36g		
Fiber	0.04g		
Sugar	0.11g		
Protein	0.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Mini Pancake Wraps 9-12 (Lunch)

Servings:	100.00	Category:	Entree
Serving Size:	1.00 6 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10723

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP TKY WGRAIN MINI 2-5	600 Each	Cook from thawed or frozen state. Product is precooked. Bake on 350 for 5-10 minutes until temperature reaches 160 degrees.	696180

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 6 each

Amount Per Serving			
Calories	360.00		
Fat	18.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	560.00mg		
Carbohydrates	30.00g		
Fiber	6.00g		
Sugar	8.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	3.60mg

Macaroni and Cheese (Homemade) 3 ounce

Servings:	40.00	Category:	Grain
Serving Size:	1.00 3 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11095

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA CAVATAPPI 8-2.5 PG	1 1/4 Pound	In a clean and sanitized 4 in full pan place 1.25 pounds of dry noodles and 1 gallon of cool water. Set Rational on steam mode and steam for 20 minutes or until pasta is tender and temperature is 135 for 15 seconds. After removing from steamer, drain pasta and transfer into a clean 4 in full size pan. One pan makes 40 servings of pasta.	102938
SAUCE CHS CHED POUCH 6-106Z LOL	4 Pound	Heat cheese sauce until temp reaches 135 for 15 seconds. Mix together with cooked macaroni.	135261
BREAD CRUMB PANKO COARSE 25 GCHC	1 Cup	Measure 2 cups. Add both cheeses and parsley. Sprinkle on top of macaroni and cheese. Bake at 350 until top is golden brown and temp is 135 degrees for 15 seconds.	175691
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup	Measure .5 cup cheese and add to bread crumbs.	150250
CHEESE MOZZ SHRD 4-5 LOL	1/2 Cup	Measure .5 cup cheese and add to bread crumbs.	645170
SPICE PARSLEY FLAKES 11Z TRDE	1/2 Teaspoon	Measure .5 tablespoon and add to bread crumbs.	513989

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.39
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 3 ounces

Amount Per Serving

Calories	105.32
Fat	3.83g
SaturatedFat	2.28g
Trans Fat	0.00g
Cholesterol	10.25mg
Sodium	182.62mg
Carbohydrates	12.95g
Fiber	0.54g
Sugar	0.60g
Protein	4.60g
Vitamin A 15.00IU	Vitamin C 0.00mg
Calcium 106.57mg	Iron 0.47mg

Homestyle Chicken Bites

Servings:	100.00	Category:	Entree
Serving Size:	10.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11121

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	1000 Each	Preheat oven to 350 degrees. Bake in convection oven from frozen state for 6-8 minutes on breaded, fried, light coloring setting for rational. Cook until temperature reaches 135 degrees for 15 seconds.	394053

Preparation Instructions

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	4.09
Grain	2.04
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 10.00 Each

Amount Per Serving

Calories	257.14		
Fat	12.86g		
SaturatedFat	2.14g		
Trans Fat	0.00g		
Cholesterol	57.14mg		
Sodium	485.71mg		
Carbohydrates	14.29g		
Fiber	1.43g		
Sugar	0.00g		
Protein	22.86g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Beef Tacos (2) 9-12

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11135

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	25 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 2 oz meat in each Taco	722330
CHEESE CHED MLD SHRD 4-5 LOL	3 1/4 Pound	Place cheese in container for serving. 1/4 oz cheese	150250
TORTILLA FLOUR 8 PRSD 20-12CT	200 Each	Place tortilla shells in warmer for 30 minutes to warm them up before serving. 2 shells	505722

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	3.04
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 Each

Amount Per Serving			
Calories	437.77		
Fat	17.86g		
SaturatedFat	7.39g		
Trans Fat	0.37g		
Cholesterol	59.76mg		
Sodium	1127.13mg		
Carbohydrates	48.83g		
Fiber	4.52g		
Sugar	2.52g		
Protein	25.79g		
Vitamin A	969.88IU	Vitamin C	6.31mg
Calcium	221.22mg	Iron	4.52mg

Hashbrown Stars

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 7 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11181
School:	COLONEL WHEELER MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN STARZ .36Z 6-5 LAMB	700 Each	Place frozen hashbrowns in single layer on sheet pans lined with parchment paper. One bag per sheet pan. Bake in oven at 425 degrees for 10-14 minutes until golden brown and temperature reaches 135 for 15 seconds.	233101

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 7 each

Amount Per Serving

Calories	150.00		
Fat	8.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	280.00mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.00mg	Iron	1.00mg

Ranch Dressing

Servings:	10.00	Category:	Condiments or Other
Serving Size:	1.00 1 tablespoon	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12163
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH FF 4-1GAL MARZ	10 Tablespoon	Keep refrigerated. Place in container for serving.	583189

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder when in storage.

-Gallons should be placed in cooler overnight.

-Refrigerate after opening, maintain temp of 40 degrees or colder.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

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: 10.00			
Serving Size: 1.00 1 tablespoon			
Amount Per Serving			
<hr/>			
Calories	15.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	190.00mg		
Carbohydrates	3.50g		
Fiber	0.25g		
Sugar	1.00g		
Protein	0.00g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg
<hr/>			

Pancake on a Stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12237
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP MAPL WGRAIN STIX 56-2.85Z	100 Each	Cook from thawed or frozen state. Product is precooked. Bake on 350 for 13-20 minutes until temperature reaches 160 degrees.	497202

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 1 each

Amount Per Serving

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		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.90mg

Ranch Fat Free Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12256
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH FF PKT 60-1.5Z LTHSE	100 Each	Keep in cool dry storage. Place packets in cooler overnight before service. Place in container for serving.	135641

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Packets should be placed in cooler overnight.

-Hold left over foods until expiration date on package.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories 30.00

Fat 0.00g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 340.00mg

Carbohydrates 6.00g

Fiber 0.00g

Sugar 3.00g

Protein 1.00g

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

Calcium 25.00mg **Iron** 0.00mg

Creamy Caesar Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12281

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING CAESR CRMY PKT 60-1.5Z LTHSE	100 Each	Keep in cool dry storage. Place packets in cooler overnight before service. Place in container for serving.	135951

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	200.00
Fat	22.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	220.00mg
Carbohydrates	2.00g

Fiber	0.00g		
Sugar	1.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.00mg	Iron	0.00mg

Honey French Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12283

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING FREN HNY PKT 102-1Z LTHSE	100 Each	Keep in cool dry storage. Place packets in cooler overnight before service. Place in container for serving.	135591

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	90.00
Fat	6.00g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	200.00mg
Carbohydrates	9.00g

Fiber	0.00g		
Sugar	9.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.00mg	Iron	0.00mg

Lite Italian Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12284

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING ITAL LT PKT 102-1Z LTHSE	100 Each	Keep in cool dry storage. Place packets in cooler overnight before service. Place in container for serving.	140931

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	50.00
Fat	4.50g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	260.00mg
Carbohydrates	3.00g

Fiber	0.00g		
Sugar	3.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.00mg	Iron	0.00mg

Honey Mustard Fat Free Packet

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1 Packet	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12285

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING HNY MSTRD FF PKT 60-1.5Z	100 Each	Keep in cool dry storage. Place packets in cooler overnight before service. Place in container for serving.	135632

Preparation Instructions

HACCP FLOW PROCESS

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

-Maintain internal temp of 70 or colder at all times.

-Hold left over foods until expiration date on package.

-Packets should be placed in cooler overnight.

SAME DAY SERVICE NO COOK

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

-Do not mix old product with new.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 Packet

Amount Per Serving

Calories	70.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	230.00mg
Carbohydrates	15.00g

Fiber	0.00g		
Sugar	8.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.36mg

Shredded Garden Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 1 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-12591

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO GRAPE SWT 10 MRKN	5 Cup	Wash tomatoes under cold water. Add tomatoes to salad.	129631
LETTUCE ROMAINE RIBBONS 6-2 RSS	100 Cup	Place in clean and sanitized container for serving.	451730

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.50

RedVeg	0.05
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 1 cup

Amount Per Serving

Calories	11.62
Fat	0.02g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.45mg
Carbohydrates	2.35g
Fiber	1.11g
Sugar	1.25g
Protein	1.08g

Vitamin A	74.97IU	Vitamin C	1.23mg
Calcium	16.90mg	Iron	0.02mg

Crispy Chicken Salad

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14449

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce shredded cheese on top of salad.	150250
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
BREADSTICK GARL WGRAIN TWST 54-2.1Z	10 Each	Bake bread sticks according to recipe. 1 bread stick per salad.	644051
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	30 Each	Bake nuggets according to recipe. Place 4 nuggets on top of salad.	281831

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.94
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	427.53		
Fat	21.06g		
SaturatedFat	8.51g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	626.25mg		
Carbohydrates	38.88g		
Fiber	2.48g		
Sugar	3.83g		
Protein	22.32g		
Vitamin A	2827.58IU	Vitamin C	9.27mg
Calcium	254.12mg	Iron	3.06mg

Hot Ham and Cheese on Croissant

Servings:	16.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15603
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SMKD RND CLSC W/A 2PC GCHC	48 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. To heat, place ham in 4 inch half pan with 1/2 cup of water in each pan. Steam for 12-15 minutes till temp reaches 145 for 15 seconds. Cover and place in warmer or on serving line. Place 3 ounce meat and 1 oz cheese on croissant. Prepare as ordered.	179906
CROISSANT SLCD WGRAIN 2.35Z 4- 12CT SL	16 Each	Thaw croissants at room temperature for at least 3 hours or overnight.	172172
SAUCE CHS CHED POUCH 6-106Z LOL	16 Ounce	Steam bag of cheese in steamer for 15-18 minutes or till temperature reaches 140 for 15 secs. Pour into 4 inch half pans cover and place in warmer or on serving line. Ladle 1 ounce of cheese sauce over ham.	135261

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	2.58
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: 16.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	365.77
Fat	17.20g
SaturatedFat	7.06g
Trans Fat	0.15g
Cholesterol	64.15mg
Sodium	1493.07mg
Carbohydrates	31.37g
Fiber	2.00g
Sugar	5.00g
Protein	23.29g
Vitamin A 0.00IU	Vitamin C 0.14mg
Calcium 117.79mg	Iron 2.52mg

Stuffed Pretzel and Cheese 9-12

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15604

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	25 Cup	Steam bags of cheese in 4 inch half pans for 15-18 minutes until temp reaches 135 for 15 seconds. Open bags and pour into clean 4 inch half pans and cover and place in warmer or serving line. Serve 3 ounces of cheese sauce.	135261
PRETZEL SFT BIG CHS 50-5Z J&J	100 Each	Place pretzels flat on baking sheet and bake at 400 degrees for 6-8 minutes until temp reaches 135 for 15 seconds. DO NOT OVER BAKE Cover and place in 4 inch half pans for serving. Batch cook for each lunch. ANOTHER WAY OF WARMING PRETZELS IS TO PLACE THEM ON A SHEET PAN AND COVER AND PUT IN WARMING UNIT TO WARM TO A TEMPERATURE OF 135 FOR 15 SECONDS. Serve 1 pretzel.	610526

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	0.73
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 each

Amount Per Serving

Calories	490.00		
Fat	15.00g		
SaturatedFat	9.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	1100.00mg		
Carbohydrates	69.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	329.00mg	Iron	3.60mg

Crispy Chicken Salad K-8

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16074

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD VLLY BLND 6-2 P/L	10 Cup	Measure 1 cup lettuce into clam shell container.	520643
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	30 Each	Bake nuggets according to recipe. Place 3 nuggets on top of salad.	281831
CUCUMBER SELECT 6CT MRKN	20 Slice	Wash cucumbers under cold water. Slice cucumbers and place 2 slices on top of salad.	592323
TOMATO GRAPE SWT 10 MRKN	20 Each	Wash tomatoes under cold water. Place 2 tomatoes on top of salad.	129631
CHEESE CHED MLD SHRD 4-5 LOL	10 Ounce	Sprinkle 1 ounce shredded cheese on top of salad.	150250
WG Dinner Roll Aunt Millie's	10 1 roll	1 Dinner Roll per salad.	4375

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.19
Fruit	0.00
GreenVeg	0.17
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	377.53		
Fat	19.56g		
SaturatedFat	7.51g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	571.25mg		
Carbohydrates	31.88g		
Fiber	4.48g		
Sugar	4.83g		
Protein	21.32g		
Vitamin A	2827.58IU	Vitamin C	9.27mg
Calcium	238.12mg	Iron	2.06mg

Mini Pancakes (Krusteaz)

Servings:	100.00	Category:	Entree
Serving Size:	1.00 9 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16360
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI WGRAIN .32Z 24-45CT	900 Each	On a sheet pan, place frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. Bake at 350 degrees 8-10 minutes.	669440

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 9 Each

Amount Per Serving

Calories	160.00		
Fat	2.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	550.00mg		
Carbohydrates	31.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

Scrambled Eggs

Servings:	60.00	Category:	Entree
Serving Size:	1.00 4 oz	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17916
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ BLND 6-5 GCHC	30 Cup	Thaw under refrigeration. Pour one bag of eggs into clean container. Whisk for 45 seconds before cooking. Pour eggs into 2 inch full pan and bake on egg setting in rational. Stir eggs during cooking to make them scrambled. Cook until firm and temperature reaches 165 degrees for 15 seconds.	465798

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

Meat	7.38
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: 60.00

Serving Size: 1.00 4 oz

Amount Per Serving

Calories	130.00		
Fat	7.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	190.00mg		
Sodium	450.00mg		
Carbohydrates	3.00g		
Fiber	0.00g		
Sugar	2.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	54.00mg	Iron	1.00mg

Homemade Breakfast Taco

Servings:	60.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17922
School:	Crown Point High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ BLND 6-5 GCHC	15 Cup	Thaw under refrigeration. Pour one bag of eggs into clean container. Whisk for 45 seconds before cooking. Pour eggs into 2 inch full pan and bake on egg setting in rational. Stir eggs during cooking to make them scrambled. Cook until firm and temperature reaches 165 degrees for 15 seconds. Spoon 2 ounces of eggs on tortilla and top with 1 ounce cheese. Roll tortilla and warm in oven for 3 minutes until cheese is melted and tortilla is warm.	465798
CHEESE CHED MLD SHRD 4-5 LOL	3 3/4 Cup	Sprinkle 1 ounce cheese on top of eggs.	150250
TORTILLA FLOUR 8 PRSD 20-12CT	60 Each	Thaw before use.	505722

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	3.94
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: 60.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories	212.50		
Fat	9.25g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	102.50mg		
Sodium	602.50mg		
Carbohydrates	22.75g		
Fiber	1.00g		
Sugar	1.00g		
Protein	10.75g		
Vitamin A	75.00IU	Vitamin C	0.00mg
Calcium	109.75mg	Iron	1.50mg

Bosco Sticks K-8 Adult

Servings:	72.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18512

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	216 Each	CONVECTION OVEN: Preheat oven to 350° F. Place thawed Bosco Sticks on a baking sheet and bake for 12-15 minutes or until temp reaches 135 degrees for 15 seconds. Appliances vary, adjust accordingly. Thaw before baking. Batch cook when possible. 3 sicks of the 6 inch bosco sticks for adults only.	235411
GARLIC MIST 6-14Z TRYS	144 Each	Spray Bosco Sticks with garlic spray.	442062
CHEESE PARM IMIT GRTD 2-5 SCHRBR	200 Teaspoon	Sprinkle Bosco Sticks with Parmesan cheese.	595101
SAUCE MARINARA A/P 6- 10 REDPK	288 Ounce	Place sauce in 4 in half. Cover and steam for 10-13 minutes or until temperature is 135 for 15 seconds. Place in warmer or on serving line. 2 oz sauce with bosco sticks.	592714

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 3.00 Each

Amount Per Serving

Calories	515.98		
Fat	16.79g		
SaturatedFat	7.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	1144.02mg		
Carbohydrates	58.57g		
Fiber	8.86g		
Sugar	8.71g		
Protein	32.86g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	688.86mg	Iron	3.00mg

Chili Mac

Servings:	160.00	Category:	Grain
Serving Size:	1.00 4 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21003

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR 4-5 GCHC	8 1/2 Pound	In a clean and sanitized 4 inch full pan place 2.5# of dry noodles and 1 gallon of cool water. Set Rational on steam mode and steam for 20 minutes or until pasta is tender and temperature is 135 for 15 seconds. After removing from steamer, drain pasta and transfer into a clean 4 in full size pan. One pan makes 40 servings of pasta. Serving size: 4 ounce pasta-4 ounce chili-1/2 cup corn chips-1/2 ounce shredded cheese.	413320
CHILI BEEF W/BEAN 6-5 COMM	40 Pound	Place bags of chili in 4 inch full pan. 3 Bags per pan. Steam approximately 30 minutes or until product reaches 165 degrees for 15 seconds. Open bags of chili and pour into 4 inch half pans for serving.	344012
CHEESE CHED MLD SHRD 4-5 LOL	5 Pound	Place cheese in clean container for serving. 1/2 ounce cheese	150250
CHIP CORN R/F 8- 16Z FRITO	7 Pound	Keep corn chips in a clean and sanitized air tight container. 1/2 cup corn chips	537140

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

Meat	1.88
Grain	1.55
Fruit	0.00
GreenVeg	0.00
RedVeg	0.26
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	343.21		
Fat	12.63g		
SaturatedFat	4.92g		
Trans Fat	0.00g		
Cholesterol	36.52mg		
Sodium	373.39mg		
Carbohydrates	42.65g		
Fiber	4.99g		
Sugar	4.28g		
Protein	16.85g		
Vitamin A	1011.51IU	Vitamin C	13.04mg
Calcium	154.40mg	Iron	3.24mg

Stuffing

Servings:	200.00	Category:	Grain
Serving Size:	1.00 4 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21212

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	42 Cup	Wash celery. Dice celery in small cubes.	781592
ONION SPANISH JUMBO 10 MRKN	42 Cup	Clean onions. Dice onions in small cubes.	109620
Cold Water	3 1/2 Gallon	Add half of the water, butter, celery, onions and chicken base in a deep pan. Add the other half into a second deep pan. Steam in steamer until butter is melted. Add croutons half in each pan to the liquid. Mix until well blended and mixture is moist. Bake at 350 degrees for 20-30 minutes or until set and temperature reaches 145 for 15 seconds. Place on serving line or in warmer. 4 ounce serving	0000
BASE CHIX LO SOD 12-1 LEGO	1/2 Cup	Add chicken base to water and stir.	130869
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1 Quart	Add butter to water and heat in steamer until melted.	299405
CROUTON HMSTYL SEAS 10-2 GCHC	12 1/2 Pound	Add croutons to heated water mixture and stir until well combined and croutons have soaked up the water.	748500

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

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: 200.00

Serving Size: 1.00 4 oz

Amount Per Serving

Calories	52.98		
Fat	3.59g		
SaturatedFat	2.24g		
Trans Fat	0.00g		
Cholesterol	10.20mg		
Sodium	50.16mg		
Carbohydrates	4.89g		
Fiber	1.40g		
Sugar	2.07g		
Protein	0.88g		
Vitamin A	0.63IU	Vitamin C	2.34mg
Calcium	24.09mg	Iron	0.07mg

Biscuit Wrapped Sausage Links

Servings:	50.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-21599

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE LINK LO SOD CKD 160-1Z JDF	100 Each	Thaw sausages under refrigeration.	278201
DOUGH BISC STICK 250-1.25Z RICH	100 Each	Place frozen biscuit dough pieces on lined sheet pan. Thaw at room temperature for 20-30 minutes. Cut each stick in half and stretch each piece slightly. Wrap a piece of dough in a spiral around the sausage link and tuck the ends of the dough underneath the sausage. Place wrapped sausages one inch apart on lined sheet pan. Bake at 350 degrees for approximately 10-12 minutes until the biscuit is golden brown and sausages reach 145 degrees. Serving size = 2 biscuit wrapped sausages.	149070

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 50.00

Serving Size: 2.00 Each

Amount Per Serving			
Calories	460.00		
Fat	34.00g		
SaturatedFat	14.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	920.00mg		
Carbohydrates	26.00g		
Fiber	0.00g		
Sugar	2.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.72mg

BBQ Chicken Quesadilla

Servings:	96.00	Category:	Entree
Serving Size:	3.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21774

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SNAX CHIX BBQ WGRAIN 288-1.36Z MAX	288 Each	CONVECTION OVEN: Preheat oven to 375 degrees. Bake on Parchment Paper lined pan for 14-19 minutes or until temperature reaches 135 degrees for 15 seconds. Batch cook when possible.	231781

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 96.00

Serving Size: 3.00 Piece

Amount Per Serving

Calories	270.00
Fat	8.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	400.00mg
Carbohydrates	35.00g
Fiber	4.00g
Sugar	7.00g
Protein	15.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 160.00mg	Iron 2.20mg

Sriracha Chicken Bowl

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21781

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD SRIRACHA 4-7.12	600 Each	Bake in convection oven for 6-8 minutes at 375 degrees from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. Put 6 balls on top of 3 oz of mac and cheese. Use macaroni and cheese recipe.	750892

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Bowl

Amount Per Serving

Calories	285.00		
Fat	13.50g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	52.50mg		
Sodium	375.00mg		
Carbohydrates	21.00g		
Fiber	1.50g		
Sugar	3.00g		
Protein	22.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	15.00mg	Iron	1.50mg

Grape Juice

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21783

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 FRSH 72-4FLZ SNCUP	100 Each	Keep in cooler. Follow expiration date on box	118940

Preparation Instructions

HACCP FLOW PROCESS

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

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	80.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	19.00g		
Fiber	0.00g		
Sugar	18.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.00mg

Juice Rush (Sidekick)

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 1/2 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21784

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	100 Each	Remove from freezer and let sit out a short time before eating	794181

Preparation Instructions

HACCP FLOW PROCESS

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

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

SAME DAY SERVICE

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 cup

Amount Per Serving	
Calories	90.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	30.00mg
Carbohydrates	22.00g
Fiber	0.00g
Sugar	18.00g
Protein	0.00g
Vitamin A 1000.00IU	Vitamin C 60.00mg

Calcium 80.00mg **Iron** 0.00mg

Cookie

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21787

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CHOC CHP WGRAIN 192-1.85Z	100 Each	Prepare from frozen. Place on lined sheet pan. Bake on 310 for 11-14 minutes. Cool on sheet pan. Place in clean container for serving.	169992

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 Piece

Amount Per Serving			
Calories	192.40		
Fat	5.80g		
SaturatedFat	2.10g		
Trans Fat	0.00g		
Cholesterol	19.00mg		
Sodium	173.30mg		
Carbohydrates	34.00g		
Fiber	3.60g		
Sugar	17.00g		
Protein	3.10g		
Vitamin A	56.50IU	Vitamin C	0.03mg
Calcium	19.10mg	Iron	1.20mg

Pea Pods

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 4 ounces	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21870
School:	Eisenhower Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEA PODS 10 P/L	50 Cup	Store in cooler. Wash produce. Cut tips off and place in container for serving.	856215

Preparation Instructions

HACCP FLOW PROCESS

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

Meal Components (SLE)

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: 100.00
 Serving Size: 1.00 4 ounces

Amount Per Serving

Calories	13.25
Fat	0.05g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	1.25mg
Carbohydrates	2.50g
Fiber	0.80g
Sugar	1.50g
Protein	0.90g

Vitamin A	342.41IU	Vitamin C	18.90mg
Calcium	13.55mg	Iron	0.66mg

Chocolate Pudding

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1/2 c	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21960
School:	COLONEL WHEELER MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING RTS MILK CHOC 6-10 GCHC	4 #10 CAN	Sanitize tops of cans. Open and put pudding in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler. -Do not mix old product with new.	163554

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

Amount Per Serving

Calories	124.16		
Fat	3.10g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	196.59mg		
Carbohydrates	24.83g		
Fiber	1.03g		
Sugar	16.55g		
Protein	1.03g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.69mg	Iron	1.12mg

Vanilla Pudding

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 1/2 c	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-21961
School:	COLONEL WHEELER MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING RTS VAN 6-10 GCHC	4 #10 CAN	Sanitize tops of cans. Open and put pudding in a clean and sanitized container. Cover and place in cooler maintained at 40 degrees or cooler. -Do not mix old product with new.	106771

Preparation Instructions

HACCP FLOW PROCESS

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

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

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

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

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

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

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1/2 c

Amount Per Serving

Calories	134.51		
Fat	3.10g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	217.28mg		
Carbohydrates	25.87g		
Fiber	0.00g		
Sugar	15.52g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.69mg	Iron	0.00mg

Tater Tots

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 8pc	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22034
School:	Taft Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS 6-5 OREI	15 1/2 Pound	Preheat oven to 425 degrees. Spread frozen product evenly on sheet pan. Bake for 8 to 12 minutes until golden brown and temperature reaches 135 degrees for 15 seconds.	141510

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

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

Meal Components (SLE)

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: 100.00

Serving Size: 1.00 8pc

Amount Per Serving

Calories	127.94		
Fat	5.90g		
SaturatedFat	0.98g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	305.08mg		
Carbohydrates	15.75g		
Fiber	1.97g		
Sugar	0.00g		
Protein	1.97g		
Vitamin A	0.00IU	Vitamin C	3.54mg
Calcium	0.00mg	Iron	0.00mg

Ham and Cheese on Pretzel Bun

Servings:	10.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22035
School:	Taft Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE LEAF 12CT MRKN	1 1/4 Ounce	Wash lettuce and allow to dry. Place 1 leaf lettuce on each sandwich.	198668
HAM SMKD RND CLSC W/A 2PC GCHC	20 Ounce	Slice meat on a clean and sanitized slicer. Slice into 1 oz slices. Place in container, cover and date. On clean surface assemble sandwiches. 2 slices of bread, 3 oz slices of ham, 1 slice of cheese and lettuce. Put in deli container or wrap. Place on serving line or in cooler. Temp must be 41 or below.	179906
CHEESE AMER 160CT SLCD R/F 6-5 LOL	10 Slice	1 slice cheese per sandwich.	722360
ROLL PRETZEL WGRAIN 120-2.2Z J&J	10 Each	Thaw pretzels at room temperature for at least 3 hours or overnight.	500162

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

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: 10.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	262.16		
Fat	7.83g		
SaturatedFat	3.25g		
Trans Fat	0.00g		
Cholesterol	40.83mg		
Sodium	924.32mg		
Carbohydrates	30.10g		
Fiber	3.00g		
Sugar	2.50g		
Protein	18.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	117.28mg	Iron	2.32mg

Biscuits and Gravy

Servings:	50.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22038
School:	Taft Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STICK 250-1.25Z RICH	100 Each	Place frozen biscuit dough pieces on lined sheet pan. Thaw at room temperature for 20-30 minutes. Bake at 350 degrees for approximately 10-12 minutes until the biscuit is golden brown. Serving size = 2 biscuits	149070
GRAVY SAUSAGE FZ WHITE 6-5 OWENS	12 1/2 Pound	Thaw bags of gravy in cooler overnight. Place bags in 2 inch pans and steam for 15-20 minutes or until temperature reaches 160 degrees for 15 seconds. Pour gravy into clean and sanitized pans. Place on serving line or warmer for service. Serve 4 ounces of gravy with 2 biscuit sticks.	511781

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

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

- wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.

Meal Components (SLE)

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: 50.00

Serving Size: 2.00 Each

Amount Per Serving

Calories	354.74		
Fat	19.26g		
SaturatedFat	9.37g		
Trans Fat	0.00g		
Cholesterol	16.84mg		
Sodium	1228.42mg		
Carbohydrates	35.26g		
Fiber	0.00g		
Sugar	2.84g		
Protein	7.37g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.84mg	Iron	0.84mg

Walking Taco with Fritos

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22343
School:	Taft Middle School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	18 3/4 Pound	Thaw meat overnight in cooler. Steam unopened bags of taco meat in 4 inch 1/2 pans for approximately 30 minutes until temp reaches 165 for 15 seconds. Take taco meat out of bags and place in clean 4 inch 1/2 pans. Cover and place in warmer or serving line for serving. 3 oz meat	722330
SAUCE CHS CHED POUCH 6-106Z LOL	6 1/4 Pound	Steam bags of cheese in 4 inch 1/2 pans for 12-15 minutes until temp reaches 135 for 15 seconds. Open bags of cheese and pour into clean 4 inch 1/2 pans and cover and place in warmer or on serving line for serving. 1 oz cheese sauce	135261
CHIP CORN R/F 8-16Z FRITO	6 1/4 Pound	Place 1 ounce chips in boat and top with meat and cheese.	537140

Preparation Instructions

HACCP FLOW PROCESS

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

SAME DAY SERVICE

- Wash hands before preparing for 20 seconds.

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

Meal Components (SLE)

Amount Per Serving

Meat	4.81
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	645.43		
Fat	38.64g		
SaturatedFat	20.70g		
Trans Fat	0.27g		
Cholesterol	113.12mg		
Sodium	2046.25mg		
Carbohydrates	36.73g		
Fiber	3.89g		
Sugar	1.89g		
Protein	34.11g		
Vitamin A	610.41IU	Vitamin C	4.73mg
Calcium	894.80mg	Iron	2.49mg

Buffalo Chicken Dip

Servings:	44.00	Category:	Entree
Serving Size:	1.00 4 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22468

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	3 Pound	Place chicken in 6 inch full pan. Steam for 10-12 minutes until temp reaches 135 degrees for 15 seconds. Drain chicken and place in large bowl.	570533
CHEESE CREAM LOAF 10-3 GCHC	3 Pound	Place cream cheese in 4 inch half pan and heat in steamer for approximately 5-8 minutes, just until it is soft and able to be blended. Add cream cheese to chicken and mix well.	163562
CHEESE CHED MLD SHRD 4-5 LOL	3 Quart	Add shredded cheese to chicken mixture and mix.	150250
DRESSING RNCH FF 4-1GAL MARZ	3 Cup	Add 3 cups ranch in a mixing bowl.	583189
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	3 Cup	Add 3 cups hot sauce to ranch in mixing bowl. Whisk hot sauce and ranch until well combined. Add sauces to chicken mixture and combine well. Place chicken mixture into a 4 inch full pan and bake in 325 degree oven for approximately 15 minutes or until temperature reaches 165 degrees for 15 seconds. Place in warmer for hot holding. Serve 4 oz chicken with 1 bag scoops.	704229
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	44 Package	Place bags in clean and sanitized container for serving.	696871

Preparation Instructions

HACCP FLOW PROCESS

- When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.
- When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.
- Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).
- HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.
- CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.
- COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within

the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

-Wear clean gloves when handling food.

-Gather ingredients

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

-Do not mix old product with new.

-Make sure serving area is clean and sanitized.

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

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

Meal Components (SLE)

Amount Per Serving

Meat	2.04
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: 44.00

Serving Size: 1.00 4 oz

Amount Per Serving

Calories	402.89		
Fat	23.95g		
SaturatedFat	13.64g		
Trans Fat	0.00g		
Cholesterol	80.00mg		
Sodium	1310.55mg		
Carbohydrates	25.37g		
Fiber	1.27g		
Sugar	1.09g		
Protein	18.36g		
Vitamin A	654.55IU	Vitamin C	0.00mg
Calcium	271.46mg	Iron	0.67mg