

Cookbook for Bailey

Created by HPS Menu Planner

Table of Contents

Chicken Patty on Bun-Elementary

Hamburger on Bun-Elementary

Sloppy Joe on Bun-Elementary

Turkey and Cheese Sandwich-Elementary

Assorted Juice

Variety of Yogurt

Assorted Muffin

Fruit Slushie

Breakfast Pizza

Cinnamon Roll w/ icing*

Chicken and Noodles with WG Roll - Elementary

Chicken Patty on Bun-Elementary

Servings:	156.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22537
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 4Z 4-5.25 TYS	156 Each		641402
BUN WHITE WHEAT 3.5"	156 Each	READY_TO_EAT	51032

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees. Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F°.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 156.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	410.00		
Fat	18.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	740.00mg		
Carbohydrates	37.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	2.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Hamburger on Bun-Elementary

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22539
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6-5 COMM	200 Each		785850
BUN WHITE WHEAT 3.5"	200 Each	READY_TO_EAT	51032

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place frozen beef patties flat on a sheet pan lined with parchment paper. DO NOT overlap or stack patties. Place sheet pan in a 350 degrees preheated oven and set timer for 7-9 minutes. When timer sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

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: 200.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	288.00		
Fat	12.00g		
SaturatedFat	3.60g		
Trans Fat	0.60g		
Cholesterol	39.00mg		
Sodium	499.00mg		
Carbohydrates	27.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.00mg	Iron	2.00mg

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Sloppy Joe on Bun-Elementary

Servings:	132.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22540
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	30 Pound		564790
BUN WHITE WHEAT 3.5"	132 Each	READY_TO_EAT	51032

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Place sealed bag in a steamer or in boiling water. Heat approximately 30-45 minutes or until product reaches serving temperature. Place cooked meat in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm. Each sandwich should get 3.63 oz by weight of sloppy joe meat.

CCP: Final internal cooking temperature must reach a minimum of 165 degrees F^o held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees F^o.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 132.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	285.25		
Fat	8.01g		
SaturatedFat	2.20g		
Trans Fat	0.00g		
Cholesterol	44.08mg		
Sodium	647.73mg		
Carbohydrates	35.02g		
Fiber	4.00g		
Sugar	11.01g		
Protein	19.02g		
Vitamin A	459.80IU	Vitamin C	6.01mg
Calcium	34.06mg	Iron	2.00mg

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Turkey and Cheese Sandwich-Elementary

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22541
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
TURKEY, DELI BREAST, SLICED	12 1/2 Pound	READY_TO_EAT	110554
BUN WHITE WHEAT 3.5"	100 Each	READY_TO_EAT	51032

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Assemble sandwiches by placing 2 ounces of turkey and 1 slice of cheese on each bun. Serve immediately or cover and place in refrigerator until serving time.

CCP: Cold foods must be chilled to 41°. Total time of food at room temperature must NOT exceed 4 hours.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
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 Each

Amount Per Serving			
Calories	255.19		
Fat	7.90g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	37.70mg		
Sodium	754.55mg		
Carbohydrates	27.40g		
Fiber	2.00g		
Sugar	3.50g		
Protein	20.20g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	81.50mg	Iron	0.00mg

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Assorted Juice

Servings:	6.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22569
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG/PINEAP 100 70-4FLZ SNCUP	1 Each		403021
JUICE GRP 100 70-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	403040
JUICE FRT PNCH 100 70-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	355900
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each		135460
JUICE ORNG 100 70-4FLZ SNCUP	1 Each		207980
JUICE APPL 100 70-4FLZ SNCUP	1 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	207990

Preparation Instructions

No Preparation Instructions available.

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: 6.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	65.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	9.17mg
Carbohydrates	15.33g
Fiber	0.00g

Sugar	14.50g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.40mg
Calcium	8.33mg	Iron	0.06mg

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Variety of Yogurt

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22578
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each	HEAT_AND_SERVE HEAT_AND_SERVE	869921
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551760
YOGURT VAR PK L/F 48-4Z YOPL	1 Each	READY_TO_EAT Ready to eat single serving	551751
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551770

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Keep yogurt cold.

CCP: Cold foods must be kept at 41°

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: 4.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	82.50		
Fat	0.38g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	3.75mg		
Sodium	60.00mg		
Carbohydrates	16.25g		
Fiber	0.00g		
Sugar	10.75g		
Protein	3.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	125.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not

Assorted Muffin

Servings:	4.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22579
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each		262343
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	1 Each		557981
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970
MUFFIN BANANA WGRAIN IW 48-2Z CP	1 Each	THAW Store frozen until ready to use. Thaw overnight under refrigeration.	262362

Preparation Instructions

No Preparation Instructions available.

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: 4.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	190.00		
Fat	6.50g		
SaturatedFat	1.75g		
Trans Fat	0.03g		
Cholesterol	22.50mg		
Sodium	118.75mg		
Carbohydrates	29.50g		
Fiber	1.75g		
Sugar	15.75g		
Protein	2.75g		
Vitamin A	28.60IU	Vitamin C	0.01mg
Calcium	17.76mg	Iron	0.94mg

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Fruit Slushie

Servings:	4.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22605
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	667911
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	863880
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each		863890

Preparation Instructions

No Preparation Instructions available.

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: 4.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	90.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	32.50mg
Carbohydrates	22.00g
Fiber	0.00g
Sugar	18.75g
Protein	0.00g
Vitamin A 1187.50IU	Vitamin C 60.00mg
Calcium 80.00mg	Iron 0.00mg

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Breakfast Pizza

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23086
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 96-3.05Z	1 Each		135121
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x12" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	503640
PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x12" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

Preparation Instructions

No Preparation Instructions available.

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: 3.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	210.00
Fat	7.33g
SaturatedFat	2.33g
Trans Fat	0.00g
Cholesterol	13.33mg
Sodium	343.33mg
Carbohydrates	25.67g

Fiber	2.67g		
Sugar	4.00g		
Protein	9.67g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	168.00mg	Iron	1.63mg

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Cinnamon Roll w/ icing*

Servings:	1.00	Category:	Entree
Serving Size:	1.00 roll	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-23545
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN 84-4Z RICH	1 Each		135181
ICING VAN RTU HEAT NICE 1-12 RICH	1 Teaspoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

Preparation Instructions

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	3.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 roll

Amount Per Serving

Calories	325.00		
Fat	5.33g		
SaturatedFat	1.67g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	340.00mg		
Carbohydrates	61.67g		
Fiber	2.00g		
Sugar	17.50g		
Protein	8.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	3.00mg

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Chicken and Noodles with WG Roll - Elementary

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28981
School:	Bailey		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA NOODL KLUSKI 1/8 2-5 GCHC	2 1/2 Pound		270385
ONION DEHY CHPD 15 P/L	1 1/4 Ounce		263036
CARROT MATCHSTICK SHRED 2-3 RSS	8 Ounce	optional	198161
1 % White Milk	4 Pint		1% White
Spices, pepper, black	1 1/2 Teaspoon		2030
CHICKEN, DICED, COOKED, FROZEN	6 1/4 Pound	BAKE	
Cornstarch	1		20027
Butter, light, stick, without salt	4 Ounce		4602
BASE CHIX 12-1 GCHC	1/2 Pound	1/2 jar	439606

Preparation Instructions

Wash hands and put on protective gloves. In large stockpot heat chicken stock until boiling. Slowly stir in noodle, onions and carrots. Boil uncovered for 6 minutes. Do not drain. In separate pan, melt margarine. Add milk, seasonings and chicken to noodles. Use cornstarch to thicken as needed and stir gently to combine. Cook over medium heat, stirring occasionally until thickened (6-8 minutes). Pour into serving pans. Hold for 30 minutes at 180-190 degrees to allow mixture to set up properly. Serve hot. Serve with roll. Portion using 8oz scoop.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.80
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00
Serving Size: 1.00

Amount Per Serving

Calories	182.28
Fat	3.58g
SaturatedFat	0.20g
Trans Fat	0.00g
Cholesterol	60.80mg
Sodium	684.52mg
Carbohydrates	18.48g
Fiber	0.98g
Sugar	2.79g
Protein	16.66g

Vitamin A	760.89IU	Vitamin C	0.28mg
Calcium	10.72mg	Iron	0.78mg

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