

Ingredient Report

Ingredient Name: (SY21-22 Exception) White, 6-inch Flour Tortilla, Ole Mexican, pressed
Ingredient Code: CAI100666
Sub Ingredients: Enriched unbleached flour (Wheat flour,, Niacin, Reduced iron, Thiamine mononitrate, Riboflavin and Folic acid), Water, Vegetable, shortening (Contains one or more of the following: Palm oil and/or corn oil), Contains 2% or, less of the following: Salt, Aluminum-free leavening (Sodium acid pyrophosphate, Sodium, bicarbonate, Corn starch, Monocalcium phosphate), Wheat protein, Preservatives (Calcium, propionate, Sorbic acid), Dough conditioner (Fumaric acid, Xanthan gum Mono- and, Diglycerides, Sodium metabisulphite)., Allergens: Contains Gluten, Wheat,

Measure	Weight In Grams
1 Case (CA v1)	8,352.0000
1 Package (CA v1)	696.0000
1 tortilla (CA v1)	29.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
310.345	8.621	3.448	0.000	0.000	586.207	48.276	3.448	0.000	0.000	6.897	3.448	124.138	(M)	(M)	0.000	76.172	(M)	(M)

Nutrients per 29 Gram (29.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
90.000	2.500	1.000	0.000	0.000	170.000	14.000	1.000	0.000	0.000	2.000	1.000	36.000	(M)	(M)	0.000	22.090	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: SAUCE CONV BBQ SMOKEY
Ingredient Code: 156081
Sub Ingredients: TOMATO PUREE (WATER, TOMATO PASTE), DISTILLED VINEGAR, SUGAR, SALT, MUSTARD BRAN, CONTAINS LESS THAN 2% OF CORN STARCH, NATURAL HICKORY SMOKE FLAVOR, SPICES, MOLASSES, GARLIC*, CELERY SEED, NATURAL FLAVORS, TAMARIND CONCENTRATE. *DEHYDRATED

Measure	Weight In Grams
1 Container (SS v1)	4,224.0000
1 Each (SS v1)	4,263.7648
1 Gallon (SS v1)	4,263.7648

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
90.909	0.000	0.000	0.000	0.000	1424.242	21.212	0.000	18.182	15.152	0.000	0.000	0.000	(M)	(M)	0.000	0.000	(M)	(M)

Nutrients per 33 Gram (33.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
30.000	0.000	0.000	0.000	0.000	470.000	7.000	0.000	6.000	5.000	0.000	0.000	0.000	(M)	(M)	0.000	0.000	(M)	(M)

(M) Indicates missing nutrient values.

Barbecue Riblet Sandwich, beef, whole grain (SR1925) - (Barbecue Riblet Beef Sandwich)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 1/4 Meat/MA, 2 WGR		
Number of Servings:	24.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 12 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$8.7528	Cost Per Serving:	\$0.3647

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2				7.5800		Bun, hamburger, whole wheat-Alpha (1 roll = 2 oz eq grain) , USE OF REGIONAL ITEM PREFERRED SR1651	24 roll (hamburger, frankfurter roll)
4				1.1728		Barbecue Beef Riblet (1 riblet = 2 oz M/MA) , Recipe SR2064	24 patty

Pre-Preparation Instructions <ul style="list-style-type: none">◦ Prepare sub recipes according to instructions.
Preparation Instructions <ul style="list-style-type: none">◦ - Lay out warmed burger buns in groups of 24 on work surface.- Remove tops of each bun and stack to the side.◦ - Remove riblets from warmer and immediately place on bottom bun. Immediately cover to retain heat.- Place bun crown on top.◦ - Stack prepared sandwiches in full size pan. Cover with plastic wrap until service.- Start the next 24 sandwiches and repeat the steps.- Display burgers according to station requirements for service.
Serving Instructions <ul style="list-style-type: none">◦ Serve 1 sandwich or as directed in recipe.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	36.17	12.55	43.50	20.97	12.292

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
222.277	8.934	3.099	0	24.102	597.969	24.174	2.048	6.83	3.737(M)	11.651	1.671	49.779	68.862 (M)	0.826(M)	0(M)	62.503 (M)	(M)	(M)

Nutrients per serving (147.194 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
327.178	13.15	4.561	0	35.476	880.172	35.582	3.014	10.054	5.5(M)	17.15	2.46	73.272	101.361 (M)	1.216(M)	0(M)	92(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: BREADSTICK CHEESE FILLED WG 6" TYSON
Ingredient Code: 110274
Sub Ingredients: CRUST: Flour Blend [Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Enzyme, Folic Acid)], Water,, Golden Brown Sugar (Sugar, Molasses), Corn Oil, Salt, Yeast, Sorbitan Monostearate. CHEESES: Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Culture,, Salt, Enzymes), Reduced Fat/Reduced Sodium Mozzarella Cheese (Pasteurized Part Skim Milk, Nonfat Milk, Modified Food Starch*, Cheese Culture, Salt,, Potassium Chloride*, Natural Flavors*, Annatto, Vitamin A Palmitate, Enzymes). *Ingredients Not in Regular Mozzarella Cheese.
Allergens: Contains Gluten, Milk, Wheat,

Measure	Weight In Grams
1 breadstick (SS v1)	61.0000
1 Case (SS v1)	8,784.0000
1 Each (SS v1)	56.6990

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
245.902	8.197	4.098	0.000	24.590	360.656	27.869	3.279	1.639	1.639	16.393	1.639	363.934	(M)	(M)	3.279	131.148	(M)	(M)

Nutrients per 61 Gram (61.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
150.000	5.000	2.500	0.000	15.000	220.000	17.000	2.000	1.000	1.000	10.000	1.000	222.000	(M)	(M)	2.000	80.000	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Gluten, Milk, Wheat;

1 Meat/MA, 1 WGR

1.00

0.0000

0.0000

\$0.4734

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 breadstick

2 1/4 Ounce

0.0000

\$0.4734

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	119151	BREADSTICK CHS STFD WGRAIN 6" 144CT / 1 / 144COUNT , As Purchased	1 breadstick (2.15 oz.)	0.4734	Sodexo Shared	BREADSTICK CHEESE FILLED WG 6" TYSON 110274	1 breadstick (2.15 oz.)

Pre-Preparation Instructions

1. CCP--Thaw product in refrigerator at 40°F or below.

2. CCP--Bake breadsticks on parchment lined sheet pan in a 400°F convection oven for 6-8 minutes or until minimum internal temperature of 140°F for 15 seconds.

Serving Instructions

2. Let stand 2 minutes before transferring to 2" serving pan.

CCP--Hold hot at 140°F or above for service.

Portion: 1 cheese breadstick

Food Based Contribution: One stuffed breadstick provides 1 oz M/MA +1 oz eq grain

Shelf life: If left over, do not reuse.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.00	15.00	45.33	26.67	2.667

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
245.902	8.197	4.098	0	24.59	360.656	27.869	3.279	1.639	1.639	16.393	1.639	363.934	0(M)	0(M)	3.279	131.148	(M)	(M)

Nutrients per serving (61 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
150	5	2.5	0	15	220	17	2	1	1	10	1	222	0(M)	0(M)	2	80	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: (Exception Super Co-op Only) Cheeseburger Sliders, IW Twin Pack, Commodity
Ingredient Code: CAI100379

Sub Ingredients: BREAD:WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, CONTAINS LESS THAN 2% OF: SOYBEAN OIL, YEAST, WHEAT GLUTEN, SALT, EMULSIFIER, ENZYMES, CALCIUM PROPIONATE, MONOGLYCERIDE, CALCIUM CARBONATE, MICROCRYSTALLINE CELLULOSE, CORNSTARCH, GROUND BEEF (NOT MORE THAN 20% FAT), SEASONING (HYDROLYZED SOY PROTEIN, MALTODEXTRIN, DRY ONION AND GARLIC, SPICE, SUGAR, SALT, TORULA YEAST, YEAST EXTRACT, DISODIUM INOSINATE, CARAMEL COLOR), AUTOLYZED YEAST, POTASSIUM CHLORIDE, NATURAL SMOKE FLAVOR. CHEESE: MILK, SKIM MILK, WATER, CHEESE CULTURE, WHEY, SALT, POTASSIUM CITRATE, MODIFIED FOOD STARCH, SODIUM CITRATE, SORBIC ACID PRESERVATIVE, LACTIC ACID, COLOR (APO-CAROTENAL AND BETA-CAROTENE), CREAM, SOY LECITHIN, ENZYMES

Allergens: Contains Gluten, Milk, Soy, Wheat,

Measure	Weight In Grams
1 Case (CA v1)	9,287.4600
2 piece (CA v1)	128.9925

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
210.864	6.047	2.248	0.000	34.886	275.209	24.265	2.016	2.713	(M)	15.272	2.171	63.569	77.524	0.000	(M)	(M)	(M)	(M)

Nutrients per 2 piece (128.993 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
272.000	7.800	2.900	0.000	45.000	355.000	31.300	2.600	3.500	(M)	19.700	2.800	82.000	100.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Broccoli, fresh florets, trimmed, blanched (SR1272) - (Blanched Broccoli Florets)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	1/2 Veg-DG		
Number of Servings:	32.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	2 Pound, 12 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$0.0001	Cost Per Serving:	\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	9414366	Broccoli Florets 3 lb. - 20016 / 1 / 3 LB. , As Purchased	16 Cup (2 lb. 4.00 oz.)	0.0000	Sodexo Shared	BROCCOLI FLORETS RTU 204345	16 Cup (2 lb. 4.00 oz.)
2	SI100060	Water, tap, municipal , As Purchased	1 Cup	0.0001	Sodexo Shared	Water, tap, municipal 160228	1 Cup

Tips/Comments

- Original Recipe Yield: 32- 1/2 cup servings = 4 quarts

Preparation Instructions

- 1. Combine 1 cup water and 4 quart broccoli in 2" full size hotel pan. Cover with plastic wrap and aluminum foil.
- 2. Bake in 350°F conventional oven for 15 minutes or until broccoli is tender and vibrant in color. DO NOT OVERCOOK.
- 3. Immediately drain broccoli into a colander or strainer and submerge into cold water or ice bath (not listed) to stop cooking. CCP-Cool quickly (per HACCP) to internal temperature of 40°F or below for use.
- 4. Broccoli should still be firm to the bite and be green in color. Store in a proper food storage container for service.

Serving Instructions

- Portion: Serve 1/2 cup (4 oz spoodle) broccoli.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 °F
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	9.79	1.00	78.13	33.16	19.993

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
27.615	0.3	0.031	0	0	27.368	5.394	2.111	1.38	0	2.289	0.593	38.738	505.995	72.447	0	256.84	18.763 (M)	0.018(M)

Nutrients per serving (39.269 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
10.844	0.118	0.012	0	0	10.747	2.118	0.829	0.542	0	0.899	0.233	15.212	198.698	28.449	0	100.858	7.368(M)	0.007(M)

(M) Indicates missing nutrient values.

Chana Masala (SR2256)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	1 1/2 Meat/MA, 1/2 Veg-DG, 1/2 Veg-RO, 1/8 Veg-O		
Number of Servings:	48.00	Serving Size:	1 1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	18 Pound, 8 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$24.6914	Cost Per Serving:	\$0.5144

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	716883	OIL CANOLA/OLIVE 80/20 BLEND / 4 / 1 GAL , As Purchased	6 2/3 tablespoon (3.29 oz.)	0.4365	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	6 2/3 tablespoon (3.29 oz.)
2				0.0000		Beans, garbanzo, Bush, canned, drained, ready-to-serve (1/2c=3.1oz=1/2c legume or 2oz M/MA), Recipe SR1048	3 1/3 no. 10 can
3	4521826	TOMATO DICED NO SALT ADDED / 6 / 10# , As Purchased	1 2/3 no. 10 can (10 lb. 12.72 oz.)	9.8229	Sodexo Shared	TOMATO DICE NSA CANNED 101035	1 2/3 no. 10 can (10 lb. 12.72 oz.)
4	707064	GINGER ROOT FRESH / 1 / 30 LB , As Purchased	3/4 Cup (2.54 oz.)	0.3254	Sodexo Shared	GINGER ROOT FRESH 102111	3/4 Cup (2.54 oz.)
5	734259	PEPPER JALAPENO SLICES / 4 / 1 GAL , As Purchased	1/4 Cup (1.51 oz.)	0.1859	Sodexo Shared	PEPPER JALAPENO SLICED PICKLED 102259	1/4 Cup (1.51 oz.)
6	540503	GARLIC CHOPPED IN WATER / 1 / 32 OZ , As Purchased	1/4 Cup (1.20 oz.)	0.2878	Sodexo Shared	GARLIC FRESH CHOPPED WATER 270080	1/4 Cup (1.20 oz.)
7	722338	SPICE CHILI POWDER LT / 1 / 18 OZ , As Purchased	3 tablespoon (0.85 oz.)	0.5169	Sodexo Shared	SPICE CHILI POWDER LIGHT 100805	3 tablespoon (0.85 oz.)
8	540910	SPICE CURRY POWDER / 1 / 1 LB , As Purchased	6 Cup (1.33 oz.)	1.1717	Sodexo Shared	SPICE CURRY POWDER 100829	6 Cup (1.33 oz.)
9				3.7500		Spinach, baby leaves, raw (1/2c = 1.25 oz = 1/4c dark green veg) , Recipe SR1980	1 2/3 Pound
10	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	1 2/3 Ounce	0.1188	Sodexo Shared	SALT KOSHER 101957	1 2/3 Ounce
11				5.8523		Onion, red, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe SR1447	5 Pound
12				2.2232		Cilantro, finely chopped (1/2c=0.28 oz=1/4c dark green veg) , Recipe SR1265	9 Cup

Pre-Preparation Instructions <ul style="list-style-type: none">1) Chop onions, garlic, jalapenos and ginger and cilantro.2) Drain tomatoes reserving liquid.3) Slightly puree tomatoes using an immersion blender leaving slightly chunky.
Preparation Instructions <ul style="list-style-type: none">Be sure to sanitize top of can before opening. Check for physical contaminants after opening the can. (1 No. 10 can = about 12-1/4 cups heated, tomatoes and juice; 1/2 cup = 1/2 cup red/orange vegetable)Use gloves when handling peppers. Pepper juice can burn eyes. Wash hands thoroughly with soap and water after handling. Be sure to sanitize top of can before opening. Check for physical contaminants after opening the can. Open and drain jalapenos, reserving juice as needed.

Preparation Instructions

- 4) Heat oil in a large skillet over medium/low heat.
- 5) Add chili powder and curry powder to skillet and warm for 1-2 minutes until fragrant.
- 6) Add chopped onions, garlic, jalapenos and ginger and sauté for 3-5 minutes until fragrant.
- 7) Once vegetables are soft, add cilantro, salt and pureed tomatoes. and puree with immersion blender until smooth. Add reserved diced tomato liquid while pureeing to help make smooth consistency. Cook for an additional 2-3 minutes until sauce is the consistency of a thick gravy.
- 8) Bring up to a boil and add in drained chickpeas.
- 9) Reduce heat to medium and cook until chickpeas are heated through, 5-7 minutes.
- 10) Remove from heat. Add spinach. Mix to combine and wilt spinach. CCP-Minimum internal temperature should be 140. CCP-Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.95	2.58	62.98	11.79	30.438

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
39.929	1.284	0.115	0	0.001	247.736	6.287	1.839	3.038	0(M)	1.177	0.751	47.158	958.131 (M)	5.149(M)	0(M)	268.635 (M)	33.165 (M)	0.857(M)

Nutrients per serving (175.322 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
70.005	2.252	0.201	0	0.002	434.336	11.023	3.225	5.327	0(M)	2.064	1.317	82.678	1679.81 (M)	9.028(M)	0(M)	470.975 (M)	58.146 (M)	1.503(M)

(M) Indicates missing nutrient values.

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Gluten, Milk, Soy, Wheat;

2 Meat/MA, 2 WGR

72.00

0.0000

0.0000

\$0.0000

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 Each

20 Pound, 7 5/8 Ounce

0.0000

\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	403436	Cheeseburger Slider , Cooked	1 Case	0.0000	California	(Exception Super Co-op Only) Cheeseburger Sliders, IW Twin Pack, Commodity CAI100379	1 Case

Tips/Comments

◦ Shelf life: Frozen up to 12 months or refrigerated up to 7 days. Do not refreeze.

May be reheated thawed or from Frozen

Pre-Preparation Instructions

◦ To Thaw, leave under refrigeration in the case 24 hours.

Preheat oven to 325 ° F

Preparation Instructions

◦ 1. Preheat Oven 325 ° F

2. Lay sliders in a single layer on a sheet pan. Do not remove wrappers

3. Heating Options:

Convection Oven (Frozen) 325° 20-25 minutes to an internal temperature of 145°

Convection Oven (Thawed): 325° 15-20 minutes to an internal temperature of 145°

Conventional Oven (Frozen): 325° 15-20 minutes to an internal temperature of 145°

Conventional Oven (Thawed): 325° 10-15 minutes to an internal temperature of 145°

Note: Cook time may vary by oven type or load

Serving Instructions

◦ Serve 1 package per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Hold at 140°F or above until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.81	9.60	46.03	28.97	5.147

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
210.865	6.047	2.248	0	34.886	275.21	24.265	2.016	2.713	(M)	15.272	2.171	63.57	77.524	0	(M)	(M)	(M)	(M)

Nutrients per serving (128.992 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
272	7.8	2.9	0	45	355	31.3	2.6	3.5	(M)	19.7	2.8	82	100	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Quesadilla, mozzarella cheese, 6-inch Regular (CAR2027) - (Cheese Quesadilla)

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Gluten, Milk, Wheat;

2 Meat/MA, 2 Non-WGR

40.00

0.0000

0.0000

\$0.0000

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 each quesadilla

10 Pound, 1 7/8 Ounce

0.0000

\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	252891	Tortilla, Flour 6" Pressed, 12/24 ct , As Purchased	80 tortilla	0.0000	California	(SY21-22 Exception) White, 6-inch Flour Tortilla, Ole Mexican, pressed CAI100666	80 tortilla
2	401140	Shredded Mozzarella Cheese LOL , As Purchased	1 Bag	0.0000	California	(Exception through 3/1/22) Shredded Mozzarella Cheese, LOL CAI100212	1 Bag

Tips/Comments

- Food Quality Tip:
Make as close to serving time as possible.
Batch cook when possible so the quesadilla is fresh and the tortilla stays soft.

Preparation Instructions

- Tortillas are ready to use, bring to room temperature, remove from case and let stand in bag 4-6 hours at room temperature

Preparation Instructions

- Assembly:
 - Step 1: Spray full size sheet pan with pan spray (not listed).
 - Step 2: Lay 12 tortillas out on the sheet pan.
 - Step 3: Spread #8 scoop (2 oz by weight) cheese on top of each tortilla.
 - Step 4: Place a second tortilla on top of the cheese to close.
 - Step 5: Repeat. 12 quesadillas per full size sheet pan.

CCP-Hold refrigerated at 40°F or below for use in recipe.

Cooking:
NOTE: Batch cooking ensures optimum quality. Do not hold cooked quesadilla longer than 1 hour.

- Step 1: Place 2 empty sheet pans on top of quesadillas to act as a quesadilla press during cooking.
- Step 2: Heat quesadillas in 350°F convection oven for 6 minutes or until cheese is melted.
- Step 3: Use pizza wheel to cut quesadillas in half and shingle into 2" full size pan.

CCP--Hold hot at 140°F or above for service.

Service:

Server's Tip: Do not pre-plate unless wait lines exist. May provide a variety of sides and condiments to build excitement and enhance entrée.

Serving Instructions

- Serve 1 quesadilla per student, cut in two wedges

Serving Line:
DISCARD ALL LEFTOVERS and RECORD DISCARD TIME at the bottom of the Production Record. (CP)

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	42.61	22.58	33.15	20.07	0.000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
315.824	14.952	7.923	0	26.482	667.175	26.177	1.744	0	0(M)	15.846	1.867	424.695	255.994 (M)	0(M)	0(M)	38.518 (M)	(M)	(M)

Nutrients per serving (114.7 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
362.25	17.15	9.088	0	30.375	765.25	30.025	2	0	0(M)	18.175	2.142	487.125	293.625 (M)	0(M)	0(M)	44.18(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: CRACKER CHEEZITS WG 0.75 OZ
Ingredient Code: 134167
Sub Ingredients: Whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid), white cheddar cheese (milk, cheese cultures, , salt, enzymes), soybean oil (with TBHQ for freshness). Contains 2% or less of salt, paprika, yeast, paprika extract color, turmeric extract color, annatto extract color, soy lecithin.
Allergens: Contains Gluten, Milk, Soy, Wheat,

Measure	Weight In Grams
1 Each (SS v1)	21.2621
1 Pouch (SS v1)	21.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
476.190	16.667	4.762	0.000	23.810	714.286	66.667	4.762	0.000	0.000	9.524	4.286	95.238	(M)	(M)	0.000	238.095	(M)	(M)

Nutrients per 1 Pouch (21.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
100.000	3.500	1.000	0.000	5.000	150.000	14.000	1.000	0.000	0.000	2.000	0.900	20.000	(M)	(M)	0.000	50.000	(M)	(M)

(M) Indicates missing nutrient values.

Chicken Caesar Salad G612, Tyson Pulled (CAR1108) - (Chicken Caesar Salad)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Fish, Milk, Wheat; Processed in a facility that also processes Tree nuts;		
Meal Contribution:	2 Meat/MA, 1 Veg-DG		
Number of Servings:	1.00	Serving Size:	1 salad
Moisture gain/loss%:	0.0000	Yield:	8 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$0.7033	Cost Per Serving:	\$0.7033

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	406356	Chicken Pulled, Low Sodium, Tyson , As Purchased	2 1/4 Ounce	0.0000	California	Chicken Pulled, Low Sodium, Tyson CAI100453	2 1/4 Ounce
2	692114	LETTUCE ROMAINE CHOPPED FRESH / 1 / 2 LB , As Purchased	2 Cup (4.02 oz.)	0.7033	Sodexo Shared	PRE-CUT LETTUCE ROMAINE CHOPPED PRIME 101082	2 Cup (4.02 oz.)
3	303502	Grated parmesan cheese , As Purchased	1/4 Ounce	0.0000	California	CHEESE PARMESAN GRATED 100511	1/4 Ounce
4	202923	Croutons Homestyle Bulk , As Purchased	1/4 Ounce	0.0000	California	Homestyle Seasoned Croutons, Bulk CAI100023	1/4 Ounce
5	303510	Creamy Caesar Dressing , As Purchased	1 1/2 Ounce	0.0000	California	Creamy Caesar Dressing, Hidden Valley CAI100022	1 1/2 Ounce

Tips/Comments

- 72/2.2oz servings

Pre-Preparation Instructions

- Preparation:
NOTE: Keep ingredients refrigerated at internal temperature of 40°F for use in recipe.
Step 1: CCP--Thaw chicken under 40°F refrigeration.

Step 2: Gather and organize all ingredients in quantities needed to produce the number required for daily production.

Preparation Instructions

- Assembly:
Step 1: Lay out clam shell containers into an assembly line format for the total number of salads you are preparing. If space is limited, place the bottom section of the shell into the top section of the previous container.

Step 2: Spread 2 cups (4 oz) lettuce evenly into clam shell container.

Step 3: Spread 2.2 oz. chicken by weight (#12 scoop) evenly across the surface of the bed of lettuce.

Step 4: Sprinkle 1-1/2 TBSP (0.25 oz) cheese across the surface of all assembled ingredients.

Step 5: Sprinkle 6 croutons (0.25 oz) evenly across the surface of all assembled ingredients.

Step 6: Place 1.5 ounces of dressing into a 2 oz. portion cup and close lid. Place the portion cup into the salad container.

Step 7: Close container lid and place appropriate label on container.
CCP--Hold in self-service refrigerated case at 40F or below for service.

Serving Instructions <ul style="list-style-type: none"> Serve 1 salad per meal Offer a 2 oz. Breadstick or Roll with Salad. 			
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CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	69.73	15.70	12.70	19.20	1.516

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
153.569	11.898	2.679	0	12.801	347.814	4.876	1.027	0.582	0(M)	7.372	0.704	54.882	4259.01 (M)	1.956(M)	0(M)	126.861 (M)	46.262 (M)	0.284(M)

Nutrients per serving (233.004 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
357.823	27.722	6.242	0	29.826	810.421	11.361	2.393	1.356	0(M)	17.178	1.64	127.878	9923.65 (M)	4.557(M)	0(M)	295.592 (M)	107.793 (M)	0.661(M)

(M) Indicates missing nutrient values.

WG Chicken Corn Dog, IW (CAR1452) - (Chicken Corn Dog)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	96.00	Serving Size:	1 corn dog
Moisture gain/loss%:	0.0000	Yield:	23 Pound, 11 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$0.0000	Cost Per Serving:	\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	409717	WG Chicken Corn Dog , As Purchased	1 Case	0.0000	California	WG Chicken Corn Dog, IW CAI100286	1 Case

Preparation Instructions

- 1. Lay out the number of full size sheet pans needed for service. If space is limited, use a speed or file rack to help with organization.
- 2. Cover each sheet pan with parchment sheet liner.
- 3. Portion corn dog in single layer per 1 full size sheet pan.

2. Preheat Oven:

Conventional Oven: 350F
Frozen for 29 minutes
Thawed for 16 minutes.

Convection Oven: 350F
Frozen for 18 minutes
Thawed for 10 minutes.

For best results, flip corn dog halfway through cooking.

Internal Temperature of product should reach 160F

Serving Instructions

- Serve 1 corn dog per meal.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Hold at 140°F or above until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.00	9.38	50.00	15.00	8.333

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
214.286	7.143	2.232	0	35.714	348.214	26.786	4.464	4.464	(M)	8.036	1.607	71.429	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (112 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240	8	2.5	0	40	390	30	5	5	(M)	9	1.8	80	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 10:33:49 AM by Justin Jatiram

Ingredient Name: CHICKEN DRUMSTICK WG CKD WM TYSON
Ingredient Code: 154899

Sub Ingredients: Chicken drumsticks, water, whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), contains2%, or less of the following: extractives of paprika and turmeric, garlic powder, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium, phosphate), maltodextrin, modified corn starch, modified wheat starch, chicken type flavor [brown sugar, yeast extract, onion powder, maltodextrin, canola oil,, carrot powder, garlic powder, silicon dioxide (anti-caking agent), citric acid, spice, salt, vegetable stock (carrot, onion, celery), natural flavor], natural flavor,, onion powder, salt, sodium phosphates, spices (including celery seed), wheat gluten, whole grain yellow corn flour. Breeding set in vegetable oil.
Allergens: Contains Gluten, Wheat,

Measure	Weight In Grams
1 Bag (SS v1)	3,356.5835
1 Case (SS v1)	13,426.3342
1 Each (SS v1)	13,607.7600
1 piece (SS v1)	94.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
234.043	13.830	3.191	0.000	63.830	563.830	6.383	1.064	0.000	0.000	20.213	1.064	14.894	(M)	(M)	0.000	329.787	(M)	(M)

Nutrients per 1 piece (94.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
220.000	13.000	3.000	0.000	60.000	530.000	6.000	1.000	0.000	0.000	19.000	1.000	14.000	(M)	(M)	0.000	310.000	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: CHICKEN NUGGET WG CKD C&F TYSON
Ingredient Code: 154815
Sub Ingredients: Chicken, water, whole wheat flour, textured soy flour, enriched wheat flour (wheat flour, niacin, reduced iron, , thiamine mononitrate, riboflavin, folic acid), isolated soy protein with less than 2% lecithin, contains 2% or less of the following: , brown sugar, canola oil, carrot powder, citric acid, dextrose, dried garlic, dried onion, dried yeast, garlic powder, natural flavor, , onion powder, paprika extract (color), salt, spice, sugar, textured soy protein concentrate, torula yeast, turmeric extract (color), , vegetable stock (onion, celery, carrot), wheat gluten, yeast extract.
Breading set in vegetable oil.
Allergens: Contains Gluten, Soy, Wheat,

Measure	Weight In Grams
1 Bag (SS v1)	3,720.5914
1 Case (SS v1)	14,882.3660
1 Each (SS v1)	3,628.7360
1 nugget (SS v1)	16.9388
5 nuggets (SS v1)	84.6940

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
283.373	16.530	2.952	0.000	29.518	519.517	18.892	3.542	1.181	0.000	16.530	2.243	35.422	(M)	(M)	0.118	708.433	(M)	(M)

Nutrients per 5 nugget (84.694 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240.000	14.000	2.500	0.000	25.000	440.000	16.000	3.000	1.000	0.000	14.000	1.900	30.000	(M)	(M)	0.100	600.000	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Soy, Wheat;

Meal Contribution:

2 Meat/MA, 3 WGR

Number of Servings:

24.00

Serving Size:

1 burger

Moisture gain/loss%:

0.0000

Yield:

7 Pound, 8 1/3 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$12.2848

Cost Per Serving:

\$0.5119

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	705209	CHICKEN PTY FRIT CKD WHL GRAIN / 175 / 3 OZ , As Purchased	24 patty (4 lb. 8.00 oz.)	12.2848	Sodexo Shared	CHICKEN PATTY WG CKD 3 OZ C&F 154809	24 patty (4 lb. 8.00 oz.)
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	24 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	24 roll (hamburger, frankfurter roll)

Pre-Preparation Instructions

◦ Preparation:

NOTE: Onsite Production: Heat and assemble sandwiches to order. Offsite Service: Ship bulk or on lined sheet pans or full size hotel pan to heat and serve at site. If transporting hot, transport on sheet pans or 2" full size hotel pans and cover loosely with pan liner.
Step 1: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production

Preparation Instructions

◦ Tips/Comments:

- Cook chicken patties as close to service as possible. Do not reheat.

Directions:

- Portion patties in single layer on a parchment lined sheet pan.
- FOR OFFSITE SERVICE: Ship bulk or on lined sheet pans or full size hotel pan to heat and serve at site.
- Bake patties in 400°F convection oven for 15-20 minutes.

HOT SERVICE:

- Carefully transfer patties to 2-inch serving pan. Recommended holding time is no longer than 1 hour after cooking. Do not cover as the product will become soggy.
- FOR OFFSITE SERVICE: If transporting hot, transport sheet pans or 2-inch serving pan and cover loosely with parchment paper.

COLD SERVICE:

- Cool patties (per HACCP).
- Prepare and serve according to recipe instructions.

Serving Instructions:

- Feature your patties on the serving line shingled toward the customer to entice participation.
- Serve 1 patty or as directed in recipe.

Preparation Instructions

- HOT SANDWICH BUILD:

Step 1: Warm buns, in bags on sheet pans, in hot box warmer for 20 minutes prior to use or service.

BUILT-TO-ORDER:

Step 2a: Right before service, transfer buns to 2-inch half pan. (2-inch half pan = 11 buns).

SANDWICH SLIDE:

Step 2b: At work station, lay out warmed burger buns in groups of 24 on work surface.

Step 3: Remove tops of bunch and stack to the side.

Step 4: Immediately place ingredients on bottom bun.

Step 5: Place bun crown on top.

Step 6: Wrap immediately and place back in the warmer.

Step 7: Start the next 24 sandwiches and repeat the steps.

Serving Instructions

- Portion: Serve 1 sandwich per meal.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	39.08	7.11	45.26	18.95	5.263

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
267.514	11.616	2.112	0	17.6	506.869	30.271	4.224	3.52	0(M)	12.672	2.098	35.199	0(M)	0(M)	0.07(M)	422.391 (M)	(M)	(M)

Nutrients per serving (142.049 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
380	16.5	3	0	25	720	43	6	5	0(M)	18	2.98	50	0(M)	0(M)	0.1(M)	600(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: CHICKEN PATTY WG CKD 3 OZ C&F
Ingredient Code: 154809

Sub Ingredients: Chicken, water, whole wheat flour, textured soy flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), isolated soy, protein with less than 2% lecithin, contains 2% or less of the following: chicken type flavor [brown sugar, yeast extract, onion powder, maltodextrin, canola oil, carrot, powder, garlic powder, silicon dioxide (anti-caking agent), citric acid, spice, salt, vegetable stock (carrot, onion, celery), natural flavor], dextrose, dried garlic, dried, onion, dried yeast, paprika extract (color), salt, spice, sugar, textured soy protein concentrate, torula yeast, turmeric extract (color), wheat gluten. Breeding set in, vegetable oil.

Allergens: Contains Gluten, Soy, Wheat,

Measure	Weight In Grams
1 Bag (SS v1)	3,719.4600
1 Case (SS v1)	14,883.5000
1 Each (SS v1)	85.0485
1 patty (SS v1)	85.0486

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
282.190	16.461	2.939	0.000	29.395	517.349	18.813	3.527	1.176	0.000	16.461	2.234	35.274	(M)	(M)	0.118	705.476	(M)	(M)

Nutrients per 1 patty (85.049 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240.000	14.000	2.500	0.000	25.000	440.000	16.000	3.000	1.000	0.000	14.000	1.900	30.000	(M)	(M)	0.100	600.000	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 10:03:53 AM by Justin Jatiram

Ingredient Name: (Exception through 3/1/23) Chicken Fajita Tyson
Ingredient Code: CAI100031
Sub Ingredients: Boneless, skinless chicken, water, contains 2% or less of the following: dehydrated, garlic, dehydrated onion, dextrose, garlic powder, isolated soy protein, maltodextrin,, modified food starch, natural flavor, onion powder, salt, spices, vinegar, yeast extract.
Allergens: Contains Soy,

Measure	Weight In Grams
1 Bag (CA v1)	2,267.9616
1 Case (CA v1)	13,607.7696
1 serving (CA v1)	85.0500

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
154.762	8.333	2.381	0.000	95.238	392.857	2.381	0.000	0.000	0.000	19.048	0.476	11.905	(M)	(M)	0.000	273.810	(M)	(M)

Nutrients per 84 Gram (84.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
130.000	7.000	2.000	0.000	80.000	330.000	2.000	0.000	0.000	0.000	16.000	0.400	10.000	(M)	(M)	0.000	230.000	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: WG Chicken Corn Dog, IW
Ingredient Code: CAI100286
Sub Ingredients: CHICKEN FRANK: MECHANICALLY SEPARATED CHICKEN, WATER, CORN SYRUP SOLIDS, CONTAINS LESS THAN2% OF SPICES, SALT, POTASSIUM LACTATE, POTASSIUM ACETATE, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, FLAVORINGS, SODIUM DIACETATE SODIUM ERYTHORBATE, SODIUM NITRATE. BATTER: WATER, WHOLE WHEAT FLOUR, WHOLE GRAIN CORN, SUGAR, LEAVENING (SODIUM ACID PYROPHOSPHATE SODIUM BICARBONATE), SOY FLOUR, SOYBEAN OIL, SALT, EGG YOLK WITH SODIUM SILICOALUMINATE, ASCORBIC ACID, EGG WHITE, DRIED HONEY, ARTIFICIAL FLAVOR, FRIED IN VEGETABLE OIL.
Allergens: Contains Egg, Gluten, Soy, Wheat,

Measure	Weight In Grams
1 Case (CA v1)	10,752.0000
1 corn dog (CA v1)	112.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
214.286	7.143	2.232	0.000	35.714	348.214	26.786	4.464	4.464	(M)	8.036	1.607	71.429	0.000	0.000	(M)	(M)	(M)	(M)

Nutrients per 1 corn dog (112.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240.000	8.000	2.500	0.000	40.000	390.000	30.000	5.000	5.000	(M)	9.000	1.800	80.000	0.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Milk;

Meal Contribution:

2 Meat/MA, 1/4 Veg-DG, 1/4 Veg-RO, 1/4 Veg-O

Number of Servings:

1.00

Serving Size:

1 salad

Moisture gain/loss%:

0.0000

Yield:

7 1/2 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$0.3549

Cost Per Serving:

\$0.3549

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1				0.2173		Mixed Salad Greens, Iceberg blend, spinach (2c = 5 oz = 1/2c dark green + 1/2c other veg) , Recipe SR1080	1 Cup
2	208304	Pinto Beans Low Sodium , As Purchased	3 fluid ounce (3.20 oz.)	0.0000	California	BEAN CANNED PINTO LOW SOD BUSH BROS 200107	3 fluid ounce (3.20 oz.)
3				0.0928		Tomatoes, fresh, 1/4-inch diced, ready-to-serve (1/2c = 4.2 oz = 1/2c red/orange veg) , Recipe SR1012	2 tablespoon
4	245104	CARROT MATCHSTICK NO SHRED / 2 / 5 LB , As Purchased	2 Cup (0.41 oz.)	0.0449	Sodexo Shared	PRE-CUT CARROT MATCHSTICK 295575	2 Cup (0.41 oz.)
5	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	1/2 Ounce	0.0000	California	CHEESE CHEDDAR SHRED 100528	1/2 Ounce

Pre-Preparation Instructions

◦ Preparation:

NOTE: Keep ingredients refrigerated at internal temperature of 40°F for use in recipe.
Step 1: Gather and organize all ingredients in quantities needed to produce the number required for daily production.
Step 2: Drain and rinse beans.
Step 3: Prepare salad mix according to recipe.

Preparation Instructions

◦ Assembly:

Step 1: Lay out clam shell containers into an assembly line format for the total number of salads you are preparing. If space is limited, place the bottom section of the shell into the top section of the previous container.

Step 2: Spread 1 cup (2.5 oz) salad mix evenly into clam shell container.

Step 3: In mixing bowl, combine #10 scoop drained/rinsed beans, 2 TBSP carrots, 2 TBSP tomatoes and 2 TBSP (0.5 oz) cheese. Fold to combine well and distribute mixture evenly over the bed of lettuce.

Step 4: Close container lid and place appropriate label on container.

CCP--Hold in self-service refrigerated case at 40°F or below for service.

Serving Instructions

◦ Portion: 1 salad per meal. Offer with 2 oz. tortilla chips.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.21	15.42	46.70	23.03	5.403

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
69.259	2.171	1.186	0	5.894	98.874	8.086	3.022	0.936	0(M)	3.988	0.961	72.516	1297.38 (M)	2.768(M)	0.047(M)	125.937 (M)	18.589 (M)	0.163(M)

Nutrients per serving (212.068 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
146.876	4.603	2.516	0	12.5	209.679	17.148	6.408	1.984	0(M)	8.457	2.038	153.783	2751.32 (M)	5.869(M)	0.1(M)	267.072 (M)	39.422 (M)	0.346(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: Goldfish Colors, Cheddar Baked with Whole Grain
Ingredient Code: CAI100070
Sub Ingredients: MADE WITH SMILES AND WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CANOLA AND/OR SUNFLOWER OULS, CHEDDAR CHEESE, ([CULTURED MILK, SAL, ENZYMES], ANNATTO), SALT, CONTAINS2% OR LESS OF: YEAST, NATURAL FLAVORS, YEAST EXTRACT, SPICES, CELERY, SUGAR, MONOCALCIUM PHOSPHATE, BAKING SODA, ONION POWDER, COLORS (BEET, HUITO, AND WATERMELON JUICE CONCENTRATES; PAPRIKA, TURMERIC, AND ANNATTO EXTRACTS).
Allergens: Contains Gluten, Milk, Wheat,

Measure	Weight In Grams
1 Pouch (CA v1)	21.2625

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
470.323	16.461	2.352	0.000	0.000	799.548	65.845	4.703	0.000	(M)	9.406	3.386	94.065	940.645	0.000	(M)	(M)	(M)	(M)

Nutrients per 1 Pouch (21.262 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
100.000	3.500	0.500	0.000	0.000	170.000	14.000	1.000	0.000	(M)	2.000	0.720	20.000	200.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 10:06:00 AM by Justin Jatiram

Ingredient Name: Grape Jelly, Bulk
Ingredient Code: CAI100026
Sub Ingredients: High fructose corn syrup, corn syrup, water, concentrated grape juice,, pectin, sugar, citric acid and sodium benzoate - a preservative

Measure	Weight In Grams
1 Can (CA v1)	3,657.1500
1 Case (CA v1)	24,357.9103
1 no. 10 can (CA v1)	3,952.0000
1 tablespoon (CA v1)	19.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
263.179	0.037	0.011	0.000	0.000	11.821	66.700	0.347	59.700	(M)	0.253	0.158	4.211	13.158	0.105	(M)	(M)	(M)	(M)

Nutrients per 19 Gram (19.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
50.004	0.007	0.002	0.000	0.000	2.246	12.673	0.066	11.343	(M)	0.048	0.030	0.800	2.500	0.020	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: BUN HAMBURGER WG 4" 2 OZ
Ingredient Code: 106441
Sub Ingredients: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Monoglycerides, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Wheat Starch, Ascorbic Acid, Enzymes.
Allergens: Contains Gluten, Wheat,

Measure	Weight In Grams
1 Bag (SS v1)	680.4000
1 Each (SS v1)	56.7000
1 Roll (SS v1)	56.7000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
264.550	3.527	0.000	0.000	0.000	458.554	45.855	3.527	5.291	5.291	10.582	1.764	93.474	(M)	(M)	0.000	162.257	(M)	(M)

Nutrients per 1 Roll (56.700 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
150.000	2.000	0.000	0.000	0.000	260.000	26.000	2.000	3.000	3.000	6.000	1.000	53.000	(M)	(M)	0.000	92.000	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 9:38:33 AM by Justin Jatiram

Ingredient Name: Extra Heavy Real Mayonnaise
Ingredient Code: CAI100114
Sub Ingredients: SOYBEAN OIL, WHOLE EGGS, VINEGAR, EGG YOLKS, WATER, SALT, DEXTROSE, SUGAR, LEMON JUICE, CALCIUM DISODIUM EDTA ADDED TO PROTECT QUALITY, NATURAL FLAVORS.
Allergens: Contains Egg, Soy,

Measure	Weight In Grams
1 Case (CA v1)	14,515.2000
1 no. 10 can (CA v1)	2,912.0000
1 tablespoon (CA v1)	14.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
714.286	78.571	14.286	0.000	71.429	607.143	0.000	0.000	0.000	(M)	0.000	0.000	0.000	0.000	0.000	(M)	(M)	(M)	(M)

Nutrients per 1 tablespoon (14.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
100.000	11.000	2.000	0.000	10.000	85.000	0.000	0.000	0.000	(M)	0.000	0.000	0.000	0.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 11:07:21 AM by Justin Jatiram

Ingredient Name: MARINADE TANDOORI MONSOON KITCHENS
Ingredient Code: 253281
Sub Ingredients: PLAIN LOW-FAT YOGURT , (CULTURED LOW-FAT MILK AND NONFAT , MILK SOLIDS, ACTIVE CULTURES), , CANOLA OIL, LIME JUICE, SPICES, GARLIC, , GINGER, TAPIOCA STARCH, SALT, , JALAPEÑO PEPPERS, CILANTRO, RED , BEET ((COLOR) NATURAL GLYCERINE, , WATER, MALTODEXTRIN, ASCORBIC ACID, , NATURAL EXTRACTIVES OF BEET), , ANNATTO ((COLOR) CANOLA OIL, DATEM, , NATURAL EXTRACTIVES OF ANNATTO , SEED), DRIED FENUGREEK LEAVES, , BLACK SALT
Allergens: Contains Milk,

Measure	Weight In Grams
1 Cup (SS v1)	260.8154
1 Each (SS v1)	1,814.3680

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
141.093	8.818	0.000	0.000	0.000	811.287	10.582	0.000	3.527	3.527	3.527	1.058	35.273	(M)	(M)	0.000	246.914	(M)	(M)

Nutrients per 1 Ounce (28.350 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
40.000	2.500	0.000	0.000	0.000	230.000	3.000	0.000	1.000	1.000	1.000	0.300	10.000	(M)	(M)	0.000	70.000	(M)	(M)

(M) Indicates missing nutrient values.

Orange Chicken with Nuggets, Tyson (CAR1649) - (Orange Chicken with Nuggets)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1 WGR		
Number of Servings:	150.00	Serving Size:	5 Each
Moisture gain/loss%:	0.0000	Yield:	44 Pound, 9 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$105.8932	Cost Per Serving:	\$0.7060

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	685907	CHICKEN CHUNK CKD BRD WHL GRN / 4 / BAGS , As Purchased	1 Case (32 lb. 12.95 oz.)	89.2432	Sodexo Shared	CHICKEN NUGGET WG CKD C&F TYSON 154815	1 Case (32 lb. 12.95 oz.)
2	692776	SAUCE ORANGE PRESERV FREE / 1 / 5 LB , As Purchased	18 Container (11 lb. 11.94 oz.)	16.6500	Sodexo Shared	SAUCE ORANGE PRESERVATIVE FREE KIKKOMAN 134940	18 Container (11 lb. 11.94 oz.)

Tips/Comments

- Minimum 750 pieces per case.
Minimum 125 pieces per bag.

Preparation Instructions

- 1. Portion chicken nuggets in single layer on a parchment lined sheet pan.
 - 2. Bake chicken nuggets in 375°F convection oven for 6-8 minutes. Heat to an internal temperature of 145°F or above.
 - 3. Carefully transfer chicken nuggets to 2-inch or 4-inch serving pan.
- NOTE: Cook chicken nuggets as close to service as possible. Batch cooking ensures optimum quality. Do not cover cooked chicken, except with a pan liner, as the product will become soggy. Recommended holding time is no longer than 1, hour after cooking.
- 4. Shake bottle of orange sauce and pour measured amount into a hotel pan.
 - 5. Heat in oven to internal temperature of 145. For transport, cover pan.
 - 6. Just before service, pour orange sauce onto chicken and mix well. Serve immediately.

Serving Instructions

- Serving size is 5 nuggets= 2MMA and 1Grain.
- Offer with 1/2 cup or #8 scoop rice for an additional 1 Grain

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard leftover hot food.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	42.09	7.59	41.18	18.83	19.564

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
260.866	12.199	2.2	0.027	22	478.519	26.856	2.74	12.759	11.89	12.278	1.705	27.191	0(M)	0(M)	0.153	531.952	13.102(M)	0.238(M)

Nutrients per serving (134.736 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
351.48	16.436	2.964	0.036	29.642	644.736	36.184	3.692	17.191	16.02	16.543	2.297	36.636	0(M)	0(M)	0.206	716.73	17.653(M)	0.32(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: SAUCE ORANGE PRESERVATIVE FREE KIKKOMAN
Ingredient Code: 134940
Sub Ingredients: Sugar, Water, Vinegar, Soy Sauce (Water, Soybeans, Salt, Sugar), Modified Corn Starch, Orange Juice , Concentrate, Dehydrated Onion, Natural Flavor, Citric Acid, Xanthan Gum, Spices, Garlic Powder.
Allergens: Contains Soy,

Measure	Weight In Grams
1 Case (SS v1)	9,071.8474
1 Container (SS v1)	2,267.9619
1 Cup (SS v1)	295.9688
1 Each (SS v1)	2,267.9600
1 no. 10 can (SS v1)	3,848.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
198.000	0.100	0.100	0.100	1.000	364.000	49.100	0.500	45.100	45.100	0.400	0.200	4.200	(M)	(M)	0.250	39.000	49.700	0.900

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: Dinner Roll
Ingredient Code: CAI100028
Sub Ingredients: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR. CONTAINS LESS THAN 2% OF: WHEAT GLUTEN, YEAST, SOYBEAN OIL, SALT, EMULSIFIER, ENZYMES, CORNMEAL, CALCIUM PROPIONATE, CALCIUM CARBONATE, MICROCRYSTALLINE CELLULOSE, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID.
Allergens: Contains Gluten, Wheat,

Measure	Weight In Grams
1 Each (CA v1)	56.7000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
282.187	3.527	0.000	0.000	0.000	476.190	59.965	8.818	5.291	(M)	8.818	3.175	70.547	0.000	8.466	(M)	(M)	(M)	(M)

Nutrients per 2 Ounce (56.700 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160.000	2.000	0.000	0.000	0.000	270.000	34.000	5.000	3.000	(M)	5.000	1.800	40.000	0.000	4.800	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 3: Complex Food

1 Non-WGR

11.90

-30.9700

0.0000

\$0.7403

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1/2 Cup

2 Pound, 2 Ounce

0.0000

\$0.0622

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	36326	RICE PARBOILED 25# PAREX / 1 / 25LB , As Purchased	16 Pound	0.7400	Sodexo Shared	RICE WHITE PARBOILED 100957	16 Pound
3	SI100060	Water, tap, municipal , As Purchased	1 Quart	0.0003	Sodexo Shared	Water, tap, municipal 160228	1 Quart

Tips/Comments

- Original Recipe Yield: 5 7/8 cups = 34.1 ounces
1/2 cup = 2.9 oz by weight = 1 oz eq grain

Preparation Instructions

- Combine rice and hot tap water in 4-inch baking pan. (1# rice = half pan; 2# rice = full size pan)
- Cover each pan tightly with aluminum foil.
- Refer to SR2109 for cooked rice recipe.

OVEN METHOD: Place rice and boiling water in pan. Stir and cover tightly. Bake at 350F for 30-35 minutes or until most of the water is absorbed. Stir to fluff the grains before serving.

STEAMER METHOD: Place rice, and boiling water in steamer or steam table pan. Stir. Place uncovered pan in steamer and cook according to manufacturer's instructions, or until most of the water is absorbed. Stir to fluff the grains before serving.

STOCKPOT METHOD: Combine rice and water in a stockpot and bring to a boil. Stir once, Cover tightly and cook over low heat for 20-25 minutes or until most of the water is absorbed. Stir to fluff the grains before serving.

- Bake in 350°F convection oven for 30-35 minutes or until water is absorbed.
- Carefully transfer rice into 2-inch serving pan.

Serving Instructions

- Serve no. 8 scoop or as directed in recipe.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	5.29	0.00	87.06	9.41	0.000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
170.06	1	0	0	0	2.936	37.014	2.001	0	0(M)	4.001	0.72	2.936	0	0	0(M)	0.978(M)	52.886(M)	0.099(M)

Nutrients per serving (81.073 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
137.872	0.811	0	0	0	2.38	30.008	1.622	0	0(M)	3.244	0.584	2.38	0	0	0(M)	0.793(M)	42.876(M)	0.08(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 10:06:21 AM by Justin Jatiram

Ingredient Name: Mozzarella String Cheese, 1 oz
Ingredient Code: CAI100096
Sub Ingredients: PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES
Allergens: Contains Milk,

Measure	Weight In Grams
1 Case (CA v1)	4,704.0000
1 Each (CA v1)	28.0000
1 Ounce serving (CA v1)	28.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
285.714	21.429	14.286	0.000	53.571	714.286	3.571	0.000	0.000	(M)	21.429	0.000	714.286	714.286	0.000	(M)	(M)	(M)	(M)

Nutrients per 1 Ounce serving (28.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
80.000	6.000	4.000	0.000	15.000	200.000	1.000	0.000	0.000	(M)	6.000	0.000	200.000	200.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Milk, Wheat;

Meal Contribution:

2 Meat/MA, 2 WGR

Number of Servings:

1.00

Serving Size:

1 sandwich

Moisture gain/loss%:

0.0000

Yield:

5 5/8 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$0.0000

Cost Per Serving:

\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	2 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	2 Slice
2	202745	Sunflower Seed Spread , As Purchased	1 no. 30 scoop (1.19 oz.)	0.0000	California	SUNBUTTER BULK CREAMY 270036	1 no. 30 scoop (1.19 oz.)
3	201422	Grape Jelly, Bulk , As Purchased	1 no. 30 scoop (1.43 oz.)	0.0000	California	Grape Jelly, Bulk CAI100026	1 no. 30 scoop (1.43 oz.)
4	401172	Mozzarella String Cheese, Commodity , As Purchased	1 Ounce serving	0.0000	California	Mozzarella String Cheese, 1 oz CAI100096	1 Ounce serving

Tips/Comments

◦

Note: After opening jelly, it may be kept up to 2 months under refrigeration in food safe container. Do not store in can after opening.

Pre-Preparation Instructions

◦

Gather all ingredients and bring to your work station

Preparation Instructions

◦

To build sandwich:

1.

on one slice of bread spread a # 30 scoop of sun butter

2.

On the second slice of bread spread a # 30 scoop of jelly

3.

Put the two slices together.

4.

Wrap with one stick (1 oz) of string cheese and label

5.

Hold at 40° or below until service

Serving Instructions

◦

Serving Line:

Place in a hotel pan with the label showing

Serve 1 pack per student (includes sandwich and string cheese)

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Hold at 40°F or below until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	43.46	10.24	45.67	13.01	24.108

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
339.762	16.406	3.864	0	9.473	386.234	38.796	2.687	20.477	2.002(M)	11.051	1.884	167.325	129.673 (M)	1.543(M)	0(M)	138.797 (M)	(M)	(M)

Nutrients per serving (158.347 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
538.002	25.978	6.118	0	15	611.588	61.432	4.254	32.425	3.17(M)	17.499	2.983	264.953	205.333 (M)	2.443(M)	0(M)	219.78 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 10:05:40 AM by Justin Jatiram

Ingredient Name: SUNBUTTER BULK CREAMY
Ingredient Code: 270036
Sub Ingredients: ROASTED SUNFLOWER SEEDS, SUGAR, MONO-DIGLYCERIDES, SALT

Measure	Weight In Grams
1 Case (SS v1)	4,536.0000
1 Container (SS v1)	2,267.9619
1 Cup (SS v1)	256.0073
1 Each (SS v1)	2,267.9600

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
624.980	53.123	6.250	0.000	0.000	374.988	21.874	6.250	12.500	9.375	21.874	4.375	68.748	(M)	(M)	0.000	649.980	(M)	(M)

Nutrients per 2 tablespoon (32.001 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
200.000	17.000	2.000	0.000	0.000	120.000	7.000	2.000	4.000	3.000	7.000	1.400	22.000	(M)	(M)	0.000	208.000	(M)	(M)

(M) Indicates missing nutrient values.

Marketing Description: Seasoned chicken topped with cream curry yogurt sauce with lemon, garlic, ginger and paprika.

HACCP Process: Process 3: Complex Food

Allergens: Contains Milk;

Meal Contribution: 2 Meat/MA

Number of Servings: 20.00 Serving Size: 1/4 Cup

Moisture gain/loss%: -21.7600 Yield: 1 Pound, 10 5/8 Ounce

Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000

Total Recipe Cost: \$5.9267 Cost Per Serving: \$0.2963

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	151832	MARINADE TANDOORI / 2 / 4 LBS , As Purchased	1/3 Cup (1.77 oz.)	0.6850	Sodexo Shared	MARINADE TANDOORI MONSOON KITCHENS 253281	1/3 Cup (1.77 oz.)
3	9434189	Chicken, Diced, Cooked, Frozen / 8 / 8/5 LB BAG , As Purchased	2 Pound	5.1800	Sodexo Shared	CHICKEN DICED WHITE NATURAL CKD USDA 316782	2 Pound
7				0.0618		Cilantro, finely chopped (1/2c=0.28 oz=1/4c dark green veg) , Recipe SR1265	1/4 Cup

Tips/Comments

- NOTE: Do not thaw marinade in hot water bath as the yogurt will separate.
Recipe Yield: 1.6625 pounds = 5 cups
0.25 cup = no. 16 scoop = 1.33 oz by weight

Pre-Preparation Instructions

- Thaw marinade overnight in refrigerator.
Prepare sub-recipes according to instructions.

Preparation Instructions

- Combine marinade and chicken in a mixing bowl. Toss to evenly coat chicken.
- Spray parchment lined sheet pans with pan spray.
- Transfer chicken pieces to sheet pan.
- Bake in 350°F convection oven for 10-minutes.
- Remove from oven and turn chicken pieces over.
- Return chicken to oven for an additional 10-minutes or until the edges of the chicken begin to caramelize from the marinade.
- Transfer into serving pan.
- Just before service, stir in cilantro.
- Cooling - Step 1
- Cooling - Step 2
- Reheat.

Serving Instructions

- Serve no.16 scoop or as directed in recipe or production sheet.
Recommended to be served with warmed flatbread and/or over rice.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
4hr Cool	Sodexo Cooling - Step 2	40.00	1. Reheat cooked hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 °F and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 °F and more than 6 hours into the cooling process.
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 °F and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 °F and more than 2 hours into the cooling process
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F
Reheat	Sodexo Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	26.81	0.00	1.79	63.36	0.588

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
162.691	4.847	0	0.003	89.331	173.573	0.726	0.013	0.239	0.237	25.771	0.08(M)	2.712(M)	35.795 (M)	0.144(M)	0(M)	19.265 (M)	0(M)	0(M)

Nutrients per serving (37.612 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
61.191	1.823	0	0.001	33.599	65.284	0.273	0.005	0.09	0.089	9.693	0.03(M)	1.02(M)	13.463 (M)	0.054(M)	0(M)	7.246(M)	0(M)	0(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: Teriyaki Beef Dipper
Ingredient Code: CAI100019
Sub Ingredients: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)), SEASONING (MOLASSES GRANULES (REFINERY SYRUP, CANE MILL MOLASSES, CANE CARAMEL COLOR), SUGAR (BROWN AND CANE), DEHYDRATED SOY SAUCE (WHEAT, SOYBEANS, SALT), MALTODEXTRIN, SALT, SODIUM PHOSPHATES, POTASSIUM CHLORIDE, SPICES, GARLIC POWDER, CITRIC ACID). GLAZED WITH: TERIYAKI SAUCE (SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT, SODIUM BENZOATE), SUGAR, WATER, DISTILLED VINEGAR, MODIFIED FOOD STARCH, PINEAPPLE JUICE CONCENTRATE, SOYBEAN OIL, CARAMEL COLOR, XANTHAN GUM, GARLIC POWDER, SODIUM BENZOATE, SPICE AND NATURAL FLAVOR).
Allergens: Contains Soy, Wheat,

Measure	Weight In Grams
1 Case (CA v1)	11,339.8093
4 Each (CA v1)	79.3800

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Moisture (g)	Ash (g)
201.562	10.078	4.409	0.630	50.391	554.296	7.559	1.260	5.039	(M)	17.637	1.814	25.195	0.000	0.000	(M)	(M)	(M)	(M)

Nutrients per 2 7/8 Ounce (79.380 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Moisture (g)	Ash (g)
160.000	8.000	3.500	0.500	40.000	440.000	6.000	1.000	4.000	(M)	14.000	1.440	20.000	0.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Teriyaki Beef Dippers, Commodity (CAR1018) - (Teriyaki Beef Dippers)

HACCP Process: Process 2: Same Day Service
Allergens: Contains Soy, Wheat;
Meal Contribution: 2 Meat/MA
Number of Servings: 1.00 Serving Size: 4 Each
Moisture gain/loss%: 0.0000 Yield: 2 7/8 Ounce
Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	403394	Teriyaki Beef Dippers , Cooked	4 Each (2.80 oz.)	0.0000	California	Teriyaki Beef Dipper CAI100019	4 Each (2.80 oz.)

Pre-Preparation Instructions

- Prepare rice first so it is ready to serve with beef dippers.

Preparation Instructions

- CCP-Conventional oven- preheat to 350°.
1. Place on parchment lined sheet pan.
2. Bake beef dippers for 7-9 minutes.

Convection Oven- preheat to 350°.
1. Place on parchment sheet pan.
2. Bake for 4-7 minutes to an internal temperature of 150°F for 15 seconds.

CCP--Hold hot at 140°F or above for service.

Serving size: 4 dippers

Serve with Rice.
1- #8 scoop = 1 Grain
2- #8 scoops = 2 Grains

Serving Instructions

- Serve 4 dippers per student

Offer with 1/2 cup or #8 scoop rice for 1 Grain

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	45.00	19.69	15.00	35.00	10.000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
201.562	10.078	4.409	0.63	50.391	554.296	7.559	1.26	5.039	(M)	17.637	1.814	25.195	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (79.38 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	8	3.5	0.5	40	440	6	1	4	(M)	14	1.44	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Teriyaki Chicken & Rice, Fremont (CAR1309) - (Teriyaki Chicken & Rice)

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Gluten, Soy, Wheat;

2 Meat/MA, 1 WGR

56.00

0.0000

0.0000

\$13.1329

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 bowl

25 Pound, 13 5/8 Ounce

0.0000

\$0.2345

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	401586	Chicken Fajita , As Purchased	10 Pound	0.0000	California	(Exception through 3/1/23) Chicken Fajita Tyson CAI100031	10 Pound
2	10406830	GLAZE TERIYAKI LESS SODIUM / 1 / 5.3 LB , As Purchased	1 Container (5 lb. 6.00 oz.)	10.1719	Sodexo Shared	SAUCE TERIYAKI GLAZE LS 134932	1 Container (5 lb. 6.00 oz.)
3				2.9610		Rice, brown, oven, steamed (1/2c = 1 oz eq grain) , Recipe SR1098	28 Cup

Pre-Preparation Instructions

- Follow Brown Rice Recipe, SR1098

2.8 oz. of chicken by weight = 2MMA.

Preparation Instructions

- 1. Place chicken fajita into a 4" pretreated pan or logan.
- 2. Heat to the following equipment base on site:
Conventional Oven: 25-30 minutes at 350 degrees from frozen.

Convection Oven: 5-8 minutes in a single layer at 400 degrees from frozen.
- 3. In addition to heating Chicken, Add glaze into pan or logan and heat to caramelize the sauce.
- 4. Remove when heated to an internal temperature of 145°F or above.
- Refrigeration after opening. Unopened shelf life of 12 months.
- 5. Portion 1/2 Cup (#8 Scoop) Rice Into Serving Bowl And Top With a #12 scoop of chicken and glaze.

Serving Instructions

- Serve 1 Bowl per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Hold at 140°F or above until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	21.26	5.81	58.98	21.77	26.110

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
165.328	3.905	1.066	0.021	36.988	306.398	24.376	0.711	10.792	10.625	8.997	0.576	7.339	4.574(M)	0.146(M)	0.021	171.832	33.27(M)	0.469(M)

Nutrients per serving (209.379 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
346.163	8.176	2.233	0.044	77.446	641.533	51.039	1.488	22.596	22.247	18.838	1.205	15.366	9.578(M)	0.305(M)	0.044	359.781	69.661(M)	0.982(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: SAUCE TERIYAKI GLAZE LS
Ingredient Code: 134932
Sub Ingredients: Sugar, Water, Soy Sauce (Water, Soybeans, Wheat, Salt), Vinegar, Concentrated Pineapple Juice, Tomato , Paste, Modified Corn Starch, Onion Powder, Garlic Powder, Citric Acid, Spice, Xanthan Gum.
Allergens: Contains Gluten, Soy, Wheat,

Measure	Weight In Grams
1 Case (SS v1)	14,628.3539
1 Container (SS v1)	2,438.0590
1 Each (SS v1)	2,404.0376
1 Gallon (SS v1)	4,808.0752
1 no. 10 can (SS v1)	4,056.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
238.000	0.900	0.700	0.100	0.700	738.000	55.800	0.250	51.900	51.100	1.500	0.300	8.500	22.000	0.700	0.100	146.000	39.700	2.100

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: Tony's Galaxy Pizza 4" Round Cheese Pizza, IW
Ingredient Code: CAI100285
Sub Ingredients: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT, FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY, FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE,, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN,, SUGAR, YEAST, CONTAINS2% OR LESS OF: VEGETABLE OIL, (SOYBEAN AND/OR CANOLA OIL), SALT, DISTILLED, MONO-GLYCERIDES, ENZYMES (CONTAINS WHEAT), ASCORBIC, ACID; TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA, CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT,, ENZYMES); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT, LESS THAN28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH,, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SEA SALT,, DRIED ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, DRIED GARLIC, CITRIC ACID.
Allergens: Contains Gluten, Milk, Soy, Wheat,

Measure	Weight In Grams
1 Case (CA v1)	9,072.0000
1 pizza whole (CA v1)	126.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
222.222	9.524	4.762	0.000	23.810	349.206	23.016	2.381	7.143	(M)	11.905	1.429	198.413	238.095	0.000	(M)	(M)	(M)	(M)

Nutrients per 1 pizza whole (126.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
280.000	12.000	6.000	0.000	30.000	440.000	29.000	3.000	9.000	(M)	15.000	1.800	250.000	300.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Generated on: 10/30/2023 10:14:38 AM by Justin Jatiram

Ingredient Name: Oven Baked Tostitos Scoops, IW
Ingredient Code: CAI100496
Sub Ingredients: WHOLE CORN, CORN, VEGETABLE OIL (CORN, SUNFLOWER, AND/OR CANOLA OIL), AND SALT.

Measure	Weight In Grams
1 Case (CA v1)	1,785.6000
1 Each (CA v1)	24.8000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
443.548	10.081	0.000	0.000	0.000	504.032	76.613	8.065	0.000	(M)	8.065	1.452	80.645	0.000	0.000	(M)	(M)	(M)	(M)

Nutrients per 1 Each (24.800 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
110.000	2.500	0.000	0.000	0.000	125.000	19.000	2.000	0.000	(M)	2.000	0.360	20.000	0.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Milk, Wheat;

Meal Contribution:

2 Meat/MA, 2 WGR

Number of Servings:

72.00

Serving Size:

1 Each

Moisture gain/loss%:

0.0000

Yield:

28 Pound

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$0.0000

Cost Per Serving:

\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	133917	Grilled Bean and Cheese Burrito , Cooked	1 Case	0.0000	California	(Exception Think CA Only) Grilled Burrito with Pinto Beans, Mozzarella & Cheddar Cheese with Mexican Spices CAI100108	1 Case

Pre-Preparation Instructions

◦

Thaw to 40°F, prior to heating

Preparation Instructions

◦

1. Arrange burritos on oven sheet. Bake at 350 F for 8-10 minutes (convection oven) or 12-15 minutes (conventional oven) until internal temperature reaches 140 F.

2. For frozen burritos bake at 350 F for 12-15 minutes (convection oven) or 18-20 minutes (conventional oven) until internal temperature reaches 140 F.

Improper heating or overcooking tends to dry burritos or cause to blow up.

Serving Instructions

◦

Serve 1 Burrito per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Hold at 140°F or above until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	35.00	0.00	50.00	15.56	4.444

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
203.175	7.901	0	0	8.466	270.9	25.397	3.386	2.257	(M)	7.901	3.048	84.656	56.437	0	(M)	(M)	(M)	(M)

Nutrients per serving (176.397 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
358.394	13.938	0	0	14.933	477.859	44.799	5.973	3.982	(M)	13.938	5.376	149.331	99.554	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Egg, Fish, Gluten, Soy, Wheat;

2 Meat/MA, 2 WGR, 1/8 Veg-O

24.00

0.0000

0.0000

\$13.8380

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 Each

10 Pound, 1/2 Ounce

0.0000

\$0.5766

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	6459557	TUNA LIGHT CHUNK IN WTR / 1 / 66.5OZ , As Purchased	1 Can (4 lb. 2.50 oz.)	13.3833	Sodexo Shared	TUNA CHUNK LIGHT IN WATER CANNED 100543	1 Can (4 lb. 2.50 oz.)
2	208180	Mayonnaise , As Purchased	4 Cup	0.0000	California	Extra Heavy Real Mayonnaise CAI100114	4 Cup
3	736528	ONION RED JUMBO CTN / 1 / 5 LB , As Purchased	1 Cup (5.64 oz.)	0.3633	Sodexo Shared	ONION RED FRSH 101148	1 Cup (5.64 oz.)
4	9434407	Celery Sticks 5 lb. - 20038 / 1 / 5 LB. , As Purchased	2 Cup (9.17 oz.)	0.0000	Sodexo Shared	PRE-CUT CELERY STICKS 205261	2 Cup (9.17 oz.)
5	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	1 teaspoon (0.08 oz.)	0.0914	Sodexo Shared	BLACK PEPPER GROUND 102062	1 teaspoon (0.08 oz.)
6	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	48 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	48 Slice

Preparation Instructions

- Be sure to sanitize top of can before opening. Check for physical contaminants after opening the can. Open and drain tuna.
- Slice about a half an inch off the top of the onion and discard. Turn the onion to rest on the flat end and slice in half vertically. Remove and discard the papery layers.
- 1. Drain tuna well. Press water out through colander.
 2. Flake the tuna to pull it apart once it is drained.
 3. Dice the onion.
 4. Dice the celery.
 5. Combine all ingredients and mix well.
- 6. Lay bread on clean work surface.
 7. Place one #12 scoop onto each slice of bread.
 8. Spread the mixture evenly and top with second slice of bread.

Serving Instructions

- Serve 1 sandwich per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Hold at 40°F or below until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	58.76	10.56	21.85	18.32	3.582

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
260.966	17.039	3.063	0	31.144	408.695	14.253	1.22	2.337	0(M)	11.949	1.428	24.427	25.741 (M)	1.704(M)	1.122(M)	88.92(M)	8.597(M)	0.058(M)

Nutrients per serving (189.482 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
494.485	32.286	5.804	0	59.012	774.405	27.007	2.312	4.428	0(M)	22.642	2.705	46.285	48.775 (M)	3.229(M)	2.126(M)	168.488 (M)	16.289 (M)	0.109(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: TUNA CHUNK LIGHT IN WATER CANNED
Ingredient Code: 100543
Sub Ingredients: Tuna, Water, Vegetable Broth (Pea, Carrot Extract) and Salt.
Allergens: Contains Fish,

Measure	Weight In Grams
1 Can (SS v1)	1,885.2750
1 Case (SS v1)	11,311.6500
1 Each (SS v1)	1,885.2418
1 no. 10 can (SS v1)	2,912.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
105.882	1.176	0.588	0.000	41.176	329.412	0.000	0.000	0.000	0.000	23.529	1.529	0.000	(M)	(M)	2.706	164.706	(M)	(M)

Nutrients per 85 Gram (85.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
90.000	1.000	0.500	0.000	35.000	280.000	0.000	0.000	0.000	0.000	20.000	1.300	0.000	(M)	(M)	2.300	140.000	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process: Process 1: No Cook

Allergens: Contains Gluten, Milk, Wheat;

Meal Contribution: 2 Meat/MA, 2 WGR

Number of Servings: 1.00 Serving Size: 1 sandwich

Moisture gain/loss%: 0.0000 Yield: 5 Ounce

Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000

Total Recipe Cost: \$0.0879 Cost Per Serving: \$0.0879

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	2 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	2 Slice
2	405772	All Natural Uncured Turkey Ham , As Purchased	3 Slice (1.50 oz.)	0.0000	California	TURKEY HAM SLICED .5 OZ 133456	3 Slice (1.50 oz.)
3	402003	Cheese, Cheddar, Slice, LOL , As Purchased	2 Slice (1.00 oz.)	0.0000	California	(Exception through 3/1/22) Cheddar, Cheese Slice, Land O Lakes, 8-1.5 LB, 384 ct, 0.5 oz CAI100002	2 Slice (1.00 oz.)
4	692114	LETTUCE ROMAINE CHOPPED FRESH / 1 / 2 LB , As Purchased	1/4 Cup (0.50 oz.)	0.0879	Sodexo Shared	PRE-CUT LETTUCE ROMAINE CHOPPED PRIME 101082	1/4 Cup (0.50 oz.)

Tips/Comments

- CCP:
 - 1) Thaw product under refrigeration.
 - 2)For same day use, thaw under cold running water.
 - 3) 4 slices = 2 oz M/MA

Pre-Preparation Instructions

- Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production.

Preparation Instructions

- Directions for Assembling
 - Gather and open bread or roll
 - Place a pan liner on the prep table and spread the bread out in rows of 12
Remove turkey/ham and cheese from the refrigerator
 - Place 3 slices of turkey/ham (1.5 oz by weight) and 2 slices of cheese (1 oz by weight) on top of one slice of bread
 - Add 1/4 cup of chopped romaine lettuce
 - Place the other slice of bread on top
 - Cut sandwich in half on a diagonal (so it makes a triangle)
 - Stack the two halves on top of each other
 - Label
 - Place sandwiches in a hotel pan and hold at 40° or below until service (CCP)
- Discard all leftovers

Serving Instructions

- Serve 1 Sandwich per student

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Hold at 40°F or below until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	38.08	16.77	37.29	23.80	6.926

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
211.56	8.95	3.941	0	33.837	463.102	19.724	1.629	3.663	0.709(M)	12.587	1.366	175.174	1094.28 (M)	2.105(M)	0(M)	276.492 (M)	9.548(M)	0.059(M)

Nutrients per serving (141.117 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
298.546	12.63	5.562	0	47.75	653.514	27.834	2.299	5.169	1(M)	17.763	1.928	247.2	1544.21 (M)	2.97(M)	0(M)	390.177 (M)	13.474 (M)	0.083(M)

(M) Indicates missing nutrient values.

Rainbow Chili, Veg (CAR1898)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Wheat;		
Meal Contribution:	2 Meat/MA, 1/2 Veg-O		
Number of Servings:	57.60	Serving Size:	1 Cup
Moisture gain/loss%:	0.0000	Yield:	42 Pound, 10 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$25.3904	Cost Per Serving:	\$0.4408

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	100335	BEANS BLACK LO SOD 6-10 BUSH / 6 / 111OUNCE , As Purchased	1 no. 10 can (6 lb. 12.00 oz.)	5.9400	Sodexo Shared	BEAN CANNED BLACK LOW SOD BUSH BROS 200110	1 no. 10 can (6 lb. 12.00 oz.)
2	428369	BEAN GARBANZO LO SOD 6-10 BUSH / 6 / 111OUNCE , As Purchased	1 no. 10 can (6 lb. 15.00 oz.)	5.9663	Sodexo Shared	BEAN CANNED GARBANZO LOW SOD BUSH BROS 200101	1 no. 10 can (6 lb. 15.00 oz.)
3	734743	BEAN KIDNEY DK RED LOW SODIUM / 6 / #10 , As Purchased	1 no. 10 can (6 lb. 10.67 oz.)	5.9663	Sodexo Shared	BEAN CANNED KIDNEY LOW SOD BUSH BROS 200104	1 no. 10 can (6 lb. 10.67 oz.)
4	9414176	Beans, Pinto, Low-sodium, Canned / 6 / 6/#10 CAN , As Purchased	1 no. 10 can (4 lb. 13.95 oz.)	3.9544	Sodexo Shared	BEAN CANNED PINTO LOW SOD USDA 316750	1 no. 10 can (4 lb. 13.95 oz.)
5	240211	Whole Kernel Corn Low Sodium , Drained	1 no. 10 can	0.0000	California	Whole Kernel Corn Low Sodium Canned CAI100573	1 no. 10 can
6	203773	Diced Tomatoes, NSA , As Purchased	1 no. 10 can (6 lb. 7.63 oz.)	0.0000	California	(Exception through 3/1/22) Tomatoes, diced, Angela Mia, canned, low-sodium CAI100561	1 no. 10 can (6 lb. 7.63 oz.)
7	695769	ONION YELLOW JUMBO BOX / 1 / 50 LB , As Purchased	5 cup, chopped (1 lb. 12.22 oz.)	1.0670	Sodexo Shared	ONION YELLOW FRSH 101188	5 cup, chopped (1 lb. 12.22 oz.)
8	719466	PEPPER GREEN BELL FRSH LG / 1 / 5 LB , As Purchased	5 cup, chopped (1 lb. 10.28 oz.)	2.4965	Sodexo Shared	PEPPER BELL GREEN FRSH 101111	5 cup, chopped (1 lb. 10.28 oz.)
9	201490	Chili Seasoning Mix , As Purchased	5 3/4 Ounce	0.0000	California	Chili Seasoning Mix CAI100555	5 3/4 Ounce

Preparation Instructions

- 1. Drain all liquids from canned items.
- 2. In a large stock pot, bring to boil beans, corn, and diced tomatoes.
- 3. Reduce heat to a simmer and stir in seasonings.
- 4. Add chopped vegetables and cover pot until vegetables are tender (about 15 minutes).
- 5. Stir every 5-7 minutes to prevent sticking and burning on the bottom.

Serving Instructions

- Portion: 8 oz ladle or 2 #8 scoop into cup or bowl per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	6.90	0.05	74.17	20.07	14.176

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
77.035	0.591	0.004	0	0	139.123	14.284	3.433(M)	2.73(M)	0.241(M)	3.865	0.807(M)	26.19(M)	70.532 (M)	3.404(M)	0(M)	157.77 (M)	7.303(M)	0.031(M)

Nutrients per serving (335.741 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
258.637	1.984	0.013	0	0	467.093	47.956	11.527 (M)	9.166(M)	0.808(M)	12.978	2.71(M)	87.93(M)	236.806 (M)	11.427 (M)	0(M)	529.698 (M)	24.52(M)	0.104(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: White Wheat Hamburger Bun, 3.5", Giuliano's
Ingredient Code: CAI100003
Sub Ingredients: WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR, (WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, YEAST, SALT, DOUGH SOFTENER, (WATER AND MONOGLYCEDIDES WITH PROPIONIC ACID AND PHOSPHORIC ACID ADDED AS PRESERVATIVES), CALCIUM PROPIONATE AS MOLD INHIBITOR. STRENGTHENER (ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENZYMES). DOUGH CONDITIONER
Allergens: Contains Gluten, Wheat,

Measure	Weight In Grams
1 Package (CA v1)	684.0000
1 roll (hamburger, frankfurter roll) (CA v1)	57.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
245.614	4.386	0.877	0.000	0.000	491.228	47.368	5.263	7.018	(M)	7.018	1.895	35.088	0.000	0.000	(M)	(M)	(M)	(M)

Nutrients per 57 Gram (57.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
140.000	2.500	0.500	0.000	0.000	280.000	27.000	3.000	4.000	(M)	4.000	1.080	20.000	0.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ingredient Report

Ingredient Name: White Wheat loaf, Bread, Sliced, Sandwich, 1/2"
Ingredient Code: CAI100007
Sub Ingredients: Water, White Whole Wheat Flour, Enriched Wheat Flour (with Niacin, reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Soybean Oil, Yeast, Salt, Dough Softener (water and monoglycerides with propionic acid and Phosphoric acid added as preservatives), Calcium Propionate as mold inhibitor. Strengtheners (Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid) enzymes), dough conditioner, (Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), ascorbic acid, wheat gluten, enzymes.)
Allergens: Contains Gluten, Wheat,

Measure	Weight In Grams
1 Package (CA v1)	728.0000
1 Slice (CA v1)	28.0000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
250.000	3.571	0.000	0.000	0.000	500.000	46.429	3.571	7.143	(M)	7.143	2.571	71.429	0.000	4.286	(M)	(M)	(M)	(M)

Nutrients per 28 Gram (28.000 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
70.000	1.000	0.000	0.000	0.000	140.000	13.000	1.000	2.000	(M)	2.000	0.720	20.000	0.000	1.200	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.