

Teriyaki Beef Dippers, Commercial (CAR1761) - (Teriyaki Beef Dippers)

Generated on: 7/21/2022 11:52:45 AM by Chr Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, 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	7051033	Teriyaki Beef Dipper, Tyson, WonderBites, with soy (4 dippers = 2.8 oz = 2 oz M/MA) , As Purchased	4 piece (2.75 oz.)	0.0000	California	Teriyaki Beef Dipper, Tyson, WonderBites, with soy, 0.7 oz SI100382	4 piece (2.75 oz.)

Pre-Preparation Instructions

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

Preparation Instructions

- Conventional Oven: Prepare from frozen state. Preheat oven to 350F. Heat for 13 to 15 minutes.
- Convection Oven: Prepare from frozen state. Preheat oven to 350F. Heat for 6 minutes.

Serving Instructions

- Serve 4 dippers per student
- Offer with 1/2 cup or #8 scoop rice for 1 Grain

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	54.00	24.00	18.67	32.00	13.333

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)	Moisture (g)	Ash (g)
192.308	11.538	5.128	0.641	38.462	525.641	8.974	1.282	6.41	(M)	15.385	2.308	25.641	128.205	0	(M)	(M)	(M)	(M)

Nutrients per serving (78 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)
150	9	4	0.5	30	410	7	1	5	(M)	12	1.8	20	100	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Breakfast; Lunch: Waffles and Sausage (Menu Item Assembly) (SR3121) - (Breakfast for Lunch: Waffles and Sausage)

Generated on: 7/21/2022 11:09:03 AM by Chi Battaglia

Marketing Description: Whole grain waffles served with country sausage.

HACCP Process: Process 2: Same Day Service

Number of Servings: 1.00 Serving Size: 1 plate

Moisture gain/loss%: 0.0000 Yield: 0 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
--------	-------------	------------	----------------	-----------	-------------	------------	----------

Step # 1																																																																															
Breakfast for Lunch																																																																															
<table border="1"> <tr> <td colspan="4">MENU ITEM</td> <td colspan="4">INGREDIENTS</td> </tr> <tr> <td colspan="2">Start</td> <td colspan="2">+++++</td> <td colspan="2">Build Order</td> <td colspan="2">+++++</td> </tr> <tr> <td colspan="8">**refer to the Technician Worksheet or Production Form for portioning quantities and loads**</td> </tr> <tr> <td>Portion 1 Sausage</td> <td>Process</td> <td>Comp Sausage</td> <td>Other Size</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Waffles Sausage</td> <td>Waffles</td> <td>Comp Sausage</td> <td>Other Size</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>French Toast Sausage</td> <td>French Toast Sausage</td> <td>Comp Sausage</td> <td>Other Size</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="8">**brand standard vegetables loadments may vary**</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>								MENU ITEM				INGREDIENTS				Start		+++++		Build Order		+++++		**refer to the Technician Worksheet or Production Form for portioning quantities and loads**								Portion 1 Sausage	Process	Comp Sausage	Other Size					Waffles Sausage	Waffles	Comp Sausage	Other Size					French Toast Sausage	French Toast Sausage	Comp Sausage	Other Size					**brand standard vegetables loadments may vary**																							
MENU ITEM				INGREDIENTS																																																																											
Start		+++++		Build Order		+++++																																																																									
refer to the Technician Worksheet or Production Form for portioning quantities and loads																																																																															
Portion 1 Sausage	Process	Comp Sausage	Other Size																																																																												
Waffles Sausage	Waffles	Comp Sausage	Other Size																																																																												
French Toast Sausage	French Toast Sausage	Comp Sausage	Other Size																																																																												
brand standard vegetables loadments may vary																																																																															

Preparation Instructions <ul style="list-style-type: none"> Carefully shingle waffles in serving pan according to station requirements. Carefully transfer sausage to serving pan according to station requirements. To Build Entree: <ul style="list-style-type: none"> Portion waffles onto plate. Top waffles with sausage. Offer syrup Serve immediately.
--

Serving Instructions <ul style="list-style-type: none"> Serve 1 plate.
--

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

Error: Sub. could not be shown.

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)
(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)

Nutrients per serving (0 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)
(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Burrito, Bean and Cheese, IW Los Cabos (CAR1378) - (Bean and Cheese Burrito)

Generated on: 7/21/2022 11:56:09 AM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 96.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 31 Pound, 3 1/4 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	719349	EM-Burrito, Bean & Cheese, WG, 5.2oz, IW , As Purchased	1 Case	0.0000	California	EM-Burrito, Bean & Cheese, WG, 5.2oz, IW SI100886	1 Case

Pre-Preparation Instructions

- Thaw under refrigeration 1 day prior to serving.

Preparation Instructions

- Heating Instructions: For Best Results, Heat From A Refrigerated State.

- Place burritos on a sheet pan with seam of wrapper facing down.
- Heat to an internal temperature of 160 deg. F.

Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage.
 Heating times may vary due to variation in equipment used.

Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min.
 Refrigerated: Heat for 11-13 min.

Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min.
 Refrigerated: Heat for 13-15 min.

Serving Instructions

- Serve 1 burrito per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	24.66	9.93	55.06	20.83	2.182

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)
217.651	5.963	2.401	0	10.134	322.27	29.962	5.542	1.187	0	11.335	2.612	116.056	215.48	1.112	0.393	391.331	(M)	(M)

Nutrients per serving (147.418 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)
320.855	8.79	3.54	0	14.94	475.082	44.169	8.17	1.75	0	16.71	3.85	171.087	317.655	1.64	0.58	576.89	(M)	(M)

(M) Indicates missing nutrient values.

Cheeseburger, Commodity, All Beef, American, K8 (CAK1009) - (Cheeseburger)

Generated on: 7/21/2022 1:01:47 PM by Chr Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 1.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 4 1/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.4119 Cost Per Serving: \$0.4119

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	403533	Beef Patty, All Beef, 1.6 oz. , As Purchased	1 patty	0.4119	California	(Exception Think CA Only) Beef Patty, All Beef, 1.6 oz., Smart Pick CAI100001	1 patty
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	1 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	1 roll (hamburger, frankfurter roll)
3	401168	American Cheese, 160 slice (yellow), Commodity , As Purchased	1 Slice	0.0000	California	(Exception through 3/1/22) Pasteurized Process American Cheese, 160 slice (yellow) CAI100100	1 Slice

Preparation Instructions

- 1. CCP--Bake hamburger patties from frozen state as close to service as possible. Batch cook as time allows.
 - Conventional Oven: preheat oven to 350°F. Heat for 12-13 minutes until minimum internal temperature is 140° F. or above (for 15 seconds).
 - Convection Oven: preheat oven to 350°F. Heat for 6-7 minutes until minimum internal temperature is 140° F. or above (for 15 seconds).
- 2. Hold patties covered so they do not dry out. If burgers are held too long, this makes them susceptible to "pinking"
- 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

- Serve 1 Burger per meal.

CCP Name	CCP Description	Critical Temperature	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	43.45	17.07	37.93	20.00	6.207

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)
249.227	12.032	4.727	0	36.525	502.75	23.634	2.578	3.867	(M)	12.461	1.594	88.948	117.738	0	(M)	(M)	(M)	(M)

Nutrients per serving (116.36 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)
290	14	5.5	0	42.5	585	27.5	3	4.5	(M)	14.5	1.855	103.5	137	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Chicken Nuggets, Breast, Breaded Whole Grain, Tyson, Nuggets (CAR1158) - (Chicken Nuggets)

Generated on: 7/21/2022 10:54:37 AM by Ch.

Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Soy, Wheat;
 Meal Contribution: 2 3/4 Meat/MA, 1 1/4 WGR
 Number of Servings: 107.00 Serving Size: 7 Each
 Moisture gain/loss%: 0.0000 Yield: 32 Pound, 13 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	3741799	Chicken, nuggets, breaded, Tyson, .5975 oz (5 nuggets = 2 oz M/MA + 1 oz eq grain) , As Purchased	1 Case (32 lb. 12.95 oz.)	0.0000	California	Breaded Chicken Nuggets, Tyson, 0.5975 oz whole grain, cooked, CN SI100056	1 Case (32 lb. 12.95 oz.)

Preparation Instructions

- Hot production:
 - Step 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.
 - Step 2: Cover each sheet pan with parchment pan liner.
 - Step 3: Portion chicken nuggets in single layer on sheet pan.
 - Step 4: Place paned chicken nuggets on speed or file rack and roll into refrigerator/freezer until ready to bake. Or, cover each, pan of chicken nuggets with an upside-down sheet pan and stack in refrigerator/freezer until ready to bake.
- Cooking:
 - Chef's Tip: Cook chicken nuggets as close to service as possible. Batch cooking ensures optimum quality.
 - Step 1: CCP--Bake chicken nuggets in 375°F convection oven for 6-8 minutes or until minimum internal temperature of 140°F or, above for 15 seconds.
 - Step 2: Carefully transfer chicken nuggets to 2-inch or 4-inch half pan. (1 full size sheet pan with 2 bags chicken nuggets = 4-inch half pan).
 - CCP--Hold hot at 140°F or above for service.
 - NOTE: Do not cover, except with a pan liner, as the product will become soggy. Recommended holding time is no longer than 1, hour after cooking.
 - Cold production: Follow steps above and quickly cool below 40 before service.

Serving Instructions

- Serve 7 chicken nuggets.
- Offer a breadstick or a roll as noted on menu.

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	52.50	9.38	26.67	23.33	1.666

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	16.53	2.952	0	29.518	519.517	18.892	3.542	1.181	0	16.53	2.243	35.422	(M)	(M)	0.118	708.433	(M)	(M)

Nutrients per serving (139.088 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)
394.137	22.991	4.106	0	41.056	722.584	26.276	4.927	1.642	0	22.991	3.12	49.267	(M)	(M)	0.164	985.342	(M)	(M)

(M) Indicates missing nutrient values.

Corn Dog, Chicken, whole grain, lower fat (SR1023) - (C) Dog

Generated on: 7/21/2022 11:01:01 AM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Gluten, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 42.00 Serving Size: 1 corn dog
 Moisture gain/loss%: 0.0000 Yield: 10 Pound, 6 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
2	379731	Chicken, corn dogs, Foster Farms/Sysco (1 corn dog = 2 oz M/MA, 2 oz eq grain) , As Purchased	42 corn dog	0.0000	California	Chicken Corn Dogs (corndog), Foster Farms/Sysco, whole grain, lower fat SI100089	42 corn dog

Preparation Instructions

- Portion corn dogs (3 x 14) in a single layer on a parchment lined full size sheet pan.
 - Bake patties in 375°F convection oven for 12-15 minutes.
 - Carefully transfer corn dogs to serving pan according to station requirements.
- NOTE: Do not cover as the product will become soggy. Recommended holding time is no longer than 1 hour after cooking.

Serving Instructions

- Feature corn dogs on the serving line shingled toward the customer to entice participation.
- Serve 1 corn dog 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	30.00	9.38	50.00	15.00	8.333

Nutrients per

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)	Moist (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	(M)	(M)	(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)	Moist (g)	Ash (g)
240	8	2.5	0	40	390	30	5	5	(M)	9	1.8	80	(M)	(M)	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Egg Salad Mix Filling, egg, celery, mayonnaise, mustard, white pepper, RECIPE (CAR1116) - (Egg Salad Mix)

Generated on: 8/2/2022 12:37:47 PM by Ch

Battaglia

HACCP Process: Process 3: Complex Food
Allergens: Contains Egg, Soy;
Meal Contribution: 2 Meat/MA
Number of Servings: 10.50 Serving Size: 1 no. 12 scoop
Moisture gain/loss%: 0.0000 Yield: 1 Pound, 15 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	SI100070	Celery Sticks, fresh, 1/2-inch by 4-inch, ready-to-serve (6 sticks = 2.2 oz = 1/2c other veg) , As Purchased	1 cup chopped (4.59 oz.)	0.0000	California	Celery Sticks, fresh, 1/2-inch by 4-inch, ready-to-serve SI100070	1 cup chopped (4.59 oz.)
2	MF60676	Hard Cooked Eggs, Cage Free , As Purchased	12 egg	0.0000	California	Egg, whole, hard cooked, Cage Free, Abbotsford, dry pack SI101050	12 egg
3	208180	Mayonnaise , As Purchased	1 Cup	0.0000	California	Extra Heavy Real Mayonnaise CA1100114	1 Cup
4	241378	Pepper, white, ground, spices , As Purchased	1 teaspoon	0.0000	California	Pepper, white, ground, spices SI100126	1 teaspoon
5	274387	Yellow Mustard, prepared, bulk, Frenchs, back of house , As Purchased	1 teaspoon (0.18 oz.)	0.0000	California	Yellow Mustard, prepared, Frenchs SI100186	1 teaspoon (0.18 oz.)

Tips/Comments

- 1. If salad is to be held for more than 24 hours, blanch raw celery for 20 seconds.
CCP--When raw celery is used in cold salads, the finished product cannot be held for more than 24 hours.

Preparation Instructions

- 1. Dice eggs.
- 2. Combine diced eggs and celery in a non-reactive bowl.
- 3. Mix in mayonnaise, mustard and white pepper. Stir to combine well.
CCP--Hold refrigerated at 40°F or below for service or use in recipe.

Serving Instructions

- Portion: Serve #12 scoop (2.5 oz) or as directed in recipe.
- Original Recipe Yield: 10.5 - 2.5 oz servings = 1.75 pints = 1.68 pounds
#12 scoop (2.56 oz) = 2 oz M/MA
- Shelf life: Use within 24 to 48 hours, if blanched celery is used.
- CCP--Salads made with raw celery must be discarded after the meal period (or maximum of 24 hours).

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	86.17	18.26	2.83	11.86	2.228

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)
273.785	26.213	5.555	0	244.074	241.757	1.94	0.299	1.525	0(M)	8.115	1.398	37.085	64.757(M)	0.447(M)	1.331(M)	113.575(M)	13.794(M)	0.112(M)

Nutrients per serving (85.844 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)
235.029	22.502	4.769	0	209.524	207.535	1.665	0.257	1.309	0(M)	6.966	1.2	31.835	55.59(M)	0.384(M)	1.143(M)	97.498(M)	11.841(M)	0.096(M)

(M) Indicates missing nutrient values.

Sandwich, Egg Salad, Sliced Bread, Egg Salad, RECIPE (CAR1106) - (Egg Salad Sandwich)

Generated on: 8/2/2022 12:36:50 PM by Chr

Battaglia

HACCP Process: Process 2: Same Day Service
Allergens: Contains Egg, Gluten, Soy, Wheat;
Meal Contribution: 2 Meat/MA, 2 WGR
Number of Servings: 1.00 Serving Size: 1 sandwich
Moisture gain/loss%: 0.0000 Yield: 5 1/8 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				0.0000		Egg Salad Mix Filling, egg, celery, mayonnaise, mustard, white pepper, RECIPE CAR1116	1 no. 12 scoop

Tips/Comments

- 1. Prepare filling according to recipes.
CCP--Hold filling refrigerated at 40°F or below for use in recipe.

Preparation Instructions

- 2. To build each sandwich:
-Top slice of bread with #12 scoop (3.2 oz) filling.
-Close sandwich with second piece of bread.
- 3. SPEED BUILT-TO-ORDER:
-Serve immediately or wrap and keep refrigerated until service.

Serving Instructions

- Serve 1 sandwich per meal.

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	58.80	11.45	29.51	11.70	5.662

Nutrients per  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)
264.395	17.274	3.362	0	147.714	343.711	19.504	1.591	3.743	0(M)	7.731	1.861	50.643	39.191 (M)	1.963(M)	0.806(M)	68.736 (M)	8.348(M)	0.068(M)

Nutrients per serving (141.844 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)
375.029	24.502	4.769	0	209.524	487.535	27.665	2.257	5.309	0(M)	10.966	2.64	71.835	55.59(M)	2.784(M)	1.143(M)	97.498 (M)	11.841 (M)	0.096(M)

(M) Indicates missing nutrient values.

Enchirito Bean & Cheese (CAR1059)

Generated on: 7/21/2022 11:06:24 AM by Chr Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 20.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 10 Pound, 12 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	200262	Enchilada Sauce Red , As Purchased	4 Cup	0.0000	California	Enchilada Sauce, Pace SI100113	4 Cup
2	718773	Burrito, bean and cheese, Los Cabos (1 burrito = 2 oz M/MA, 2 oz eq grain) , As Purchased	20 burrito (6 lb. 8.00 oz.)	0.0000	California	Bean and Cheese Burrito, Los Cabos, bulk SI100398	20 burrito (6 lb. 8.00 oz.)
3	200262	Enchilada Sauce Red , As Purchased	4 Cup	0.0000	California	Enchilada Sauce, Pace SI100113	4 Cup
4	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	4 Ounce	0.0000	California	Cheese, cheddar, shredded, Great Lakes SI100020	4 Ounce

Tips/Comments

- Defrost the burritos under refrigeration one day prior to use.

Pre-Preparation Instructions

- PREHEAT OVEN TO 350°F

Preparation Instructions

- 1. Pour enchilada sauce into pan and spread evenly to cover the bottom.
- (1 burrito = 2 oz M/MA and 2 oz eq grain)
 For best results, heat from a refrigerated state. Cover sheet pan with parchment paper. Place burritos on pan with flap side up. Heat to an internal temperature of 165F.
 Convection oven: Preheat to 300F; heat for 10 - 12 minutes if thawed, 16 - 19 minutes, frozen.
 Conventional oven: Preheat to 300F; heat for 12 - 14 minutes if thawed, 19 - 23 minutes, frozen.
- 3. Pour enchilada sauce over the top of the burritos.
- 4. Cover & Bake at 350 F for about 30 minutes or until the internal temperature is 145F for 15 seconds.
- 5. Sprinkle cheese evenly over the top of the burritos and place back in the oven just until cheese melts.

Serving Instructions

- Serve 1 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	28.44	12.13	54.72	19.60	3.287

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)
140.623	4.444	1.895	0	8.338	339.303	19.236	3.875	1.155	0(M)	6.891	1.366	85.969	242.994 (M)	0.632(M)	0.016(M)	1.723(M)	(M)	(M)

Nutrients per serving (243.81 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)
342.854	10.834	4.62	0	20.33	827.255	46.899	9.447	2.817	0(M)	16.8	3.33	209.6	592.443 (M)	1.54(M)	0.04(M)	4.2(M)	(M)	(M)

(M) Indicates missing nutrient values.

General Chicken: Taste4, CA (CAR1699) - (General Chicken)

Generated on: 8/2/2022 12:43:57 PM by Ch Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 1 WGR, 1/8 Veg-DG, 1/8 Veg-O
 Number of Servings: 10.00 Serving Size: 1 no. 6 scoop
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 14 1/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.0155 Cost Per Serving: \$0.0015

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	404694	Crispy Popcorn Chicken, Commodity , As Purchased	2 Pound, 2 Ounce	0.0000	California	Golden Crispy Popcorn Chicken, Tyson, soy, whole grain, cooked, CN SI100299	2 Pound, 2 Ounce
2	SI100040	Oil, Canola/Olive Blend, Chef's Pride , As Purchased	3 tablespoon	0.0000	California	Canola/Olive Oil Blend, Chef's Pride SI100040	3 tablespoon
3	SI100027	Carrots, shredded (matchstick), ready-to-serve (1/2c = 1.6 oz = 1/2c red/orange veg) , As Purchased	2 Ounce	0.0000	California	Carrots, shredded (matchstick), ready-to-serve SI100027	2 Ounce
4	USDA 110473	Broccoli, frozen, cut or chopped, without salt (1/2 cup = 3.3 oz = 1/2 cup dark green veg) , As Purchased	1 Pound	0.0000	California	Broccoli, frozen, cut or chopped, without salt SI100119	1 Pound
5				0.0155		General Tso Sauce: Taste 4 CA CAR1698	8 Ounce
6	209724	Sesame Seeds , As Purchased	1/8 Cup (0.63 oz.)	0.0000	California	Sesame Seeds, whole, dried SI100231	1/8 Cup (0.63 oz.)

Preparation Instructions

- Step 1: Prepare and heat the General Tso sauce using Recipe CAR1698 and hold hot until ready to combine with chicken.
- Step 2: CCP-Bake popcorn chicken in 375°F convection oven for 6-8 minutes or until minimum internal temperature of 145°F or above for 15 seconds.
- Step 3: Toss vegetables with oil and roast on parchment lined sheet pan at 350 for 10-15 minutes or until vegetables are crisp-tender and lightly caramelized.
- Step 4: Toss vegetable and chicken with sauce to coat evenly and place in 2" half pan.
- Step 5: Garnish with sesame seeds.
- Step 6: Hold hot until service. Do not prepare more than 30 minutes in advance and do not toss with sauce until just before service.

Serving Instructions

- Serve 1 #6 scoop and offer with rice or lo mein.
(12 pieces of popcorn chicken.)

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	145.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	47.60	7.81	35.41	18.73	16.545

Nutrients per

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)
212.141	11.22	1.841	0.022	12.729	263.259	18.778	2.916	8.775(M)	3.278(M)	9.934	1.645	43.996	835.27 (M)	10.677 (M)	0(M)	428.791 (M)	26.258 (M)	0.26(M)

Nutrients per serving (176.099 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)
373.578	19.758	3.242	0.039	22.416	463.597	33.068	5.135	15.452 (M)	5.772(M)	17.494	2.896	77.476	1470.9 (M)	18.802 (M)	0(M)	755.097 (M)	46.24(M)	0.457(M)

(M) Indicates missing nutrient values.

Burger, C. den, K8 (CAR1002) - (Garden Burger)

Generated on: 8/2/2022 12:55:36 PM by Chr. r Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 1.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 4 5/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.6555 Cost Per Serving: \$0.6555

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	15694669	Veggie Burgers, Grillers Prime, 2.5 oz (2 M/MA) , As Purchased	1 Each	0.6555	Sodexo Shared	Veggie Burgers, Grillers Prime, 2.5 oz (2 M/MA) SI101139	1 Each
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	1 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	1 roll (hamburger, frankfurter roll)

Preparation Instructions

- Keep frozen until ready to use. Heat to a minimum internal temperature of 165 degrees F.
 FLAT TOP GRIDDLE OR SKILLET (recommended method):
 1. Preheat non-stick skillet over MEDIUM heat.
 2. Lightly spray skillet with cooking oil.
 3. Place frozen burgers in skillet.
 4. Heat burgers over MEDIUM heat for 9 to 11 minutes, turning burgers over halfway through heating time.
 CONVECTION OVEN:
 1. Preheat oven to 350 degrees F. Set fan to high.
 2. Place frozen burgers in a single layer on a baking sheet.
 ON THE GRILL:
 Carefully watch burgers while on grill, turning as needed.
- 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

- Serve 1 Burger per meal.

CCP Name	CCP Description	Critical Temperature	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	32.59	4.66	45.52	27.59	6.897

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)
226.784	8.211	1.173	0	0	531.769	25.806	4.692	3.91	0(M)	15.64	1.783	46.921	0(M)	0(M)	0.078(M)	101.662 (M)	(M)	(M)

Nutrients per serving (127.875 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)
290	10.5	1.5	0	0	680	33	6	5	0(M)	20	2.28	60	0(M)	0(M)	0.1(M)	130(M)	(M)	(M)

(M) Indicates missing nutrient values.

Hamburg, Commodity, All Beef, K8 (CAR1000) - (Hamburger)

Generated on: 7/21/2022 1:00:53 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Wheat;
 Meal Contribution: 1 1/2 Meat/MA, 2 WGR
 Number of Servings: 1.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 3 5/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.4119 Cost Per Serving: \$0.4119

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	403533	Beef Patty, All Beef, 1.6 oz. , As Purchased	1 patty	0.4119	California	(Exception Think CA Only) Beef Patty, All Beef, 1.6 oz., Smart Pick CAI100001	1 patty
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	1 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	1 roll (hamburger, frankfurter roll)

Preparation Instructions

- 1. CCP--Bake hamburger patties from frozen state as close to service as possible. Batch cook as time allows.
 - Conventional Oven: preheat oven to 350°F. Heat for 12-13 minutes until minimum internal temperature is 140° F. or above (for 15 seconds).
 - Convection Oven: preheat oven to 350°F. Heat for 6-7 minutes until minimum internal temperature is 140° F. or above (for 15 seconds).
- 2. Hold patties covered so they do not dry out. If burgers are held too long, this makes them susceptible to "pinking"
- 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

- 1. Serve 1 Burger per meal.

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	35.63	11.25	45.00	20.00	6.667

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)
234.467	9.281	2.931	0	29.308	351.7	26.377	2.931	3.908	(M)	11.723	1.758	19.539	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (102.36 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	9.5	3	0	30	360	27	3	4	(M)	12	1.8	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Wheat;
 Meal Contribution: 2 1/2 Meat/MA, 2 WGR
 Number of Servings: 60.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 17 Pound, 11 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	101144	All Beef Hot Dog 6" , As Purchased	1 Case	0.0000	California	All Beef Hot Dog, 6", Farmland CAI100427	1 Case
2	30840	Bun, Hot Dog, Whole Grain, Giuliano's , As Purchased	60 roll (hamburger, frankfurter roll)	0.0000	California	Cracked White Wheat Hot Dog Bun Giuliano's CAI100000	60 roll (hamburger, frankfurter roll)

Preparation Instructions

- Assembly:, CCP--Keep frankfurters refrigerated at internal temperature of 40°F for use in recipe.

Step 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. (1 full size sheet pan = 60 frankfurters)

Step 2: Cover each sheet pan with parchment pan liner.

Step 3: Portion frankfurters in rows of 4x15 on sheet pan.

Step 4: Place paned frankfurters on speed or file rack and roll into refrigerator/freezer until ready to bake. Or, cover each, pan of frankfurters with an upside-down sheet pan and stack in refrigerator/freezer until ready to bake.

Cooking:, NOTE: Batch cooking ensures optimum quality. Recommended holding time is no longer than 1 hour after cooking. Do not, steam or hold frankfurters in water.

Step 1: Frankfurters: CCP--Bake hot dog franks in 500°F convection oven for 8-10 minutes or until minimum internal, temperature of 160°F or above for 15 seconds. Carefully transfer frankfurters to 2-inch half pan. If holding, cover with, aluminum foil.
 CCP--Hold hot at 140°F or above for service. (40 frankfurters = 2-inch half pan).

Step 2: Buns: Warm buns, in original packaging, in hot box warmer for 20 minutes prior to service. Right before service,, transfer buns to 2-inch half pan. (2-inch half pan = 20 buns)

Serving Instructions

- Serve 1 hot dog 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	55.66	22.50	32.63	13.68	6.316

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)	Moist (g)	Ash (g)
283.582	17.537	7.09	0	29.851	753.731	23.134	2.239	4.478	(M)	9.701	1.612	14.925	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (134 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)	Moist (g)	Ash (g)
380	23.5	9.5	0	40	1010	31	3	6	(M)	13	2.16	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Hot Dog, Turkey frank on a bun, uncured (CAR1101) - (Turkey Hot Dog)

Generated on: 7/21/2022 1:10:09 PM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 40.00 Serving Size: 1 serving (1 hot dog)
 Moisture gain/loss%: 0.0000 Yield: 205 Pound, 1 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	30840	Bun, Hot Dog, Whole Grain, Giuliano's, As Purchased	40 roll (hamburger, frankfurter roll)	0.0000	California	Cracked White Wheat Hot Dog Bun Giuliano's CAI100000	40 roll (hamburger, frankfurter roll)
2				0.0000		Frankfurter, turkey (hot dog) , (1 frank = 2 oz M/MA) , Recipe SR2147	40 frankfurter

Tips/Comments

- 80 hot dogs per case
40 hot dogs per package

Pre-Preparation Instructions

- One day prior to service thaw hot dogs (turkey franks) in a 4" hotel pan in the refrigerator at 40° or below until ready to heat.
68 hot dogs fit onto each sheet pan for heating.

Preparation Instructions

- Assembly:, CCP--Keep frankfurters refrigerated at internal temperature of 40°F for use in recipe.
 Step 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. (1 full size sheet pan = 1 frankfurters package + 28 individual frankfurters or 68 frankfurters)
 Step 2: Cover each sheet pan with parchment pan liner.
 Step 3: Portion frankfurters in rows of 4x17 on sheet pan.
 Step 4: Place panned frankfurters on speed or file rack and roll into refrigerator/freezer until ready to bake. Or, cover each, pan of frankfurters with an upside-down sheet pan and stack in refrigerator/freezer until ready to bake.
 Cooking:, NOTE: Batch cooking ensures optimum quality. Recommended holding time is no longer than 1 hour after cooking. Do not, steam or hold frankfurters in water.
 Step 1: Frankfurters: CCP--Bake hot dog franks in 500°F convection oven for 8-10 minutes or until minimum internal, temperature of 140°F or above for 15 seconds. (Hot dogs may also be baked in 350-375 degree convection oven for 10 minutes or until minimum internal temperature is reached.) Carefully transfer frankfurters to 2-inch half pan. If holding, cover with, aluminum foil.
 CCP--Hold hot at 140°F or above for service. (40 frankfurters = 2-inch half pan).
 Step 2: Buns: Warm buns, in original packaging, in hot box warmer for 20 minutes prior to service. Right before service,, transfer buns to 2-inch half pan. (2-inch half pan = 20 buns)

Serving Ins. _____s

- Serve 1 hot dog with bun 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	39.97	10.43	42.85	20.04	6.119

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)
11.243	0.499	0.13	0	2.612	23.786	1.204	0.129	0.172	(M)	0.563	0.109	5.213	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (2325.962 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)
261.498	11.612	3.031	0	60.749	553.246	28.012	3	4	(M)	13.1	2.538	121.248	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Hummus and Pita Plate (CAR1960) - (Hummus Plate)

Generated on: 7/21/2022 10:58:47 AM by Ch

Battaglia

HACCP Process: Process 1: No Cook
Allergens: Contains Gluten, Soy, Wheat;
Meal Contribution: 2 Meat/MA, 2 WGR, 1/2 Veg-RO
Number of Servings: 28.00 Serving Size: 1 serving
Moisture gain/loss%: 0.0000 Yield: 17 Pound, 3 3/4 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	248695	Hummus Classic Easy Mix , As Purchased	1 pouch (3 lb.)	0.0000	California	(discontinued 7/20/21 use bulk recipe in recipes) Hummus, classic, Bushs Best, made easy mix SI100577	1 pouch (3 lb.)
2	653232	Beans, garbanzo (chickpeas), Bushs Best, low sodium (1/2c = 3.1 oz = 2 oz M/MA or 1/2c legume veg) , As Purchased	1 no. 10 can	0.0000	California	Beans, garbanzo (chickpeas), Bushs Best, low-sodium, canned SI100583	1 no. 10 can
3	SI100263	Carrot Sticks, fresh, 1/2-inch by 4-inch, ready-to-serve (6 sticks = 2.1 oz = 1/2c red veg) , As Purchased	168 stick (4" long) (3 lb. 12.44 oz.)	0.0000	California	Carrot Sticks, fresh, 1/2-inch by 4-inch, ready-to-serve SI100263	168 stick (4" long) (3 lb. 12.44 oz.)
4	201467	Pita Gordita Whole Wheat , As Purchased	28 Each	0.0000	California	UNABLE TO VERIFY, NON-COMPLIANT, Pita Gordita, Whole Wheat CAI100559	28 Each

Preparation Instructions

- Hummus Mix:
 - 1.Combine easy mix with drained & rinsed garbanzo beans in a large non-reactive mixing bowl.
 2. Puree using an immersion blender until smooth or a little bit of chunk is fine.
- Pita:
 - Cut thawed pita into 8 triangles.
- Serving Instruction:
 1. Portion 1 no. 8 scoop (1/2 cup) of hummus onto plate or into corner of container.
 2. Fan out 6 carrot sticks in front of the hummus if on plate or next to if in container.
 3. Fan the 8 pieces of tortilla next to the carrot.

Serving Instructions

- Serve 1 hummus plate per student.

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	48.22	8.90	45.87	12.34	8.798

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)
172.601	9.247	1.706	0	0	303.331	19.792	2.211	3.796	0(M)	5.323	1.234	45.178	3697.9 (M)	1.293(M)	0(M)	167.674 (M)	19.354 (M)	0.213(M)

Nutrients per serving (279.188 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)
481.88	25.816	4.763	0	0	846.861	55.258	6.172	10.599	0(M)	14.861	3.446	126.132	10324.1 (M)	3.611(M)	0(M)	468.125 (M)	54.033 (M)	0.594(M)

(M) Indicates missing nutrient values.

Cheesy Italian Dunkers (CAR1152)

Generated on: 7/21/2022 12:54:11 PM by Chri Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 100.00 Serving Size: 2 Each
 Moisture gain/loss%: 0.0000 Yield: 26 Pound, 4 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	705235	Mozzarella Stuffed Breadsticks, Beacon Street Cafe, 2.1 oz (2 sticks = 2 oz M/MA, 2 oz eq) , As Purchased	1 Case (26 lb. 4.00 oz.)	0.0000	California	Mozzarella Stuffed Breadsticks, Beacon Street Cafe, 2.1 oz. SI100462	1 Case (26 lb. 4.00 oz.)

Pre-Preparation Instructions

- Preheat oven to 350°F.

Preparation Instructions

- Please reference recipe SR1625 - Mozzarella Filled Breadsticks, Beacon Street Cafe

Serving Instructions

- Serve 2 each 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	34.14	18.62	38.62	26.21	6.897

Nutrients per

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)
243.698	9.243	5.042	0	25.21	420.168	23.529	1.681	4.202	0.841	15.966	1.597	302.521	67.227	0	0	243.698	(M)	(M)

Nutrients per serving (119.07 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)
290.171	11.006	6.004	0	30.018	500.294	28.016	2.001	5.003	1.001	19.011	1.901	360.212	80.047	0	0	290.171	(M)	(M)

(M) Indicates missing nutrient values.

Macaroni & Cheese, classic, basic (2/3c = 2 oz M/MA, 1 oz eq grain) , Recipe (SR2124) - (Macaroni and Cheese)

Generated on: 7/21/2022 1:09:18 PM by Chi

Battaglia

HACCP Process: Process 3: Complex Food
Allergens: Contains Gluten, Milk, Wheat;
Meal Contribution: 2 Meat/MA, 1 Non-WGR
Number of Servings: 21.00 Serving Size: 2/3 Cup
Moisture gain/loss%: 0.0000 Yield: 9 Pound, 8 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	369402	Cheese Sauce, cheddar, JTM Main Street Cafe (1/4c = 1.82 oz by weight = 1 oz M/MA) , As Purchased	1 Bag (5 lb.)	0.0000	California	Cheese Sauce, cheddar, JTM Main Street Cafe SI100143	1 Bag (5 lb.)
3	SI100220	Milk, white, lowfat 1% milk fat, fluid (1 half pint = 8 fl oz milk) , As Purchased	1 Half Pint	0.0000	California	White Milk, lowfat, fluid, 1% milkfat, with added vitamin A and vitamin D SI100220	1 Half Pint
5				0.0000		Elbow Macaroni, pasta, regular, cooked al dente (1/2c = 1 oz eq grain) , Recipe SR2106	3 Quart

Tips/Comments

- Original Recipe Yield: 14 cups

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- 1. Place 1-2 bags cheese sauce in a 4-inch full size hotel pan. Cover with just enough very hot tap water to cover the bags. Cover tightly with a lid or foil.
- 2. Bake in a 350°F convection oven for 40-50 minutes (though hotter is better for consistency).
NOTE: Check the temperature by placing a bag on a work surface then placing a thermometer in the center of the bag and folding the bag around it.
- Combine in a 2-inch serving pan, hot cheese sauce and milk. Stir to mix well.
- NOTE: Use hot macaroni or reheat prior to mixing with cheese sauce.
Add macaroni into cheese sauce. Mix well.
- Display macaroni in 2-inch serving pan.

Serving Instructions

- Serve no. 6 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	48.47	24.24	34.73	20.53	4.210

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)
187.638	10.106	5.054	0	26.695	524.6	16.291	0.665	1.975	0(M)	9.631	0.601	219.018	11.053 (M)	0(M)	0.067(M)	292.734 (M)	22.327 (M)	0.405(M)

Nutrients per serving (206.039 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)
386.608	20.822	10.414	0	55.002	1080.88	33.566	1.371	4.069	0(M)	19.843	1.239	451.264	22.773 (M)	0(M)	0.139(M)	603.148 (M)	46.003 (M)	0.834(M)

(M) Indicates missing nutrient values.

Nachos, Bean and Cheese, K8 (CAR1090) - (Nachos with Beans and Cheese)

Generated on: 7/21/2022 11:09:54 AM by Chr.

Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Milk; Processed in a facility that also processes Soy;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 38.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 22 Pound, 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	402116	Cheese Sauce, Cheddar , Cooked	1 Bag (5 lb.)	0.0000	California	Cheese Sauce, cheddar, JTM Main Street Cafe SI100143	1 Bag (5 lb.)
2				0.0000		Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) , Recipe SR1070	19 Cup
3	202364	Tortilla Chips, IW , As Purchased	38 Bag (4 lb. 12.00 oz.)	0.0000	California	Tortilla Chips, IW CAI100018	38 Bag (4 lb. 12.00 oz.)

Pre-Preparation Instructions

- Preparation:
 Step 1: Cheese Sauce - CCP--Thaw product in refrigerator at 40°F overnight.
 Step 2: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production.

Preparation Instructions

- Step 1: Sauce- Place 1-2 bags of cheese sauce in a 4" hotel pan. Cover with just enough very hot tap water to cover the bags. Cover tightly with a lid or foil.
 Step 2: Sauce- Bake in 350F convection oven for 40-50 minutes or until the sauce reaches a minimum of 140F (though hotter is better for consistency).
 NOTE: Check the temperature by placing a bag on a work surface then placing a thermometer in the center of the bag and folding the bag around it.
 CCP: Hold at 140F or above for use in recipe.
- Step 3 Beans: follow recipe SR1070 for heating instruction and preparation.
- TO ASSEMBLE NACHOS :
 - PLACE #16 SCOOP (1/4 CUP) OF BEANS ON PLATE
 - PLACE 2 OZ LADLE OR #16 SCOOP (1MMA) OF HOT CHEESE SAUCE ON PLATE
 - PLACE IW 2 OZ BAG OF CHIPS ON PLATE

Serving Instructions

- Serve 1 each per meal.

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	39.39	8.94	46.22	15.74	0.811

Nutrients per

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)
215.619	9.438	2.141	0	11.36	246.846	24.915	3.916	0.437	0(M)	8.486	1.186	127.262	0(M)	0(M)	0(M)	313.47 (M)	39.5(M)	0.042(M)

Nutrients per serving (264.741 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)
570.831	24.986	5.668	0	30.075	653.503	65.961	10.368	1.157	0(M)	22.465	3.139	336.914	0(M)	0(M)	0(M)	829.884 (M)	104.572 (M)	0.111(M)

(M) Indicates missing nutrient values.

Orange Chicken, Popcorn Chicken, Tyson, with White Rice (CAR2195)

Generated on: 8/2/2022 1:18:06 PM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 1 Non-WGR, 1 WGR
 Number of Servings: 155.00 Serving Size: 12 Each
 Moisture gain/loss%: 0.0000 Yield: 71 Pound, 9 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	404694	Crispy Popcorn Chicken, Commodity , As Purchased	1 Case (32 lb. 1.91 oz.)	0.0000	California	Golden Crispy Popcorn Chicken, Tyson, soy, whole grain, cooked, CN SI100299	1 Case (32 lb. 1.91 oz.)
2	833236	Sauce, orange, Kikkoman, preservative free , As Purchased	2 Container, 2 3/4 Cup (11 lb. 11.94 oz.)	0.0000	California	Orange Sauce, Kikkoman, preservative free SI100181	2 Container, 2 3/4 Cup (11 lb. 11.94 oz.)
3				0.0000		Rice, white, oven, steamed (1/2c = 1 oz eq grain) , Recipe SR2109	77 1/2 Cup

Pre-Preparation Instructions

- Follow Rice Recipe prior to making Orange Chicken.

Preparation Instructions

- Assembly:

(CCP--Keep ingredients refrigerated at internal temperature of 40°F for use in recipe.)

Step 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.

Step 2: Cover each sheet pan with parchment sheet liner.

Step 3: Portion popcorn chicken in single layer on full size sheet pan.

Step 4: Place paned popcorn chicken on speed or file rack and roll into refrigerator/freezer until ready to heat. Or, cover each pan of chicken with an upside-down sheet pan and stack in refrigerator/freezer until ready to heat.

Cooking:

(Heat popcorn chicken as close to service as possible. Batch cooking ensures optimum quality.)

Step 1: CCP-Heat popcorn chicken in 375°F oven for 6-8 minutes or until minimum internal temperature of 145°F or above for 15 seconds.

Step 2: Carefully transfer popcorn chicken to 2" half pan. CCP--Hold hot at 140°F or above for service.

- Orange Sauce:

Step 1. Shake bottle of orange sauce and pour measured amount into a hotel pan.

Step 2. Heat in oven to internal temperature of 145. For transport, cover pan.

Step 3. Just before service, pour orange sauce onto chicken and mix well. Serve immediately.

Serving Ins. s

- Serving size is 12 popcorn chicken pieces = 2MMA and 1 Grain and one #8 scoop (1/2 cup) of White 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	29.76	5.41	54.62	16.33	14.869

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)
216.766	7.167	1.304	0	10.431	243.515	29.599	2.339	8.058	0(M)	8.849	1.366	19.28	3.325(M)	0.164(M)	0(M)	339.367(M)	20.547(M)	0.038(M)

Nutrients per serving (209.576 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)
454.289	15.02	2.732	0	21.86	510.349	62.032	4.901	16.887	0(M)	18.546	2.863	40.407	6.968(M)	0.344(M)	0(M)	711.231(M)	43.061(M)	0.08(M)

(M) Indicates missing nutrient values.

Parfait, Fruit & Yogurt with String Cheese, Fremont (CA100034) - (Fruit & Yogurt Parfait)

Generated on: 7/21/2022 10:46:20 AM by Chi

Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Milk, Soy; May contain Gluten;
 Meal Contribution: 2 Meat/MA, 2 WGR, 1/2 Fruit
 Number of Servings: 1.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 9 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	300474	Yogurt Parfait Pro Vanilla , As Purchased	1/2 Cup (4.00 oz.)	0.0000	California	Vanilla Yogurt, low fat, Yoplait Parfait Pro SI100081	1/2 Cup (4.00 oz.)
2	USDA 110623	Blueberries, highbrush, frozen, unsweetened or USDA 110624/100242/100243 (1/2c = 1/2c fruit) , As Purchased	1/2 cup, thawed (2.71 oz.)	0.0000	California	Blueberries, highbrush, frozen, unsweetened SI100182	1/2 cup, thawed (2.71 oz.)
3	231724	Cereal, granola, oats n honey, WGR Nature Valley, bulk (3/4c = 1.94 oz = 3 oz eq grain) , As Purchased	1/2 Cup (1.29 oz.)	0.0000	California	Cereal, granola, oats n honey, WGR, Nature Valley, bulk SI100190	1/2 Cup (1.29 oz.)
5	401172	Mozzarella String Cheese, Commodity , As Purchased	1 Ounce serving	0.0000	California	Mozzarella String Cheese, 1 oz CA100096	1 Ounce serving

Tips/Comments

- For yogurt: 16 servings per pouch and 96 servings per case.
- For Wawona fruit: 26 1/2 servings per bag and 53 servings per case.
- For USDA blueberries: 179 1/2 cup servings per 30 LB case.
- For granola 137 servings per case

Preparation Instructions

1. In the bottom of a clear plastic 9 or 12 oz cup, place 1/2 cup (#8 scoop) of berries.
2. Top the berries with 1/2 cup (#8 scoop) of yogurt.
3. Place 1/2 cup (#8 scoop) granola on top of yogurt.
4. Wrap/Tape a string cheese to the side of the cup or bag the cup with string cheese
5. Store at 40 F until ready to serve.

Serving Instructions

- Serve 1 Parfait per student with string cheese.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.15	11.80	57.23	12.73	31.585

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)
152.989	5.125	2.006	0.015	7.176	150.294	21.89	1.593	12.08	8.174(M)	4.869	0.345(M)	130.834 (M)	230.574 (M)	0(M)	0.756(M)	93.43(M)	0(M)	0(M)

Nutrients per serving (254.842 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)
389.879	13.06	5.113	0.037	18.287	383.012	55.786	4.06	30.786	20.83(M)	12.407	0.88(M)	333.42 (M)	587.6(M)	0(M)	1.927(M)	238.1(M)	0(M)	0(M)

(M) Indicates missing nutrient values.

Pasta, Spaghetti, WG with Marinara Sauce and Parmesan Cheese, Redwood (CAR1627) - (Spaghetti with Marinara Sauce and Parmesan Cheese)

Generated on: 7/21/2022 11:00:11 AM by Chr.

Battaglia

HACCP Process: Process 3: Complex Food
Allergens: Contains Gluten, Milk, Wheat; Processed in a facility that also processes Egg;
Meal Contribution: 1 Meat/MA, 2 WGR
Number of Servings: 16.00 Serving Size: 2 no. 6 scoop
Moisture gain/loss%: 0.0000 Yield: 35 Pound, 3 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	1041468	Spaghetti, pasta, whole wheat, dry (1 oz dry = 1/2c cooked = 1 oz eq grain) , As Purchased	2 Pound	0.0000	California	Spaghetti, pasta, whole wheat, dry SI100097	2 Pound
2	SI100060	Water, tap, municipal , As Purchased	3 Gallon	0.0000	Sodexo Shared	Water, tap, municipal SI100060	3 Gallon
3	248693	Allegro Tuscan Tomato Herb Pasta Sauce , As Purchased	1 no. 10 can	0.0000	California	Allegro Tuscan Tomato Herb Pasta Sauce CAI100608	1 no. 10 can
4	726834	Parmesan Cheese, Fancy, Shredded, 6/2# , As Purchased	1 Pound	0.0000	California	Cheese, Parmesan, Fancy Shredded, 6/2# SI100505	1 Pound

Preparation Instructions

- For Pasta:
 1. Put hot water in a hotel pan, cover, and place on the stove to boil. You can use your oven if you do not have stove space
 2. On your scale, weigh 2 lbs of spaghetti noodles.
 3. Break noodles in thirds. Place in boiling water. Stir.
 4. Boil for 7 minutes. Do not over cook.
 5. Drain water out of pasta.
- For Sauce:
 1. Heat one can of sauce in the oven.
 2. When spaghetti pasta is ready add it to the sauce. Cover and heat in the oven to 140°
- Ready to serve.

Serving Instructions

- Place TWO number 6 scoops in a container and top with a #16 scoop (1 oz by weight) of parmesan cheese.

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	31.89	15.47	55.67	21.87	8.136

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)
37.393	1.325	0.643	0	2.839	98.032	5.204	0.85	0.761	0(M)	2.044	0.344	39.844	170.767 (M)	2.543(M)	0(M)	0.711(M)	71.07(M)	0.071(M)

Nutrients per serving (998.574 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)
373.398	13.23	6.42	0	28.35	978.918	51.963	8.485	7.595	0(M)	20.412	3.439	397.876	1705.23 (M)	25.391 (M)	0(M)	7.104(M)	709.69 (M)	0.71(M)

(M) Indicates missing nutrient values.

Cheese Pizza, 8-cut, Big Daddy's Bold 16-inch (SR2081), Cheese Pizza)

Generated on: 7/21/2022 11:04:30 AM by Chi Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 3 WGR, 1/8 Veg-RO
 Number of Servings: 8.00 Serving Size: 1 Slice
 Moisture gain/loss%: 0.0000 Yield: 2 Pound, 12 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
2	689011	Cheese Pizza, Big Daddys, 16-inch bold (8-cut slice = 2 oz M/MA, 3 oz eq grain, 1/8c red veg) , As Purchased	1 pizza whole	0.0000	California	Cheese Pizza, Big Daddys, 16-inch bold SI100433	1 pizza whole

Step # 5

Pizza - Customized Service

Server Tips:
 If all orders to ahead, keep pizza stacked and take to other station. If all service is not ahead, have 2 operators of each pizza ready to go after someone orders and someone else makes it needed.

Align to individual's requirement for portion size and serving needs.

Menu Builds
 62 Individual Edge Cheese Pizza
 Place pizza slice in food tray
 Place Cheese salad in food tray next to pizza
 Suggest a build Signature sauce to customize the pizza

62 Individual Edge Pepperoni Pizza
 Place pizza slice in food tray
 Place Cheese salad in food tray next to pizza
 Suggest a build Signature sauce to customize the pizza

62 Specialty Pizza
 Place pizza slice in food tray
 Place Cheese salad in food tray next to pizza
 Suggest a build Signature sauce to customize the pizza

Step # 6

Pizza - Packaging Standards

Pizzas
Daily Menu
 Cheese Pizza
 Pepperoni Pizza
Rotational Menu
 Week 1: Pepperoni Pizza
 Week 2: Chicken Pizza
 Week 3: Supreme Pizza
 Week 4: Taco Pizza
 Week 5: Individual Cheese Pizza
 Week 6: Specialty Pizza
Sides Menu
 Cheese Salad

Packaging Tips:
 • Use either the full and go box or pizza slice box for grab and go pizza.
 • Offer Cheese salad in food tray or portion cup.
 • Label each box with menu item name, price and net - label under development.
 • Refer to web-based's requirement for menu build and portion sizes.
 • For baking, have stacks in portion cups ready to go, pre before service, add to boxes.

Menu Builds
 62 Individual Edge Cheese Pizza
 Place pizza slice in food tray
 Place Cheese salad in food tray next to pizza
 Suggest a build Signature sauce to customize the pizza

62 Individual Edge Pepperoni Pizza
 Place pizza slice in food tray
 Place Cheese salad in food tray next to pizza
 Suggest a build Signature sauce to customize the pizza

62 Specialty Pizza
 Place pizza slice in food tray
 Place Cheese salad in food tray next to pizza
 Suggest a build Signature sauce to customize the pizza

Tips/Comments <ul style="list-style-type: none"> Best if cooked from frozen state.
Pre-Preparation Instructions <ul style="list-style-type: none">
Preparation Instructions <ul style="list-style-type: none"> Place pizza on round pizza pan. Bake in 350°F convection oven for 13-17 minutes or until golden brown crust and the cheese has small light brown spots. Uneven temperatures in most ovens will require that the pizza be turned 180° after 4-5 minutes and also may require that the top crust and a lower (less browned) crust are switched. Cook for the remaining time. Allow to rest for 1 minute before cutting into 8 even slices. Serve within 30 minutes of baking. FoodiE Station Guide: Attached

Preparation	tions
<ul style="list-style-type: none"> FoodiE Station Guide: Attached 	

Serving Instructions
<ul style="list-style-type: none"> Serve 1 slice

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	36.00	15.75	43.00	19.00	7.000

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)
253.165	10.127	4.43	0	22.152	278.481	27.215	2.532	4.43	0.633	12.025	1.519	215.823	253.165	0	0	296.203	(M)	(M)

Nutrients per serving (158 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)
400	16	7	0	35	440	43	4	7	1	19	2.4	341	400	0	0	468	(M)	(M)

(M) Indicates missing nutrient values.

Pizza, Bo Cheese 10-cut, Big Daddy's, 16-inch (CAR16) - (Cheese Pizza)

Generated on: 7/21/2022 11:02:54 AM by Chr Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 1 1/2 Meat/MA, 2 1/4 WGR
 Number of Servings: 10.00 Serving Size: 1 Slice
 Moisture gain/loss%: 0.0000 Yield: 2 Pound, 12 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	689011	Cheese Pizza, Big Daddys, 16-inch bold (8-cut slice = 2 oz M/MA, 3 oz eq grain, 1/8c red veg) , As Purchased	1 pizza whole	0.0000	California	Cheese Pizza, Big Daddys, 16-inch bold SI100433	1 pizza whole

Pre-Preparation Instructions

°

Preparation Instructions

- ° COOKING INSTRUCTIONS: COOK BEFORE SERVING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. IMPINGEMENT OVEN: 420°F for 7-9 minutes. CONVECTION OVEN: 350°F for 13-17 minutes on High Fan. Place pizza on parchment lined baking tray. For even cooking, rotate pans part way through baking time. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Serving Instructions

- ° Cut each pizza into 10 even wedges. Serve immediately or within 10 minutes of cooking.
 Serve 1/10th slice
 Uncooked pizzas may be carried over for next day's production.

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	160.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	36.00	15.75	43.00	19.00	7.000

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)
253.165	10.127	4.43	0	22.152	278.481	27.215	2.532	4.43	0.633	12.025	1.519	215.823	253.165	0	0	296.203	(M)	(M)

Nutrients per serving (126.4 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)
320	12.8	5.6	0	28	352	34.4	3.2	5.6	0.8	15.2	1.92	272.8	320	0	0	374.4	(M)	(M)

(M) Indicates missing nutrient values.

Pepperoni Pizza, 8-cut, pork, Big Daddy's Bold 16-inch (SI10084) - (Pepperoni Pizza)

Generated on: 7/21/2022 11:05:29 AM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 3 WGR, 1/8 Veg-RO
 Number of Servings: 8.00 Serving Size: 1 Slice
 Moisture gain/loss%: 0.0000 Yield: 2 Pound, 14 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
2	689011	Cheese Pizza, Big Daddys, 16-inch bold (8-cut slice = 2 oz M/MA, 3 oz eq grain, 1/8c red veg) , As Purchased	1 pizza whole	0.0000	California	Cheese Pizza, Big Daddys, 16-inch bold SI100433	1 pizza whole
3	8419171	Pepperoni, beef and pork, Farmland, sliced (20 slices = 1.2 oz = 1 oz M/MA) , As Purchased	32 Slice (1.92 oz.)	0.0000	California	Pepperoni, beef and pork, Farmland, sliced SI100134	32 Slice (1.92 oz.)

Step # 7

Pizza - Customized Service

Serving Tips:
 6 cut pizzas are divided into 12 equal slices and served as 12 equal portions. If all pizzas are not divided, have 3 separate 6 cut pizzas ready to go when customers arrive and then serve and replace as needed.

Refer to individual's workstation for portion sizes and serving counts.

Menu Builds
 41 Build Edge Cheese Pizza
 Place pizza slice in food tray.
 Place Caesar salad in food tray next to pizza.
 Suggest a build Signature sauce to customize the pizza.

42 Build Edge Pepperoni Pizza
 Place pizza slice in food tray.
 Place Caesar salad in food tray next to pizza.
 Suggest a build Signature sauce to customize the pizza.

43 Specialty Pizza
 Place pizza slice in food tray.
 Place Caesar salad in food tray next to pizza.
 Suggest a build Signature sauce to customize the pizza.

Step # 8

Pizza - Packaging Standards

Pizzas
 Daily Menu
 Cheese Pizza
 Pepperoni Pizza
 Rotational Menu
 Week 1: Hawaiian Pizza
 Week 2: BBQ Chicken Pizza
 Week 3: Supreme Pizza
 Week 4: Taco Pizza
 Week 5: Buffalo Chicken Pizza
 Week 6: Sausage Pizza
 Week 7: Buffalo Chicken Pizza
 Week 8: Sausage Pizza
 Sides Menu
 Caesar Salad

Menu Builds
 41 Build Edge Cheese Pizza
 Place pizza slice in food tray.
 Place Caesar salad in food tray next to pizza.
 Suggest a build Signature sauce to customize the pizza.

42 Build Edge Pepperoni Pizza
 Place pizza slice in food tray.
 Place Caesar salad in food tray next to pizza.
 Suggest a build Signature sauce to customize the pizza.

43 Specialty Pizza
 Place pizza slice in food tray.
 Place Caesar salad in food tray next to pizza.
 Suggest a build Signature sauce to customize the pizza.

Packaging Tips:
 • Use either the full and go box or pizza slice box for go to go pizzas.
 • Offer Caesar salad in food tray or portion cups.
 • Label each box with menu item name (not pictured - label under development).
 • Refer to individual's workstation for menu build and portion sizes.
 • For hot boxes, have salads in portion cups ready to go, just before service, add to boxes.

Tips/Comments

- Best if cooked from frozen state.

Pre-Preparation Instructions

-

Preparation Instructions

- Place pizza on round pizza pan.
- Place 32 pepperoni slices, evenly spaced, on top of pizza.
- Bake in 350°F convection oven for 13-17 minutes or until golden brown crust and the cheese has small light brown spots. Uneven temperatures in most ovens will require that the pizza be turned 180° after 4-5 minutes and also may require that the top crust and a lower (less browned) crust are switched. Cook for the remaining time.

Preparation	tions
	<ul style="list-style-type: none"> Allow to rest for 1 minute before cutting into 8 even slices. Serve within 30 minutes of baking. Uncooked pizzas are not considered produced and may be produced on the following day's production. Cater wrap uncooked pizzas with plastic wrap and freeze. FoodiE Station Guide: Attached FoodiE Station Guide: Attached

Serving Instructions
<ul style="list-style-type: none"> Serve 1 slice

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.
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	39.45	16.88	39.85	18.96	6.488

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)
261.881	11.478	4.911	0	25.661	330.386	26.092	2.427	4.247	0.607	12.414	1.515	208.387	242.713 (M)	0(M)	0.044	300.193	(M)	(M)

Nutrients per serving (164.804 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)
431.59	18.916	8.094	0	42.29	544.49	43	4	7	1	20.458	2.497	343.43	400(M)	0(M)	0.073	494.73	(M)	(M)

(M) Indicates missing nutrient values.

Pizza, Bo...pperoni 10-cut, Big Daddy's 16-inch (CAR...)) - (Pepperoni Pizza Slice)

Generated on: 7/21/2022 11:03:32 AM by Chi

Battaglia

HACCP Process: Process 2: Same Day Service
Meal Contribution: 1 1/2 Meat/MA, 2 1/4 WGR
Number of Servings: 10.00 Serving Size: 1 slice regular
Moisture gain/loss%: 0.0000 Yield: 1 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	113196	Pepperoni, Sliced, Pork , As Purchased	30 Slice (1.80 oz.)	0.0000	California	Pepperoni, beef and pork, Farmland, sliced S1100134	30 Slice (1.80 oz.)

Preparation Instructions

- 1. Cook from frozen state.
- 2. Preheat oven:
 - Impingement Oven: 420°F for 7-9 minutes. Bake directly on belt.
 - Convection Oven: 350°F for 13-17 minutes on Low Fan.
- 3. Place 30 slices of pepperoni on pizza so each slice has 3 pieces of pepperoni.
- 4. Place pizza on parchment lined baking tray.
- 3. For even cooking, rotate pans part way through baking time.
- 4. Pizza is done when cheese begins to brown and is completely melted in the middle.
- 5. Cook to an internal temperature of 160°F or above.
- 6. Cut Pizza into 10 equal slices.

Serving Instructions

- Serve 1 slice 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	83.08	31.15	0.00	18.47	0.000

Nutrients per serving

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)
464.296	42.857	16.069	0	107.153	1535.72	0	0	0	0	21.438	1.431	35.724	(M)	(M)	1.078	392.867	(M)	(M)

Nutrients per serving (5.103 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)
23.693	2.187	0.82	0	5.468	78.368	0	0	0	0	1.094	0.073	1.823	(M)	(M)	0.055	20.048	(M)	(M)

(M) Indicates missing nutrient values.

Protein Pack with Sunflower Seeds (CAR1159)

Generated on: 8/2/2022 12:46:45 PM by Chr.

Battaglia

HACCP Process: Process 1: No Cook
 Allergens: Contains Gluten, Milk, Soy, Wheat; Processed in a facility that also processes Egg;
 Meal Contribution: 2 Meat/MA, 2 WGR, 1/2 Fruit
 Number of Servings: 1.00 Serving Size: 1 Package
 Moisture gain/loss%: 0.0000 Yield: 4 3/4 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	201808	6x6x1 Clear Hinged Container , As Purchased	1 Each	0.0000	California	Container, clear plastic, hinged (clam shell), 6-inch by 6-inch SI100172	1 Each
2	200446	Sunflower Kernels Lightly Roasted and Salted IW , As Purchased	1 Package (1.00 oz.)	0.0000	California	(Exception through 3/1/22) Sunflower Kernels, Lightly Salted, IW CAI100605	1 Package (1.00 oz.)
3	303498	Cheese Mozzarella String , As Purchased	1 Stick (0.99 oz.)	0.0000	California	Mozzarella Cheese, String, Great Lakes, low moisture part-skim SI100084	1 Stick (0.99 oz.)
4	743072	Crackers, graham, honey, WGR, Keebler, 3 count (1 package = 1 oz eq grain) , As Purchased	1 Package	0.0000	California	Crackers, graham, honey, WGR, Keebler, 3 count SI100584	1 Package
5	244498	PRETZEL GOLDFISH WG , As Purchased	1 Package	0.0000	California	Pretzel Goldfish Crackers, whole grain, 0.75oz bag SI100991	1 Package
6	765835	Dried Cranberries, Craisins, Cherry Flavor, pouch, 1.16 oz (1 pouch= 1.16 oz= 1/4 fruit) , As Purchased	1 pouch	0.0000	California	Cranberries, dried, Craisins, Cherry Flavor, pouch , 1.16 oz SI100618	1 pouch

Tips/Comments

- Keep refrigerated at 40 degrees or below until service.

Graham crackers are considered a grain based dessert and therefore this item may not be served more than twice per week.

Preparation Instructions

- Place open containers on work station to fill with ingredients. Close containers when all ingredients have been included.
 - Place 1 string cheese next to sunflower seeds.
 - Layer 1 graham cracker packet in front of pretzels.
 - Place 1 package pretzels next to cheese.
- 1 package = 1 grain equivalent
- Place 1 package Craisins next to graham cracker. Close container and label.

Serving Instructions

- Serving size is 1 container.

CCP Name	CCP Description	Critical Temperature	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	42.55	9.82	46.54	12.37	21.085

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)
415.055	19.622	4.528	0(M)	11.321 (M)	426.411	48.293	5.282	21.879	0(M)	12.83	1.887(M)	179.621 (M)	0(M)	0(M)	0(M)	64.15(M)	(M)	(M)

Nutrients per serving (132.501 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)
549.953	26	6	0(M)	15(M)	565	63.989	6.999	28.99	0(M)	17	2.5(M)	238(M)	0(M)	0(M)	0(M)	85(M)	(M)	(M)

(M) Indicates missing nutrient values.

Pillsbury Cheesy Pull Apart Italian Cheese & Garlic, 3.88 oz, individually wrapped (CAR2298) - (Italian Cheesy Pull Apart)

Generated on: 8/2/2022 1:00:50 PM by Ch Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 15.00 Serving Size: 1 Package
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 9 3/4 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	143752	Pillsbury Frozen Cheesy Pull-Aparts Italian Cheeses & Garlic 3.88 oz. (109g), IW , As Purchased	15 Package (3 lb. 9.67 oz.)	0.0000	California	(SY20-21 Exception) Pillsbury Cheesy Pull-apart Italian Cheese and Garlic, 3.88 oz. IW CAI100655	15 Package (3 lb. 9.67 oz.)

Pre-Preparation Instructions

- Preheat Oven to 350 F.

Preparation Instructions

- 1. Place 15 frozen Pull Aparts on baking sheet.
 - 2. Heat the product:
 Convection Oven: 14-16 minutes frozen or 6-8 minutes thawed.
 Conventional Oven: 18-20 minutes frozen or 11-13 minutes thawed.
- Do not place pouches directly on oven rack or let pouches touch oven sides.

Serving Instructions

- Serve 1 package

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	39.00	18.00	42.67	18.67	6.667

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)	Moisture (g)	Ash (g)
275.229	11.927	5.505	0	27.523	477.064	29.358	1.835	4.587	2.752	12.844	1.651	229.358	0(M)	0(M)	0	172.477	(M)	(M)

Nutrients per serving (109 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)
300	13	6	0	30	520	32	2	5	3	14	1.8	250	0(M)	0(M)	0	188	(M)	(M)

(M) Indicates missing nutrient values.

Pillsbury Cheesy Pull Apart Southwest Queso, 3.88 oz, Individually wrapped (CAR2299) - (Southwest Queso Cheesy Pull Apart)

Generated on: 8/2/2022 1:13:09 PM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
Allergens: Contains Gluten, Milk, Wheat;
Meal Contribution: 2 Meat/MA, 2 WGR
Number of Servings: 15.00 Serving Size: 1 Package
Moisture gain/loss%: 0.0000 Yield: 3 Pound, 9 3/4 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	143759	Pillsbury Frozen Cheesy Pull-Aparts Southwest Queso 3.88 oz. (109g), IW , As Purchased	15 Package (3 lb. 9.67 oz.)	0.0000	California	(SY20-21 Exception) Pillsbury Cheesy Pull-apart Southwest Queso, 3.88 oz. IW CAI100656	15 Package (3 lb. 9.67 oz.)

Pre-Preparation Instructions <ul style="list-style-type: none"> Preheat Oven to 350 F. 			
Preparation Instructions <ul style="list-style-type: none"> 1. Place 15 frozen Pull Aparts on baking sheet. 2. Heat the product: Convection Oven: 14-16 minutes frozen or 6-8 minutes thawed. Conventional Oven: 18-20 minutes frozen or 11-13 minutes thawed. <p>Do not place pouches directly on oven rack or let pouches touch oven sides.</p>			
Serving Instructions <ul style="list-style-type: none"> Serve 1 package 			
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	39.00	18.00	44.00	18.67	6.667

Nutrients per serving (109 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)
275.229	11.927	5.505	0	27.523	532.11	30.275	1.835	4.587	2.752	12.844	1.651	229.358	0(M)	0(M)	0	172.477	(M)	(M)

Nutrients per serving (109 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)
300	13	6	0	30	580	33	2	5	3	14	1.8	250	0(M)	0(M)	0	188	(M)	(M)

(M) Indicates missing nutrient values.