

Quesadilla, Cheddar cheese, 10-inch tortilla, LOL- Regular (CAR2154) - (Cheese Quesadilla)

Generated on: 7/21/2022 10:43:13 AM by Chr. Battaglia

Allergens: Contains Gluten, Milk, Wheat;
Meal Contribution: 2 Meat/MA, 2 1/2 Non-WGR
Number of Servings: 16.00 Serving Size: 1 each quesadilla
Moisture gain/loss%: 0.0000 Yield: 4 Pound, 6 3/8 Ounce
Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
Total Recipe Cost: \$5.7750 Cost Per Serving: \$0.3609

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	2 Pound	5.7750	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	2 Pound
2	252892	White, Flour 10" Pressed Tortilla, 16/12 ct. , As Purchased	16 tortilla	0.0000	California	(SY21-22 Exception) White, 10-inch Flour Tortilla, Ole Mexican, pressed CAI100665	16 tortilla

Step # 2

Cheese Quesadilla

CHEF'S TIPS

- Assemble Quesadillas to order.
- May bake in oven or cook on griddle. Use pan spray to make Quesadillas golden brown.
- Recommended hold time no longer than 10 minutes. CDP hold at 140 degrees or above for service.
- Use proper portioning.
- To enhance value, provide a variety of condiments (Example: sour cream and salsa).
- If preparing off site, heat Quesadillas on lined sheet pans, cook and serve at site.
- Follow all recipes and hold times.
- Use only specified and approved products.
- Follow HACCP procedures.
- Always provide fast and friendly service.


UTENSILS NEEDED

- 4 qt. griddle w/ oil scoop
- pizza cutter

Oil Quesadilla in half in two quarters (use pizza cutter)

Top with 2 oz shredded Cheddar Cheese (use 4 oz. griddle or oil scoop to transfer cheese)

One (2) 10" Flour Tortilla



Tips/Comments

- Preparation:
NOTE: Onsite production preferred. Offsite Service: Ship quesadilla cold on sheet pans and heat on site.

Pre-Preparation Instructions

- Assembly:
 - Step 1: Spray full size sheet pan with pan spray (not listed).
 - Step 2: Lay 8 tortillas out on work station.
 - Step 3: Spread 4 oz spoodle (2 oz) cheese on half each tortilla.
 - Step 4: Fold tortilla in half to cover ingredients.
 - Step 5: Place quesadilla onto full size sheet pan.
 - Step 6: Repeat. 16 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.

Preparation Instructions

- PREPARATION OF TORTILLA Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature.

Serving Instructions

- 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.
 - Portion: Serve 2 wedges
 - Food Based Contribution: 2 wedges provides 2 oz M/MA + 2 oz eq Grain.
 - Allergens: Milk, Wheat, Gluten
- Shelf Life: Cooked: If left over, do not reuse. Uncooked: Use within 24 hours.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	51.43	32.14	34.29	19.05	0.952

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)
336.808	19.246	12.029	0	48.115	625.501	28.87	0.802	0.802	0(M)	16.039	1.604	388.129	481.15 (M)	0(M)	0(M)	41.837 (M)	(M)	(M)

Nutrients per serving (124.699 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)
419.996	24	15	0	59.999	779.994	36	1	1	0(M)	20	2	483.993	599.99 (M)	0(M)	0(M)	52.17(M)	(M)	(M)

(M) Indicates missing nutrient values.

Ravioli, Cheese, Square, WG, tomato sauce (SR3571) - Cheese Ravioli With Tomato Sauce)

Generated on: 7/21/2022 10:53:50 AM by Chir

Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Wheat;
 Number of Servings: 22.00 Serving Size: 8 Ounce
 Moisture gain/loss%: 0.0000 Yield: 10 Pound, 14 5/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$17.2600 Cost Per Serving: \$0.7845

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	834708	Oil, Pan Spray, All Purpose , As Purchased	3 spray , about 1/3 second (1 NLEA serving)	0.0000	California	Pan Spray SI100603	3 spray , about 1/3 second (1 NLEA serving)
3	1066795	Sauce, spaghetti, Heinz, ready to serve (no. 10 can = 104 oz = 12c = 12c red/orange veg) , As Purchased	8 Cup (4 lb. 6.55 oz.)	0.0000	California	Spaghetti Sauce, Heinz, Classic, ready-to-serve SI100578	8 Cup (4 lb. 6.55 oz.)
4	1925193	Whole Grain Square Cheese Ravioli (7 Ravioli = 4.36 oz = 2MMA+ 1.25 oz grain) , As Purchased	6 Pound	17.2600	Sodexo Shared	Ravioli, cheese, square, whole grain SI101153	6 Pound
7	USDA 100034	Cheese, mozzarella, shredded, lite, USDA (1/4c = 1 oz = 1 oz M/MA) , As Purchased	8 Ounce	0.0000	California	Cheese, mozzarella, shredded, lite, USDA SI100978	8 Ounce

Pre-Preparation Instructions

- Need Volume Yield:

Preparation Instructions

- Spray 2-inch full size hotel pan with non-stick cooking spray.
- Spread 3 cups sauce on bottom of pan.
- Spread out 6 pounds frozen ravioli on top of the sauce.
- Cover ravioli with 5 cups sauce.
- Cover each pan tightly with plastic wrap then aluminum foil.
- PREPARATION – for best results
 Keep frozen until ready to prepare
 1.Preheat convection oven to 375° ; fan speed on high.
 2.Use a full size 2-in oven pan. Spray bottom and sides of full steam table pan with non-stick cooking spray.
 3.Pour 3 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom.
 4.Empty the total contents of 1 bag (6 pounds) of frozen (-10°F to +10°F) ravioli and cover with 5 cups of room temperature, canned sauce.
 5.Toss ravioli and sauce together so ravioli are sufficiently covered.
 6.Lightly apply non-stick cooking spray to bottom of aluminum foil; cover pan tightly with the foil.
 7.Bake for 50 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
 If storing in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour
- Bake ravioli in 375°F convection oven for 50 minutes.

Preparation	tions
<ul style="list-style-type: none"> - Garnish pan with shredded cheese. - Portion ravioli on plate/tray. - Serve immediately. 	

Serving Instructions
<ul style="list-style-type: none"> Serve as directed on menu.

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	13.45	6.87	58.84	26.92	12.804

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)
132.969	1.987	1.015	0	3.87	216.838	19.559	2.203	4.256	0.923(M)	8.949	1.184	194.521	116.833 (M)	0(M)	0(M)	234.833 (M)	(M)	(M)

Nutrients per serving (225.099 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)	Moist (g)	Ash (g)
299.313	4.473	2.284	0	8.711	488.1	44.026	4.958	9.581	2.077(M)	20.145	2.666	437.865	262.989 (M)	0(M)	0(M)	528.607 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Asian Chicken Salad, G6-12 (CAR1992) - (Asian Chicken Salad)

Generated on: 8/2/2022 1:17:12 PM by Chris Battaglia

HACCP Process: Process 1: No Cook
 Allergens: Contains Gluten, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 1/2 Fruit, 1/4 Veg-DG, 1/4 Veg-RO, 3/4 Veg-O
 Number of Servings: 1.00 Serving Size: 1 salad
 Moisture gain/loss%: 0.0000 Yield: 1 Pound, 1 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	SI100217	Salad Mix, romaine-iceberg lettuce blend (1/2c = 1.25 oz = 1/8c other, 1/8c dark green veg) , As Purchased	2 Cup (5.00 oz.)	0.0000	California	Salad Mix, romaine-iceberg, 50/50 lettuce blend SI100217	2 Cup (5.00 oz.)
2	SI100057	Cucumber, with peel, raw (1/2c = 2.8 oz, diced; 2.2 oz, sliced = 1/2c other veg) , As Purchased	1/4 Cup (0.92 oz.)	0.0000	California	Cucumber, with peel, raw SI100057	1/4 Cup (0.92 oz.)
3	SI100028	Carrots, baby-cut, ready-to-serve (1/2c = 2.56 oz = 1/2c red/orange veg) , As Purchased	1/4 Cup (1.28 oz.)	0.0000	California	Carrots, baby-cut, ready-to-serve SI100028	1/4 Cup (1.28 oz.)
4	401586	Chicken Fajita , As Purchased	2 7/8 Ounce	0.0000	California	(Exception through 3/1/22) Chicken Fajita Tyson CAI100031	2 7/8 Ounce
5	SI100037	Peppers, green, sweet (bell), raw (diced: 1/2c=3.2oz=1/2c; strip: 1/2c=1.7oz=1/2c other veg) , As Purchased	1/4 cup, sliced (0.81 oz.)	0.0000	California	Peppers, green, sweet (bell), raw SI100037	1/4 cup, sliced (0.81 oz.)
6	209427	Mandarin Oranges in Light Syrup , Drained	1/2 Cup (4.08 oz.)	0.0000	California	use SI100572 - Mandarin Oranges (tangerines), canned, light syrup pack, solids and liquids SI100413	1/2 Cup (4.08 oz.)
7	203104	Asian Sesame Dressing , As Purchased	2 Ounce	0.0000	California	Dressing, Asian Sesame, oriental, Hidden Valley SI100364	2 Ounce
8	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

Preparation Instructions

- 1. Use clear plastic one compartment container.
- 2. Place 2 cups of tossed salad or romaine lettuce, 2.8oz (#8 scoop) commodity fajita chicken
- 3. Top chicken with 4 slices of cucumber, 4 strips of green pepper, 4 carrot sticks, ½ cup (#8 scoop) mandarin oranges.
- 4. Add one pre portioned container of Oriental Sesame dressing.

Serving Instructions

- Serve 1 salad per student.
- Offer with a 2 oz. breadstick or 2 oz. roll.

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	51.04	10.38	35.58	16.14	27.159

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)
101.276	5.744	1.168	0	15.669	231.328	9.008	0.846	6.876	2.221(M)	4.086	0.612	13.128	1270.65 (M)	8.993(M)	0(M)	91.827 (M)	9.684(M)	0.041(M)

Nutrients per serving (478.664 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)
484.769	27.493	5.589	0	75	1107.28	43.117	4.049	32.914	10.631 (M)	19.558	2.929	62.839	6082.15 (M)	43.047 (M)	0(M)	439.544 (M)	46.355 (M)	0.198(M)

(M) Indicates missing nutrient values.

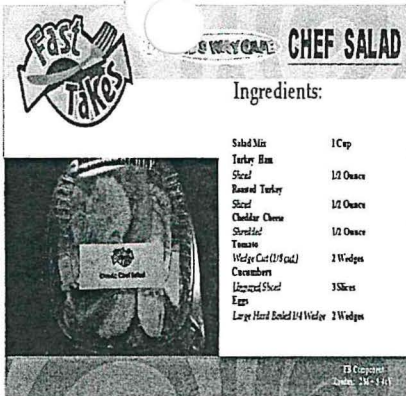
Chef Salad, mixed greens, cheddar, turkey, ham, egg, tomato (SR1082) - (Chef Salad)

Generated on: 7/21/2022 1:03:53 PM by Chi Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Milk;
 Meal Contribution: 2 Meat/MA, 1/4 Veg-DG, 1/8 Veg-RO, 3/8 Veg-O
 Number of Servings: 1.00 Serving Size: 1 salad
 Moisture gain/loss%: 0.0000 Yield: 13 1/2 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				0.0000		Mixed Salad Greens, Romaine blend, spinach (2c = 5 oz = 1/2c dark green + 1/2c other veg) , Recipe SR1080	1 Cup
2	223463	Turkey, ham with dark meat, Jennie-O, deli-sliced, prepackaged (3.06 oz = 6 slices = 2 oz M/MA) , As Purchased	1/2 Ounce	0.0000	California	Turkey Ham, deli-sliced, Jennie-O, 0.51 oz SI100002	1/2 Ounce
3	232750	Turkey, breast with white meat, oven roasted, Jennie-O, deli-sliced (3 oz = 6 slices = 2 oz M/MA) , As Purchased	1/2 Ounce	0.0000	California	Turkey Breast, deli-sliced, oven roasted, Jennie-O, 0.5 oz SI100001	1/2 Ounce
4	244185	Egg, whole, hard-boiled, dry pack (1 large egg = 2 oz M/MA; 1 medium egg = 1.75 oz M/MA) , As Purchased	1/2 medium	0.0000	California	Egg, whole, hard-boiled, Papettis/Sysco Classic, dry pack SI100103	1/2 medium
5	SI100057	Cucumber, with peel, raw (1/2c = 2.8 oz, diced; 2.2 oz, sliced = 1/2c other veg) , As Purchased	3 Slice (0.79 oz.)	0.0000	California	Cucumber, with peel, raw SI100057	3 Slice (0.79 oz.)
6				0.0000		Tomatoes, fresh, 8 cut wedge, ready-to-serve (1/2c = 4 wedges = 1/2c red/orange veg) , Recipe SR1974	1/4 Cup
7	726840	Cheese, cheddar, shredded, Great Lakes (1/4c = 1 oz = 1 oz M/MA) , As Purchased	1/2 Ounce	0.0000	California	Cheese, cheddar, shredded, Great Lakes SI100020	1/2 Ounce
8	795754	Container, clear plastic, hinged (clam shell), 6-inch by 6-inch , As Purchased	1 Each	0.0000	California	Container, clear plastic, hinged (clam shell), 6-inch by 6-inch SI100172	1 Each

Step # 1



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: Prepare salad mix according to recipe.

Step 3: Stack 1/2 oz ham and 1/2 oz slice turkey slices on top of each other and roll them up into a tube-shape. Cut each tube into 4 even pinwheel pieces.

Step 4: Cut eggs into quarter wedges.

Step 5: Cut cucumber slices in halves.

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: Fan 3 cucumber halves in the top right corner and 3 cucumber halves in the bottom left corner.

Step 4: Top each cucumber fans with 1 tomato wedge.

Step 5: Place 2 egg quarter wedges in the bottom right corner.

Step 6: Place 4 meat pinwheels in a diagonal line stretching from 11 o'clock across the middle to connect with the egg wedges.

Step 7: Sprinkle 2 TBSP (0.5 oz) cheese over the assembled ingredients.

Step 8: Close container lid and place appropriate label on container.

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

Preparation Instructions

- (1 large egg = 2 oz M/MA; 1 medium egg = 1.75 oz M/MA)
- Cut 1/4 of tomato into two wedges.

Serving Instructions

- Portion: 1 salad
- Food Based Contribution: 1 salad provides 2 oz M/MA + 1/8 cup red/orange + 1/4 cup dark green + 3/8 cup other totaling 3/4 cup vegetable

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	50.81	21.04	12.63	36.21	6.119

Nutrients per 3

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)
43.542	2.458	1.018	0	31.781	90.767	1.375	0.401	0.666	0(M)	3.941	0.433	36.414	258.806 (M)	2.182(M)	0.154(M)	131.158 (M)	17.806 (M)	0.108(M)

Nutrients per serving (380.132 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)
165.516	9.345	3.869	0	120.81	345.036	5.228	1.525	2.532	0(M)	14.982	1.647	138.423	983.804 (M)	8.295(M)	0.584(M)	498.574 (M)	67.686 (M)	0.409(M)

(M) Indicates missing nutrient values.

Chicken Caesar Salad K8, Tyson Diced (CAR1809) - (Chicken Caesar Salad)

Generated on: 7/21/2022 12:53:16 PM by Chr Battaglia

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, 1/2 Veg-DG
 Number of Servings: 1.00 Serving Size: 1 salad
 Moisture gain/loss%: 0.0000 Yield: 5 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	406348	Chicken diced low sodium Tyson , As Purchased	2 1/3 Ounce	0.0000	California	(Exception Think CA Only) Chicken diced, low sodium, Tyson, 2.3 oz. = 2MMA CAI100421	2 1/3 Ounce
2	SI100061	Lettuce, cos or romaine, raw, chopped (1/2c = 1 oz = 1/4c dark green veg) , As Purchased	1 Cup (2.01 oz.)	0.0000	California	Lettuce, cos or romaine, raw, chopped SI100061	1 Cup (2.01 oz.)
3	303502	Grated parmesan cheese , As Purchased	1/4 Ounce	0.0000	California	Cheese, Parmesan, grated, Great Lakes SI100132	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 Ounce	0.0000	California	Creamy Caesar Dressing, Hidden Valley CAI100022	1 Ounce
6	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

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 1 cup (2 oz) lettuce evenly into clam shell container.

Step 3: Sprinkle 2.3oz. 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 ounce 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 40°F or below for service.

Serving Instructions

- Portion: 1 salad per meal.
Offer a 2 oz. Breadstick or Roll with Salad.

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	63.39	15.33	12.92	24.40	0.915

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)
179.969	12.676	3.065	0	39.129	393.203	5.811	0.726	0.412	0(M)	10.978	0.675	60.293	3012.65 (M)	1.949(M)	0(M)	94.04(M)	32.724 (M)	0.2(M)

Nutrients per serving (164.7 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)
296.408	20.877	5.048	0	64.445	647.605	9.57	1.196	0.678	0(M)	18.081	1.111	99.303	4961.83 (M)	3.21(M)	0(M)	154.883 (M)	53.896 (M)	0.33(M)

(M) Indicates missing nutrient values.

Garden Side Salad, mixed greens, cucumber, tomato, carrots (SR1429) - (Garden Side Salad)

Generated on: 8/2/2022 12:39:21 PM by Ch. Battaglia

HACCP Process: Process 1: No Cook
 Meal Contribution: 1/4 Veg-DG, 1/4 Veg-RO, 1/8 Veg-O
 Number of Servings: 50.00 Serving Size: 1 Cup
 Moisture gain/loss%: 0.0000 Yield: 9 Pound, 13 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	SI100217	Salad Mix, romaine-iceberg lettuce blend (1/2c = 1.25 oz = 1/8c other, 1/8c dark green veg) , As Purchased	1 1/2 Gallon (3 lb. 12.00 oz.)	0.0000	California	Salad Mix, romaine-iceberg, 50/50 lettuce blend SI100217	1 1/2 Gallon (3 lb. 12.00 oz.)
2	SI100062	Spinach, baby leaves, raw (1/2c or 1.25 oz = 1/4c dark green veg) , As Purchased	2 Quart (1 lb. 4.00 oz.)	0.0000	California	Spinach, baby leaves, raw SI100062	2 Quart (1 lb. 4.00 oz.)
3	SI100057	Cucumber, with peel, raw (1/2c = 2.8 oz, diced; 2.2 oz, sliced = 1/2c other veg) , As Purchased	4 1/2 Cup (1 lb. 0.51 oz.)	0.0000	California	Cucumber, with peel, raw SI100057	4 1/2 Cup (1 lb. 0.51 oz.)
4				0.0000		Tomatoes, fresh, 1/4-inch diced, ready-to-serve (1/2c = 4.2 oz = 1/2c red/orange veg) , Recipe SR1012	4 1/2 Cup
5	SI100027	Carrots, shredded (matchstick), ready-to-serve (1/2c = 1.6 oz = 1/2c red/orange veg) , As Purchased	2 Quart, 1 Cup (1 lb. 13.52 oz.)	0.0000	California	Carrots, shredded (matchstick), ready-to-serve SI100027	2 Quart, 1 Cup (1 lb. 13.52 oz.)

Pre-Preparation Instructions

- 1. Pare and slice cucumbers and wedge cut tomatoes.

Preparation Instructions

- 2. Mix 1.5 gal (3.75#) lettuce and 2 qt (1.25#) spinach in 2" full size serving pan.
- 3. Layer on top lettuce mixture:
 4.5 cups (1.25#) cucumber slices
 4.5 cups (1.75#) tomato wedges
 9 cups (1.75#) matchstick carrots

Serving Instructions

- Serve 1 cup salad

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	5.83	0.94	84.63	21.87	37.132

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)
22.502	0.146	0.024	0	0	28.687	4.761	1.545	2.089	0	1.23	0.932	32.321	4504.55 (M)	7.697(M)	0	267.592	56.973 (M)	0.54(M)

Nutrients per serving (89.186 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)
20.069	0.13	0.021	0	0	25.585	4.246	1.378	1.863	0	1.097	0.831	28.826	4017.42 (M)	6.865(M)	0	238.654	50.812 (M)	0.482(M)

(M) Indicates missing nutrient values.

Hearty Garden Salad, K8 (CAR1702) - (Hearty Garden Salad)

Generated on: 8/2/2022 12:38:42 PM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Milk;
 Meal Contribution: 2 1/2 Meat/MA, 1 1/4 Veg-O
 Number of Servings: 1.00 Serving Size: 1 salad
 Moisture gain/loss%: 0.0000 Yield: 7 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.1805 Cost Per Serving: \$0.1805

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	SI100217	Salad Mix, romaine-iceberg lettuce blend (1/2c = 1.25 oz = 1/8c other, 1/8c dark green veg) , As Purchased	1 Cup (2.50 oz.)	0.0000	California	Salad Mix, romaine-iceberg, 50/50 lettuce blend SI100217	1 Cup (2.50 oz.)
2	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1 Ounce	0.1805	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	1 Ounce
3	SI100037	Peppers, green, sweet (bell), raw (diced: 1/2c=3.2oz=1/2c; strip: 1/2c=1.7oz=1/2c other veg) , As Purchased	1/8 cup, sliced (0.41 oz.)	0.0000	California	Peppers, green, sweet (bell), raw SI100037	1/8 cup, sliced (0.41 oz.)
4				0.0000		Beans, garbanzo, Bush, canned, drained, ready-to-serve (1/2c=3.1oz=1/2c legume or 2oz M/MA), Recipe SR1048	1 tablespoon
5	MF60676	Hard Cooked Eggs, Cage Free , As Purchased	1 egg	0.0000	California	Egg, whole, hard cooked, Cage Free, Abbotsford, dry pack SI101050	1 egg
6	SI100057	Cucumber, with peel, raw (1/2c = 2.8 oz, diced; 2.2 oz, sliced = 1/2c other veg) , As Purchased	1/8 Cup (0.46 oz.)	0.0000	California	Cucumber, with peel, raw SI100057	1/8 Cup (0.46 oz.)
7	SI100405	Tomatoes, fresh, whole, 6x6 (diced: 4.2 oz; wedge: 3 oz = 1/2c red/orange veg) , As Purchased	1/8 medium whole (2-3/5" dia) (0.54 oz.)	0.0000	California	Tomatoes, fresh, whole, 2-1/2-inch to 2-3/4-inch diameter (6x6) SI100405	1/8 medium whole (2-3/5" dia) (0.54 oz.)

Preparation Instructions

1. To assemble:
 - Step 1: Spread 1 cup salad mix evenly into container.
 - Step 2: Sprinkle 1 oz by weight/#16 scoop shredded cheese diagonally over top of salad hitting 9:00, 10:00, 11:00 and 12:00 on the imaginary clock.
 - Step 3: Place 2 TBSP pepper strips and 1 TBSP beans in the opposite corner, filling the space between 3:00 to 8:00.
 - Step 4: Top the peppers with the 1 hard boiled egg cut in half.
 - Step 5: Alternately rotate 2 slices cucumber and 2 slices tomato diagonally from 2:00 to 8:00 across the middle of the salad.
2. Close container lid and place appropriate label on container.

Serving Inst: ;

- Serve 1 salad per student.

Offer with 2oz roll or breadstick for 2 grains.

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	59.49	31.20	16.42	27.83	6.020

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)
111.14	7.346	3.853	0	102.521	140.111	4.561	0.928	1.673	0(M)	7.732	1.095	128.203	248.24 (M)	6.006(M)	0.513(M)	154.896 (M)	19.33(M)	0.09(M)

Nutrients per serving (195.083 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)
216.815	14.331	7.516	0	200	273.332	8.898	1.811	3.263	0(M)	15.084	2.137	250.102	484.274 (M)	11.716 (M)	1(M)	302.175 (M)	37.71(M)	0.176(M)

(M) Indicates missing nutrient values.

Sandwich American Sub, 6", LOL (CAR1156) - (American Sub)

Generated on: 7/21/2022 11:10:49 AM by Chr. Battaglia

HACCP Process: Process 1: No Cook
 Allergens: Contains Gluten, Milk, Wheat;
 Meal Contribution: 2 Meat/MA, 2 3/4 WGR
 Number of Servings: 1.00 Serving Size: 1 sandwich
 Moisture gain/loss%: 0.0000 Yield: 5 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	30830	Roll Hoagie 6" Giuliano's , As Purchased	1 Roll	0.0000	California	Roll Hoagie 6", White Wheat Giuliano's CAI100030	1 Roll
2	405772	All Natural Uncured Turkey Ham , As Purchased	2 Slice (1.00 oz.)	0.0000	California	Turkey Ham, deli-sliced, all natural/uncured, Jennie-O, 0.5 oz SI100510	2 Slice (1.00 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	406693	Turkey Breast Sliced Oven Roasted , As Purchased	1 Slice (0.50 oz.)	0.0000	California	Turkey Breast, deli-sliced, oven roasted, all natural, Jennie-O, 0.5 oz SI100623	1 Slice (0.50 oz.)
5	200056	12 x 12 Perforated Food Film , As Purchased	1 Each	0.0000	California	Film Wrap, bulk roll, 12-inch by 1600-foot CAI100009	1 Each

Tips/Comments

- CCP:
 - 1) Thaw product under refrigeration.
 - 2) For same day use, thaw under cold running water.

Pre-Preparation Instructions

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

Preparation Instructions

- Keep product frozen until ready to serve. Defrost product slowly and thoroughly in refrigerator for 24 hours. Never defrost at room temperature. Upon completion of thawing process, product should be used within 5 days.
- 1. To build each sandwich:
 - Lay sub rolls on workstation.
 - Open each roll.
 - Place 2 slice of turkey ham (1 oz.) folded, into roll.
 - Place 1 slice of turkey (1/2 oz.), folded into roll.
 - Top turkey with 2 slices of cheese.
 - Close sandwich roll.
 - Wrap with clear wrap if needed and label.

Preparation Instructions

◦ WRAPPING SANDWICHES:

Step 1: On a clean work surface, place a 12-inch by 12-inch sheet of plastic film with points out in a diamond shape. Place the sandwich top side down in center and prepare to wrap.

Step 2: Begin by folding the top point down towards you across the sandwich to the bottom of the sandwich.

Step 3: Smooth out each side of the film; making sure it is folded tight and firm.

Step 4: Bring first one, and then the other, side point of film across the center of the sandwich to the opposite side. Pull firmly as you do this to ensure a tight seal.

Step 5: To complete the wrapping, pull the remaining bottom point up away from you across the sandwich, and seal it tightly. Use only approved Fast Takes labels for displaying. Properly displayed sandwich should clearly show ingredients to customer.

Serving Instructions

- Display sandwiches in 2" half size pan or basket and 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	33.38	16.40	40.06	27.64	3.082

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)
229.369	8.507	4.179	0	29.986	575.893	22.973	3.313	1.767	0(M)	15.852	1.352	151.863	201.288	6.229	(M)	(M)	(M)	(M)

Nutrients per serving (150.903 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)
346.125	12.838	6.306	0	45.25	869.042	34.667	5	2.667	0(M)	23.921	2.04	229.167	303.75	9.4	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Sandwich, Crispy Chicken, Tyson breaded patty, hambu. roll, K8 (CAR1148) - (Chicken Patty Sandwich)

Generated on: 7/21/2022 12:57:27 PM by Ch.

Battaglia

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: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	3675907	Chicken, patties, whole grain, Tyson, 3.0 oz (1 Patty = 2 oz M/MA, 1 oz eq grain) , As Purchased	24 patty (4 lb. 8.00 oz.)	0.0000	California	Chicken Patties, whole grain, Tyson, 3.0 oz SI100495	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.

Grilled Cheese, American (CAR1085) - (Grilled Cheese)

Generated on: 7/21/2022 12:59:21 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: 24.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 14 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	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	24 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	24 Slice
2	401168	American Cheese, 160 slice (yellow), Commodity , As Purchased	96 Slice	0.0000	California	(Exception through 3/1/22) Pasteurized Process American Cheese, 160 slice (yellow) CAI100100	96 Slice
3	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	24 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	24 Slice

Tips/Comments

- 4 slices of cheese per sandwich.

Preparation Instructions

- Assembly:
 Step 1: Lightly spray sheet pan with pan coating (not listed), and line up bottom layer with 24 slices of bread (listed first).
 Step 2: Top each slice of bread with 4 slices (2 oz) cheese. Be sure to separate the slices and rotate slice.
 Step 3: Top each sandwich with the top slice of bread (listed second).
 FUN FACTOR: May use a cookie cutter to stamp out an image in the top slice of bread before baking.
 Step 4: Lightly spray the tops of your sandwiches with pan coating (not listed) to insure an evenly toasted finished product.
 Step 5: CCP-Hold refrigerated at 40F or below for use in recipe.
 Cooking:
 NOTE: Batch cooking ensures optimum quality. Recommended holding time is no longer than 1 hour after cooking.
 Step 1: Top your sandwich creations with a second sheet pan to provide added weight and a direct heat to the top of the sandwiches.
 Step 2: Place your sandwiches in a preheated 350F convection oven for approximately 10 minutes or until finished sandwiches are lightly toasted on top and bottom, and golden brown.
 NOTE: As oven temperature calibrations may vary widely, watch your first batch closely, and note your results for optimum future production.
 SAFETY TIP: For optimum safety, when removing your sandwiches from the oven, remove the top pan first, and then the pan of sandwiches.
 Step 3: Transfer sandwiches to a 2" full size serving pan and loosely cover with pan liner.
 16 sandwiches per 2" full size hotel pan.
 Server's Tip: Do not pre-plate unless wait lines exist. May provide a variety of dipping sauces and sides to build excitement and enhance the entree.

Serving Instructions			
• Serve 1 Sandwich 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	52.94	26.47	32.94	16.47	7.059

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)
303.571	17.857	8.929	0	44.643	1053.57	25	1.786	5.357	(M)	12.5	1.482	333.929	489.286	2.143	(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)
340	20	10	0	50	1180	28	2	6	(M)	14	1.66	374	548	2.4	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Sandwich Ham (turkey) & American Cheese on Sliced Bread (CAR1742) - (Ham (turkey) & American Cheese on Sliced Bread)

Generated on: 7/21/2022 1:08:15 PM by Ch. Battaglia

HACCP Process: Process 1: No Cook
Allergens: Contains Gluten, Milk, Soy, Wheat;
Meal Contribution: 2 Meat/MA, 2 WGR
Number of Servings: 1.00 Serving Size: 1 sandwich
Moisture gain/loss%: 0.0000 Yield: 4 1/2 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	405772	All Natural Uncured Turkey Ham , As Purchased	3 Slice (1.50 oz.)	0.0000	California	Turkey Ham, deli-sliced, all natural/uncured, Jennie-O, 0.5 oz SI100510	3 Slice (1.50 oz.)
3	401168	American Cheese, 160 slice (yellow), Commodity , As Purchased	2 Slice	0.0000	California	(Exception through 3/1/22) Pasteurized Process American Cheese, 160 slice (yellow) CAI100100	2 Slice
4	200056	12 x 12 Perforated Food Film , As Purchased	1 Each	0.0000	California	Film Wrap, bulk roll, 12-inch by 1600-foot CAI100009	1 Each

Tips/Comments

- CCP:
 - 1) Thaw product under refrigeration.
 - 2) For same day use, thaw under cold running water.

Pre-Preparation Instructions

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

Preparation Instructions

- 1. To build each sandwich:
 - Lay bread slices on workstation.
 - Place 3 slices of turkey ham (1.5 oz.), onto bread slice
 - Top turkey ham with 2 slices of cheese.
 - Close sandwich.
 - Wrap with clear wrap if needed and label.

Preparation Instructions

◦ WRAPPING SANDWICHES:

Step 1: On a clean work surface, place a 12-inch by 12-inch sheet of plastic film with points out in a diamond shape. Place the sandwich top side down in center and prepare to wrap.

Step 2: Begin by folding the top point down towards you across the sandwich to the bottom of the sandwich.

Step 3: Smooth out each side of the film; making sure it is folded tight and firm.

Step 4: Bring first one, and then the other, side point of film across the center of the sandwich to the opposite side. Pull firmly as you do this to ensure a tight seal.

Step 5: To complete the wrapping, pull the remaining bottom point up away from you across the sandwich, and seal it tightly. Use only approved Fast Takes labels for displaying. Properly displayed sandwich should clearly show ingredients to customer.

Serving Instructions

- Display sandwiches in 2" half size pan or basket.

Serve 1 sandwich 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	42.00	18.00	37.33	21.33	8.000

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)
237.054	11.063	4.741	0	41.484	742.77	22.125	1.58	4.741	0(M)	12.643	1.509	171.469	216.509	2.371	(M)	(M)	(M)	(M)

Nutrients per serving (126.553 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)
300	14	6	0	52.5	940	28	2	6	0(M)	16	1.91	217	274	3	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Meatball, Chicken, Giuliano's sub roll, RECIPE (CAR 1133) - (Chicken Meatball Sub)

Generated on: 8/2/2022 12:57:30 PM by Chr Battaglia

HACCP Process: Process 3: Complex Food
 Allergens: Contains Egg, Gluten, Milk, Wheat;
 Meal Contribution: 2 1/2 Meat/MA, 2 3/4 WGR
 Number of Servings: 25.00 Serving Size: 1 sandwich
 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: \$19.0550 Cost Per Serving: \$0.7622

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	30830	Roll Hoagie 6" Giuliano's , As Purchased	25 Roll	0.0000	California	Roll Hoagie 6", White Wheat Giuliano's CAI100030	25 Roll
2				19.0550		Meatball Sauce, 3 Chicken Meatballs, marinara sauce, RECIPE CAR1133	75 Meatballs
3	303496	Cheese Mozzarella Shredded Great Lakes , As Purchased	15 1/2 Ounce	0.0000	California	Cheese, mozzarella, shredded, Great Lakes SI100035	15 1/2 Ounce

Pre-Preparation Instructions

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

Preparation Instructions

- Follow recipe CAR1133 to prepare meatballs and sauce.
- BUILT TO ORDER:
 Server's Tip: Shingle rolls toward customer. Place 2" cheese pan into 4" ice pan for service. Do not pre-plate unless wait lines exist.

 Step 1: On each plate, portion:
 -Place split roll on plate or tray.
 -Stuff roll with 6 oz spoodle with 3 meatballs
 -Top meatballs with 1 TBSP (0.5 oz) shredded cheese
 -Serve immediately

 SANDWICH SLIDE:
 Step 1: At work station:
 -Lay out 24 rolls on work surface
 -Split rolls so they are opened
 -Stuff roll with 1 TBSP (0.5 oz) shredded cheese
 -Top cheese with 6 oz spoodle with 3 meatballs
 -Squeeze sandwich closed to wrap immediately in 5-in-1 foil and place in warmer.

Serving Instructions

- Portion: Serve 1 sandwich

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	41.08	11.66	38.38	21.92	5.266

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)
151.99	6.937	1.97	0	20.615	431.898	14.583	2.473	2.001	0(M)	8.331	1.096	57.278	381.096 (M)	8.077(M)	0.02(M)	10.04(M)	(M)	(M)

Nutrients per serving (312.627 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)
475.163	21.688	6.158	0	64.448	1350.23	45.589	7.73	6.255	0(M)	26.044	3.425	179.067	1191.41 (M)	25.25(M)	0.063(M)	31.388 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Pork Honey Rib on a 5" Hoagie K8, Commodity (CAR221) - (Pork Honey Rib on a Hoagie)

Generated on: 8/2/2022 1:26:34 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: 24.00 Serving Size: 1 burger
 Moisture gain/loss%: 0.0000 Yield: 7 Pound, 13 1/3 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$4.0180 Cost Per Serving: \$0.1674

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	401374	Pork Rib Honey BBQ , Cooked	24 Each (4 lb. 13.04 oz.)	0.0000	California	Pork Rib Pattie w/Honey BBQ Sauce, Commodity CAI100033	24 Each (4 lb. 13.04 oz.)
2	133949	Hoagie Roll 5" , As Purchased	24 Each	4.0180	California	Roll Hoagie 5", Gold Star CAI100014	24 Each

Preparation Instructions

- Conventional Oven: Frozen product: Preheat oven to 350 degrees F. Heat for 13 minutes to internal minimum temperature of 145 degrees F for 15 seconds.
- Convection Oven: Frozen Product: Preheat oven to 350 degrees F. Heat on sheet pan for 11 minutes to internal minimum temperature of 145 degrees F for 15 seconds.
- HOT SANDWICH BUILD:
 - Step 1: Warm hoagie rolls, 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 rolls to 2-inch half pan. (2-inch half pan = 11 rolls).
 - SANDWICH SLIDE:
 - Step 2b: At work station, lay out warmed rolls in groups of 24 on work surface.
 - Step 3: Remove tops of roll and stack to the side.
 - Step 4: Immediately place ingredients on bottom roll.
 - Step 5: Place roll 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 sandwich 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	35.00	11.25	44.44	20.00	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)	Mois (g)	Ash (g)
243.243	9.459	3.041	0	30.405	601.351	27.027	2.027	8.108	(M)	12.162	1.703	40.541	202.703	6.892	(M)	(M)	(M)	(M)

Nutrients per serving (148 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)
360	14	4.5	0	45	890	40	3	12	(M)	18	2.52	60	300	10.2	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Spicy Chicken Sandwich, Tyson patty, hamburger roll, RECIPE (CAR1149) - (Spicy Chicken Sandwich)

Generated on: 8/2/2022 1:31:31 PM by Chi Battaglia

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 1/4 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	3731615	Chicken Patties, hot/spicy, whole grain, Tyson, 3 oz (1 patty = 2 oz M/MA, 1 oz eq grain) , As Purchased	24 patty	0.0000	California	Chicken Patties, hot/spicy, whole grain, Tyson, 3 oz SI100148	24 patty
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

- Step 1: CCP--Bake chicken patties in 400°F convection oven for 15-20 minutes or until minimum internal temperature of 140°F or above for 15 seconds.
Step 2: Carefully transfer chicken patties to 2" half pan. If holding, cover with pan liner. (18 chicken patties = 2" half pan), ,
- 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	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	37.70	7.30	45.41	18.38	5.405

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)
260.563	10.915	2.113	0	14.085	443.662	29.577	3.521	3.521	0.704(M)	11.972	2.169	35.211	0(M)	0(M)	0.07(M)	492.958(M)	(M)	(M)

Nutrients per serving (142 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)
370	15.5	3	0	20	630	42	5	5	1(M)	17	3.08	50	0(M)	0(M)	0.1(M)	700(M)	(M)	(M)

(M) Indicates missing nutrient values.

Sandwich, Sun Butter & Grape Jelly with String Cheese (R1515) - (Sandwich Sun Butter & Grape Jelly with String Cheese)

Generated on: 8/2/2022 12:45:42 PM by Chris Battaglia

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	0.0000	California	Sunflower Seed Spread, Sunbutter, creamy SI100187	1 no. 30 scoop
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:
 - on one slice of bread spread a # 30 scoop of sun butter
 - On the second slice of bread spread a # 30 scoop of jelly
 - Put the two slices together.
 - Wrap with one stick (1 oz) of string cheese and label
 - 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	43.58	10.23	45.56	13.01	23.257

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)
341.03	16.513	3.876	0	9.473	393.73	38.84	2.699	19.829	4.716(M)	11.095	1.92	166.117	129.673 (M)	1.543(M)	0(M)	127.989 (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)
540.009	26.148	6.138	0	15	623.458	61.502	4.274	31.398	7.467(M)	17.569	3.04	263.04	205.333 (M)	2.443(M)	0(M)	202.667 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Tuna Sandwich on Sliced Bread (CAR1289)

Generated on: 7/21/2022 1:11:04 PM by Chi Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Fish, Gluten, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 WGR
 Number of Servings: 24.00 Serving Size: 1 sandwich
 Moisture gain/loss%: 0.0000 Yield: 8 Pound, 10 5/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.0693 Cost Per Serving: \$0.0029

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	17958919	Fish, tuna, light, canned in water or USDA 100195 (1 oz = 1 oz M/MA) , Drained	1 Can, 3 5/8 Cup (5 lb. 15.14 oz.)	0.0000	California	Fish, tuna, light, canned in water SI100409	1 Can (4 lb. 2.50 oz.)
2	208180	Mayonnaise , As Purchased	2 1/2 Cup	0.0000	California	Extra Heavy Real Mayonnaise CAI100114	2 1/2 Cup
3	300044	Sweet Pickle Relish , As Purchased	1/2 Cup	0.0000	California	(Exception through 3/1/22) Sweet Pickle Relish CAI100262	1/2 Cup
4	241277	Pepper, black, ground, spices , As Purchased	1 teaspoon	0.0693	Sodexo Shared	Pepper, black, ground, spices SI100043	1 teaspoon
5	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.
1. Drain well and press all moisture out of Tuna than flake.
- 2. Mix together the Mayonnaise, Black Pepper, and Pickle Relish before mixing into the drained Tuna.
- 3. Lay out bread slices on clean work station.
- 4. Portion with No. 16 scoop (1/4 cup) on 1 slice bread. Top with second slice bread. Cut each sandwich diagonally in half. Wrap and label. Refrigerate and hold at 40°F or below until service and discard leftover.

Serving Instructions

- Serve 1 Sandwich per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	48.43	8.65	27.74	22.77	5.400

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)
241.422	12.992	2.32	0	29.949	439.236	16.74	1.237	3.259	0(M)	13.745	1.631	24.699	0(M)	1.467(M)	1.299(M)	79.798 (M)	0.007(M)	0.003(M)

Nutrients per serving (163.649 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)
395.085	21.261	3.796	0	49.012	718.805	27.395	2.025	5.334	0(M)	22.494	2.669	40.419	0(M)	2.4(M)	2.126(M)	130.588 (M)	0.011(M)	0.005(M)

(M) Indicates missing nutrient values.

Sandwich, Ham (turkey) & American Cheese on Sliced Bread (CAR1742) - (Ham (turkey) & American Cheese on Sliced Bread)

Generated on: 8/2/2022 1:14:54 PM by Chr. Battaglia

HACCP Process: Process 1: No Cook
Allergens: Contains Gluten, Milk, Soy, Wheat;
Meal Contribution: 2 Meat/MA, 2 WGR
Number of Servings: 1.00 Serving Size: 1 sandwich
Moisture gain/loss%: 0.0000 Yield: 4 1/2 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	405772	All Natural Uncured Turkey Ham , As Purchased	3 Slice (1.50 oz.)	0.0000	California	Turkey Ham, deli-sliced, all natural/uncured, Jennie-O, 0.5 oz SI100510	3 Slice (1.50 oz.)
3	401168	American Cheese, 160 slice (yellow), Commodity , As Purchased	2 Slice	0.0000	California	(Exception through 3/1/22) Pasteurized Process American Cheese, 160 slice (yellow) CAI100100	2 Slice
4	200056	12 x 12 Perforated Food Film , As Purchased	1 Each	0.0000	California	Film Wrap, bulk roll, 12-inch by 1600-foot CAI100009	1 Each

Tips/Comments

- CCP:
 - 1) Thaw product under refrigeration.
 - 2) For same day use, thaw under cold running water.

Pre-Preparation Instructions

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

Preparation Instructions

- 1. To build each sandwich:
 - Lay bread slices on workstation.
 - Place 3 slices of turkey ham (1.5 oz.), onto bread slice
 - Top turkey ham with 2 slices of cheese.
 - Close sandwich.
 - Wrap with clear wrap if needed and label.

Preparation Instructions

- WRAPPING SANDWICHES:

Step 1: On a clean work surface, place a 12-inch by 12-inch sheet of plastic film with points out in a diamond shape. Place the sandwich top side down in center and prepare to wrap.

Step 2: Begin by folding the top point down towards you across the sandwich to the bottom of the sandwich.

Step 3: Smooth out each side of the film; making sure it is folded tight and firm.

Step 4: Bring first one, and then the other, side point of film across the center of the sandwich to the opposite side. Pull firmly as you do this to ensure a tight seal.

Step 5: To complete the wrapping, pull the remaining bottom point up away from you across the sandwich, and seal it tightly. Use only approved Fast Takes labels for displaying. Properly displayed sandwich should clearly show ingredients to customer.

Serving Instructions

- Display sandwiches in 2" half size pan or basket.

Serve 1 sandwich 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	42.00	18.00	37.33	21.33	8.000

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)
237.054	11.063	4.741	0	41.484	742.77	22.125	1.58	4.741	0(M)	12.643	1.509	171.469	216.509	2.371	(M)	(M)	(M)	(M)

Nutrients per serving (126.553 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)
300	14	6	0	52.5	940	28	2	6	0(M)	16	1.91	217	274	3	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Turkey Bacon Club Sandwich, LOL (CAR1795) - (Turkey Bacon Club Sandwich)

Generated on: 7/21/2022 10:50:37 AM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Wheat;
 Meal Contribution: 2 Meat/MA, 2 3/4 WGR
 Number of Servings: 5.00 Serving Size: 1 sandwich
 Moisture gain/loss%: 0.0000 Yield: 1 Pound, 14 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	30830	Roll Hoagie 6" Giuliano's , As Purchased	5 Roll	0.0000	California	Roll Hoagie 6", White Wheat Giuliano's CAI100030	5 Roll
2	406693	Turkey Breast Sliced Oven Roasted , As Purchased	15 Slice (7.50 oz.)	0.0000	California	Turkey Breast, deli-sliced, oven roasted, all natural, Jennie-O, 0.5 oz SI100623	15 Slice (7.50 oz.)
3	400978	Turkey Bacon , Cooked	5 Slice	0.0000	California	Turkey Bacon, Fully Cooked, Jennie-O CAI100324	5 Slice
4	402003	Cheese, Cheddar, Slice, LOL , As Purchased	10 Slice (5.00 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	10 Slice (5.00 oz.)

Preparation Instructions

- To Build Sandwich:
 - Step 1: Lay rolls on workstation
 - Step 2: Place 2 slices of cheese (1 oz.) into bread roll.
 - Step 3: Top cheese with 3 slices of turkey (1.5 oz.).
 - Step 4: Place 1 slice of bacon on top of turkey.
 - Step 5: Close roll.
- CCP: Hold cold at 40 or below until service.

Serving Instructions

- Serve 2 halves (1 sandwich) 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	32.44	14.67	38.19	30.99	2.246

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)
207.225	7.47	3.378	0	26.33	568.724	19.784	2.909	1.164	0(M)	16.053	1.047	129.47	176.749	5.237	(M)	(M)	(M)	(M)

Nutrients per serving (171.854 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)
356.125	12.838	5.806	0	45.25	977.375	34	5	2	0(M)	27.588	1.8	222.5	303.75	9	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Tacos, All Beef Soft, Commodity, white tortilla (CAR198.00) (Tacos, All Beef Soft)

Generated on: 8/2/2022 1:34:41 PM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Wheat;
 Meal Contribution: 2 Meat/MA, 2 Non-WGR
 Number of Servings: 53.00 Serving Size: 2 tacos
 Moisture gain/loss%: 0.0000 Yield: 14 Pound, 14 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$27.2577 Cost Per Serving: \$0.5143

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	SI100031	Onion, yellow, raw (1/2c = 3.4 oz diced; 2.3 oz sliced = 1/2c other veg) , As Purchased	2 cup, chopped (11.29 oz.)	0.0000	California	Onion, yellow, raw SI100031	2 cup, chopped (11.29 oz.)
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	403895	All Beef Crumble, Commodity , Cooked	1 Bag	22.1183	California	(Exception Think CA Only) Beef Crumbles All Meat Seasoned Low Sodium, Commodity CAI100016	1 Bag
4	202078	Garlic Powder, Domestic , As Purchased	1 tablespoon	0.0000	California	(Exception through 3/1/22) Garlic powder CAI100360	1 tablespoon
5	241249	Onion, dry powder, spices , As Purchased	1 tablespoon	0.0000	California	Onion, dry powder, spices SI100122	1 tablespoon
6	202066	Taco Seasoning , As Purchased	3 tablespoon	0.2667	California	(Exception through 3/1/22) Taco Seasoning Mix, Pacific Spice, dry CAI100017	3 tablespoon
7	SI100060	Water, tap, municipal , As Purchased	1 Cup	0.0000	Sodexo Shared	Water, tap, municipal SI100060	1 Cup
8	252891	Tortilla, Flour 6" Pressed, 12/24 ct , As Purchased	106 tortilla	0.0000	California	(SY21-22 Exception) White, 6-inch Flour Tortilla, Ole Mexican, pressed CAI100666	106 tortilla
9	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1 Pound, 11 Ounce	4.8727	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	1 Pound, 11 Ounce

Preparation Instructions

- PREPARATION OF TORTILLA Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).

Preparation

- Directions For Heating Beef Crumble:
 1. Saute Onion In Oil
 2. Place Beef Crumble In A 4 Inch Deep Full Size Hotel Pan. Stir In Sauted Onions.
 3. Mix Garlic Powder, Onion Powder, And Taco Seasoning With Water. Pour Over Beef Crumble And Mix.
 4. Place In 350°F Oven And Heat To An Internal Temperature Of 145°F Or Above. (Ccp) Remove From Oven. (Ccp)
 5. Record Time And Temperature On Production Record. (Ccp)
- At service, divide one #10 loose scoop of taco meat between two tortillas or you can double tortillas and place entire scoop into the double tortilla.
Sprinkle 1/2 ounce by weight of cheese (#30 scoop) over the two tacos.

Serving Instructions

- Serve 2 Tacos per meal or 1 double taco.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	43.74	20.56	36.54	17.97	0.365

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)
253.854	12.338	5.8	0	26.833	437.761	23.192	1.715	0.232	0(M)	11.405	2.297	139.278	206.629 (M)	0.473(M)	0(M)	42.683 (M)	7.772(M)	0.083(M)

Nutrients per serving (127.27 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)
323.08	15.703	7.382	0	34.15	557.138	29.516	2.183	0.295	0(M)	14.515	2.924	177.259	262.977 (M)	0.602(M)	0(M)	54.322 (M)	9.891(M)	0.105(M)

(M) Indicates missing nutrient values.

Tacos So Regular, Chicken Fajita (CAR2006)

Generated on: 8/2/2022 1:32:50 PM by Chri.

Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 1/2 Meat/MA, 2 Non-WGR
 Number of Servings: 1.00 Serving Size: 2 Each
 Moisture gain/loss%: 0.0000 Yield: 4 2/3 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.0902 Cost Per Serving: \$0.0902

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	401586	Chicken Fajita , As Purchased	2 1/8 Ounce	0.0000	California	(Exception through 3/1/22) Chicken Fajita Tyson CAI100031	2 1/8 Ounce
2	252891	Tortilla, Flour 6" Pressed, 12/24 ct , As Purchased	2 tortilla	0.0000	California	(SY21-22 Exception) White, 6-inch Flour Tortilla, Ole Mexican, pressed CAI100666	2 tortilla
3	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1/2 Ounce	0.0902	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	1/2 Ounce

Preparation Instructions

- Step 1: Heating Chicken Instruction
Conventional Oven: 25-30 minutes at 350 degrees from frozen. Convection Oven: 5-8 minutes in a single layer at 400 degrees from frozen.
- PREPARATION OF TORTILLA Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).
- Step 2: Divide below scoops between two tacos
#12 scoop (2.1 oz by weight chicken.
1/8 cup (1/2oz) shredded cheese.
Option: Offer shredded lettuce and salsa at the condiment bar.

Serving Instructions

- Serve 2 tacos 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	38.77	18.00	36.92	23.08	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)	Moist (g)	Ash (g)
246.754	10.629	4.935	0	54.096	506.795	22.777	1.518	0	0(M)	14.236	1.723	130.59	113.887 (M)	0(M)	0(M)	33.543 (M)	(M)	(M)

Nutrients per serving (131.71 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)
325	14	6.5	0	71.25	667.5	30	2	0	0(M)	18.75	2.27	172	150(M)	0(M)	0(M)	44.18(M)	(M)	(M)

(M) Indicates missing nutrient values.

Tacos Soft Turkey, Ground, WG (CAR1845) - (Turkey Tacos)

Generated on: 7/21/2022 1:06:09 PM by Chr. Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Wheat;
 Meal Contribution: 2 1/4 Meat/MA, 2 WGR
 Number of Servings: 36.00 Serving Size: 2 Each
 Moisture gain/loss%: 0.0000 Yield: 12 Pound, 2 2/3 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$7.1808 Cost Per Serving: \$0.1995

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	251431	Turkey Taco Meat, Cooked, Light and Dark Meat (1/3c = 3.03 oz by weight = 2 oz M/MA) , As Purchased	7 Pound	0.0000	California	Turkey Taco Meat, Seasoned White and Dark Meat, Cooked SI100502	7 Pound
2	5585718	Whole Wheat Tortilla, 6" , As Purchased	72 tortilla	5.5565	Sodexo Shared	Whole Wheat, 6-inch Flour Tortilla, Ole Mexican, pressed SI101109	72 tortilla
3	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	9 Ounce	1.6242	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	9 Ounce

Preparation Instructions

- Thaw instruction: Thaw in the refrigerator at least 48 hours for single bag or up to 72 hours for multiple bags in box. do not thaw at room temperature. Steamer method: Place frozen or thawed bag of product in steamttable pan and place in steamer. Heat - frozen, 1.25 hours; thawed - 40 minutes.
 - (1 tortilla = 1 oz eq Grain)
 - 1. Place Tortillas in warmer while preparing meat.
 2. At Service divide between 2 tacos
 One #12 scoop (3.03 oz by weight) drained taco filling
 1 tbsp (1/4 oz by weight) shredded cheddar divided between two tacos.
 OR, double the tortillas and place all ingredients inside the double tortilla.
- Option: Offer Lettuce and salsa on condiment bar.

Serving Instructions

- Serve 2 tacos 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	33.34	14.16	39.11	27.68	2.497

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)
209.049	7.744	3.288	0	38.384	461.838	20.439	2.61	1.305	0(M)	14.468	2.27	106.383	48.928 (M)	0(M)	0(M)	37.838 (M)	(M)	(M)

Nutrients per serving (153.286 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)
320.443	11.87	5.04	0	58.838	707.933	31.33	4	2	0(M)	22.178	3.479	163.07	75(M)	0(M)	0(M)	58(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Soy, Wheat;
 Meal Contribution: 1 3/4 Meat/MA
 Number of Servings: 53.00 Serving Size: 4 nuggets
 Moisture gain/loss%: 0.0000 Yield: 10 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	325524	Chick'n Nuggets, Vegetarian, Morningstar Farms (4 nuggets = 3.04 oz = 1.75 oz M/MA), As Purchased	1 Case	0.0000	California	Chick'n Nugget Vegetarian, Morningstar Farms, Kelloggs SI100639	1 Case

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 nuggets in single layer on sheet pan.

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

Cooking:

Chef's Tip: Cook nuggets as close to service as possible. Batch cooking ensures optimum quality.

Step 1: CCP--Bake 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 nuggets to 2-inch or 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 4 nuggets per student.

Offer with a 2 oz. breadstick or 2 oz. roll for grain contribution.

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	35.00	5.00	42.22	31.11	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)	Moisture (g)	Ash (g)
209.302	8.139	1.163	0	0	348.837	22.093	4.652	2.325	1.163	16.279	2.21	58.14	0(M)	0(M)	0	395.349	(M)	(M)

Nutrients per serving (85.583 g)

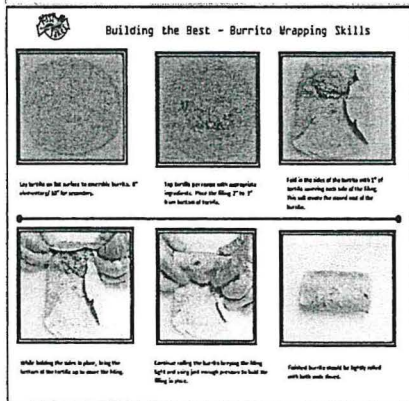
Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Moisture (g)	Ash (g)
179.128	6.966	0.995	0	0	298.547	18.908	3.981	1.99	0.995	13.932	1.891	49.758	0(M)	0(M)	0	338.353	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;
 Meal Contribution: 2 Meat/MA, 2 3/4 WGR, 1/2 Veg-O
 Number of Servings: 1.00 Serving Size: 1 wrap
 Moisture gain/loss%: 0.0000 Yield: 9 1/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.0902 Cost Per Serving: \$0.0902

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	4 nugget (2.39 oz.)	0.0000	California	Breaded Chicken Nuggets, Tyson, 0.5975 oz whole grain, cooked, CN SI100056	4 nugget (2.39 oz.)
2	274396	Sauce, original red hot (cayenne pepper), Franks, As Purchased	1 tablespoon	0.0000	California	Original Red Hot Sauce (cayenne pepper), Franks SI100171	1 tablespoon
3	RP100024	Lettuce, Iceberg, As Purchased	1 cup shredded (2.54 oz.)	0.0000	California	Lettuce, iceberg (includes crisphead types), raw SI100024	1 cup shredded (2.54 oz.)
4	303508	Hidden Valley Ranch Dressing, As Purchased	1 tablespoon	0.0000	California	(Exception Think CA Only) Ranch Dressing, Hidden Valley CAI100585	1 tablespoon
5	401146	Cheese Cheddar Shredded Land O Lakes, As Purchased	1/2 Ounce	0.0902	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	1/2 Ounce
6	833173	Whole Wheat Tortilla, 10" (1 tortilla = 2.5 oz eq grain), As Purchased	1 tortilla	0.0000	California	Whole Wheat, 10-inch Flour Tortilla, Ole Mexican, pressed SI101111	1 tortilla

Step # 8



Tips/Comments

- Preparation:
 NOTE: Keep ingredients refrigerated at internal temperature of 40°F for use in recipe.
 Step 1: Prepare chicken filling according to recipe. CCP--Cool quickly (per HACCP) to internal temperature of 40°F or below for use in recipe.
 Step 2: Gather and organize all ingredients in quantities needed to produce the number required for daily production.
 Step 3: Prepare salad mix according to recipe. Toss salad mix with ranch dressing.

Preparation Instructions

- - Portion chicken nuggets in single layer on a parchment lined sheet pan.
- - Bake chicken nuggets in 375°F convection oven for 6-8 minutes.
- - CCP: Cool the chicken nuggets in the refrigerator to internal temperature of 40°F.
- - Chop the chicken nuggets and mix with buffalo sauce.
- - Mix the dressing and the lettuce together.
- 1 tortilla = 2 oz eq Grain
- Assembly:
 Step 1: Lay out tortillas into an assembly line format for the total number of wraps you are preparing.
 Step 2: With gloved hands, place the following filling ingredients in the center of the tortilla, spreading filling into a rectangle shape.
 #10 scoop (2.8 oz) buffalo filling (4 nuggets)
 2 TBSP (0.5 oz) cheese
 1/2 cup dressing mixed salad mix
 Step 3: To fold wrap (refer to build card):
 a. Gently fold tortilla sides in over a few inches of the filling using your fingertips.
 b. While still holding the sides, pull the bottom edge of tortilla over the top of the filling.
 c. Place your hands over the top of the wrap and pull fingertips back toward yourself to tighten the filling in the newly formed pocket.
 d. Roll filling up to the top edge of the tortilla to finish the wrap. Properly formed wrap should be tight and firm with no cracks or visible filling.

 CCP--Hold wraps refrigerated at 40°F or below for service.
- See Picture for how to wrap a tortilla

Serving Instructions

- Serve 2 halves (1 full wrap)

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	46.94	15.33	39.13	16.31	4.493

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)
200.354	10.45	3.413	0	15.617	591.081	19.597	2.957	2.25	0(M)	8.17	1.101	87.701	198.787 (M)	0.784(M)	0.069(M)	225.375 (M)	26.765 (M)	0.101(M)

Nutrients per serving (257.28 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)
515.472	26.886	8.781	0	40.179	1520.73	50.42	7.607	5.79	0(M)	21.021	2.833	225.638	511.44 (M)	2.016(M)	0.178(M)	579.846 (M)	68.861 (M)	0.259(M)

(M) Indicates missing nutrient values.

Wrap Turkey & Cheese Tortilla, 10", Regular (CAR2023, Turkey & Cheese Wrap)

Generated on: 7/21/2022 11:07:10 AM by Chr Battaglia

HACCP Process: Process 2: Same Day Service
 Allergens: Contains Gluten, Milk, Wheat;
 Meal Contribution: 2 Meat/MA, 2 1/2 Non-WGR, 1/2 Veg-O
 Number of Servings: 1.00 Serving Size: 1 Each
 Moisture gain/loss%: 0.0000 Yield: 7 1/2 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.1805 Cost Per Serving: \$0.1805

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	252892	White, Flour 10" Pressed Tortilla, 16/12 ct. , As Purchased	1 tortilla	0.0000	California	(SY21-22 Exception) White, 10-inch Flour Tortilla, Ole Mexican, pressed CAI100665	1 tortilla
2	406693	Turkey Breast Sliced Oven Roasted , As Purchased	3 Slice (1.50 oz.)	0.0000	California	Turkey Breast, deli-sliced, oven roasted, all natural, Jennie-O, 0.5 oz SI100623	3 Slice (1.50 oz.)
3	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1 Ounce	0.1805	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	1 Ounce
4	RP100024	Lettuce, Iceberg , As Purchased	1 cup shredded (2.54 oz.)	0.0000	California	Lettuce, iceberg (includes crisphead types), raw SI100024	1 cup shredded (2.54 oz.)

Preparation Instructions

- PREPARATION OF TORTILLA Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature.
- 1. Lay out tortillas on clean work surface.
- 2. Place 1 cup shredded lettuce, 1 oz. by weight shredded cheese and 3 slices turkey (1.5 oz.) evenly across the width of the wrap.
- 3. Fold burrito style. Roll up tightly- start from the side with the ingredients.
- 4. Pack ingredients while rolling and cut in half diagonally.
- 5. Serve immediately. CCP-- Or, wrap and hold in self-service refrigerated case at 40° F. or below for same day service.

Serving Instructions

- Serve 1 wrap (2 halves) per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	39.08	22.84	40.69	25.36	2.649

Nutrients pe.

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)
173.126	7.517	4.393	0	23.711	392.27	17.611	0.884	1.147	0(M)	10.977	1.088	140.823	313.664 (M)	0.956(M)	0(M)	24.74(M)	32.655 (M)	0.123(M)

Nutrients per serving (210.875 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)
365.08	15.851	9.263	0	50	827.2	37.138	1.864	2.418	0(M)	23.148	2.295	296.96	661.44 (M)	2.016(M)	0(M)	52.17(M)	68.861 (M)	0.259(M)

(M) Indicates missing nutrient values.