

Muffin Mix, Apple Cinnamon (CAR1686) - (Apple Cinnamon Muffin)

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Egg, Gluten, Milk, Soy, Wheat;

2 WGR, 1/8 Fruit

100.00

0.0000

0.0000

\$34.1031

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 Each

31 Pound, 15 1/4 Ounce

0.0000

\$0.3410

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1						use SI100417 - Apple Slices, canned, unsweetened, in water, drained ZZSI100233	13 3/4 Cup, 2 1/8 teaspoon
2	SI100060	Water, tap, municipal , As Purchased	3 1/2 Quart	0.0000	Sodexo Shared	Water, tap, municipal 160228	3 1/2 Quart
3	736506	MIX MUFFIN WHL GRAIN COMPLT / 6 / 5 LB , As Purchased	3 Box, 6 5/8 Cup (17 lb. 3.86 oz.)	34.1031	Sodexo Shared	MUFFIN MIX VARIETY WG ZTF 100484	3 Box, 6 5/8 Cup (17 lb. 3.86 oz.)
4	202054	Cinnamon, Ground , As Purchased	3/4 Cup, 5 3/8 teaspoon	0.0000	California	Cinnamon, Ground CAI100143	3/4 Cup, 5 3/8 teaspoon

Pre-Preparation Instructions

◦

1. Drain and dice apples.

Preparation Instructions

◦ MIXER METHOD:

2. Place cool water in mixing bowl with paddle attachment. Add muffin mix. Mix on low speed for 1 minute.

3. Scrape bowl and paddle. Add apples and cinnamon. Mix on low speed for 1 minute more. Do not over mix.

HAND METHOD:

2. Place cool water into a mixing bowl. Add muffin mix. Mix using a rubber spatula until batter is smooth.

3. Fold in apples and cinnamon into fully mixed batter. Do not over mix.

MUFFIN: JUMBO TINS:

4. Deposit #8 scoop into paper-lined or generously greased (not listed) jumbo muffin tins. Yield: 29 muffins.

SQUARE: 1 - FULL SIZE SHEET PAN:

4. Deposit 4 qt + 2 cup batter (8# + 13 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8)

SQUARE: 2 - FULL SIZE HOTEL PANS:

4. Deposit 2 qt + 1 cup batter (4# + 6.5 oz) into each generously greased (not listed) full size hotel pan. Yield: 16 per pan (cut 4x 4)

SQUARE: 4 - LONG HALF "SHOTGUN" PANS:

4. Deposit 1 pt + 1/2 cup batter (2# + 3.25 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan

5. Bake in 350°F convection oven until golden brown:

Jumbo Muffins: 15-19 minutes

Sheet Pan: 13-17 minutes

Hotel Pan: 14-18 minutes

Shotgun Pan: 13-17 minutes

Serving Instructions

- Serve 1 muffin per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	23.11	11.43	72.26	4.77	32.824

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)
237.868	6.107	3.022	0	4.155(M)	355.324	42.973	2.987	19.52(M)	17.483 (M)	2.836	0.817	17.185 (M)	2.19(M)	0(M)	0(M)	87.853 (M)	22.437 (M)	0.049(M)

Nutrients per serving (144.937 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)
344.758	8.851	4.38	0	6.022(M)	514.994	62.284	4.329	28.291 (M)	25.339 (M)	4.11	1.184	24.907 (M)	3.174(M)	0(M)	0(M)	127.331 (M)	32.519 (M)	0.071(M)

(M) Indicates missing nutrient values.

Cereal, overnight oats, apple pie (SR1942) - (Apple Pie Overnight Oats)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Milk; Processed in a facility that also processes Gluten, Wheat;		
Meal Contribution:	1 Meat/MA, 1 WGR, 1/2 Fruit		
Number of Servings:	100.00	Serving Size:	10 Ounce serving
Moisture gain/loss%:	0.0000	Yield:	63 Pound, 8 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$71.0360	Cost Per Serving:	\$0.7104

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	504144	CEREAL HOT OAT QUICK / 1 / 42 OZ , As Purchased	6 Quart, 1 Cup (4 lb. 6.55 oz.)	6.5508	Sodexo Shared	CEREAL BULK HOT OAT QUICK 100995	6 Quart, 1 Cup (4 lb. 6.55 oz.)
2	727973	YOGURT VANILLA PARFAIT POUCH / 6 / 4 LB , As Purchased	6 Bag, 1 5/8 Quart (24 lb. 15.76 oz.)	37.4051	Sodexo Shared	YOGURT YOP VANILLA LOW FAT PARFAIT PRO 209392	6 Bag, 1 5/8 Quart (24 lb. 15.76 oz.)
3						White Milk, lowfat, fluid, 1% milkfat, with added vitamin A and vitamin D 100038	13 Cup
4	713384	SPICE CINNAMON GROUND / 3 / 5 LB , As Purchased	4 tablespoon (1.10 oz.)	0.7878	Sodexo Shared	SPICE CINNAMON GROUND 100814	4 tablespoon (1.10 oz.)
5				26.2924		Applesauce, canned, unsweetened (1/2c = 4.5 oz = 1/2c fruit) , Recipe SR1195	12 Quart

Preparation Instructions

- 1 no. 10 can = about 108 oz (12 cups) applesauce
- 1. In large mixing bowl, combine dry oats, yogurt, milk and cinnamon
2. Stir in fruit
3. Measure 10oz (1.25 cup) portion into cups.
4. Place lids on cups and chill overnight. CCP: Maintain at 40° F or lower within 4 hours.
5. Garnish with sprinkle of cinnamon.

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	9.32	2.95	79.21	11.56	45.485

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)
83.083	0.86	0.272	0	1.221	26.856	16.453	1.101	9.448	3.702	2.4	2.367	61.709	63.226 (M)	0(M)	0.803	136.944	0.011(M)	0.004(M)

Nutrients per serving (288.126 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)
239.382	2.479	0.785	0	3.519	77.38	47.405	3.171	27.221	10.667	6.915	6.821	177.798	182.171 (M)	0(M)	2.314	394.572	0.033(M)	0.011(M)

(M) Indicates missing nutrient values.

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Egg, Gluten, Milk, Wheat;

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

100.00

0.0000

0.0000

\$50.6892

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 serving (1 hot dog)

525 Pound, 7 1/8 Ounce

0.0000

\$0.5069

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2				36.0625		Hot Dog, Turkey frank on a bun, uncured CAR1101	100 serving (1 hot dog)
3				7.4220		Carolina Slaw, cabbage, carrots, mayonnaise SR1633	12 1/2 Cup
4	3388205	SAUCE BBQ SMOKY / 4 / 1 GAL , As Purchased	6 1/4 Cup (3 lb. 10.75 oz.)	4.9854	Sodexo Shared	SAUCE CONV BBQ SMOKEY 156081	6 1/4 Cup (3 lb. 10.20 oz.)
5	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	12 1/2 Ounce	0.0000	California	CHEESE CHEDDAR SHRED 100528	12 1/2 Ounce
6				2.2193		Peppers, jalapeno, sliced, canned, drained, ready-to-serve SR1074	50 tablespoon

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- To build hot dog Austin-style:
 - Place 1 frankfurters inside hot dog bun.
 - Top frankfurters with 1 TBSP BBQ sauce
 - Top BBQ Sauce with 2 TBSP (1/8 cup) slaw.
 - Top slaw with 1/2 TBSP (1/8 oz. by weight) cheese
 - Top cheese with 3 slices (1/2 TBSP) jalapenos
- BUILT-TO-ORDER:
 - Serve immediately.
- BULK:
 - Assemble and display in 2" serving pan.
 - Cover with plastic wrap.

NOTE: Must serve within 10 minutes of assembly.

Serving Instructions

- Serve 1 hot dog

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	41.54	10.82	43.49	17.36	11.342

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)
13.667	0.631	0.164	0	2.785	39.659	1.486	0.149	0.388	0.17(M)	0.593	0.113	6.531	11.18(M)	0.298(M)	0.001(M)	1.788(M)	0.805(M)	0.006(M)

Nutrients per serving (2383.417 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)
325.741	15.033	3.916	0	66.374	945.233	35.416	3.549	9.236	4.04(M)	14.135	2.696	155.655	266.474 (M)	7.101(M)	0.025(M)	42.612 (M)	19.178 (M)	0.141(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Egg, Gluten, Milk, Soy, Wheat;

Meal Contribution:

2 WGR

Number of Servings:

100.00

Serving Size:

1 Package

Moisture gain/loss%:

0.0000

Yield:

21 Pound, 2 5/8 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$65.7045

Cost Per Serving:

\$0.6570

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	706709	BREAD BANANA SLICE / 70 / 3.4OZ , As Purchased	1 Case, 29 7/8 Package (21 lb. 2.62 oz.)	65.7045	Sodexo Shared	BREAD SLICE BANANA WG IW 3.4 OZ SUPER BAKERY 153550	1 Case, 29 7/8 Package (21 lb. 2.62 oz.)

Preparation Instructions

- Ready-To_Serve
- Display, shingled toward customer, in serving pan according to station requirements.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.69	5.19	69.23	7.69	36.923

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)
270.833	8.333	1.563	0	0	250	46.875	2.083	25	23.958	5.208	1.042	167.708	0(M)	0(M)	0	118.75	(M)	(M)

Nutrients per serving (96 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	8	1.5	0	0	240	45	2	24	23	5	1	161	0(M)	0(M)	0	114	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Egg, Gluten, Milk, Soy, Wheat;

Meal Contribution:

2 WGR

Number of Servings:

100.00

Serving Size:

1 Bar

Moisture gain/loss%:

0.0000

Yield:

15 Pound, 10 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$50.0417

Cost Per Serving:

\$0.5004

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	629345	BAR BKFST OATML CHOC CHP BNFT 48-2.5Z / 48 / 2.5OZ , As Purchased	2 Case, 4 Bar (15 lb. 10.00 oz.)	50.0417	Sodexo Shared	SNACK BAR BENEFIT OATMEAL CHOC CHIP WG 2.5 OZ 133041	2 Case, 4 Bar (15 lb. 10.00 oz.)

Tips/Comments

◦ Shelf Life: Use thawed bars within 7 days.

Preparation Instructions

◦ Position frozen breakfast bars in a single layer on a sheet pan.
Thaw and warm bars in 150-160°F hot warming unit for 1 hour, frozen; 20 minutes, thawed.
Display in serving pan according to station requirements.
Serve 1 bar or as directed in recipe.

Serving Instructions

◦ Serve 1 Bar per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.93	9.31	64.83	6.90	30.345

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)
409.171	12.698	4.233	0	28.219	338.624	66.314	4.233	31.041	(M)	7.055	2.54	28.219	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (70.875 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	9	3	0	20	240	47	3	22	(M)	5	1.8	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Muffin Mix, Blueberry (CAR1688) - (Blueberry Muffin)

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Egg, Gluten, Milk, Soy, Wheat;

Meal Contribution:

2 WGR, 1/8 Fruit

Number of Servings:

100.00

Serving Size:

1 Each

Moisture gain/loss%:

0.0000

Yield:

32 Pound, 4 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$53.7035

Cost Per Serving:

\$0.5370

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	SI100060	Water, tap, municipal , As Purchased	18 7/8 Cup, 4 3/8 teaspoon	0.0000	Sodexo Shared	Water, tap, municipal 160228	18 7/8 Cup, 4 3/8 teaspoon
2	736506	MIX MUFFIN WHL GRAIN COMPLT / 6 / 5 LB , As Purchased	3 Box, 6 5/8 Cup (17 lb. 3.86 oz.)	34.1031	Sodexo Shared	MUFFIN MIX VARIETY WG ZTF 100484	3 Box, 6 5/8 Cup (17 lb. 3.86 oz.)
3	7271790	BLUEBERRY WILD MAINE IQF / 2 / 5 LB , As Purchased	15 cup, unthawed (5 lb. 2.22 oz.)	19.6003	California	BLUEBERRIES UNSWTND FRZN 100324	15 cup, unthawed (5 lb. 2.22 oz.)

Preparation Instructions

- MIXER METHOD:
 - Place cool water in mixing bowl with paddle attachment. Add muffin mix. Mix on low speed for 1 minute.
 - Scrape bowl and paddle. Add frozen blueberries. Mix on low speed for 1 minute more. Do not over mix.

HAND METHOD:

- Place cool water into a mixing bowl. Add muffin mix. Mix using a rubber spatula until batter is smooth.
- Fold in frozen blueberries into fully mixed batter. Do not over mix.

MUFFIN: JUMBO TINS:

- Deposit #6 scoop into paper-lined or generously greased (not listed) jumbo muffin tins. Yield: 29 muffins.

SQUARE: 1 - FULL SIZE SHEET PAN:

- Deposit 5 qt batter (9# + 14 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8)

SQUARE: 2 - FULL SIZE HOTEL PANS:

- Deposit 2 qt + 2 cups batter (4# + 15 oz) into each generously greased (not listed) full size hotel pan. Yield: 16 per pan (cut 4 x 4)

SQUARE: 4 - LONG HALF "SHOTGUN" PANS:

- Deposit 1 qt + 1 cup batter (2# + 7.5 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan

- Bake in 350°F convection oven until golden brown:

Jumbo Muffins: 19-25 minutes

Sheet Pan: 15-19 minutes

Hotel Pan: 14-18 minutes

Shotgun Pan: 12-16 minutes

Serving Instructions

- Serve 1 muffin per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	23.37	11.59	71.47	4.78	32.798

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)
232.618	6.041	2.994	0	4.117	350.569	41.563	2.601	19.074	17.323	2.78	0.749(M)	17.278(M)	0(M)	0(M)	0(M)	87.133(M)	30.569(M)	0.031(M)

Nutrients per serving (146.275 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)
340.261	8.837	4.38	0	6.022	512.793	60.796	3.804	27.9	25.339	4.067	1.095(M)	25.274(M)	0(M)	0(M)	0(M)	127.453(M)	44.714(M)	0.045(M)

(M) Indicates missing nutrient values.

Breakfast Burrito, 8-inch, tater tot, scratch (CAR2332) - (Breakfast Burrito with Eggs & Potatoes)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Wheat;		
Meal Contribution:	2 1/4 Meat/MA, 1 1/2 WGR, 1/4 Veg-S		
Number of Servings:	100.00	Serving Size:	1 burrito
Moisture gain/loss%:	0.0000	Yield:	27 Pound, 12 3/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$18.5565	Cost Per Serving:	\$0.1856

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	7494109	TORTILLA WHLWHE 8" 12-12CT LABAND / 12 / 12CT , As Purchased	100 tortilla (9 lb. 14.73 oz.)	10.2101	Sodexo Shared	TORTILLA FLOUR WHOLE WHEAT 8" OLE MEXICAN 243201	100 tortilla (9 lb. 14.73 oz.)
2				8.3465		Tater Tots, potato, ORE-IDA SR1450	6 1/4 Quart
3				0.0000		Scrambled Eggs, scratch, cage free eggs SR3323	6 1/4 Quart

Step # 4




Use tortilla on flat surface to assemble burrito. If elementary 12" for secondary.




Top tortilla per recipe with appropriate ingredients. Place the filling 2" to 3" from bottom of tortilla.




Fold in the sides of the burrito with 1" of tortilla covering each side of the filling. This will create the closed end of the burrito.



While holding the sides in place, bring the bottom of the tortilla up to cover the filling.



Continue rolling the burrito keeping the filling tight and using just enough pressure to hold the filling in place.



Finished burrito should be tightly rolled with both ends closed.

Tips/Comments

- NOTE: Offsite Service: Ship burritos cold in 2" full size pans and heat on site.

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

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.

NOTE: Do not use pans deeper than 4" for service to keep product fresh and attractively displayed.

Pre-Preparation Instructions

- 1. Prepare tater tots and scrambled eggs according to sub recipes.

Preparation Instructions <ul style="list-style-type: none"> 1 tortilla = 1.5 oz eq grain 2. Lay 7 tortilla out on work station. 3. Place #16 scoop scrambled eggs in center of each tortilla. 4. Top eggs with 2 oz spoodle (4 pieces) tater tots. 5. To fold burrito (refer to wrap build card): Gently fold tortilla sides in over a few inches of the filling using your fingertips. While still holding the sides, pull the bottom edge of tortilla over the top of the filling. Place your hands over the top of the burrito and pull fingertips back toward yourself to tighten the filling in the newly formed pocket. Roll filling up to the top edge of the tortilla to finish the burrito. Properly formed burrito should be tight and firm with no cracks or visible filling. Place burrito into 2" full size pan. 6. Repeat. 14 burritos per 2" full size pan.

Serving Instructions <ul style="list-style-type: none"> Portion: Serve 1 burrito
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CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	42.03	14.54	41.71	16.50	3.595

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)
220.913	10.318	3.569	0	179.486	350.973	23.036	1.985	1.985	0	9.113	1.929	75.064	0(M)	0(M)	1.056	186.81	0(M)	(M)

Nutrients per serving (126.084 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)
278.536	13.009	4.5	0	226.303	442.52	29.045	2.503	2.503	0	11.49	2.432	94.643	0(M)	0(M)	1.331	235.537	0(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 3: Complex Food

Allergens:

Contains Egg, Gluten, Soy, Wheat;

Meal Contribution:

1 Meat/MA, 1 WGR

Number of Servings:

100.00

Serving Size:

1 Stick

Moisture gain/loss%:

0.0000

Yield:

17 Pound, 10 1/4 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$40.7014

Cost Per Serving:

\$0.4070

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	208842	PANCAKE WRAP TKY MAPL 10# FOSTFM / 1 / 56CT , As Purchased	1 Case, 43 1/3 wrap (17 lb. 10.19 oz.)	40.7014	Sodexo Shared	PANCAKE WRAP W/ TURKEY SAUSAGE WG 2.85 OZ 124767	1 Case, 43 1/3 wrap (17 lb. 10.19 oz.)

Preparation Instructions

CONVENTIONAL OVEN:

1) Bake in 350°F oven for 31-33 minutes for frozen product, or for 22-25 minutes for thawed product.

CONVECTION OVEN:

1) Bake in 350°F oven for 16-18 minutes for frozen product, or for 10-12 minutes for thawed product.

CCP- Cook until minimum internal temperature reaches 160 degrees F. per manufacturer recommendation.

Serving Instructions

Serve 1 breakfast stick.

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	47.37	11.84	35.79	14.74	8.421

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)
237.5	12.5	3.125	0	31.25	387.5	21.25	3.75	5	5	8.75	2.25	37.5	0(M)	0(M)	0	250	(M)	(M)

Nutrients per serving (80 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)
190	10	2.5	0	25	310	17	3	4	4	7	1.8	30	0(M)	0(M)	0	200	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 3: Complex Food

1 WGR

100.00

-15.0100

0.0000

\$5.2857

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1/2 Cup

18 Pound, 11 1/3 Ounce

0.0000

\$0.0529

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	692079	RICE BROWN PARBOILED WHLGRN QC / 1 / 25 LB , As Purchased	7 1/4 Pound	5.2857	Sodexo Shared	RICE BROWN PARBOILED 100948	7 1/4 Pound
3	SI100060	Water, tap, municipal , As Purchased	7 1/4 Quart	0.0000	Sodexo Shared	Water, tap, municipal 160228	7 1/4 Quart

Tips/Comments

- Original Recipe Yield: 7 cups = 42 ounces
1/2 cup = 3 oz by weight = 1 oz eq grain

Preparation Instructions

- Combine rice and hot tap water in 4-inch baking pan. (1# rice = half pan; 2# rice = full size pan)
- Cover each pan tightly with aluminum foil.
- Bake in 350°F convection oven for 35-45 minutes or until water is absorbed.
- Carefully transfer rice into 2-inch serving pan.

Serving Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	7.94	0.00	84.71	9.41	0.000

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
138.124	1.219	0	0	0	2.384	29.25	1.625	0	0	3.249	0.812	2.384	0(M)	0(M)	0	87.732	61.733 (M)	0.08(M)

Nutrients per serving (84.844 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)
117.19	1.034	0	0	0	2.023	24.817	1.379	0	0	2.757	0.689	2.023	0(M)	0(M)	0	74.435	52.377 (M)	0.068(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Egg;

Meal Contribution:

1/2 Veg-O

Number of Servings:

100.00

Serving Size:

1/3 Cup

Moisture gain/loss%:

0.0000

Yield:

52 Pound, 12 7/8 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$13.4131

Cost Per Serving:

\$0.1341

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	725880	CABBAGE GREEN FRSH / 1 / 50 LB , As Purchased	11 1/8 Pound	6.4311	Sodexo Shared	CABBAGE GREEN FRSH 101108	11 1/8 Pound
3	245104	CARROT MATCHSTICK NO SHRED / 2 / 5 LB , As Purchased	1 Quart, 1/4 Cup (13.67 oz.)	2.4851	Sodexo Shared	PRE-CUT CARROT MATCHSTICK 295575	1 Quart, 1/4 Cup (13.67 oz.)
4	7362675	Onions Green Iceless bu. - ON1310EA / 1 / BU. , As Purchased	1 3/8 Cup, 3/4 teaspoon (4.90 oz.)	1.1745	Sodexo Shared	SCALLION GREEN ONION FRSH 101110	1 3/8 Cup, 3/4 teaspoon (4.90 oz.)
5	290702	SUGAR CANE GRANUL 25# DOMINO / 1 / 25LB , As Purchased	1 3/8 Cup, 3/4 teaspoon (9.80 oz.)	0.4647	Sodexo Shared	SUGAR BULK GRANULATED 121583	1 3/8 Cup, 3/4 teaspoon (9.80 oz.)
6	45133	MAYONNAISE LITE / 4 / 1 GAL , As Purchased	72 1/8 Cup, 4 3/4 teaspoon (38 lb. 5.88 oz.)	0.0000	Sodexo Shared	MAYONNAISE BULK LITE VENTURA 102333	72 1/8 Cup, 4 3/4 teaspoon (38 lb. 5.88 oz.)
7	530398	CIDER APPLE PLAS / 4 / 1 GAL , As Purchased	2 3/4 Cup, 1 1/3 teaspoon (1 lb. 7.52 oz.)	1.8576	Sodexo Shared	CIDER APPLE FRSH 307044	2 3/4 Cup, 1 1/3 teaspoon (1 lb. 7.52 oz.)
8	734117	SPICE CELERY SEED WH / 1 / 1 LB , As Purchased	11 1/8 teaspoon (0.78 oz.)	0.5463	Sodexo Shared	SPICE CELERY SEED 100952	11 1/8 teaspoon (0.78 oz.)
9	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	1 tablespoon, 2 5/8 teaspoon (0.45 oz.)	0.4537	Sodexo Shared	BLACK PEPPER GROUND 102062	1 tablespoon, 2 5/8 teaspoon (0.45 oz.)

Tips/Comments

◦

NOTE: Allow flavors to meld for a minimum of 30 minutes before service or use in recipe.

Preparation Instructions

◦

Combine in 2" full size hotel pan and toss to mix well.
3 qt + 2-1/2 cups (2#) cabbage
3/4 cup carrots
1/4 cup onions
1/4 cup sugar
1-1/2 cup mayonnaise
1/2 cup vinegar
2 tsp celery seed
1 tsp pepper

Serving Instructions

◦

Serve #12 scoop (2.4 oz)

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	85.61	19.02	13.11	0.56	3.380

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)
228.809	21.764	4.836	0	24.125	487.823	7.502	0.612	1.933	1.157(M)	0.317	0.175	11.448	296.71 (M)	7.907(M)	0(M)	44.524 (M)	21.354 (M)	0.157(M)

Nutrients per serving (239.492 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)
547.981	52.123	11.581	0	57.778	1168.3	17.966	1.465	4.63	2.772(M)	0.76	0.42	27.418	710.597 (M)	18.936 (M)	0(M)	106.632 (M)	51.14(M)	0.377(M)



(M) Indicates missing nutrient values.

Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 1/2 Non-WGR		
Number of Servings:	100.00	Serving Size:	1 each quesadilla
Moisture gain/loss%:	0.0000	Yield:	27 Pound, 7 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	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	12 1/2 Pound	0.0000	California	CHEESE CHEDDAR SHRED 100528	12 1/2 Pound
2	252892	White, Flour 10" Pressed Tortilla, 16/12 ct. , As Purchased	100 tortilla	0.0000	California	(SY21-22 Exception) White, 10-inch Flour Tortilla, Ole Mexican, pressed CAI100665	100 tortilla

Step # 2

Cheese Quesadilla

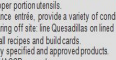



CHEF'S TIPS

- 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. COP hold at 140 degrees or above for service.
- Use proper portion details.
- 5-ounce entrée, provide a variety of condiments. (Example: sour cream and salsa)
- If preparing off site, line Quesadillas on lined sheet pans, cook and serve at site.
- Follow all recipes and buildcards
- Use only specified and approved products.
- Follow HACCP procedures
- Always provide fast and friendly service.

UTENSILS NEEDED

- 4 1/2 oz. spoons or #6 scoop
- pizza cutter



Cut Quesadilla in half or into quarters
(use pizza cutter)

Top with 2 oz. shredded Cheddar Cheese (use
4 oz. spoon or #6 scoop to measure cheese)

One 10" Whole Wheat 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	27.86	32.38	17.14	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	10.425	0	40.096	609.463	27.266	0.802	0.802	0	14.435	1.604	376.903	0(M)	0(M)	0.321	75.517	(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	13	0	49.999	759.994	34	1	1	0	18	2	469.994	0(M)	0(M)	0.4	94.169	(M)	(M)

(M) Indicates missing nutrient values.

Cheeseburger, Commercial, All Beef, K8 (CAR1563) - (Cheeseburger)

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Gluten, Milk, Wheat;

2 Meat/MA, 2 WGR

100.00

0.0000

0.0000

\$10.3981

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 Each

25 Pound, 9 1/4 Ounce

0.0000

\$0.1040

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	138501	Flame Grilled Beef Steak Burger, 1.6oz , As Purchased	100 patty	0.0000	California	Flame Grilled Beef Steak Burger, 1.6oz CAI100283	100 patty
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	100 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	100 roll (hamburger, frankfurter roll)
3	586114	CHEESE CHED MLD SLCD .5Z 8-1.25# / 8 / 1.25LB , As Purchased	2 Package, 19 7/8 Slice (3 lb. 1.38 oz.)	10.3981	Sodexo Shared	CHEESE CHEDDAR MILD SLI .5 OZ 100516	2 Package, 19 7/8 Slice (3 lb. 1.38 oz.)

Preparation Instructions

- Conventional Oven: From frozen state: preheat oven to 350 degrees F. Heat for 12-13 minutes to internal temperature of 145 degrees F.
Convection Oven: From frozen state: preheat oven to 350 degrees F. Heat for 6-7 minutes to internal temperature of 145 degrees F.
Times given are approximate.
- 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 patty and cheese 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 (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	44.26	17.71	35.41	19.67	5.246

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)
262.931	12.931	5.172	0	38.793	387.931	23.276	2.586	3.448	0(M)	12.931	1.552	103.017	0(M)	0(M)	0.086(M)	8.621(M)	(M)	(M)

Nutrients per serving (116 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)
305	15	6	0	45	450	27	3	4	0(M)	15	1.8	119.5	0(M)	0(M)	0.1(M)	10(M)	(M)	(M)

(M) Indicates missing nutrient values.

Breadstick Cheesy Breakfast 73338 (CAR1195) - (Cheesy Breadstick Breakfast)

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Egg, Gluten, Milk, Soy, Wheat;

1 Meat/MA, 1 WGR

100.00

0.0000

0.0000

\$32.2450

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 Each

13 Pound, 2 Ounce

0.0000

\$0.3225

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	710040	APTZR CHEESE BREADSTICK WHLGRN / 200 / 2 OZ , As Purchased	5 sheet (13 lb. 2.00 oz.)	32.2450	Sodexo Shared	BREADSTICK STUFF MOZZ 2.1 OZ SCHWANS 150138	5 sheet (13 lb. 2.00 oz.)

Preparation Instructions

- Please reference recipe SR1625 - Mozzarella Filled Breadsticks, Beacon Street Cafe
- Prepare from frozen state:

Step 1:Preheat oven to 350°F.

Step 2: Place two frozen breadstick sheets on parchment lined full sheet pan.

Step 3: Bake for 13-15 minutes Convection Oven, low fan, or 26-28 minutes

Conventional Oven to internal temp of 160 degrees.

Serving Instructions

- Serve 1 Breakfast Breadstick 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	34.14	18.62	38.62	26.21	6.895

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)
243.697	9.243	5.042	0	25.21	420.168	23.529	1.681	4.201	0.84	15.967	1.597	302.521	67.228	0	0	243.697	(M)	(M)

Nutrients per serving (59.535 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)
145.085	5.503	3.002	0	15.009	250.147	14.008	1.001	2.501	0.5	9.506	0.951	180.106	40.024	0	0	145.085	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Egg, Milk;

2 1/4 Meat/MA, 1/4 Veg-DG, 1/8 Veg-RO, 3/8 Veg-O

100.00

0.0000

0.0000

\$45.8145

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1 salad

41 Pound, 7 5/8 Ounce

0.0000

\$0.4581

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1				22.7955		Mixed Salad Greens, Romaine blend, spinach (2c = 5 oz = 1/2c dark green + 1/2c other veg) , Recipe SR1080	100 Cup
2	405772	All Natural Uncured Turkey Ham , As Purchased	4 Package, 8 1/8 Slice (6 lb. 4.00 oz.)	0.0000	California	TURKEY HAM SLICED .5 OZ 133456	4 Package, 8 1/8 Slice (6 lb. 4.00 oz.)
3	406693	Turkey Breast Sliced Oven Roasted , As Purchased	2 Package, 4 1/8 Slice (3 lb. 2.00 oz.)	0.0000	California	TURKEY OVEN ROASTED SLICED .5 OZ 307445	2 Package, 4 1/8 Slice (3 lb. 2.00 oz.)
4	436256	EGG HARD CKD PLD CAGE FR 4-5# / 4 / 5LB , As Purchased	50 egg (4 lb. 15.37 oz.)	13.9610	Sodexo Shared	EGG HARDBOILED WHL PEELED CONV CAGE FREE 100293	50 egg (4 lb. 15.37 oz.)
5	720041	CUCUMBER SELECT FRESH / 1 / 45-50# , As Purchased	300 Slice (4 lb. 15.26 oz.)	2.7246	Sodexo Shared	CUCUMBER FRSH 101090	300 Slice (4 lb. 15.26 oz.)
6				6.3334		Tomatoes, fresh, 1/4-inch diced, ready-to-serve (1/2c = 4.2 oz = 1/2c red/orange veg) , Recipe SR1012	3 Pound, 7 Ounce
7	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	3 Pound, 2 Ounce	0.0000	California	CHEESE CHEDDAR SHRED 100528	3 Pound, 2 Ounce

Tips/Comments

- (1 large egg = 2 oz M/MA; 1 medium egg = 1.75 oz M/MA)

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 slice ham and 1 slice turkey 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.

Preparation Instructions

- Stack 2 ham and 1 turkey slice and roll up.

Cut into 4 pinwheels.

- 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.

Serving Instructions

- Portion: 1 salad 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	51.26	22.27	12.56	37.10	6.745

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)
86.3	4.916	2.135	0	65.112	185.007	2.709	0.637	1.455	0	8.004	0.945	75.942	402.711 (M)	2.644(M)	0.319(M)	168.323 (M)	22.337 (M)	0.145(M)

Nutrients per serving (188.136 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
162.362	9.248	4.017	0	122.5	348.066	5.097	1.199	2.738	0	15.058	1.777	142.875	757.645 (M)	4.975(M)	0.6(M)	316.676 (M)	42.024 (M)	0.273(M)

(M) Indicates missing nutrient values.

Burrito, 10" Chicken & Bean, WG, Hand Rolled, Speed Scratch
(CAR2010) - (Chicken Burrito)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 1/2 Meat/MA, 2 1/2 WGR, 1/8 Veg-RO, 1/2 Veg-BP		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	74 Pound, 9 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$63.0087	Cost Per Serving:	\$0.6301

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	7494008	TORTILLA WHLWHE 10" 12-12CT LABAND / 12 / 12CT , As Purchased	100 tortilla (15 lb. 10.44 oz.)	15.2793	Sodexo Shared	TORTILLA FLOUR WHOLE WHEAT 10" OLE MEXICAN 243197	100 tortilla (15 lb. 10.44 oz.)
2				38.7059		Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) , Recipe SR1070	50 Cup
3	401586	Chicken Fajita , As Purchased	17 Pound	0.0000	California	(Exception through 3/1/23) Chicken Fajita Tyson CAI100031	17 Pound
4	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	3 Pound, 2 1/8 Ounce	9.0234	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	3 Pound, 2 1/8 Ounce
5	401440	Enhanced Mild Salsa , As Purchased	12 Cup, 4 fluid ounce	0.0000	California	Enhanced Mild Salsa CAI100190	12 Cup, 4 fluid ounce

Tips/Comments
<ul style="list-style-type: none">◦ Tortilla should be at room temperature or can place the bag of tortillas in the warmer for 20 min. so easy to work with.

Pre-Preparation Instructions
<ul style="list-style-type: none">◦ Follow recipe SR1070 for re-fried beans. Black or pinto beans can be used in place of refried beans.

Preparation Instructions
<ul style="list-style-type: none">◦ One bag of beans makes 17 half cup servings.◦ 1. Prepare the beans following the sub recipe.◦ 2. Heating Chicken Instructions: Conventional Oven: 25-30 minutes at 350 degrees from frozen. Convection Oven: 5-8 minutes in a single layer at 400 degrees from frozen.◦ 3. To Build Burrito :<ul style="list-style-type: none">- Spread Tortilla With 1/2 Cup (#8 Scoop) Beans Leaving A 1" Border Around Edge.-Top Beans With #8 Scoop (2.8 Oz By Weight) Chicken.-Top Chicken With #30 Scoop (1/2 Oz By Weight) Shredded Cheddar Cheese.-Top Cheese With #30 Scoop Salsa <p>Roll Wrap Up "Burrito Style" Ending With Seam Side Down.</p> <ul style="list-style-type: none">4. Serve Immediately.

Serving Instructions			
◦ Serve 1 burrito per student. One burrito is a complete reimbursable 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.
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	28.35	12.70	47.52	24.15	2.860

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)
164.072	5.169	2.315	0	26.075	280.687	19.49	4.535	1.173	0(M)	9.907	1.222	81.74	187.493 (M)	1.718(M)	0(M)	256.612 (M)	30.814 (M)	0.033(M)

Nutrients per serving (338.195 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)
554.885	17.48	7.83	0	88.184	949.269	65.914	15.336	3.968	0(M)	33.505	4.133	276.441	634.091 (M)	5.809(M)	0(M)	867.849 (M)	104.212 (M)	0.111(M)

(M) Indicates missing nutrient values.

Parmesan Chicken Burger, Tyson G6-12 (CAR1642) - (Parmesan Chicken Burger)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Soy, Wheat;		
Meal Contribution:	3 Meat/MA, 3 WGR, 1/8 Veg-RO		
Number of Servings:	100.00	Serving Size:	1 burger
Moisture gain/loss%:	0.0000	Yield:	51 Pound, 5 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$48.7275	Cost Per Serving:	\$0.4873

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	705209	CHICKEN PTY FRIT CKD WHL GRAIN / 175 / 3 OZ , As Purchased	2 Bag, 12 5/8 patty (18 lb. 12.00 oz.)	48.7275	Sodexo Shared	CHICKEN PATTY WG CKD 3 OZ C&F 154809	2 Bag, 12 5/8 patty (18 lb. 12.00 oz.)
2	30700	Wheat (plain) Hamburger Bun 4", Giuliano's , As Purchased	100 bun	0.0000	California	White Wheat Hamburger Bun 4" CAI100097	100 bun
3	248693	Allegro Tuscan Tomato Herb Pasta Sauce , As Purchased	200 fluid ounce	0.0000	California	Allegro Tuscan Tomato Herb Pasta Sauce CAI100608	200 fluid ounce
4	401140	Shredded Mozzarella Cheese LOL , As Purchased	4 Pound, 11 Ounce	0.0000	California	(Exception through 3/1/22) Shredded Mozzarella Cheese, LOL CAI100212	4 Pound, 11 Ounce
5	303502	Grated parmesan cheese , As Purchased	1 Pound, 9 Ounce	0.0000	California	CHEESE PARMESAN GRATED 100511	1 Pound, 9 Ounce

Pre-Preparation Instructions

1. CCP--Step 1: CCP--Bake chicken patties in 375°F convection oven for 6-8 minutes from frozen or until minimum internal temperature of 145°F or above for 15 seconds

OR at 400°F in Conventional Oven for 8-10 minutes from frozen or until minimum internal temperature of 145° F.

Step 2: Carefully transfer and shingle chicken patties in a 2-inch half pan. If holding, cover with pan liner. (18 chicken patties = 2-inch half pan).CCP--Hold hot at 140°F or above for use in recipe.

3. To build burger:

-Place 1 burger patty on heel of each bun

-Top patty with 2 oz. sauce (no. #16 scoop)

- Mix the two cheese together and blend well

-Top sauce with no. 30 scoop of cheese

-Close sandwich with crown of bun

4.

BUILT-TO-ORDER:

-Serve immediately.

BULK:

-Assemble and display in 2" serving pan.

-Cover with plastic wrap and CCP--hold sandwich hot at 140°F or above for service.

SATELITE OR SANDWICH SLIDE:

-Assemble and wrap in 5x1 foil wrap.

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

Serving Instructions	
<ul style="list-style-type: none"> Portion: Serve 1 burger 	Food Based Contribution: 1 burger provides 3 oz M/MA + 3 oz eq Grains + 1/8 cup red/orange vegetable.
Shelf Life: If left over, do not reuse.	

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Food Based Contribution: 1 burger provides 3 oz M/MA + 3 oz eq Grains + 1/8 cup red/orange vegetable.

Shelf Life: If left over, do not reuse.

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Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	43.65	13.02	38.71	20.35	5.414

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)	Potassiu m (mg)	Mois (g)	Ash (g)
213.934	10.375	3.094	0	18.668	510.219	20.705	2.933	2.896	0(M)	10.882	1.401	118.694	272.564 (M)	3.355(M)	0.043(M)	263.709 (M)	(M)	(M)

Nutrients per serving (232.899 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)
498.25	24.164	7.207	0	43.478	1188.29	48.221	6.831	6.744	0(M)	25.344	3.264	276.437	634.797 (M)	7.813(M)	0.1(M)	614.175 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Chicken Salad Sandwich (CAR2149)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	29 Pound, 2 3/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$0.4537	Cost Per Serving:	\$0.0045

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	406356	Chicken Pulled, Low Sodium, Tyson , As Purchased	2 7/8 Bag	0.0000	California	Chicken Pulled, Low Sodium, Tyson CAI100453	2 7/8 Bag
2	208180	Mayonnaise , As Purchased	5 1/2 Cup, 2 3/4 teaspoon	0.0000	California	Extra Heavy Real Mayonnaise CAI100114	5 1/2 Cup, 2 3/4 teaspoon
3	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	1 tablespoon, 2 5/8 teaspoon (0.45 oz.)	0.4537	Sodexo Shared	BLACK PEPPER GROUND 102062	1 tablespoon, 2 5/8 teaspoon (0.45 oz.)
4	202078	Garlic Powder, Domestic , As Purchased	5 5/8 teaspoon	0.0000	California	(Exception through 3/1/22) Garlic powder CAI100360	5 5/8 teaspoon
5	202042	Garlic Salt , As Purchased	2 7/8 tablespoon	0.0000	California	(Exception through 3/1/22) Garlic Salt CAI100619	2 7/8 tablespoon
6				0.0000		Bread Slice Whole Grain Giuliano's CAR1120	200 Slice

Tips/Comments
<ul style="list-style-type: none">◦ Thaw Chicken Under Refrigeration At 40°F Or Below.

Preparation Instructions
<ul style="list-style-type: none">◦ 1. Defrost chicken under refrigeration a couple days ahead of time.◦ 2. Combine all ingredients and mix well until blended.◦ 3. Lay out bread on clean work surface.◦ 4. Place one no. 10 scoop of chicken onto bread.◦ 5. Spread chicken evenly and top with second slice of bread.◦ 6. Wrap sandwiches in clear wrap if needed or serve immediately.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	43.70	8.17	33.75	20.06	5.008

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)
241.981	11.749	2.197	0(M)	7.29(M)	463.56	20.415	1.554	3.03	0(M)	12.134	1.535	30.817	0(M)	1.817(M)	0(M)	1.588(M)	0.021(M)	0.333(M)

Nutrients per serving (132.217 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)
319.941	15.534	2.905	0(M)	9.639(M)	612.907	26.992	2.054	4.006	0(M)	16.043	2.029	40.745	0(M)	2.403(M)	0(M)	2.1(M)	0.028(M)	0.44(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Gluten, Milk, Wheat;

Meal Contribution:

2 WGR

Number of Servings:

100.00

Serving Size:

1 Package

Moisture gain/loss%:

0.0000

Yield:

15 Pound, 3 1/2 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$63.2949

Cost Per Serving:

\$0.6329

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	735009	BAGEL CINN W/CINN CRM CHS IW / 72 / 2.43OZ , As Purchased	1 Case, 28 bagel (15 lb. 3.39 oz.)	63.2949	Sodexo Shared	BAGEL STUFF CINNAMON CREAM CHEESE FRZN 2.43 OZ 126282	1 Case, 28 bagel (15 lb. 3.39 oz.)

Preparation Instructions

- Place 18 (3x6) mini bagel packages flat on full size sheet pan.
- Display bagels in a 2-inch serving pan according to station requirements.

Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.
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	22.10	8.45	71.22	9.97	22.391

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)
276.9	6.8	2.6	0.2	10.8	224.4	49.3	2.899	15.5	14	6.9	1.9	35	0(M)	0(M)	0	166.6	(M)	(M)

Nutrients per serving (69 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)
191.061	4.692	1.794	0.138	7.452	154.836	34.017	2	10.695	9.66	4.761	1.311	24.15	0(M)	0(M)	0	114.954	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Egg, Gluten, Milk, Soy, Wheat;

Meal Contribution:

2 WGR

Number of Servings:

100.00

Serving Size:

1 Package

Moisture gain/loss%:

0.0000

Yield:

18 Pound, 2 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$60.3019

Cost Per Serving:

\$0.6030

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	736288	BUN CINNAMON BKD WHL WHEAT / 72 / 2.9OZ , As Purchased	1 Case, 28 Package (18 lb. 1.98 oz.)	60.3019	Sodexo Shared	BUN CINNAMON BAKED WG IW 2.9 OZ SUPER BAKERY 153546	1 Case, 28 Package (18 lb. 1.98 oz.)

- Pre-Preparation Instructions

◦ Warm buns, in hot box warmer for 20 minutes prior to use or service.
- Preparation Instructions

◦ Right before service, transfer buns to serving pan.
- Serving Instructions

◦ Serve 1 package or as directed in menu.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	26.25	11.25	66.67	8.33	26.667

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)
291.935	8.515	3.649	0	6.082	340.591	48.656	3.649	19.462	19.462	6.082	1.216	52.305	0(M)	0(M)	0	154.482	(M)	(M)

Nutrients per serving (82.21 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	7	3	0	5	280	40	3	16	16	5	1	43	0(M)	0(M)	0	127	(M)	(M)

(M) Indicates missing nutrient values.

Lupita's Concha, Pan Dulce (CAR1403) - (Pan Dulce Concha)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 1/4 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	14 Pound, 1 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	133841	Lupita's White Concha 51% Whole Grain , As Purchased	1 1/4 Case	0.0000	California	(Exception for SY21/22) Lupita's Concha 51% Whole Grain, Pan Dulce CAI100245	1 1/4 Case

Tips/Comments

- Can store in a cool dry place thawed for 5 days. Do not refrigerate

Pre-Preparation Instructions

- Thaw in pantry

Preparation Instructions

- Hot holding cabinet or hot speedline unit: 140 degrees up to 45 minutes
- Conventional Oven: 200 degrees for 5 minutes MAX
- Bread Warmer: 8 minutes; Do Not Reheat

Serving Instructions

- Serve 1 Concha per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.00	6.75	68.00	10.00	16.000

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)
312.5	9.375	2.344	0	7.813	140.625	53.125	3.125	12.5	(M)	7.813	2.813	62.5	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (64 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	6	1.5	0	5	90	34	2	8	(M)	5	1.8	40	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Soy;

Meal Contribution:

1/2 Veg-BP

Number of Servings:

100.00

Serving Size:

1/2 Cup

Moisture gain/loss%:

0.0000

Yield:

18 Pound, 3 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$51.2485

Cost Per Serving:

\$0.5125

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	720581	SOYBEAN WHOLE EDAMAME SHELLLED / 6 / 2.5 LB , As Purchased	18 1/4 Pound	51.2485	Sodexo Shared	EDAMAME SHELLLED FRZN 206795	18 1/4 Pound

Tips/Comments

◦

2 lbs frozen shelled edamame is equal to 11 1/2 cup servings.

Serving Instructions

◦

Portion: Serve 1/2 cup.

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
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	38.68	4.61	29.45	39.37	7.207

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)
121	5.201	0.62	0.008	0	6	8.91	5.201	2.18	0	11.91	2.27	63	298	6.1	0	436	72.77	1.21

Nutrients per serving (82.471 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)
99.79	4.289	0.511	0.007	0	4.948	7.348	4.289	1.798	0	9.822	1.872	51.957	245.765	5.031	0	359.575	60.014	0.998

(M) Indicates missing nutrient values.

Scrambled Eggs on a Fresh Baked Biscuit, Cage Free, Scratch (CAR2329) - (Scrambled Eggs on Fresh Baked Biscuit)

Generated on: 6/15/2023 9:33:15 AM by Richard Pereira

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Egg, Gluten, Milk, Wheat;

Meal Contribution:

1 1/2 Meat/MA, 2 1/4 WGR

Number of Servings:

100.00

Serving Size:

1 Each

Moisture gain/loss%:

0.0000

Yield:

26 Pound, 12 3/4 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$25.9364

Cost Per Serving:

\$0.2594

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	10034116	EGG WHOLE W/CITRIC ACID CF / 2 / 20 LB , As Purchased	4 1/3 Quart (9 lb. 4.48 oz.)	0.0000	Sodexo Shared	EGG LIQUID WHOLE PASTEURIZED CAGE FREE 101846	4 1/3 Quart (9 lb. 4.48 oz.)
2	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	1 7/8 teaspoon (0.18 oz.)	0.1837	Sodexo Shared	BLACK PEPPER GROUND 102062	1 7/8 teaspoon (0.18 oz.)
3	160088	Crystal Creamer 1% Milk , As Purchased	3 3/4 Carton	0.0000	California	Crystal White Low fat 1% Milk CAI100208	3 3/4 Carton
4	731880	DOUGH BISCUIT WHL GRN EZ SPLIT / 216 / 2.51OZ , As Purchased	100 biscuit (15 lb. 10.44 oz.)	25.7527	California	BISCUIT DOUGH WG EZ SPLIT 2.51 OZ 234132	100 biscuit (15 lb. 10.44 oz.)

Tips/Comments

- Onsite preparation only. Eggs will turn gray/green color if shipped hot.

Preparation Instructions

- One 5LB carton = 2 1/3 quart.
- Arrange frozen biscuits, sides touching, in a single layer on a parchment lined sheet pan. Full Sheet pan, 6 x 18 (108 biscuits), Half Sheet Pan, 6 x9 (54 biscuits)
 - Bake, uncovered, in 325°F convection oven for 23-27 minutes.
 - Rotate pan halfway through the bake time.
- Sheet Pan:
 - Shake carton of liquid egg well before use.
 - In a bowl, whisk together liquid egg, pepper and milk.
 - Spray sheet pan with vegetable spray.
 - Place pan on 300°F preheated extended oven rack.
 - Pour egg mixture into pan.
 - Carefully push rack into oven.
- Bake in 300°F convection oven for 8-10 minutes.
 - Eggs should be set with no browning and no loose water in pan.

Record temperature and time on production sheet.

Preparation Instructions	
◦	<ul style="list-style-type: none"> - Use a fork to split warm biscuits open. -With a pizza cutter, cut full sheet pan into 6 x 9. A cut about every 2 1/2 inches. -Place one egg patty square onto open biscuit and close with other side of biscuit. -Place in a hotel pan. -Cover tightly and hold at 135°F or above until service. -Serve one breakfast sandwich per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F
Cook Eggs & Seafood	Sodexo Cooking Pasteurized Eggs, Raw Intact Fish and Seafood	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	42.62	19.13	41.04	15.58	5.098

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)
229.546	10.87	4.878	0	128.445	292.425	23.552	1.657	2.926	1.645(M)	8.94	1.95	97.769	15.236 (M)	0.036(M)	0.753(M)	357.317 (M)	0.004(M)	0.002(M)

Nutrients per serving (121.545 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)
279.002	13.212	5.929	0	156.118	355.428	28.626	2.014	3.556	2(M)	10.866	2.37	118.833	18.519 (M)	0.044(M)	0.915(M)	434.301 (M)	0.005(M)	0.002(M)

(M) Indicates missing nutrient values.

Granola, Cinnamon Vanilla, Scratch (CAR2327) - (Fresh Made Granola)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Processed in a facility that also processes Gluten, Wheat;		
Meal Contribution:	1 WGR		
Number of Servings:	100.00	Serving Size:	1/4 Cup
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 1 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$3.5067	Cost Per Serving:	\$0.0351

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	117351	HONEY PURE CLOVER GR A JUG / 1 / 5 LB , As Purchased	6 fluid ounce, 1/2 tablespoon (9.34 oz.)	2.8984	Sodexo Shared	HONEY PURE CLOVER 250076	6 fluid ounce, 1/2 tablespoon (9.34 oz.)
2	SI100060	Water, tap, municipal , As Purchased	25 fluid ounce	0.0000	Sodexo Shared	Water, tap, municipal 160228	25 fluid ounce
3	435309	OIL CANOLA CLR 3-1GAL CHFPRDE / 3 / 1GAL , As Purchased	12 1/2 tablespoon (6.17 oz.)	0.6030	Sodexo Shared	OIL CANOLA 203368	12 1/2 tablespoon (6.17 oz.)
4	200494x	Vanilla Imitation , As Purchased	2 tablespoon, 1/4 teaspoon (0.96 oz.)	0.0000	California	EXTRACT VANILLA IMIT 138885	2 tablespoon, 1/4 teaspoon (0.96 oz.)
5	202054	Cinnamon, Ground , As Purchased	2 1/8 tablespoon	0.0000	California	Cinnamon, Ground CAI100143	2 1/8 tablespoon
6	4002994	Salt, Iodize , As Purchased	1 5/8 teaspoon	0.0053	California	(Exception through 3/1/22) Salt, Iodized CAI100152	1 5/8 teaspoon
7	202122	Oats Quick tubes , Cooked	25 Cup (4 lb. 6.52 oz.)	0.0000	California	CEREAL BULK HOT OAT QUICK 100995	25 Cup (4 lb. 6.52 oz.)

Preparation Instructions

- Preheat oven to 275°F.
 - Mix honey, water, oil, vanilla extract, cinnamon, and salt in a large bowl.
 - Stir in oats; mix well.
 - Spread mixture onto lined sheet pan, making a thin layer.
 - Bake for 20 minutes. Remove from oven, stir mixture well and return to oven.
 - Bake 20 minutes more, until granola is golden brown.
 - Break into small pieces with spatula.
 - Cool and then store in a covered container.
- Portion per recipe directions.
 - 1/4 cup = 1 WG
 - 1/2 cup = 2WG

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Reheat	Sodexo Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	29.72	3.43	64.22	10.21	10.869

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)	Potassiu m (mg)	Mois (g)	Ash (g)
305.089	10.075	1.162	0(M)	0(M)	84.64	48.985	6.48(M)	8.29(M)	6.741(M)	7.788	2.399(M)	32.181 (M)	1.484(M)	0.04(M)	0(M)	237.061 (M)	23.656 (M)	0.04(M)

Nutrients per serving (32.267 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)	Potassiu m (mg)	Mois (g)	Ash (g)
98.444	3.251	0.375	0(M)	0(M)	27.311	15.806	2.091(M)	2.675(M)	2.175(M)	2.513	0.774(M)	10.384 (M)	0.479(M)	0.013(M)	0(M)	76.493 (M)	7.633(M)	0.013(M)

(M) Indicates missing nutrient values.

Grilled Cheese, Cheddar 1.5MMA (CAR1017) - (Grilled Cheese)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	21 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	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	100 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	100 Slice
2	402003	Cheese, Cheddar, Slice, LOL , As Purchased	300 Slice (9 lb. 6.00 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	300 Slice (9 lb. 6.00 oz.)
3	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	100 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	100 Slice

Tips/Comments

- 3 slices per sandwich
- 24 sandwiches per full size sheet pan.

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 3 slices (1.5 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 <ul style="list-style-type: none"> 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	41.09	22.23	37.59	21.15	5.783

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)
280.83	12.82	6.936	0	30.83	577.075	26.389	2.03	4.06	(M)	14.85	1.462	348.896	462.446	2.436	(M)	(M)	(M)	(M)

Nutrients per serving (98.525 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)
276.688	12.631	6.834	0	30.375	568.563	26	2	4	(M)	14.631	1.44	343.75	455.625	2.4	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Classic Hummus Box, flatbread, whole grain (SR2143) - (Classic Hummus Box)

Marketing Description: Classic hummus served with whole grain flatbread, celery and carrot sticks

HACCP Process: Process 1: No Cook

Allergens: Contains Gluten, Milk, Sesame, Wheat; May contain Soy;

Meal Contribution: 2 Meat/MA, 2 WGR, 1/4 Veg-RO, 1/4 Veg-O

Number of Servings: 100.00 Serving Size: 1 Box

Moisture gain/loss%: 0.0000 Yield: 52 Pound, 7 3/8 Ounce

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

Total Recipe Cost: \$149.3098 Cost Per Serving: \$1.4931

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
3				27.9235		Oven Fired Flatbread, Richs 6x6 whole grain (1 flatbread = 2 oz eq grain) , Recipe SR1534	100 piece
4				14.4212		Celery Sticks, fresh, 1/2-inch by 4-inch, ready-to-serve (6 sticks = 1/2 cup other veg) , Recipe SR1014	300 Stick
5				16.8333		Carrot Sticks, fresh, 1/2-inch by 4-inch, ready-to-serve (6 sticks = 1/2 cup red veg) , Recipe SR1606	300 Stick
6				90.1318		Hummus, Classic, Sabra, Bulk (4 oz = 1/2 cup= 2M/MA) SR2044	50 Cup

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.
- Cut flatbread into 8 triangles.
- Pre-portion hummus into 4 oz souffle cup.

Preparation Instructions

- 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.
- Place the following in container (see photo):
 - 8 flatbread triangles on the left.
 - 3 carrot sticks and 3 celery sticks on the right.
 - 1 souffle cup (1/2 cup) hummus in center bottom.
- Close container lid and pace appropriate label on container.

Serving Instructions

- Display boxes in cooler, slide or in a 2-inch serving pan on the line.

Serve 1 box

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	54.15	9.36	43.93	12.17	3.347

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)
194.222	11.686	2.019	0	0	364.82	21.33	5.011	1.625	0.42	5.91	1.807	38.119	2183.98 (M)	1.171(M)	0.21	253.488	24.181 (M)	0.225(M)

Nutrients per serving (237.957 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)
462.165	27.808	4.805	0	0	868.112	50.757	11.924	3.867	1	14.064	4.301	90.706	5196.92 (M)	2.786(M)	0.5	603.191	57.541 (M)	0.536(M)

(M) Indicates missing nutrient values.

HACCP Process:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

2 Meat/MA

100.00

0.0000

0.0000

\$33.8491

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

2/3 Cup

24 Pound, 9 1/8 Ounce

0.0000

\$0.3385

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1				24.1682		Beans, garbanzo, Bush, canned, drained, ready-to-serve (1/2c=3.1oz=1/2c legume or 2oz M/MA), Recipe SR1048	52 Cup, 4 teaspoon
2	SI100060	Water, tap, municipal , As Purchased	10 1/2 ice cube (3/4 fl oz)	0.0000	Sodexo Shared	Water, tap, municipal 160228	10 1/2 ice cube (3/4 fl oz)
3	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	5 1/8 Cup, 4 teaspoon (2 lb. 9.15 oz.)	5.7259	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	5 1/8 Cup, 4 teaspoon (2 lb. 9.15 oz.)
4	700807	JUICE LEMON / 4 / 1 GAL , As Purchased	20 7/8 tablespoon (11.02 oz.)	0.8297	Sodexo Shared	JUICE LEMON RECONSTITUTED 314384	20 7/8 tablespoon (11.02 oz.)
5	540503	GARLIC CHOPPED IN WATER / 1 / 32 OZ , As Purchased	20 7/8 tablespoon (6.25 oz.)	1.5264	Sodexo Shared	GARLIC FRESH CHOPPED WATER 270080	20 7/8 tablespoon (6.25 oz.)
6	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	10 1/2 teaspoon (2.24 oz.)	0.1588	Sodexo Shared	SALT KOSHER 101957	10 1/2 teaspoon (2.24 oz.)
7	704632	SPICE CUMIN GRND / 1 / 14 OZ , As Purchased	5 1/4 teaspoon (0.51 oz.)	0.4530	Sodexo Shared	SPICE CUMIN GROUND 100851	5 1/4 teaspoon (0.51 oz.)
8	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	1 tablespoon, 2 1/4 teaspoon (0.42 oz.)	0.4253	Sodexo Shared	BLACK PEPPER GROUND 102062	1 tablespoon, 2 1/4 teaspoon (0.42 oz.)
9	731273	SPICE PEPPER CAYENNE GRND / 6 / 14 OZ , As Purchased	13 1/8 teaspoon (0.83 oz.)	0.5618	Sodexo Shared	SPICE PEPPER CAYENNE GROUND 100800	13 1/8 teaspoon (0.83 oz.)

Tips/Comments

◦

Original Recipe Yield: 4.8 - 2/3 cup servings = 0.813 quarts; 1.313 pounds

Preparation Instructions

◦

1. Combine in the bowl of the food processor fitted with a steel blade:
2-1/2 cups (16 oz) drained and rinsed garbanzo beans
1/2 cup ice
1/4 cup oil
1 TBSP lemon juice
1 TBSP garlic
1-1/2 tsp salt
3/4 tsp cumin
1/4 tsp black pepper
5/8 tsp cayenne peppers.

2. Puree until smooth. Scrape sides of the bowl and continue to puree to a very smooth consistency.

Serving Instructions

◦

Portion: Serve 2/3 cup (#6 scoop =4.3 oz) or as directed in recipe

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	50.49	3.06	39.11	12.76	7.322

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)
223.592	12.543	0.759	0.006	0	360.956	21.859	4.12	4.093	0	7.134	1.559	35.077	0.143(M)	0.496(M)	0	256.089	2.963(M)	0.621(M)

Nutrients per serving (111.442 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)
249.176	13.978	0.846	0.007	0	402.257	24.36	4.591	4.561	0	7.95	1.737	39.091	0.159(M)	0.553(M)	0	285.391	3.302(M)	0.692(M)

(M) Indicates missing nutrient values.

Marinara Sauce, homemade (1/2 cup = 3/8c red+1/8c other veg) ,
Recipe (SR1430) - (Homemade Marinara Sauce)

Generated on: 6/27/2023 11:56:59 AM by Richard Pereira

HACCP Process:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 3: Complex Food

3/8 Veg-RO, 1/8 Veg-O

100.00

-15.4000

0.0000

\$34.5976

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

1/2 Cup

25 Pound, 14 1/2 Ounce

0.0000

\$0.3460

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	5110135	TOMATO CRUSHED NO SALT ADDED / 6 / 10# , As Purchased	10 3/4 Quart (24 lb. 9.05 oz.)	23.8198	Sodexo Shared	TOMATO CRUSHED NSA CANNED 102256	10 3/4 Quart (24 lb. 9.05 oz.)
3				3.6965		Onion, yellow, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe SR1264	14 1/4 Cup, 1 3/4 teaspoon
4				4.9784		Basil, finely chopped , Recipe SR1972	5 1/3 Cup, 1 1/4 teaspoon
5	712758	SPICE GARLIC PWDR / 6 / 21 OZ , As Purchased	3/8 Cup, 3 1/2 teaspoon (2.44 oz.)	1.8991	Sodexo Shared	SPICE GARLIC POWDER 100842	3/8 Cup, 3 1/2 teaspoon (2.44 oz.)
6	290702	SUGAR CANE GRANUL 25# DOMINO / 1 / 25LB , As Purchased	7 1/4 tablespoon (3.15 oz.)	0.1494	Sodexo Shared	SUGAR BULK GRANULATED 121583	7 1/4 tablespoon (3.15 oz.)
7	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	3 5/8 teaspoon (0.77 oz.)	0.0544	Sodexo Shared	SALT KOSHER 101957	3 5/8 teaspoon (0.77 oz.)

Step # 12

The easiest method for filling squeeze bottles utilizes ordinary 1 gallon zip lock bags to "pipe" the sauce into the bottle.

Begin by lining a 1 gallon measure with the bag as shown.

Next, pour the sauce into the bag. This step works best when the sauce is cooled or cold. Using really hot sauce presents safety challenges.

Once full, zip up the bag and remove from the gallon measure.

Slip one of the bottom corners using a pair of kitchen scissors.

Insert the cut corner into the squeeze bottle, and pipe in the sauce until full.

Step # 13

Heating Filled Squeeze Bottles for Service

Remove the bottom of squeeze bottle, and cover the opening with a small piece of plastic film.

Fill bottle (instructions on reverse), & match the nozzle bag, securing the film to prevent sauce leakage out or water leakage in.

Place the secured squeeze bottles in a water bath to heat for service. Some sauces look similar, so be sure to note what's in each bottle. Use tongs to remove them.

Using Squeeze Bottles for Service

The specified precision tips for the bottles come completely sealed from the manufacturer. For our purposes, use kitchen shears to snip the top notch.

All Street Eatz squeeze bottle applications call for a "squeeze." Accomplish this by moving the bottle back and forth over the entire while gently squeezing the sides to create distinct lines.

You'll get a 1 oz. volume by drizzling for approximately 8 seconds with medium pressure on the bottle. You can practice by squeezing sauce into a tablespoon measure while counting.

Tips/Comments

- Original Recipe Yield: 7 cups = 3.438 pounds
1/2 cup = 3.9 oz by weight

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

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Preparation Instructions

- Combine tomatoes, onions, basil, garlic, sugar and salt in:
STOVE TOP: a heavy bottom stock pot.
OVEN: a 4-inch half pan.
Mix well.
- STOVE TOP: Bring to a light simmer on medium-high heat; stirring frequently.
OVEN: Cover with plastic wrap then aluminum foil and bake in 350°F convection oven for 12-15 minutes.
- HOT SERVICE:
Carefully transfer into a 4-inch serving pan.
- Quickly chill (per HACCP) for service and use in recipes.
- Quickly chill (per HACCP) for service and use in recipes.
- COLD SERVICE:
Portion sauce in an approved squeeze bottle for use.
Use out volume in one bottle, wash, sanitize and then refill.
- Service Tip

Serving Instructions

- Serve 4 oz spoodle or as directed in recipe.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	9.48	0.65	79.78	16.06	51.305

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)
49.279	0.519	0.036	0	0	98.235	9.829	2.194	6.321	0.758(M)	1.979	0.788	21.449	50.634 (M)	1.715(M)	0.381(M)	441.715 (M)	1.312(M)	0.291(M)

Nutrients per serving (117.489 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)
57.897	0.61	0.042	0	0	115.415	11.548	2.578	7.426	0.891(M)	2.325	0.926	25.2	59.489 (M)	2.015(M)	0.448(M)	518.967 (M)	1.542(M)	0.342(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Milk, Wheat;

Meal Contribution:

2 WGR

Number of Servings:

100.00

Serving Size:

1 Package

Moisture gain/loss%:

0.0000

Yield:

14 Pound, 5 1/3 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$54.0653

Cost Per Serving:

\$0.5407

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	240250	ROLL MINI CINNIS IW 72-2.29Z PILLS / 72 / 1CT , As Purchased	100 Package (14 lb. 5.28 oz.)	54.0653	Sodexo Shared	ROLL CINN MINI WG IW 2.29 OZ GEN MILLS 126153	100 Package (14 lb. 5.28 oz.)

Tips/Comments

◦

NOTE: Keep Frozen Until Ready to Use. Do Not Refreeze Thawed Product. Heat Before Eating

Preparation Instructions

◦

1. Lay packages in single layer on sheet pan.

2. Bake in 325°F convection oven for 10-12 minutes or until warm. Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.

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	30.00	5.63	66.67	6.67	23.333

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)
369.231	12.308	2.308	0	0	415.385	61.538	4.615	21.538	20	6.154	2.215	30.769	(M)	(M)	0	144.615	(M)	(M)

Nutrients per serving (65 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240	8	1.5	0	0	270	40	3	14	13	4	1.44	20	(M)	(M)	0	94	(M)	(M)

(M) Indicates missing nutrient values.

Mini Pancakes, Krusteaz (CAR1835) - (WG Mini Pancakes)

HACCP Process:

Allergens:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 2: Same Day Service

Contains Egg, Milk, Soy, Wheat;

1 WGR

100.00

0.0000

0.0000

\$0.0000

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

4 mini pancake

7 Pound, 15 Ounce

0.0000

\$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	134603	WG Mini Pancakes , As Purchased	400 pancakes	0.0000	California	WG Mini Pancakes, Krusteaz CAI100543	400 pancakes

Tips/Comments

- FBG, Exhibit A, Group C to calculate the one grain.

Preparation Instructions

- Keep frozen.
1. Convection Oven preheated to 350F: On sheet pan place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. Heat for 8-10 minutes.

2. Conventional Oven preheated to 350F: On sheet pan place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. Heat for 13-15 minutes.

Steam Table Holding:Mini pancakes can be held covered on a steam table at medium setting for 45 minutes.

Serving Instructions

- Serve 4 mini pancakes per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	12.86	2.15	81.90	11.43	15.240

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)
194.444	2.778	0.464	0	9.258	453.703	39.814	5.556	7.408	(M)	5.556	3.333	37.036	925.925	(M)	(M)	(M)	(M)	(M)

Nutrients per serving (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)
70	1	0.167	0	3.333	163.333	14.333	2	2.667	(M)	2	1.2	13.333	333.333	(M)	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Waffles, mini, maple, WGR, Eggo Bites (SR3748) - (Mini Maple Waffles)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	100.00	Serving Size:	1 Pouch
Moisture gain/loss%:	0.0000	Yield:	16 Pound, 8 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$45.9635	Cost Per Serving:	\$0.4596

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	175064	WAFFLE MINI MAPL IW 72-2.65Z EGGO / 72 / 2.65OZ , As Purchased	100 Pouch (16 lb. 8.55 oz.)	45.9635	Sodexo Shared	WAFFLE MINI MAPLE WG 2.65 OZ 267122	100 Pouch (16 lb. 8.55 oz.)

Preparation Instructions

- NOTE: Keep frozen until ready to use. Do not refreeze thawed product. Heat before eating. Do not exceed 350°F. Do not allow pouches to contact any interior oven surfaces.
 - Place frozen pouches, picture side up, in a single layer on baking sheet.
 - Bake in 350°F convection oven for 8-12 minutes.
 - Display pouches, picture side shingled toward customer, in a serving pan according to station requirements.
 - Serve 1 package.

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	23.68	7.11	75.79	8.42	23.158

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)
253.333	6.667	2	0	0	280	48	5.333	14.667	14.667	5.333	4.8	346.667	1333.33	0(M)	0	200	(M)	(M)

Nutrients per serving (75 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)
190	5	1.5	0	0	210	36	4	11	11	4	3.6	260	1000	0(M)	0	150	(M)	(M)

(M) Indicates missing nutrient values.

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:100.00Serving Size:1 Each

Moisture gain/loss%:0.0000Yield:58 Pound, 5 Ounce

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

Total Recipe Cost:\$38.7059Cost Per Serving:\$0.3871

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	402116	Cheese Sauce, Cheddar , Cooked	2 Bag, 7 Cup (13 lb. 2.52 oz.)	0.0000	California	SAUCE CHEDDAR CHEESE JTM 133732	2 Bag, 7 Cup (13 lb. 2.52 oz.)
2				38.7059		Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) , Recipe SR1070	50 Cup
3	202364	Tortilla Chips, IW , As Purchased	100 Bag (12 lb. 8.00 oz.)	0.0000	California	Tortilla Chips, IW CAI100018	100 Bag (12 lb. 8.00 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 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)
215.829	9.447	2.143	0	11.371	247.083	24.94	3.92	0.437	0(M)	8.494	1.187	127.382	0(M)	0(M)	0(M)	313.775 (M)	39.402 (M)	0.042(M)

Nutrients per serving (264.482 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
570.831	24.986	5.668	0	30.075	653.492	65.961	10.368	1.157	0(M)	22.465	3.139	336.902	0(M)	0(M)	0(M)	829.88 (M)	104.212 (M)	0.111(M)

(M) Indicates missing nutrient values.

Orange Chicken: Taste4, CA (CAR1678) - (Orange Chicken)

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Soy, Wheat;

Meal Contribution:

2 Meat/MA, 1 WGR, 1/4 Veg-O

Number of Servings:

100.00

Serving Size:

6 Ounce

Moisture gain/loss%:

0.0000

Yield:

37 Pound, 12 1/3 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$29.4158

Cost Per Serving:

\$0.2942

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	404694	Crispy Popcorn Chicken, Commodity , As Purchased	21 Pound, 4 Ounce	0.0000	California	CHICKEN POPCORN WG CKD C&F TYSON 154821	21 Pound, 4 Ounce
2	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	30 tablespoon (14.81 oz.)	2.0613	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	30 tablespoon (14.81 oz.)
3	695769	ONION YELLOW JUMBO BOX / 1 / 50 LB , As Purchased	12 1/2 Cup (4 lb. 6.55 oz.)	2.6526	Sodexo Shared	ONION YELLOW FRSH 101188	12 1/2 Cup (4 lb. 6.55 oz.)
4	719466	PEPPER GREEN BELL FRSH LG / 1 / 5 LB , As Purchased	12 cup, chopped, 7/8 cup, sliced (4 lb. 1.70 oz.)	13.2627	Sodexo Shared	PEPPER BELL GREEN FRSH 101111	12 cup, chopped, 7/8 cup, sliced (4 lb. 1.70 oz.)
5	692776	SAUCE ORANGE PRESERV FREE / 1 / 5 LB , As Purchased	1 Container, 2 1/3 Cup (6 lb. 8.41 oz.)	9.3250	Sodexo Shared	SAUCE ORANGE PRESERVATIVE FREE KIKKOMAN 134940	1 Container, 2 1/3 Cup (6 lb. 8.41 oz.)
6	7362675	Onions Green Iceless bu. - ON1310EA / 1 / BU. , As Purchased	2 1/2 cup, sliced (8.82 oz.)	2.1142	Sodexo Shared	SCALLION GREEN ONION FRSH 101110	2 1/2 cup, sliced (8.82 oz.)

Tips/Comments

- Serve 1 #6 scoop
(12 popcorn chicken + 1/4 cup (#16 scoop) veg)

Preparation Instructions

- To Heat Sauce:
Step 1: Heat Orange Sauce on stove top or in covered in oven to 140 or above and hold hot until ready to combine for service.
- Step 1: 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 2: Toss onions and peppers with oil and bake on parchment lined sheet pan at 350 for 10-12 minutes or until 140 and tender-crisp.
Step 3: Toss vegetable and chicken with orange sauce coat well.
Step 4: Hold hot until service. Do not prepare more than 30 minutes in advance and do not toss with sauce until just before service.

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
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	46.77	7.76	36.44	17.79	17.746

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)
212.999	11.068	1.835	0	13.178	295.146	19.404	2.401	9.45	0(M)	9.475	1.449	27.589	58.929 (M)	10.124 (M)	0(M)	468.679 (M)	22.078 (M)	0.1(M)

Nutrients per serving (170.1 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
362.312	18.827	3.122	0	22.416	502.044	33.007	4.084	16.074	0(M)	16.117	2.464	46.929	100.238 (M)	17.221 (M)	0(M)	797.223 (M)	37.555 (M)	0.17(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 3: Complex Food

Allergens:

Contains Gluten, Milk, Wheat; Processed in a facility that also processes Egg;

Meal Contribution:

2 Meat/MA, 1 1/4 WGR, 1/8 Veg-DG

Number of Servings:

100.00

Serving Size:

1 Cup

Moisture gain/loss%:

0.0000

Yield:

54 Pound, 14 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$13.4080

Cost Per Serving:

\$0.1341

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1				1.5464		Elbow Macaroni, pasta, whole wheat, cooked al dente (1/2c = 1 oz eq grain) , Recipe SR1199	18 1/4 Quart
2	403777	Alfredo Sauce, Cheese , Cooked	4 Bag, 42 1/8 fluid ounce (22 lb. 11.63 oz.)	0.0000	California	SAUCE ALFREDO CONV FRZN JTM CN 133786	4 Bag, 42 1/8 fluid ounce (22 lb. 11.63 oz.)
3	731196	BROCCOLI CUTS IQF GRADE A / 1 / 30 LB , As Purchased	4 Quart, 2 1/4 Cup (7 lb. 6.01 oz.)	9.5881	Sodexo Shared	BROCCOLI CUTS FRZN 215152	4 Quart, 2 1/4 Cup (7 lb. 6.01 oz.)
5	9413993	Cheese, Mozzarella, Low Moisture Part Skim, Shredded, Frozen / 1 / 30 LB CASE , As Purchased	1 Pound, 2 1/4 Ounce	2.2735	Sodexo Shared	CHEESE MOZZ PS SHRD USDA 316786	1 Pound, 2 1/4 Ounce

Tips/Comments

- Preparation:
NOTE: Onsite preparation preferred for optimal product quality. Offsite Service: Components should be sent individually. Send pasta cold.
Step 1: Sauce - CCP--Thaw product in refrigerator at 40°F overnight.
5# bag cheese sauce per 2" full size hotel pan
Step 2: Noodles - Refer to sub-recipe instructions.
2# or 6-1/2 cups dry pasta = 13 cups or 26 - 1/2 cup portions
Step 3: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production.

Preparation Instructions

- Step 1: Noodles - Refer to sub-recipe instructions.
- Step 2: Cheese Sauce - Place 1-2 bags 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 3: Sauce - Bake in a 350°F convection oven for 40-50 minutes or until the sauce reaches a minimum of 140°F (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 hot at 140°F or above for use in recipe.
- Step 4: Broccoli - Place 1 quart broccoli in a 2" half pan. Cover with foil.

Step 5: Bake in a 350°F convection oven for 10 minutes or until the broccoli reaches a minimum of 140°F.
CCP--Hold hot at 140°F or above for use in recipe.
- Step 6: Before service, combine in 2" full size pan:
4 qt cooked macaroni noodles
5# bag cheese sauce
1 quart Broccoli

Preparation Instructions <ul style="list-style-type: none"> Garnish pan with 1 cup cheese <p>Hold hot for service at 140 or higher.</p>

Serving Instructions <ul style="list-style-type: none"> Portion: Serve 2 - #8 scoops <p>Shelf Life: Noodles: Run cold water over noodles in colander. Transfer cooled pasta to oiled (not listed)4" half pans and cover with plastic wrap. Hold refrigerated at 40°F or below for service or use in recipe. One hour before service, re-thermalize pasta in 150°F warmer, not the oven. Cheese Sauce: CCP--Cool quickly (per HACCP) to internal temperature of 40° F or below. CCP--Reheat quickly (per HACCP) to internal temperature of 165°F for 15 seconds. Chicken & Broccoli: If left over, do not reuse.</p> <p>Production Notes: Original Recipe Yield: 22 - 1 cup servings</p>

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
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	36.48	17.33	48.95	21.10	8.380

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)
156.836	6.358	3.02	0	15.48	319.239	19.191	2.557	3.286	0(M)	8.273	1.049	181.252	135.894 (M)	5.39(M)	0(M)	0.849(M)	34.157 (M)	0.18(M)

Nutrients per serving (248.889 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)
390.348	15.824	7.517	0	38.528	794.551	47.764	6.364	8.178	0(M)	20.591	2.61	451.116	338.225 (M)	13.415 (M)	0(M)	2.112(M)	85.012 (M)	0.448(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Milk; Processed in a facility that also processes Gluten, Wheat;

Meal Contribution:

1 Meat/MA, 1 WGR, 1/2 Fruit

Number of Servings:

100.00

Serving Size:

10 Ounce serving

Moisture gain/loss%:

0.0000

Yield:

36 Pound, 6 1/4 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$43.9558

Cost Per Serving:

\$0.4396

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	504144	CEREAL HOT OAT QUICK / 1 / 42 OZ , As Purchased	6 Quart, 1 Cup (4 lb. 6.55 oz.)	6.5508	Sodexo Shared	CEREAL BULK HOT OAT QUICK 100995	6 Quart, 1 Cup (4 lb. 6.55 oz.)
2	727973	YOGURT VANILLA PARFAIT POUCH / 6 / 4 LB , As Purchased	6 Bag, 1 5/8 Quart (24 lb. 15.76 oz.)	37.4051	Sodexo Shared	YOGURT YOP VANILLA LOW FAT PARFAIT PRO 209392	6 Bag, 1 5/8 Quart (24 lb. 15.76 oz.)
3						White Milk, lowfat, fluid, 1% milkfat, with added vitamin A and vitamin D 100038	13 Cup
4				0.0000		Peaches, Clingstone, canned, diced, packed in pear juice, drained (1/2c=4.5oz=1/2c fruit) , Recipe SR1196	4 no. 10 can

Preparation Instructions

- Drain peaches.
- 1. In large mixing bowl, combine dry oats, yogurt and milk
2. Stir in fruit
3. Measure 10 oz. portion into cups.
4. Place lids on cups and chill overnight. CCP: Maintain at 40° F or lower within 4 hours.

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	11.82	3.75	74.52	14.66	34.301

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)
114.098	1.499	0.475	0	2.132	40.769	21.256	1.212	9.784	6.463	4.182	0.46	102.785	110.371 (M)	0(M)	1.402	171.205	0(M)	(M)

Nutrients per serving (165.053 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)
188.322	2.474	0.784	0	3.519	67.29	35.083	2	16.149	10.667	6.902	0.76	169.65	182.171 (M)	0(M)	2.314	282.58	0(M)	(M)

(M) Indicates missing nutrient values.

Parfait, Peachy, Scratch Breakfast 9 oz, 1G 1MMA (CAR2328) - (Peachy Parfait)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Milk; Processed in a facility that also processes Gluten, Wheat;		
Meal Contribution:	1 Meat/MA, 1 WGR		
Number of Servings:	100.00	Serving Size:	1 parfait
Moisture gain/loss%:	0.0000	Yield:	59 Pound, 7 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$32.2564	Cost Per Serving:	\$0.3226

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	202689	Peaches Diced in Juice , Drained	4 Can, 2 Cup	28.7497	California	(Exception through 3/1/22) Diced Yellow Peaches in Juice CAI100295	4 Can, 2 Cup
2	300474	Yogurt Parfait Pro Vanilla , As Purchased	6 Bag, 1 7/8 Cup (24 lb. 15.99 oz.)	0.0000	California	YOGURT YOP VANILLA LOW FAT PARFAIT PRO 209392	6 Bag, 1 7/8 Cup (24 lb. 15.99 oz.)
3				3.5067		Granola, Cinnamon Vanilla, Scratch CAR2327	25 Cup

Tips/Comments
◦ NOTE: Parfaits may be assembled in advance, omitting the granola and stored under refrigeration. Top with granola immediately before serving.

Pre-Preparation Instructions
◦ Prepare granola ahead of time so properly cooled. Use recipe CAR2327.

Preparation Instructions
◦ 1. Drain the peaches.
2. Place 1/2 cup (no. 8 scoop) yogurt in the bottom of a 9 oz. parfait cup.
3. Add 1/2 cup (no. 8 scoop) peaches on top of yogurt.
4. Top each parfait with 1/4 cup (no. 16 scoop) granola.
5. Cover parfait with dome lid and label with appropriate station identifier label.

Serving Instructions
◦ Portion: Serve 1 parfait.

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	14.19	2.57	76.97	11.02	42.950

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)
92.152	1.453	0.263	0(M)	0.717(M)	33.625	17.732	0.775(M)	9.895(M)	4.764(M)	2.539	0.287(M)	51.713 (M)	81.786 (M)	2.23(M)	0.717(M)	164.123 (M)	2.831(M)	0.005(M)

Nutrients per serving (269.665 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)
248.501	3.918	0.709	0(M)	1.934(M)	90.675	47.817	2.091(M)	26.683 (M)	12.848 (M)	6.848	0.774(M)	139.453 (M)	220.548 (M)	6.013(M)	1.934(M)	442.584 (M)	7.633(M)	0.013(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Number of Servings:

15.00

Serving Size:

6 fluid ounce

Moisture gain/loss%:

0.0000

Yield:

7 Pound, 3/4 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$7.2637

Cost Per Serving:

\$0.4842

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	5110135	TOMATO CRUSHED NO SALT ADDED / 6 / 10# , As Purchased	1 no. 10 can (6 lb. 14.97 oz.)	6.4313	Sodexo Shared	TOMATO CRUSHED NSA CANNED 102256	1 no. 10 can (6 lb. 14.97 oz.)
2	719766	SEASONING ITALIAN WHL / 6 / 6.25 Z , As Purchased	3 tablespoon (0.25 oz.)	0.4308	Sodexo Shared	SEASONING ITALIAN 100868	3 tablespoon (0.25 oz.)
3	711084	SPICE GARLIC GRANULATED / 6 / 26 OZ , As Purchased	3 teaspoon (0.42 oz.)	0.3296	Sodexo Shared	SPICE GARLIC GRANULATED 100844	3 teaspoon (0.42 oz.)
4	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	3 teaspoon (0.64 oz.)	0.0459	Sodexo Shared	SALT KOSHER 101957	3 teaspoon (0.64 oz.)
5	290702	SUGAR CANE GRANUL 25# DOMINO / 1 / 25POUND , As Purchased	1 tablespoon (0.44 oz.)	0.0262	Sodexo Shared	SUGAR BULK GRANULATED 121583	1 tablespoon (0.44 oz.)

Preparation Instructions

◦

1. Combine all ingredients and mix well. Flavors will develop as the sauce rest. Best to make the sauce the day before it is needed.

Serving Instructions

◦

Portion: Serve 6 fl oz. (3/4 cup) or as directed in recipes.

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	11.72	0.75	76.12	17.41	51.649

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)
40.58	0.528	0.034	0.001	0	247.972	7.723	1.963	5.24	0.39	1.767	0.897	19.551	0(M)	0(M)	0.396(M)	426.771 (M)	0.044(M)	0.607(M)

Nutrients per serving (213.063 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)
86.461	1.126	0.072	0.003	0	528.338	16.454	4.182	11.164	0.832	3.764	1.911	41.657	0(M)	0(M)	0.843(M)	909.293 (M)	0.093(M)	1.293(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Milk, Soy, Wheat;

Meal Contribution:

2 Meat/MA, 2 WGR

Number of Servings:

100.00

Serving Size:

1 burger

Moisture gain/loss%:

0.0000

Yield:

28 Pound, 10 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	113053	Pork Rib Patty, Commercial , Cooked	100 Each	0.0000	California	Pork Rib Pattie w/BBQ Sauce, Commercial CAI100358	100 Each
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	100 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	100 roll (hamburger, frankfurter roll)

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

BUILT-TO-ORDER: Step2a: 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 (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

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	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	45.00	15.00	37.58	19.39	8.485

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)
253.846	12.692	4.231	0	34.615	592.308	23.846	3.077	5.385	(M)	12.308	1.662	46.154	230.769	1.846	(M)	(M)	(M)	(M)

Nutrients per serving (130 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)
330	16.5	5.5	0	45	770	31	4	7	(M)	16	2.16	60	300	2.4	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Meal Contribution:

Number of Servings:

Moisture gain/loss%:

Waste gain/loss%:

Total Recipe Cost:

Process 1: No Cook

1/8 Veg-O

100.00

0.0000

0.0000

\$4.6170

Serving Size:

Yield:

Fat gain/loss% :

Cost Per Serving:

2 tablespoon

6 Pound, 13 1/8 Ounce

0.0000

\$0.0462

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	9432997	Tomatoes, Diced, No Salt Added, Canned / 6 / 6/#10 CAN , As Purchased	9 3/8 Cup, 1/8 teaspoon (5 lb. 0.03 oz.)	2.2452	Sodexo Shared	TOMATO DICED LS USDA 311237	9 3/8 Cup, 1/8 teaspoon (5 lb. 0.03 oz.)
3				0.6738		Onion, yellow, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe SR1264	2 1/2 Cup, 5 1/8 teaspoon
4				0.4496		Cilantro, finely chopped (1/2c=0.28 oz=1/4c dark green veg) , Recipe SR1265	5/8 Quart
5				0.3699		Peppers, jalapeno, sliced, canned, drained, ready-to-serve SR1074	1/2 Cup, 1 1/8 teaspoon
6	359483	JUICE LIME / 1 / 1 GAL , As Purchased	7/8 Cup, 4 7/8 teaspoon (8.47 oz.)	0.7813	Sodexo Shared	JUICE LIME CONC 297014	7/8 Cup, 4 7/8 teaspoon (8.47 oz.)
7	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	5/8 tablespoon (0.34 oz.)	0.0238	Sodexo Shared	SALT KOSHER 101957	5/8 tablespoon (0.34 oz.)
8	704632	SPICE CUMIN GRND / 1 / 14 OZ , As Purchased	1/3 tablespoon (0.08 oz.)	0.0680	Sodexo Shared	SPICE CUMIN GROUND 100851	1/3 tablespoon (0.08 oz.)
9	290702	SUGAR CANE GRANUL 25# DOMINO / 1 / 25LB , As Purchased	1/3 tablespoon (0.11 oz.)	0.0054	Sodexo Shared	SUGAR BULK GRANULATED 121583	1/3 tablespoon (0.11 oz.)

Tips/Comments

- Use gloves to handle peppers. Pepper juice can burn eyes. Wash hands thoroughly with soap and water after handling peppers.
- Allow flavors to meld at least 30 minutes before service or use in recipe.
- Original Recipe Yield: 24 cups = 13 pounds

Pre-Preparation Instructions

- Dice jalapenos.

Prepare sub-recipes according to instructions.

Preparation Instructions

- In a non-reactive container, combine crushed tomatoes, onions, cilantro, peppers, lime juice, salt, sugar and cumin. Mix well to combine.
- Display in serving pan according to station requirements.

Serving Instructions

- Serve 1 oz ladle or as directed in recipe.

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	3.41	0.61	83.86	13.98	14.572

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)
23.868	0.091	0.016	0	0	254.279	5.004	0.921	0.87(M)	0.103(M)	0.834	0.546	30.342	527.37(M)	8.634(M)	0(M)	37.538(M)	12.884(M)	0.362(M)

Nutrients per serving (30.937 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)
7.384	0.028	0.005	0	0	78.666	1.548	0.285	0.269(M)	0.032(M)	0.258	0.169	9.387	163.152(M)	2.671(M)	0(M)	11.613(M)	3.986(M)	0.112(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 3: Complex Food

Allergens:

Contains Gluten, Wheat;

Meal Contribution:

2 Meat/MA, 1 Non-WGR, 1/4 Veg-RO

Number of Servings:

100.00

Serving Size:

2 no. 8 scoop

Moisture gain/loss%:

0.0000

Yield:

48 Pound, 10 5/8 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$16.2336

Cost Per Serving:

\$0.1623

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	722914	PASTA SPAGHETTI 10 IN / 2 / 10 LB , As Purchased	10 Pound	15.8900	Sodexo Shared	PASTA DRY SPAGHETTI 101003	10 Pound
2	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	1/4 Cup, 3 1/8 teaspoon (2.47 oz.)	0.3436	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	1/4 Cup, 3 1/8 teaspoon (2.47 oz.)
3	248693	Allegro Tuscan Tomato Herb Pasta Sauce , As Purchased	2 1/2 no. 10 can	0.0000	California	Allegro Tuscan Tomato Herb Pasta Sauce CAI100608	2 1/2 no. 10 can
4	203773	Diced Tomatoes, NSA , As Purchased	1 1/4 no. 10 can (8 lb. 1.54 oz.)	0.0000	California	(Exception through 3/1/22) Tomatoes, diced, Angela Mia, canned, low-sodium CAI100561	1 1/4 no. 10 can (8 lb. 1.54 oz.)
5	138503	All Beef Crumble, Commercial , Cooked	12 1/2 Pound	0.0000	California	Beef Crumbles All Meat Seasoned Low Sodium, Commercial CAI100357	12 1/2 Pound

Tips/Comments

◦ Prepare pasta one day before it is on the menu if needed.

Pre-Preparation Instructions

◦ Thaw beef under refrigeration 1 to 2 days before cooking.

Be sure to sanitize top of can and inspect for indentation before opening. Check for physical contaminants after opening the can. (1 No. 10 can = about 12-1/4 cups heated, tomatoes and juice)

Preparation Instructions

- For Pasta:

1. Put hot water into preheated kettle or tilt skillet and bring to a boil.
OR place water into a pot on the stovetop.

2. Break spaghetti in half and place pasta carefully into boiling water. (It is recommended not to add more than 40 pounds of pasta at one time to kettle).

3. Stir the pasta after adding to water and several times throughout the cooking process.

4. Boil for 7-8 minutes. Do not over cook. Pasta should still be firm. It will continue to soften when mixed with sauce and during transport or when in warming unit.

5. Drain pasta. If serving that day, do not cool and move to next steps for combining ingredients.

Kettle: Refresh twice with cool water to stop the cooking process. Add oil with the water during refresh. This will coat the pasta so it doesn't stick together when placed into individual pans.

6. Place pasta in walk in refrigerator to cool for next day service.

7. Reheat the pasta with hot water before combining with hot pasta sauce.

- For Meat Sauce in tilt skillet:

1. Turn on tilt skillet to medium high heat and preheat for 10-15 minutes prior to adding ingredients.

2. Open sauce. Pour into skillet.

3. Open diced tomatoes and add to skillet.

4. Open bag of beef crumble and add beef to the sauce in skillet. Dispose of bag.

5. Stir meat sauce as it is heating.

For Meat Sauce in Oven:

1. Open sauce and pour into hotel pan.

2. Open diced tomatoes, measure and add to marinara sauce in hotel pan.

3. Add ground beef crumble to the sauce in the hotel pan.

4. Stir the sauce. Each pan will make 40 servings.

5. Cover and place in 350 F oven and heat to minimum temperature of 145 F.

Add pasta to sauce:

1. Combine pasta and meat sauce into hotel pans and stir until well mixed. If making batch larger than 40 servings, the Ratio is 4 quarts pasta per 8 quarts meat sauce in 4" hotel pan or 5 quarts pasta and 10 quarts meat sauce in a 6" hotel pan.

2. Cover with parchment paper and foil.

3. Serve immediately or place in hot boxes to hold at minimum temperature of 140°F.

Serving Instructions

- Serve 2#8 scoops per student.

Offer a 2 oz. roll or 2 oz. breadstick for additional grain.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
4hr Cool	Sodexo Cooling - Step 2	40.00	1. Reheat cooked hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 °F and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 °F and more than 6 hours into the cooling process.
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 °F and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 °F and more than 2 hours into the cooling process

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.80	9.48	51.81	20.66	6.360

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)
138.524	4.433	1.459	0	11.326	161.053	17.941	1.518	2.203	0(M)	7.153	1.339	8.724	309.013 (M)	4.601(M)	0(M)	0(M)	(M)	(M)

Nutrients per serving (220.733 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)
305.769	9.785	3.221	0	25	355.498	39.601	3.351	4.862	0(M)	15.789	2.956	19.256	682.094 (M)	10.156 (M)	0(M)	0(M)	(M)	(M)

(M) Indicates missing nutrient values.

Spanish Brown Rice, Fremont (CAR1876) - (Spanish Rice)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	1 WGR		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	20 Pound, 7 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$7.4581	Cost Per Serving:	\$0.0746

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	692079	RICE BROWN PARBOILED WHLGRN QC / 1 / 25 LB , As Purchased	6 1/4 Pound	4.6250	Sodexo Shared	RICE BROWN PARBOILED 100948	6 1/4 Pound
2	SI100060	Water, tap, municipal , As Purchased	6 1/4 Quart	0.0000	Sodexo Shared	Water, tap, municipal 160228	6 1/4 Quart
3	9433879	Salsa, Low-sodium, Canned / 6 / 6/#10 CAN , As Purchased	1 1/4 Quart (11.29 oz.)	0.5097	Sodexo Shared	SALSA CONV LS BULK USDA 146701	1 1/4 Quart (11.29 oz.)
4	721340	SPICE ONION POWDER / 1 / 20 OZ , As Purchased	5/8 Cup (2.43 oz.)	1.1743	Sodexo Shared	SPICE ONION POWDER 100884	5/8 Cup (2.43 oz.)
5	202078	Garlic Powder, Domestic , As Purchased	1/4 Cup, 3 1/8 teaspoon	0.0000	California	(Exception through 3/1/22) Garlic powder CAI100360	1/4 Cup, 3 1/8 teaspoon
6	704632	SPICE CUMIN GRND / 1 / 14 OZ , As Purchased	2 1/2 tablespoon (0.74 oz.)	0.6524	Sodexo Shared	SPICE CUMIN GROUND 100851	2 1/2 tablespoon (0.74 oz.)
7	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	1 7/8 teaspoon (0.15 oz.)	0.1531	Sodexo Shared	BLACK PEPPER GROUND 102062	1 7/8 teaspoon (0.15 oz.)
8	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	1/4 Cup, 3 1/8 teaspoon (2.47 oz.)	0.3436	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	1/4 Cup, 3 1/8 teaspoon (2.47 oz.)

Tips/Comments

- According to Exhibit A Group H
1 oz eq = 1/2 cup cooked or 1 oz (28g) dry

Pre-Preparation Instructions

- Preheat oven to 350°F

Preparation Instructions

- OVEN:
 - Combine all ingredients into a 4 inch hotel panNote: 5 lbs rice, dry = 3 quarts for measuring purposes
 - Place parchment paper on top and cover with foil
 - Bake in oven for 35-40 minutes

Serving Instructions

- 1 #8 scoop = 1 grain
2 #8 scoop = 2 grain

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	13.11	0.45	80.28	9.21	0.746

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)
123.3	1.795	0.062	0	0	6.945	24.746	1.525	0.23	0(M)	2.84	0.873(M)	7.495(M)	0(M)	0.006(M)	0(M)	82.247(M)	63.695(M)	0.132(M)

Nutrients per serving (92.678 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)
114.272	1.664	0.057	0	0	6.436	22.934	1.413	0.213	0(M)	2.632	0.809(M)	6.946(M)	0(M)	0.006(M)	0(M)	76.225(M)	59.031(M)	0.122(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 1: No Cook

Allergens:

Contains Gluten, Milk, Wheat;

Meal Contribution:

2 WGR

Number of Servings:

100.00

Serving Size:

1 Package

Moisture gain/loss%:

0.0000

Yield:

15 Pound, 3 1/2 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$56.8958

Cost Per Serving:

\$0.5690

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	82081	BAGEL MINI STRAWB CRM CHS IW 72-2.43Z / 72 / 2.43OZ , As Purchased	1 Case, 28 Package (15 lb. 3.39 oz.)	56.8958	Sodexo Shared	BAGEL STUFF STRAWBERRY CREAM CHEESE FRZN 2.43 OZ 126285	1 Case, 28 Package (15 lb. 3.39 oz.)

Preparation Instructions

◦ Place 18 (3x6) mini bagel packages flat on full size sheet pan.

◦ Display bagels in a 2-inch serving pan according to station requirements.

Serving Instructions

◦ Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.
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	24.14	9.09	75.87	10.42	23.785

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)
257.3	6.9	2.6	0.2	10.8	224.6	48.8	2.8	15.3	14	6.7	1.9	30.9	0(M)	0(M)	0	167	(M)	(M)

Nutrients per serving (69 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)
177.537	4.761	1.794	0.138	7.452	154.974	33.672	1.932	10.557	9.66	4.623	1.311	21.321	0(M)	0(M)	0	115.23	(M)	(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Milk, Wheat;

Meal Contribution:

2 Meat/MA, 2 WGR

Number of Servings:

100.00

Serving Size:

1 sandwich

Moisture gain/loss%:

0.0000

Yield:

34 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
1	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	200 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	200 Slice
2	202745	Sunflower Seed Spread , As Purchased	1 Container, 4 1/2 Cup (7 lb. 7.27 oz.)	0.0000	California	SUNBUTTER BULK CREAMY 270036	1 Container, 4 1/2 Cup (7 lb. 7.27 oz.)
3	201422	Grape Jelly, Bulk , As Purchased	100 no. 30 scoop (8 lb. 14.97 oz.)	0.0000	California	Grape Jelly, Bulk CAI100026	100 no. 30 scoop (8 lb. 14.97 oz.)
4	401172	Mozzarella String Cheese, Commodity , As Purchased	100 Ounce serving	0.0000	California	Mozzarella String Cheese, 1 oz CAI100096	100 Ounce serving

Tips/Comments

◦

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

Pre-Preparation Instructions

◦

Gather all ingredients and bring to your work station

Preparation Instructions

◦

To build sandwich:

1.

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

2.

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

3.

Put the two slices together.

4.

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

5.

Hold at 40° or below until service

Serving Instructions

◦

Serving Line:

Place in a hotel pan with the label showing

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

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

Nutritional Information

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

Nutrients per 100 g

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

Nutrients per serving (158.347 g)

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

(M) Indicates missing nutrient values.

HACCP Process:

Process 3: Complex Food

Allergens:

Contains Gluten, Milk, Soy, Wheat; May contain Egg, Sesame;

Meal Contribution:

2 1/2 Meat/MA, 2 WGR

Number of Servings:

100.00

Serving Size:

1 sandwich

Moisture gain/loss%:

0.0000

Yield:

34 Pound, 6 7/8 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$97.0593

Cost Per Serving:

\$0.9706

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1				25.3548		Sub Roll, regular, side slice, whole grain, Richs (1 roll = 2 oz eq grain) , Recipe SR1208	100 roll (small submarine, hoagie roll)
2				6.9375		Cheese, slice, American, yellow, USDA, 0.5 oz (1 slice = 0.5 oz = 0.5 oz M/MA) , Recipe SR2821	3 Pound, 2 Ounce
3				64.7670		American-style Meat Combo, USDA turkey and turkey ham, sliced (2:2) (4 slices = 2 oz M/MA) , Recipe SR3860	400 Slice

Tips/Comments

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

1. Prepare sub rolls according to recipe.

Pre-Preparation Instructions

◦ Step 1: SUB ROLL: Refer to sub-recipe instructions. Step 2: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production.

4. To build each sub:
-Top heel of roll with 2 triangles (1/2 oz) of cheese.
-Top cheese with proportioned deli meat, 2 slices (1 oz) ham and 2 slices (1 oz) turkey.
-Close sandwich with crown of roll.

Preparation Instructions

◦ COLD SANDWICH BUILD: Step 1: At work station, lay out sub rolls in groups of 24 on work surface. Step 2: Remove tops of bunch and stack to the side.
Step 3: Immediately place ingredients on bottom roll. Step 4: Place roll crown on top. Step 5: Wrap immediately and place in the refrigerator.
Step 6: Start the next 24 sandwiches and repeat the steps.

◦ 2 slices turkey
2 slices turkey ham

◦ WRAPPING SANDWICHES: Step 1: On a clean work surface, place a 12"x12" 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.

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	30.98	10.29	42.30	30.85	7.264

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)
196.865	6.777	2.251	0	37.088	505.22	20.817	1.954	3.575	2.605(M)	15.183	1.042(M)	6.512(M)	0(M)	0(M)	0.456(M)	65.123 (M)	(M)	(M)

Nutrients per serving (156.154 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)
307.413	10.582	3.515	0	57.914	788.923	32.506	3.051	5.583	4.068(M)	23.709	1.627(M)	10.169 (M)	0(M)	0(M)	0.712(M)	101.693 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Bean Burrito Bowl, Fremont Regular (CAR2172) - (Bean Burrito Bowl)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk;		
Meal Contribution:	2 Meat/MA, 2 Non-WGR, 1/8 Veg-S		
Number of Servings:	100.00	Serving Size:	1 bowl
Moisture gain/loss%:	0.0000	Yield:	74 Pound, 1 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	\$32.8281	Cost Per Serving:	\$0.3283

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1				14.7811		Spanish White Rice, Fremont CAR2169	100 Cup
2	208304	Pinto Beans Low Sodium , As Purchased	2 no. 10 can, 6 7/8 cup, drained (17 lb. 12.62 oz.)	0.0000	California	BEAN CANNED PINTO LOW SOD BUSH BROS 200107	2 no. 10 can, 6 7/8 cup, drained (17 lb. 12.62 oz.)
3	100313	Corn, Whole Kernel, No Salt Added, Canned , Drained	1 1/3 no. 10 can	0.0000	California	Whole Kernel Corn, No Salt Added, Canned CAI100239	1 1/3 no. 10 can
4	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	6 Pound, 4 1/8 Ounce	18.0469	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	6 Pound, 4 1/8 Ounce

Pre-Preparation Instructions

- Preheat oven 350 °F

Preparation Instructions

- 1. Make Spanish Rice, using Recipe No. CAR2169.
- 2.Heat pinto beans on stovetop or in oven to 145°F (CCP).
- 3. Heat corn on stovetop or in oven to 145°F (CCP).

To Assemble Bowl:

- Place two #8 scoop of rice into a serving bowl.
- Place one #16 scoop of pinto beans on top of rice.
- Place one #30 scoop (1/8 cup) of corn on top of rice.
- Sprinkle a # 16 scoop (1 ounce by weight) of shredded cheese on top of pinto beans.

Serving Instructions

- Serve 1 bowl per student

Suggest: For Manager/Cook Special include corn and salsa on salad bar on date of service

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.60	12.98	59.99	15.40	1.345

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)
126.151	3.588	1.819	0	8.927	86.72	18.919	2.332	0.424	0(M)	4.857	0.683(M)	73.018(M)	89.269(M)	0.004(M)	0(M)	6.954(M)	35.131(M)	0.073(M)

Nutrients per serving (336.06 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)
423.944	12.057	6.114	0	30	291.431	63.58	7.837	1.426	0(M)	16.321	2.294(M)	245.383(M)	299.996(M)	0.012(M)	0(M)	23.368(M)	118.062(M)	0.244(M)

(M) Indicates missing nutrient values.

HACCP Process:

Process 2: Same Day Service

Allergens:

Contains Gluten, Soy, Wheat; Processed in a facility that also processes Egg;

Meal Contribution:

1 WGR

Number of Servings:

100.00

Serving Size:

2/3 Cup

Moisture gain/loss%:

0.0000

Yield:

21 Pound, 1 2/3 Ounce

Waste gain/loss%:

0.0000

Fat gain/loss% :

0.0000

Total Recipe Cost:

\$24.5612

Cost Per Serving:

\$0.2456

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2				8.2387		Spaghetti Noodles, pasta, whole wheat, cooked al dente (1/2c = 1 oz eq grain) , Recipe SR1135	50 Cup
3	245104	CARROT MATCHSTICK NO SHRED / 2 / 5 LB , As Purchased	2 Quart, 2 Cup (2 lb. 0.80 oz.)	5.9643	Sodexo Shared	PRE-CUT CARROT MATCHSTICK 295575	2 Quart, 2 Cup (2 lb. 0.80 oz.)
4	540503	GARLIC CHOPPED IN WATER / 1 / 32 OZ , As Purchased	10 tablespoon (3.00 oz.)	0.7327	Sodexo Shared	GARLIC FRESH CHOPPED WATER 270080	10 tablespoon (3.00 oz.)
5	10406830	GLAZE TERIYAKI LESS SODIUM / 1 / 5.3 LB , As Purchased	1 Quart, 1 Cup (3 lb. 7.03 oz.)	6.3625	Sodexo Shared	SAUCE TERIYAKI GLAZE LS 134932	1 Quart, 1 Cup (3 lb. 7.03 oz.)
6	509243	SAUCE SOY LITE 6-.5GAL KIKK / 1 / 0.5GAL , As Purchased	2 1/2 Cup (1 lb. 4.04 oz.)	1.9844	Sodexo Shared	SAUCE CONV SOY LOW SOD 101300	2 1/2 Cup (1 lb. 4.04 oz.)
9				1.2786		Onion, green, sliced (1/2c = 2.2 oz = 1/2c other veg) , Recipe SR1946	20 tablespoon

Tips/Comments

- Original Recipe Yield: 6 cups

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- Combine spaghetti, carrots, garlic and sauces in a 2-inch baking pan.
 - Cover with plastic wrap then aluminum foil.
- Bake in 350°F convection oven for 8-10 minutes.
 - Carefully transfer lo mein to a serving pan according to station requirements.
- Garnish pan with green onions.
- Serve immediately.
- For Cold Noodle Salad Production: CCP-Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for service.

Serving Instructions

- Serve 2/3 cup with tongs or as directed in recipe.

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	10.82	2.05	84.61	11.85	26.581

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)
149.062	1.793	0.34	0.017	0.173	556.424	31.53	3.256	9.906	8.328(M)	4.416	1.548	23.226	1639.8 (M)	1.241(M)	0.075(M)	82.671 (M)	57.603 (M)	1.724(M)

Nutrients per serving (95.724 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)
142.687	1.716	0.325	0.016	0.166	532.629	30.182	3.117	9.482	7.972(M)	4.227	1.482	22.233	1569.68 (M)	1.188(M)	0.072(M)	79.136 (M)	55.14(M)	1.65(M)

(M) Indicates missing nutrient values.