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

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 3/4 WGR		
Number of Servings:	1.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	5.322 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30830	Roll Hoagie 6" Giuliano's , As Purchased	1 Roll	0.0000	California	Roll Hoagie 6", White Wheat Giuliano's CAI100030	1 Roll
2	405772	All Natural Uncured Turkey Ham , As Purchased	2 Slice (1.00 oz.)	0.0000	California	TURKEY HAM SLI .5 OZ 133456	2 Slice (1.00 oz.)
3	402003	Cheese, Cheddar, Slice, LOL , As Purchased	2 Slice (1.00 oz.)	0.0000	California	Cheddar, Cheese Slice, Land O Lakes, 8-1.5 LB, 384 ct, 0.5 oz CAI100002	2 Slice (1.00 oz.)
4	406693	Turkey Breast Sliced Oven Roasted , As Purchased	1 Slice (0.50 oz.)	0.0000	California	TURKEY OVEN ROASTD SLI .5 OZ 307445	1 Slice (0.50 oz.)

Tips/Comments

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

Pre-Preparation Instructions

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

Preparation Instructions

- Keep product frozen until ready to serve. Defrost product slowly and thoroughly in refrigerator for 24 hours. Never defrost at room temperature. Upon completion of thawing process, product should be used within 5 days.
- 1. To build each sandwich:

  -Lay sub rolls on workstation.

  -Open each roll.

  -Place 2 slice of turkey ham (1 oz.) folded, into roll.

  -Place 1 slice of turkey (1/2 oz.), folded into roll.

  -Top turkey with 2 slices of cheese.

  -Close sandwich roll.

  -Wrap with clear wrap if needed and label.

Preparation Instructions

- WRAPPING SANDWICHES:

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

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

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

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

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

Serving Instructions

- Display sandwiches in 2" half size pan or basket and Serve 1 sandwich per meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	33.87	16.32	40.25	27.13	3.067

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)
230.517	8.675	4.18	0	29.992	562.745	23.198	3.314	1.768	1.768	15.634	1.347	147.473	201.326 (M)	5.965(M)	0(M)	187.793 (M)	(M)	(M)

Nutrients per serving (150.875 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)
347.792	13.088	6.306	0	45.25	849.042	35	5	2.667	2.667	23.588	2.033	222.5	303.75 (M)	9(M)	0(M)	283.333 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Bagel with Cream Cheese, San Mateo (CAR1673) - (Bagel with Cream Cheese)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Milk, Wheat;		
Meal Contribution:	4 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	31 Pound, 2 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1						Whole Wheat Bagel, House of Bagel CAI100415	100 bagel
2	300066	Cream Cheese Light Cup , As Purchased	100 Each	0.0000	California	Cream Cheese Cup, Light CAI100371	100 Each

Tips/Comments

- 1 Bagel equals 4.5 grains

Preparation Instructions

- 1. Heat if desired on lined sheet pan until warm or thaw and serve and offer cream cheese

Serving Instructions

- Serve 1 Bagel per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	16.12	8.06	71.64	11.94	4.776

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)
236.917	4.243	2.122	0	14.144	393.211	42.433	1.414	2.829	(M)	7.072	3.055	42.433	282.885	0	(M)	(M)	(M)	(M)

Nutrients per serving (141.4 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
335	6	3	0	20	556	60	2	4	(M)	10	4.32	60	400	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Mini Loaf Banana (CAR1193) - (Banana Mini Loaf)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Egg, Milk, Soy, Wheat;		
Meal Contribution:	1 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	12 Pound, 9 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	139657	Ultra Mini Loaf Tropical Banana , As Purchased	7/8 Case	0.0000	California	Ultra Mini Loaf Tropical Banana CAI100313	7/8 Case

Pre-Preparation Instructions

- Thaw under refrigeration.

Serving Instructions

- Serve 1 individually wrapped mini loaf per student.

  Offer with a string cheese, graham cracker or sunflower seed packet for additional grain equivalent.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.31	2.81	65.00	7.50	35.000

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)
280.702	7.895	0.877	0	0	184.211	45.614	1.754	24.561	(M)	5.263	0.632	35.088	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	4.5	0.5	0	0	105	26	1	14	(M)	3	0.36	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Shredded BBQ Chicken, Filling (CAR1650) - (Shredded BBQ Chicken Filling)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	2 Meat/MA		
Number of Servings:	36.00	Serving Size:	1 no. 10 scoop
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 15Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$4.1719	Cost Per Serving:	$0.1159

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	406356	Chicken Pulled, Low Sodium, Tyson , As Purchased	1 Bag	0.0000	California	Chicken Pulled, Low Sodium, Tyson CAI100453	1 Bag
2	3388205	SAUCE BBQ SMOKY / 4 / 1 GAL , As Purchased	5 Cup (2 lb. 15.00 oz.)	4.1719	Sodexo Shared	SAUCE BBQ SMH220 SMOKY 156081	5 Cup (2 lb. 15.00 oz.)

Tips/Comments

- Thaw Chicken Under Refrigeration At 40°F Or Below.

Preparation Instructions

- 1. Combine chicken and barbecue sauce into two, 2" full size hotel pan.

  2. Bake in 300°F standard (conventional) oven covered for 45 minutes or heat to an internal temperature of 145°F or above for 15 seconds.

  3.
  HOT SERVICE:
  Serve immediately.
  CCP--Hold hot at 140°F or above for service or use in recipe.

  COLD SERVICE:
  CCP--Cool quickly (per HACCP) to internal temperature of 40°F or below for service or use in recipe. CCP-- Hold refrigerated at 40°F or below for service or use in recipe.

Serving Instructions

- Serve 1 #10 scoop packed 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 ºF
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.37	8.21	27.66	38.92	21.623

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)
123.319	3.75	1.125	0	0.75	612.155	8.527	0	6.666	5.555(M)	11.999	0.54	0	0(M)	0	0(M)	0(M)	(M)	(M)

Nutrients per serving (100.011 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
123.332	3.75	1.125	0	0.75	612.221	8.528	0	6.667	5.556(M)	12	0.54	0	0(M)	0	0(M)	0(M)	(M)	(M)

(M) Indicates missing nutrient values.

Taco Filling, all beef, seasoning, RECIPE, Commodity (CAR1135) - (All Beef Taco Meat)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	1 Meat/MA		
Number of Servings:	100.00	Serving Size:	1/4 Cup
Moisture gain/loss%:	0.0000	Yield:	8 Pound, 1/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$28.9162	Cost Per Serving:	$0.2892

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	695769	ONION YELLOW JUMBO BOX / 1 / 50 LB , As Purchased	2 1/2 cup, chopped (14.11 oz.)	0.5305	Sodexo Shared	ONION YELLOW FRSH 101188	2 1/2 cup, chopped (14.11 oz.)
2	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	3 3/4 tablespoon (1.85 oz.)	0.2577	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	3 3/4 tablespoon (1.85 oz.)
3	403895	All Beef Crumble, Commodity , Cooked	1 1/4 Bag	27.6479	California	(Exception Think CA Only) Beef Crumbles All Meat Seasoned Low Sodium, Commodity CAI100016	1 1/4 Bag
4	202078	Garlic Powder, Domestic , As Purchased	1 1/4 tablespoon	0.0000	California	(Exception through 3/1/22) Garlic powder CAI100360	1 1/4 tablespoon
5	721340	SPICE ONION POWDER / 1 / 20 OZ , As Purchased	1 tablespoon, 3/4 teaspoon (0.30 oz.)	0.1468	Sodexo Shared	SPICE ONION POWDER 100884	1 tablespoon, 3/4 teaspoon (0.30 oz.)
6	202066	Taco Seasoning , As Purchased	3 3/4 tablespoon	0.3333	California	(Exception through 3/1/22) Taco Seasoning Mix, Pacific Spice, dry CAI100017	3 3/4 tablespoon
7	SI100060	Water, tap, municipal , As Purchased	1 1/4 Cup	0.0000	Sodexo Shared	Water, tap, municipal 160228	1 1/4 Cup

Tips/Comments

- This Recipe Yields:
  40/2mma Servings #8 loose scoop
  Or 53/1.5mma servings #10 loose scoop
  Or 80/1mma Serving #16 loose scoop

Preparation Instructions

- Directions For Heating Beef Crumble:

  1. Saute Onion In Oil

  2. Place Beef Crumble In A 4 Inch Deep Full Size Hotel Pan. Stir In Sauted Onions.

  3. Mix Garlic Powder, Onion Powder, And Taco Seasoning With Water. Pour Over Beef Cruble And Mix.

  4. Place In 350°F Oven And Heat To An Internal Temperature Of145°F Or Above. (CCP) Remove From Oven. (CCP)

  5. Record Time And Temperature On Production Record. (Ccp)

Serving Instructions

- 1 MMA Serving = #16 loose Scoop
  1.5 MMA Serving = #10 loose Scoop
  2 MMA Serving = #8 loose Scoop

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	145.00	Discard the food if it cannot be determined how long the food temperature was below 145 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	63.26	24.05	4.63	31.94	1.353

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)
158.801	11.161	4.244	0	34.423	219.562	1.837	0.333	0.537	0(M)	12.679	1.685	6.155	200.954 (M)	1.099(M)	0(M)	18.503 (M)	18.018 (M)	0.19(M)

Nutrients per serving (36.313 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
57.666	4.053	1.541	0	12.5	79.73	0.667	0.121	0.195	0(M)	4.604	0.612	2.235	72.973 (M)	0.399(M)	0(M)	6.719(M)	6.543(M)	0.069(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Soy, Wheat;		
Meal Contribution:	2 Meat/MA		
Number of Servings:	100.00	Serving Size:	4 Each
Moisture gain/loss%:	0.0000	Yield:	17 Pound, 8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	403394	Teriyaki Beef Dippers , Cooked	400 Each (17 lb. 8.00 oz.)	0.0000	California	Teriyaki Beef Dipper CAI100019	400 Each (17 lb. 8.00 oz.)

Pre-Preparation Instructions

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

Preparation Instructions

- CCP-Conventional oven- preheat to 350°.

  1. Place on parchment lined sheet pan.
  2. Bake beef dippers for 7-9 minutes.

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

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

  Serving size: 4 dippers

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

Serving Instructions

- Serve 4 dippers per student

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

Nutritional Information

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

Nutrients per 100 g

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

Nutrients per serving (79.38 g)

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

(M) Indicates missing nutrient values.

Biscuit, Fresh Baked, Dough Puck, WG (CAR2324) - (Freshly Baked Biscuit)

Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 1/4 WGR		
Number of Servings:	100.00	Serving Size:	1 biscuit
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 10 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$25.7527	Cost Per Serving:	$0.2575

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	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.)

Preparation Instructions

- - 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 x 9 (54 biscuits)
  - Bake, uncovered, in 325°F convection oven for 23-27 minutes. Rotate pan halfway through the bake time.
  - Display biscuits in serving pan according to station requirements or per recipe directions.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	38.57	19.29	53.33	9.52	5.714

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)
295.775	12.676	6.338	0	0	408.451	39.437	2.817	4.225	2.817	7.042	2.028	112.676	(M)	(M)	0	529.577	(M)	(M)

Nutrients per serving (71 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
210	9	4.5	0	0	290	28	2	3	2	5	1.44	80	(M)	(M)	0	376	(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:
  1. Place cool water in mixing bowl with paddle attachment. Add muffin mix. Mix on low speed for 1 minute.

  2. Scrape bowl and paddle. Add frozen blueberries. Mix on low speed for 1 minute more. Do not over mix.

  HAND METHOD:
  1. Place cool water into a mixing bowl. Add muffin mix. Mix using a rubber spatula until batter is smooth.

  2. Fold in frozen blueberries into fully mixed batter. Do not over mix.

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

  SQUARE: 1 - FULL SIZE SHEET PAN:
  4. 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:
  4. 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:
  4. Deposit 1 qt + 1 cup batter (2# + 7.5 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan

  6. 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.

Parfait, Blueberry Patch, 12 oz, vanilla yogurt, blueberries, granola (SR1733) - (Blueberry Patch Parfait)

Marketing Description:	Low fat vanilla yogurt layered with tangy blueberries and oat based granola.		
HACCP Process:	Process 1: No Cook		
Allergens:	Contains Milk, Soy; May contain Gluten;		
Meal Contribution:	2 Meat/MA, 2 WGR, 1/2 Fruit		
Number of Servings:	1.00	Serving Size:	1 parfait
Moisture gain/loss%:	0.0000	Yield:	12.611 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$1.9195	Cost Per Serving:	$1.9195

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	7474411	BLUEBERRY IQF / 2 / 5POUND , As Purchased	1/2 cup, thawed (2.71 oz.)	0.6429	Sodexo Shared	BLUEBERRIES UNSWTND FRZN 100324	1/2 cup, thawed (2.71 oz.)
2	727973	YOGURT VANILLA PARFAIT POUCH / 6 / 4 LB , As Purchased	1 Cup (8.00 oz.)	0.7421	Sodexo Shared	YOGURT YOP VANILLA LOW FAT PARFAIT PRO 209392	1 Cup (8.00 oz.)
3	723396	CEREAL GRANOLA OATSN HNY BLKPK / 4 / 50OZ , As Purchased	1/2 Cup (1.90 oz.)	0.5345	Sodexo Shared	CEREAL BULK GRANOLA GEN MILLS OATS N HONEY 299224	1/2 Cup (1.90 oz.)

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

- 1. Thaw fruit under 40 °F or below refrigeration. Drain.

Preparation Instructions

- 2. Place 1/2 cup yogurt in the bottom of a 16 oz parfait cup.
- 3. Add 1/4 cup blueberries on top of yogurt.
- 4. Add 1/2 cup yogurt on top of the blueberries.
- 5. Add 1/4 cup blueberries on top of the yogurt.
- 6. Top each parfait with 1/2 cup granola.
- 7. Cover parfait with flat lid and label with appropriate station identifier label.

Serving Instructions

- Portion: 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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	19.40	3.13	72.48	8.90	40.797

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)
134.096	2.89	0.466	0	1.082	83.257	24.298	1.11	13.677	9.883	2.984	0.336(M)	67.131 (M)	67.131 (M)	0(M)	1.082(M)	89.508 (M)	0(M)	0(M)

Nutrients per serving (357.509 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
479.406	10.333	1.667	0	3.867	297.652	86.866	3.97	48.896	35.333	10.667	1.2(M)	240(M)	240(M)	0(M)	3.867(M)	320(M)	0(M)	0(M)

(M) Indicates missing nutrient values.

Breakfast on a Stick, maple, pancake, sausage (CACFP) (SR2494) - (Breakfast on a Stick)

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 ºF

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.

Breakfast on a Bun, Egg & Cheese, Cage Free, Scratch (CAR2326) - (Egg & Cheese Breakfast on a Bun)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	26 Pound, 13 3/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.1837	Cost Per Serving:	$0.0018

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	402003	Cheese, Cheddar, Slice, LOL , As Purchased	100 Slice (3 lb. 2.00 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	100 Slice (3 lb. 2.00 oz.)
5	30700	Wheat (plain) Hamburger Bun 4", Giuliano's , As Purchased	100 bun	0.0000	California	White Wheat Hamburger Bun 4" CAI100097	100 bun

Tips/Comments

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

Preparation Instructions

- One 5LB carton = 2 1/3 quart.
- 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.
- -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 bun and top with one slice of cheese.
  -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 ºF
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	36.26	14.87	43.41	21.07	7.159

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
209.139	8.426	3.456	0	136.578	362.813	22.696	2.476	3.743	0(M)	11.017	1.651	131.517	139.988 (M)	0.036(M)	0.752(M)	47.898 (M)	0.005(M)	0.002(M)

Nutrients per serving (121.72 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
254.564	10.256	4.207	0	166.243	441.616	27.626	3.014	4.556	0(M)	13.41	2.01	160.083	170.394 (M)	0.044(M)	0.915(M)	58.301 (M)	0.006(M)	0.003(M)

(M) Indicates missing nutrient values.

Tacos, Breakfast Tacos, egg patty, tater tots, ham, cheddar (SR1646) - (Breakfast Tacos)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR, 1/2 Veg-S, 1/8 Veg-O		
Number of Servings:	1.00	Serving Size:	2 tacos
Moisture gain/loss%:	0.0000	Yield:	8 2/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$1.1225	Cost Per Serving:	$1.1225

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2				0.0404		Salsa, original, homemade (1/2c = 3/8c red/orange + 1/8c other veg) SR1007	2 tablespoon
3	4417521	EGG PATTY SCRAM RND 3.5 CKD CF / 120 / 1.5 OZ , As Purchased	1 patty (1.50 oz.)	0.2400	Sodexo Shared	EGG PATTY SCRAMBLED 1.5 OZ MICHAEL 284934	1 patty (1.50 oz.)
4				0.2402		S Veg- Tater Tots, potato, ORE-IDA SR1450	1/2 Cup
5				0.2394		Turkey Ham, deli sliced SR1287	1 Ounce
6	586794	CHEESE CHED MLD SHRD FTHR / 4 / 5POUND , As Purchased	1/2 Ounce	0.0872	Sodexo Shared	CHEESE CHEDDAR FEATHER SHRED GLC 100528	1/2 Ounce
7	7120242	TORTILLA WHEAT WHL 6IN / 12 / 24 CT , As Purchased	2 tortilla (2.05 oz.)	0.2753	Sodexo Shared	TORTILLA FLOUR WHOLE WHEAT 6" OLE MEXICAN 243217	2 tortilla (2.05 oz.)

Pre-Preparation Instructions

- Prepare salsa, eggs, tater tots and ham according to recipe instructions.
  Cut egg patties and ham in half.

Preparation Instructions

- To assemble each taco,
  Place egg patty half (0.625 oz) on each tortilla.
  Place 2 ham slice halves (0.5 oz) on top of egg patty.
  Top ham with 2 oz spoodle (1/4 cup or about 4 tots).
  Sprinkle each taco with 1 TBSP salsa.
- Bake: Preheat Temp 350°F; Time from Frozen 20 - 25 min; Time from Thawed 12 - 15 min; Preheatoven. Placea single layer of product in a full-size steamer pan sprayed with non-stick cooking spray;cover pan tightly with foil. Bake until thoroughly heated.Convection: Preheat Temp 250°F; Time from Frozen 18 - 20 min; Time from Thawed 10 - 12 min;Preheat oven. Placea single layer of product in full-size steamer pan sprayed with non-stick cookingspray; do not cover. Bake until thoroughly heated.Griddle Fry: Preheat Temp 300°F; Time from Frozen 10 - 12 min; Time from Thawed 5 - 8 min;Preheat griddle. Place product on griddle. Turn over half way through cooking time.Microwave: Time from Frozen 40 - 60 sec; Time from Thawed 20 - 25 sec; Place product inungreased microwaveable dish. Cover with plastic wrap and vent. Heat at full power (1200 wattmicrowave).Steam: Time from Frozen 8 min; Time from Thawed 5 min; Place single layer of product in anungreased full-size steamer pan; do not cover.Steam: Place full load of heated product in a steam table pan. Set temperature at medium. Hold upto 1 hour maximum.; Due to variance in equipment, heating time and temperature may requireadjustment. Product should be heated to 165°F (74°C) internal temperature.
- 1 oz or 1/4 cup = 1 oz M/MA

Serving Instructions

- BUILT-TO-ORDER:
  -Assemble, serve immediately, and direct students to condiment bar for vegetable toppings.

  BULK:
  -Assemble and display in 2" serving pan.
  -Cover with plastic wrap and CCP--hold hot at 140°F or above for service.
  -Direct students to condiment bar for vegetable toppings.

  Portion: Serve 2 tacos

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 ºF
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	43.87	14.82	39.36	14.80	4.225

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)
185.546	9.044	3.056	0	59.963	409.698	18.256	2.148	1.96	0.013(M)	6.867	1.41(M)	82.833 (M)	9.172(M)	0.171(M)	0.489(M)	187.784 (M)	1.623(M)	0.046(M)

Nutrients per serving (245.615 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
455.729	22.214	7.505	0	147.278	1006.28	44.84	5.277	4.814	0.032(M)	16.866	3.464(M)	203.451 (M)	22.528 (M)	0.421(M)	1.2(M)	461.225 (M)	3.986(M)	0.112(M)

(M) Indicates missing nutrient values.

Rice, brown, oven, steamed (1/2c = 1 oz eq grain) , Recipe (SR1098) - (Steamed Brown Rice)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	1 WGR		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	-15.0100	Yield:	18 Pound, 11 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$5.2857	Cost Per Serving:	$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 ºF

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.

Chicken Caesar Salad G612, Tyson Diced (CAR1808) - (Chicken Caesar Salad)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Fish, Milk, Wheat; Processed in a facility that also processes Tree nuts;		
Meal Contribution:	2 Meat/MA, 1 Veg-DG		
Number of Servings:	100.00	Serving Size:	1 salad
Moisture gain/loss%:	0.0000	Yield:	51 Pound, 16 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	406348	Chicken diced low sodium Tyson , As Purchased	14 Pound, 6 Ounce	0.0000	California	(Exception Think CA Only) Chicken diced, low sodium, Tyson, 2.3 oz. = 2MMA CAI100421	14 Pound, 6 Ounce
2	SI100061	Lettuce, cos or romaine, raw, chopped (1/2c = 1 oz = 1/4c dark green veg) , As Purchased	6 Bag, 9 Cup (25 lb. 1.88 oz.)	0.0000	California	Lettuce, cos or romaine, raw, chopped 101082	6 Bag, 9 Cup (25 lb. 1.88 oz.)
3	303502	Grated parmesan cheese , As Purchased	1 Pound, 9 Ounce	0.0000	California	CHEESE PARMESAN GRATED 100511	1 Pound, 9 Ounce
4	202923	Croutons Homestyle Bulk , As Purchased	1 Pound, 9 Ounce	0.0000	California	Homestyle Seasoned Croutons, Bulk CAI100023	1 Pound, 9 Ounce
5	303510	Creamy Caesar Dressing , As Purchased	9 Pound, 6 Ounce	0.0000	California	Creamy Caesar Dressing, Hidden Valley CAI100022	9 Pound, 6 Ounce

Tips/Comments

- 72/2.2oz servings

Pre-Preparation Instructions

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

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

Preparation Instructions

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

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

  Step 3: Spread 2.3 oz. chicken by weight (#12 scoop) evenly across the surface of the bed of lettuce.

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

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

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

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

Serving Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	67.91	15.32	12.33	20.85	1.467

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)
156.732	11.826	2.668	0	30.435	346.996	4.831	1.015	0.575	0(M)	8.171	0.706	54.223	4207.81 (M)	2.327(M)	0(M)	125.336 (M)	45.706 (M)	0.28(M)

Nutrients per serving (235.839 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
369.636	27.891	6.292	0	71.777	818.352	11.394	2.393	1.356	0(M)	19.27	1.664	127.878	9923.65 (M)	5.489(M)	0(M)	295.592 (M)	107.793 (M)	0.661(M)

(M) Indicates missing nutrient values.

Cheese Sauce, cheddar, JTM Main Street Cafe (1/4c = 1 oz M/MA) , Recipe (SR1293) - (Cheddar Cheese Sauce)

Marketing Description:	A light and creamy cheddar cheese sauce.		
HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Milk;		
Meal Contribution:	1 Meat/MA		
Number of Servings:	100.00	Serving Size:	1/4 Cup
Moisture gain/loss%:	-2.1500	Yield:	11 Pound, 6 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$25.3876	Cost Per Serving:	$0.2539

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	699718	SAUCE CHEDDAR CHS / 6 / 5 LB , As Purchased	2 Bag, 3 5/8 Cup (11 lb. 10.04 oz.)	25.3876	Sodexo Shared	SAUCE CHEDDAR CHEESE JTM 133732	2 Bag, 3 5/8 Cup (11 lb. 10.04 oz.)

Tips/Comments

- Original Recipe Yield: 10.75 cups or 80 ounces
  1/4 cup serving = 1.82 oz by weight = 1 oz M/MA

Pre-Preparation Instructions

- Thaw product overnight under refrigeration. For same day use, thaw under cold running water.

Preparation Instructions

- Place 1-2 bags cheese sauce in a 4-inch full size hotel pan. Cover with just enough very hot tap water to cover the bags. Cover tightly with a lid or foil.
- Bake in a 350°F convection oven for 40-50 minutes (though hotter is better for consistency).
  NOTE: Check the temperature by placing a bag on a work surface then placing a thermometer in the center of the bag and folding the bag around it.
- Cut open the bag and carefully pour the cheese sauce into a 4-inch serving pan for service.
- Follow proper HACCP cooling procedures for leftovers.
- Follow proper HACCP cooling procedures for leftovers.
- Follow proper HACCP reheating procedures for service.
- STEAMER PREPARATION SAFETY NOTE: To help prevent hot water from collecting in the cooking pans: If using steamer, food products should be steamed by placing them in a perforated pan without added water for steaming. Further preparation according to recipe instructions (seasoning, etc.) can be completed after safely removing the (product) from the steamer.

Serving Instructions

- Serve 2 oz ladle/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 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 ºF and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 ºF and more than 6 hours into the cooling process.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ºF and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 ºF 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 ºF
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	72.32	39.38	7.14	25.00	3.571

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)
221.836	17.826	9.706	0	51.498	820.003	3.961	0	1.98	0	13.866	0	404.059	0(M)	0(M)	0	551.183	0(M)	(M)

Nutrients per serving (51.609 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
114.488	9.2	5.009	0	26.578	423.198	2.044	0	1.022	0	7.156	0	208.532	0(M)	0(M)	0	284.462	0(M)	(M)

(M) Indicates missing nutrient values.

Chef Salad, G612, mixed greens, turkey ham, turkey, Cheddar, egg, cucumber, tomato, RECIPE (CAR1107) - (Classic Chef Salad)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Milk;		
Meal Contribution:	2 1/4 Meat/MA, 1/2 Veg-DG, 1/8 Veg-RO, 1/2 Veg-O		
Number of Servings:	100.00	Serving Size:	1 salad
Moisture gain/loss%:	0.0000	Yield:	59 Pound, 10 1/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$80.6953	Cost Per Serving:	$0.8070

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1				45.5909		Mixed Salad Greens, Romaine blend, spinach (2c = 5 oz = 1/2c dark green + 1/2c other veg) , Recipe SR1080	200 Cup
2	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.)
3	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.)
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				7.3077		Tomatoes, fresh, 8 cut wedge, ready-to-serve (1/2c = 4 wedges = 1/2c red/orange veg) , Recipe SR1974	12 1/2 Cup
6	720041	CUCUMBER SELECT FRESH / 1 / 45-50# , As Purchased	6 Pound, 4 Ounce	3.4376	Sodexo Shared	CUCUMBER FRSH 101090	6 Pound, 4 Ounce
7	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.)

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: Cut ham, turkey and cheese into julienne strips.
  Step 4: Cut eggs into quarter wedges.
  Step 5: Cut cucumber slices in halves.
  Step 6: Cut tomato into 2 wedges.

Preparation Instructions

- 1/2 cup = 4 wedges = 1/2 cup RO Veg
  1/8 cup = 1 wedge = 1/8 cup RO Veg

Preparation Instructions

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

  Step 2: Spread 2 cups (5 oz) salad mix evenly into clam shell container.

  Step 3: Fan 4 cucumber halves in the top right and 4 halves in the bottom left corner.

  Step 4: Place 2 tomato wedges horizontally from middle to 3 and 9 o'clock.

  Step 5: Place 2 quarter egg wedges vertically from middle to 12 and 6 o'clock.

  Step 6: Cut 2 ham and 1 turkey slice into strips and fan 1.5 oz meat and 0.5 oz cheese strips to fill the spaces in the top left and bottom right corners.

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

Serving Instructions

- Serve 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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	47.22	20.45	18.16	36.33	8.522

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)
65.487	3.436	1.488	0	46.212	133.512	2.973	0.813	1.395	0	5.948	1.013	63.014	523.532 (M)	2.862(M)	0.222(M)	184.677 (M)	21.802 (M)	0.16(M)

Nutrients per serving (270.494 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
177.137	9.293	4.024	0	125	361.142	8.043	2.198	3.774	0	16.09	2.741	170.448	1416.12 (M)	7.742(M)	0.6(M)	499.539 (M)	58.974 (M)	0.434(M)

(M) Indicates missing nutrient values.

Chicken Patties, whole grain, Tyson (1 patty = 2 oz M/MA + 1 oz eq grain) , Recipe (SR2186) - (Breaded Chicken Patty)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1 WGR		
Number of Servings:	100.00	Serving Size:	1 patty
Moisture gain/loss%:	0.0000	Yield:	18 Pound, 12 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
2	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.)

Tips/Comments

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

Preparation Instructions

- Portion patties in single layer on a parchment lined sheet pan.
  FOR OFFSITE SERVICE: Ship bulk or on lined sheet pans or full size hotel pan to heat and serve at site.
- Bake patties in 400°F convection oven for 15-20 minutes.
- HOT SERVICE:
  Carefully transfer patties to 2-inch serving pan. Recommended holding time is no longer than 1 hour after cooking. Do not cover as the product will become soggy.
  FOR OFFSITE SERVICE: If transporting hot, transport sheet pans or 2-inch serving pan and cover loosely with parchment paper.
- COLD SERVICE:
  Cool patties (per HACCP).
- COLD SERVICE:
  Cool patties (per HACCP).
- COLD SERVICE:
  Prepare and serve according to recipe instructions.
- FOR EMERGENCY COLD USE: Since product is fully cooked, product may be thawed under refrigeration and utilized without cooking in wraps or take and bake preparations.

Serving Instructions

- Feature your patties on the serving line shingled toward the customer to entice participation.

  Serve 1 patty 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 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 ºF and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 ºF and more than 6 hours into the cooling process.

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 ºF
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ºF and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 ºF 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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	52.50	9.38	26.67	23.33	1.667

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)
282.192	16.461	2.939	0	29.395	517.351	18.813	3.527	1.176	0	16.461	2.234	35.274	0(M)	0(M)	0.118	705.479	(M)	(M)

Nutrients per serving (85.049 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240	14	2.5	0	25	440	16	3	1	0	14	1.9	30	0(M)	0(M)	0.1	600	(M)	(M)

(M) Indicates missing nutrient values.

Taco Filling, Chicken, Tyson pulled, Taco Seasoning, RECIPE (CAR1136) - (Chicken Taco Meat)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	2 Meat/MA		
Number of Servings:	100.00	Serving Size:	1 no. 12 scoop
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 7 3/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$2.7052	Cost Per Serving:	$0.0271

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	359483	JUICE LIME / 1 / 1 GAL , As Purchased	2 3/4 Cup, 1 1/3 teaspoon (1 lb. 8.10 oz.)	2.2222	Sodexo Shared	JUICE LIME CONC 297014	2 3/4 Cup, 1 1/3 teaspoon (1 lb. 8.10 oz.)
3	202066	Taco Seasoning , As Purchased	2 7/8 tablespoon	0.2469	California	(Exception through 3/1/22) Taco Seasoning Mix, Pacific Spice, dry CAI100017	2 7/8 tablespoon
4	712758	SPICE GARLIC PWDR / 6 / 21 OZ , As Purchased	2 7/8 teaspoon (0.30 oz.)	0.2360	Sodexo Shared	SPICE GARLIC POWDER 100842	2 7/8 teaspoon (0.30 oz.)

Tips/Comments

- Defrost chicken under refrigeration 2 days before cooking.

Preparation Instructions

- Preparation Of Shredded Chicken:
  1. Line A Hotel Pan With An Oven Bag. Place 5 Pounds Of Shredded Chicken In The Pan.
  2. Add Lime Juice, Taco Seasoning And Garlic Powder. Mix Well.
  3. Close The Bag Around The Chicken So The Chicken Will Steam And Not Dry Out.
  4. Place The Chicken In A 300°F Oven And Heat For About 45 Minutes Or Until The Chicken Is 145°F Or Above. (Ccp)
  5. Record The Temperature On The Production Record And Place In The Hot Holding Cabinet. Hold At 140°F Or Above.

Serving Instructions

- Serving size depends on recipe.
  1 #12 scoop = 2MMA.

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	37.04	11.00	5.65	52.05	0.595

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)
132.198	5.44	1.616	0	1.069	154.215	1.868	0.081	0.197	0(M)	17.203	0.843	2.598	76.996 (M)	0.108(M)	0(M)	13.45(M)	0.029(M)	0.051(M)

Nutrients per serving (70.127 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
92.706	3.815	1.133	0	0.75	108.146	1.31	0.057	0.138	0(M)	12.064	0.591	1.822	53.995 (M)	0.076(M)	0(M)	9.432(M)	0.02(M)	0.036(M)

(M) Indicates missing nutrient values.

Teriyaki Chicken (CAR1038)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA		
Number of Servings:	100.00	Serving Size:	1 no. 12 scoop
Moisture gain/loss%:	0.0000	Yield:	27 Pound, 7 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$18.4358	Cost Per Serving:	$0.1844

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	401586	Chicken Fajita , As Purchased	17 7/8 Pound	0.0000	California	(Exception through 3/1/23) Chicken Fajita Tyson CAI100031	17 7/8 Pound
2	10406830	GLAZE TERIYAKI LESS SODIUM / 1 / 5.3 LB , As Purchased	1 Container, 1 5/8 Quart (9 lb. 9.57 oz.)	18.4358	Sodexo Shared	SAUCE TERIYAKI GLAZE LS 134932	1 Container, 1 5/8 Quart (9 lb. 9.57 oz.)

Tips/Comments

- Thaw chicken under refrigeration for 1-2 days before needed.

Pre-Preparation Instructions

- Mix chicken and glaze together.

Preparation 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.
- Refrigeration after opening. Unopened shelf life of 12 months.

Serving Instructions

- For grades K-8: Place 1/3 cup or #12 scoop chicken on top of 1/2 cup rice (#8 scoop). Serve immediately.

  For grades 9-12: Place 1/3 cup or #12 scoop chicken on top of 1 cup rice (Two #8 scoops). Serve immediately.

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.07	8.78	45.81	28.09	39.474

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)
183.862	5.735	1.793	0.035	62.188	513.517	21.056	0.088	18.144	17.864	12.913	0.414	10.714	7.691(M)	0.245(M)	0.035	229.128	13.879 (M)	0.734(M)

Nutrients per serving (124.535 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)
228.973	7.142	2.233	0.044	77.446	639.51	26.222	0.109	22.596	22.247	16.081	0.516	13.343	9.578(M)	0.305(M)	0.044	285.346	17.284 (M)	0.914(M)

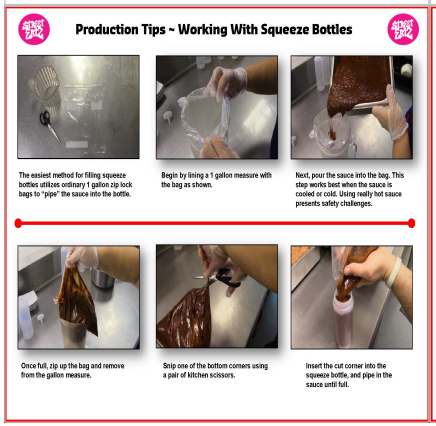
(M) Indicates missing nutrient values.

Chipotle Barbecue Sauce, onions (SR1620) - (Chipotle Barbecue Sauce)

HACCP Process:	Process 1: No Cook		
Number of Servings:	64.00	Serving Size:	1 tablespoon
Moisture gain/loss%:	0.0000	Yield:	2 Pound, 13 1/2Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$4.2292	Cost Per Serving:	$0.0661

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	3388205	SAUCE BBQ SMOKY / 4 / 1 GAL , As Purchased	3 1/4 Cup (1 lb. 14.55 oz.)	2.7117	Sodexo Shared	SAUCE BBQ SMH220 SMOKY 156081	3 1/4 Cup (1 lb. 14.55 oz.)
3						Water, tap, municipal 160228	1 1/8 Cup, 3 3/4 teaspoon
4				1.0209		Peppers, chipotle in adobo, diced, ready-to-serve (1/2c = 4 oz = 1/2c other veg) , Recipe SR1971	3/8 Cup, 1 1/4 teaspoon
5				0.4966		O - Onion, green, fresh, sliced SR1946	3/8 Cup, 1 1/4 teaspoon

Step # 6



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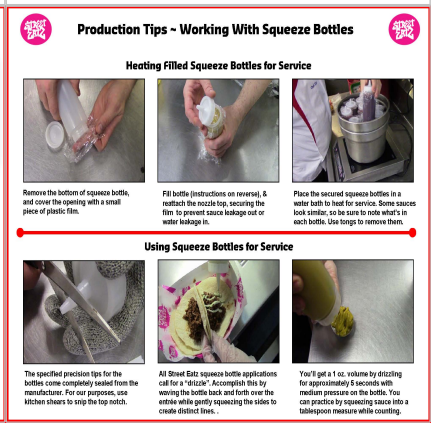


Tips/Comments

- Allow flavors to meld for at least 30 minutes before service or use in recipe.
  Use out volume in one bottle, wash, sanitize and then refill.

Pre-Preparation Instructions

- If food processor is not available, mince peppers and onions with a sharp chef's knife.

Preparation Instructions

- Combine barbecue sauce, peppers, onions and water into the bowl portion of a food processor. Pulse to mix well.
- Portion sauce in an approved squeeze bottle for use.
- Service Tip

Serving Instructions

- Serve 1 tablespoon or as directed in recipe.
  (16 oz squeeze bottle yields 32 - 1 tablespoon portions)

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	0.07	0.07	92.54	1.13	76.159

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
65.208	0.005	0.005	0	0	1015.8	15.085	0.328	12.415	10.326	0.184	0.293	2.913	31.123 (M)	0.586	0	36.204	24.796 (M)	0.05(M)

Nutrients per serving (20.153 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
13.141	0.001	0.001	0	0	204.71	3.04	0.066	2.502	2.081	0.037	0.059	0.587	6.272(M)	0.118	0	7.296	4.997(M)	0.01(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:	84.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	11 Pound, 13 5/8Ounce
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 Case	0.0000	California	(Exception for SY21/22) Lupita's Concha 51% Whole Grain, Pan Dulce CAI100245	1 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	10.938	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	7	5	1.8	40	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 corn dog
Moisture gain/loss%:	0.0000	Yield:	24 Pound, 11 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	409717	WG Chicken Corn Dog , As Purchased	1 1/8 Case	0.0000	California	WG Chicken Corn Dog, IW CAI100286	1 1/8 Case

Preparation Instructions

- 1. Lay out the number of full size sheet pans needed for service. If space is limited, use a speed or file rack to help with organization.

  2. Cover each sheet pan with parchment sheet liner.

  3. Portion corn dog in single layer per 1 full size sheet pan.

  2. Preheat Oven:

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

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

  For best results, flip corn dog halfway through cooking.

  Internal Temperature of product should reach 160F

Serving Instructions

- Serve 1 corn dog per meal.

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

Nutritional Information

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

Nutrients per 100 g

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

Nutrients per serving (112 g)

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

(M) Indicates missing nutrient values.

French Toast Casserole, Scratch (CAR2330) - (French Toast Casserole)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 1 1/4 WGR		
Number of Servings:	100.00	Serving Size:	1 Pieces
Moisture gain/loss%:	0.0000	Yield:	24 Pound, 6 2/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$2.4512	Cost Per Serving:	$0.0245

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	125 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	125 Slice
2	305563	Trans Fat Free Margarine , As Purchased	2 1/8 Pound	0.0000	California	MARGARINE PRINT 1 LB 101374	2 1/8 Pound
3	4002994	Salt, Iodize , As Purchased	2 1/8 teaspoon	0.0070	California	(Exception through 3/1/22) Salt, Iodized CAI100152	2 1/8 teaspoon
4	160088	Crystal Creamer 1% Milk , As Purchased	8 1/3 Carton	0.0000	California	Crystal White Low fat 1% Milk CAI100208	8 1/3 Carton
5	202054	Cinnamon, Ground , As Purchased	2 1/8 teaspoon	0.0000	California	Cinnamon, Ground CAI100143	2 1/8 teaspoon
6	10034116	EGG WHOLE W/CITRIC ACID CF / 2 / 20 LB , As Purchased	8 1/3 Pound	0.0000	Sodexo Shared	EGG LIQUID WHOLE PASTEURIZED CAGE FREE 101846	8 1/3 Pound
7	661089	SUGAR BROWN LIGHT GOLDEN / 1 / 25 LB , As Purchased	2 1/8 Pound	2.4442	Sodexo Shared	SUGAR BULK BROWN LIGHT 121557	2 1/8 Pound

Tips/Comments

- A scale will be needed for this recipe as some of the ingredients are by weight.
  A single recipe makes 24. If increasing the recipe size, will need to weigh the contents to add to each hotel pan before baking.

Preparation Instructions

- -Save bread ends from sandwiches or use equivalent of regular bread slices.
  -Cut the bread into cubes.
  -Melt the margarine.
  -Mix cubed bread with all other ingredients. Mix well.
  -Spray hotel pan with vegetable spray.
  -Portion 5LB, 13 7/8 oz. into hotel pan and press down firmly.
  -Cover with parchment and foil.
- -This process can be the day of or the day before service.
  -If preparing the day before, store in refrigerator at 40°F or below.
- -Heat in 350°F oven for 15 minutes covered. Uncover and cook an additional 15 minutes until golden brown, minimum internal temp of 145°F or above.
- Cut hotel pan into 24 pieces, 4x6.

Serving Instructions

- Serve one piece per student. Optional, serve with baked fruit over the top.

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 ºF
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	43.65	15.25	41.48	12.76	19.919

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
234.229	11.361	3.969	0(M)	127.268 (M)	320.086	24.287	1.155(M)	11.664 (M)	8.278(M)	7.474	1.619(M)	79.048 (M)	342.518 (M)	1.445(M)	0.742(M)	58.095 (M)	0.115(M)	0.04(M)

Nutrients per serving (110.745 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
259.397	12.582	4.395	0(M)	140.943 (M)	354.479	26.897	1.279(M)	12.917 (M)	9.167(M)	8.277	1.793(M)	87.542 (M)	379.321 (M)	1.6(M)	0.822(M)	64.337 (M)	0.127(M)	0.044(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:	48.00	Serving Size:	1/4 Cup
Moisture gain/loss%:	0.0000	Yield:	3 Pound, 14.106Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$3.5447	Cost Per Serving:	$0.0738

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	117351	HONEY PURE CLOVER GR A TSC JUG / 1 / 5 LB , As Purchased	1 Cup (11.96 oz.)	3.2996	Sodexo Shared	HONEY PURE CLOVER 250076	1 Cup (11.96 oz.)
2						Water, tap, municipal 160228	1 Cup, 4 fluid ounce
3	9850309	OIL SALAD CANOLA / 1 / 1 GAL , As Purchased	1/3 Cup, 2 teaspoon (2.96 oz.)	0.2426	Sodexo Shared	OIL CANOLA 203368	1/3 Cup, 2 teaspoon (2.96 oz.)
4	200494x	Vanilla Imitation , As Purchased	1 tablespoon (0.46 oz.)	0.0000	California	EXTRACT VANILLA IMIT 138885	1 tablespoon (0.46 oz.)
5	202054	Cinnamon, Ground , As Purchased	1 tablespoon	0.0000	California	Cinnamon, Ground CAI100143	1 tablespoon
6	4002994	Salt, Iodize , As Purchased	3/4 teaspoon	0.0025	California	(Exception through 3/1/22) Salt, Iodized CAI100152	3/4 teaspoon
7	202122	Oats Quick tubes , As Purchased	12 Cup (2 lb. 1.85 oz.)	0.0000	California	CEREAL BULK OAT QUICK QUAKER 100995	12 Cup (2 lb. 1.85 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.
  -Place parchment paper on top of granola and add a bun pan on top of that to pat down to about 1/4". Remove top parchment paper before placing in oven.
  -Bake for 20 minutes. Remove from oven, stir or toss mixture gently 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	26.16	3.02	69.48	9.04	22.528

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)
304.956	8.863	1.022	0(M)	0(M)	74.935	52.972	5.725(M)	17.175	15.812	6.889	2.162(M)	29.031 (M)	1.306(M)	0.095(M)	0(M)	214.79 (M)	20.809 (M)	0.035(M)

Nutrients per serving (36.681 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
111.862	3.251	0.375	0(M)	0(M)	27.487	19.431	2.1(M)	6.3	5.8	2.527	0.793(M)	10.649 (M)	0.479(M)	0.035(M)	0(M)	78.788 (M)	7.633(M)	0.013(M)

(M) Indicates missing nutrient values.

Ham (Turkey) and Cheese Sub, Richs (CAR1704) - (Ham (Turkey) and Cheese Sub)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Milk, Wheat; May contain Egg, Sesame, Soy;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	28 Pound, 5 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$25.3548	Cost Per Serving:	$0.2535

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2				25.3548		Sub Roll, regular, side slice, whole grain, Richs (1 roll = 2 oz eq grain) , Recipe SR1208	100 roll (small submarine, hoagie roll)
4	405772	All Natural Uncured Turkey Ham , As Purchased	6 Package, 12 1/8 Slice (9 lb. 6.00 oz.)	0.0000	California	TURKEY HAM SLICED .5 OZ 133456	6 Package, 12 1/8 Slice (9 lb. 6.00 oz.)
5	402003	Cheese, Cheddar, Slice, LOL , As Purchased	200 Slice (6 lb. 4.00 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	200 Slice (6 lb. 4.00 oz.)

Tips/Comments

-

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- With gloved hands, lay out open sub rolls into an assembly line format for the total number of subs you are preparing.
- Spread the following filling ingredients on the bottom half of the sandwich roll:
  3 slices (1.5 oz. by weight) ham (turkey)
  2 slices (1 oz by weight) cheese
- To package for FAST TAKES:
  On a clean work surface, place a 12"x12" sheet of plastic film with points out in a diamond shape.
  Place prepared sandwich in the center of the film sheet.
  Tightly fold the bottom edge of the sheet up over the sandwich.
  Fold one corner of the film sheet tightly over the sandwich. Repeat with the other corner.
  Roll the sandwich up away from you to complete the packaging.
  Place appropriate label on wrap.
- To package for Taste4 FAST:
  Close sandwich and place in sandwich bag. Place appropriate label on bag.

Serving Instructions

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

  Serve 1 sub

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	37.68	15.93	38.86	25.73	6.459

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)
243.935	10.213	4.319	0	37.115	455.033	23.7	2.371	3.939	3.162(M)	15.693	1.544	173.075	236.097 (M)	0.466(M)	0.553(M)	79.043 (M)	(M)	(M)

Nutrients per serving (128.655 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
313.834	13.139	5.556	0	47.75	585.423	30.491	3.051	5.068	4.068(M)	20.19	1.987	222.669	303.75 (M)	0.6(M)	0.712(M)	101.693 (M)	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	22 Pound, 9 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$41.1905	Cost Per Serving:	$0.4119

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	403533	Beef Patty, All Beef, 1.6 oz. , As Purchased	100 patty	41.1905	California	(Exception Think CA Only) Beef Patty, All Beef, 1.6 oz., Smart Pick CAI100001	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)

Preparation Instructions

- 1. CCP--Bake hamburger patties from frozen state as close to service as possible. Batch cook as time allows.
  - Conventional Oven: preheat oven to 350°F. Heat for 12-13 minutes until minimum internal temperature is 140° F. or above (for 15 seconds).
  - Convection Oven: preheat oven to 350°F. Heat for 6-7 minutes until minimum internal temperature is 140° F. or above (for 15 seconds).

  2. Hold patties covered so they do not dry out. If burgers are held too long, this makes them susceptible to "pinking"
- HOT SANDWICH BUILD: Step 1: Warm buns, in bags on sheet pans, in hot box warmer for 20 minutes prior to use or service.

  BUILT-TO-ORDER:

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

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

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

  Step 4: Immediately place ingredients on bottom bun.

  Step 5: Place bun crown on top.

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

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

Serving Instructions

- Serve 1 Burger per meal.

CCP Name	CCP Description	Critical Temperature (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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	35.63	11.25	45.00	20.00	6.667

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
234.467	9.281	2.931	0	29.308	351.7	26.377	2.931	3.908	(M)	11.723	1.758	19.539	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (102.36 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240	9.5	3	0	30	360	27	3	4	(M)	12	1.8	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Traditional Hummus Box, Grecian Delight, flatbread, whole grain (CAR2319) - (Traditional Hummus Box)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Milk, Sesame, Soy, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 Box
Moisture gain/loss%:	0.0000	Yield:	52 Pound, 2 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$59.1780	Cost Per Serving:	$0.5918

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	567279	Traditional Hummus, bulk, (2 oz by weight =.75 Eq. Oz. M/MA) , As Purchased	50 Cup (24 lb. 11.06 oz.)	0.0000	California	Hummus, traditional, bulk, Grecian Delight CAI100668	50 Cup (24 lb. 11.06 oz.)

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 hummus boxes 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:
  - 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 for K-8.
  Serve 1 box + additional M/MA (i.e., 1 cheese stick) for 9-12.

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	36.05	1.93	50.14	15.50	6.589

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
201.882	8.086	0.433	0	0	395.978	25.303	5.227	3.326	0.423	7.822	2.391	42.656	2196.89 (M)	1.178(M)	0.211	152.586	24.324 (M)	0.227(M)

Nutrients per serving (236.558 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
477.569	19.128	1.025	0	0	936.72	59.857	12.364	7.867	1	18.504	5.655	100.907	5196.92 (M)	2.786(M)	0.5	360.956	57.541 (M)	0.536(M)

(M) Indicates missing nutrient values.

Hummus, Original, scratch (SR1412) - (Original Homemade Hummus)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	2 Meat/MA		
Number of Servings:	100.00	Serving Size:	2/3 Cup
Moisture gain/loss%:	0.0000	Yield:	24 Pound, 9 1/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$33.8491	Cost Per Serving:	$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 ºF

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.

Baked Mac & Cheese, Regular (CAR2016) - (Baked Mac Cheese)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 1 Non-WGR		
Number of Servings:	30.00	Serving Size:	1 no. 6 scoop
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 7Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$5.7704	Cost Per Serving:	$0.1923

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	402116	Cheese Sauce, Cheddar , Cooked	1 Bag (5 lb.)	0.0000	California	SAUCE CHEDDAR CHEESE JTM 133732	1 Bag (5 lb.)
2	714409	PASTA MACARONI ELBOW SMOOTH / 2 / 10 LB , As Purchased	1 Pound, 14 Ounce	2.5219	Sodexo Shared	PASTA DRY ELBOW MACARONI 100961	1 Pound, 14 Ounce
3	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	9 Ounce	1.6242	California	Cheddar Cheese, Shredded, Land O Lakes CAI100057	9 Ounce
4	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	9 Ounce	1.6242	California		

Preparation Instructions

- 1. Place bag cheese sauce in a 4-inch full size hotel pan. (No more than 2 bags per pan).
  Cover with just enough very hot tap water to cover the bags. Cover tightly with a lid or foil.

  2. Bake in a 350°F convection oven for 40-50 minutes (though hotter is better for consistency).

  NOTE: Check the temperature by placing a bag on a work surface then placing a thermometer in the center of the bag and folding the bag around it.
- 3. Bring 2 gallons of water to boil in a stock pot.

  4. Add pasta to water and stir.

  5. Boil for 6-8 minutes until pasta is al dente (still a little firm).

  6. Drain & Rinse Pasta
- 7. Stir in cooked pasta and shredded cheese (listed first) into sauce. Blend well.
- 8. Garnish with the remainder of the shredded cheese (listed second).
  CCP--Cover and hold hot at 140°F or above for service.

  Portion: Serve #6 scoop

  Offer with a 2 oz. dinner roll or 2 oz. breadstick for additional grains.

  Shelf life: If left over, do not reuse.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	49.45	27.53	32.84	21.32	3.322

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)
265.309	14.578	8.115	0	41.88	552.311	21.781	0.9	2.204	0(M)	14.139	0.823	319.151	80.033 (M)	0(M)	0(M)	416.233 (M)	(M)	(M)

Nutrients per serving (112.453 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
298.349	16.393	9.126	0	47.095	621.093	24.493	1.012	2.478	0(M)	15.9	0.926	358.896	90(M)	0(M)	0(M)	468.069 (M)	(M)	(M)

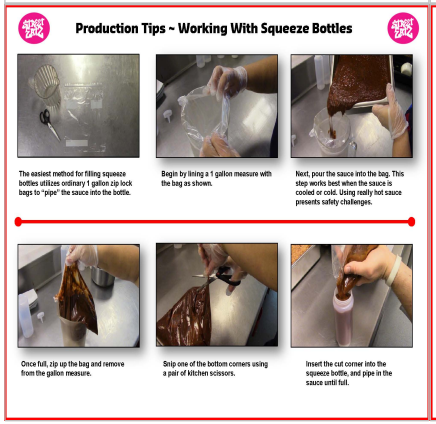
(M) Indicates missing nutrient values.

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

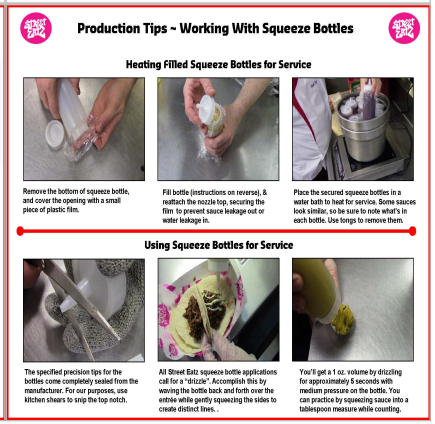
HACCP Process:	Process 3: Complex Food		
Meal Contribution:	3/8 Veg-RO, 1/8 Veg-O		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	-15.4000	Yield:	25 Pound, 14 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$34.5976	Cost Per Serving:	$0.3460

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



Step # 13



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.

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 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 ºF and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 ºF 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 ºF
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ºF and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 ºF 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 ºF

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.

Meatballs, beef, plain, commodity (CAR2275) - (Beef Meatballs)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 Meat/MA		
Number of Servings:	100.00	Serving Size:	5 Meatballs
Moisture gain/loss%:	0.0000	Yield:	16 Pound
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	400058	Meatball Beef Commodity , As Purchased	16 Pound	0.0000	California	(Exception through 3/1/22) Deluxe Beef Meatballs, Advance Pierre, commodity CAI100428	16 Pound

Preparation Instructions

- Evenly distribute meatballs on parchment lined sheet pan.
- Bake meatballs uncovered in 350°F convection oven for 8-10 minutes.
- Carefully transfer meatballs to serving pan according to station requirements.
- Follow proper HACCP cooling procedures for leftovers.
- Follow proper HACCP cooling procedures for leftovers.
- Follow proper HACCP reheating procedures for service.

Serving Instructions

- Serve 6 oz spoodle with 5 meatballs

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
4hr Cool	Sodexo Cooling - Step 2	40.00	1. Reheat cooked hot food to 165 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 ºF and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 ºF and more than 6 hours into the cooling process.
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ºF and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 ºF 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 ºF
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	54.00	21.00	10.67	37.33	2.667

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
214.285	12.857	5	0	49.999	357.143	5.714	1.429	1.429	(M)	20	2.571	57.142	142.857	1.714	(M)	(M)	(M)	(M)

Nutrients per serving (72.575 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
155.517	9.331	3.629	0	36.287	259.196	4.147	1.037	1.037	(M)	14.515	1.866	41.471	103.678	1.244	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Mini Pull-Apart Cinnamon Rolls, Pillsbury Mini Cinnis, 2.29 oz, IW (SR1595) - (Mini Cinnis)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	24.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	3 Pound, 7Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$14.1771	Cost Per Serving:	$0.5907

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	699434	ROLL CINN MINI CINNI / 72 / 2.29OZ , As Purchased	24 Package (3 lb. 7.03 oz.)	14.1771	Sodexo Shared	ROLL CINN MINI WG IW 2.29 OZ GEN MILLS 126153	24 Package (3 lb. 7.03 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 350ºF. 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	27.39	7.83	71.30	8.70	24.348

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)
353.846	10.769	3.077	0	0	430.769	63.077	4.615	21.538	20	7.692	3.077	46.154	(M)	(M)	0	200	(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)
230	7	2	0	0	280	41	3	14	13	5	2	30	(M)	(M)	0	130	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Milk, Soy, Wheat;		
Meal Contribution:	1 WGR		
Number of Servings:	100.00	Serving Size:	4 mini pancake
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 15 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	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.

Nachos, Cheese (CAR1089) - (Cheese Nachos)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	38 Pound, 13 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	402117	Cheese Sauce, Jalapeno , Cooked	5 Bag, 2 3/8 Cup (26 lb. 5.05 oz.)	0.0000	California	SAUCE CONV CHEESE JALAPENO 269623	5 Bag, 2 3/8 Cup (26 lb. 5.05 oz.)
2	202995	Tortilla Chips Bulk Unsalted , As Purchased	12 Pound, 8 Ounce	0.0000	California	Chips, Tortilla Bulk CAI100032	12 Pound, 8 Ounce

Preparation Instructions

- 1. Heat Cheese Sauce according to manufacturer's instructions to a minimum internal temperature of 140F. Hold above 140F for no longer than 2 hours.
- To Assemble Nachos:
  1. Place 2 oz chips in a boat.
  2. Place #8 scoop or 4 oz ladle of hot cheese sauce next to chips.

  Option: Offer 1/2 cup beans for vegetable serving and complete meal.

  May offer Jalapenos on salad bar.

Serving Instructions

- Serve 1 each per student.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	57.80	28.76	28.67	14.86	1.698

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)
309.495	19.877	9.889	0	34.163	561.233	22.18	1.15	1.314	0(M)	11.498	0.414	291.051	0(M)	0(M)	0(M)	365.676 (M)	(M)	(M)

Nutrients per serving (176.066 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
544.914	34.996	17.411	0	60.149	988.138	39.051	2.025	2.313	0(M)	20.244	0.729	512.441	0(M)	0(M)	0(M)	643.83 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Pizza Sauce, Scratch, NSA Tomatoes (SR1768) - (Pizza Sauce)

HACCP Process:	Process 1: No Cook		
Number of Servings:	100.00	Serving Size:	6 fluid ounce
Moisture gain/loss%:	0.0000	Yield:	46 Pound, 15 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$47.9370	Cost Per Serving:	$0.4794

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	5110135	TOMATO CRUSHED NO SALT ADDED / 6 / 10# , As Purchased	6 2/3 no. 10 can (46 lb. 3.80 oz.)	42.4222	Sodexo Shared	TOMATO CRUSHED NSA CANNED 102256	6 2/3 no. 10 can (46 lb. 3.80 oz.)
2	719766	SEASONING ITALIAN WHL / 6 / 6.25 Z , As Purchased	20 tablespoon (1.69 oz.)	2.8702	Sodexo Shared	SEASONING ITALIAN 100868	20 tablespoon (1.69 oz.)
3	711084	SPICE GARLIC GRANULATED / 6 / 26 OZ , As Purchased	20 teaspoon (2.82 oz.)	2.2003	Sodexo Shared	SPICE GARLIC GRANULATED 100844	20 teaspoon (2.82 oz.)
4	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	20 teaspoon (4.29 oz.)	0.3049	Sodexo Shared	SALT KOSHER 101957	20 teaspoon (4.29 oz.)
5	290702	SUGAR CANE GRANUL 25# DOMINO / 1 / 25LB , As Purchased	6 2/3 tablespoon (2.94 oz.)	0.1394	Sodexo Shared	SUGAR BULK GRANULATED 121583	6 2/3 tablespoon (2.94 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 ºF

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.

Salad Dressing From Dry, No MSG, Ranch (CAR1254) - (Ranch Salad Dressing)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Egg, Milk, Soy;		
Number of Servings:	100.00	Serving Size:	2 tablespoon
Moisture gain/loss%:	0.0000	Yield:	4 Pound, 14 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	208180	Mayonnaise , As Purchased	1/2 Gallon	0.0000	California	Extra Heavy Real Mayonnaise CAI100114	1/2 Gallon
2	6828448	Salad Dressing Mix, Dried, No MSG, Ranch , As Purchased	7/8 Each	0.0000	California	Salad Dressing Mix Dried, No MSG, Ranch CAI100165	7/8 Each
3						White Milk, lowfat, fluid, 1% milkfat, with added vitamin A and vitamin D 100038	1/4 Gallon

Preparation Instructions

- Make One Gallon:
  1. Add contents of this packet to 1/2 gallon milk and mix with a wire whip or electric mixer at low speed.
  2. Add 1 gallon mayonnaise and continue mixing until smooth.
  3. For optimum flavor and thickness, refrigerate 12-24 hours before serving.
  4. Keep Refrigerated. Stir before using.

Serving Instructions

- Serve 2 tbsp per meal.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	95.85	17.73	1.46	0.99	1.527

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)
465.709	49.597	9.172	0	46.493	399.913	1.702	0	1.778	0(M)	1.151	0.013	43.389	66.934	0	0.412(M)	51.227 (M)	(M)	(M)

Nutrients per serving (22.328 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
103.984	11.074	2.048	0	10.381	89.293	0.38	0	0.397	0(M)	0.257	0.003	9.688	14.945	0	0.092(M)	11.438 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Broccoli & Carrot, Stir-Fry, Sheet Pan (SR4077) - (Broccoli & Carrot Stir-Fry)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Sesame, Soy;		
Meal Contribution:	1/2 Veg-DG, 1/8 Veg-RO		
Number of Servings:	7.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	15.067 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$2.1102	Cost Per Serving:	$0.3015

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	6275357	Broccoli Florets 3 lb. - 93412 / 1 / 3 LB. , As Purchased	5 Cup (11.25 oz.)	1.7192	Sodexo Shared	BROCCOLI FLORETS RTU 204345	5 Cup (11.25 oz.)
2				0.3311		RO Veg- Carrots, Matchstick, fresh (1/2 c =1.6 oz=1/2c red/orange veg) SR1435	1 Cup
3	151642	OIL VEGETABLE PURE / 1 / 1GAL , As Purchased	1 tablespoon (0.50 oz.)	0.0311	Sodexo Shared	OIL SALAD PURE VEGETABLE VENTURA 155701	1 tablespoon (0.50 oz.)
4	274209	SPICE GARLIC PWDR / 1 / 21OZ , As Purchased	1/2 teaspoon (0.04 oz.)	0.0288	Sodexo Shared	SPICE GARLIC POWDER 100842	1/2 teaspoon (0.04 oz.)

Preparation Instructions

- 1) Toss vegetables with oil and garlic powder until well combined.
  2) Transfer in a single layer onto a pan sprayed sheet pan.
  3) Bake in a 350 degree F. convection oven for 8 minutes until crisp-tender.
- Hold Hot.

Serving Instructions

- Recipe Yield: 3.5 cups =10.8 oz

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	51.19	7.54	47.69	12.64	12.985

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)
63.962	3.638	0.536	0	0	45.781	7.625	3.096	2.076	0(M)	2.021	0.58(M)	37.244 (M)	4794.51 (M)	49.742 (M)	0(M)	291.358 (M)	85.839 (M)	0.795(M)

Nutrients per serving (61.023 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
39.031	2.22	0.327	0	0	27.937	4.653	1.889	1.267	0(M)	1.233	0.354(M)	22.727 (M)	2925.73 (M)	30.354 (M)	0(M)	177.794 (M)	52.381 (M)	0.485(M)

(M) Indicates missing nutrient values.

Roasted Tuscan Vegetables, cannellini beans (SR1442) - (Roasted Tuscan Vegetables)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	1/4 Veg-BP, 1/4 Veg-O		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	18 Pound, 13 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$27.9352	Cost Per Serving:	$0.2794

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2				9.9253		Beans, cannellini, white kidney, canned, drained, ready-to-serve (1/2c=3.3oz=1/2c legume or 2oz M/MA),Recipe SR2016	7 Quart, 2 Cup
3				7.8769		Squash, summer, yellow, 1/4-inch coin, ready-to-serve (1/2c=2 oz=1/2c other veg) , Recipe SR2018	10 Cup
4				9.0708		Squash, summer, zucchini, 1/4-inch coin, ready-to-serve (1/2c=2.3 oz=1/2c other veg) , Recipe SR2017	10 Cup
5				0.0000		Peppers, red, sweet (bell), 1/4-inch diced, ready-to-serve (1/2c=3.2oz=1/2c red veg) , Recipe SR1967	2 1/2 Cup
6	719766	SEASONING ITALIAN WHL / 6 / 6.25 Z , As Purchased	5 teaspoon (0.14 oz.)	0.2392	Sodexo Shared	SEASONING ITALIAN 100868	5 teaspoon (0.14 oz.)
7	607094	SALT KOSHER FLAKE COARSE / 1 / 3 LB , As Purchased	2 1/2 teaspoon (0.54 oz.)	0.0381	Sodexo Shared	SALT KOSHER 101957	2 1/2 teaspoon (0.54 oz.)
8	725577	SPICE PEPPER BLK GRND PURE / 6 / 18 OZ , As Purchased	2 1/2 teaspoon (0.20 oz.)	0.2042	Sodexo Shared	BLACK PEPPER GROUND 102062	2 1/2 teaspoon (0.20 oz.)
11				0.5808		Basil, finely chopped , Recipe SR1972	10 tablespoon

Tips/Comments

- Original Recipe Yield: 10 cups

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- Combine zucchini, yellow squash, bell peppers and beans with spices in a 2-inch baking pan. Stir to mix well.
- Bake in 350°F convection oven for 10 minutes or until vegetables are tender.
- Stir in basil.
- HOT SERVICE:
  Carefully transfer vegetables to serving pan according to station requirements.

Preparation Instructions

- COLD SERVICE:
  Carefully transfer vegetables onto clean, chilled sheet pans or storage pans. Do not stack vegetables.
- COLD SERVICE:
  Carefully transfer vegetables onto clean, chilled sheet pans or storage pans. Do not stack vegetables.
- COLD SERVICE:
  Carefully transfer vegetables to serving pan according to station requirements.

Serving Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	1.72	0.34	75.85	21.67	3.426

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)
64.752	0.124	0.025	0	0	132.906	12.279	4.603	0.555(M)	0(M)	3.508	1.122	48.739	352.696 (M)	11.063 (M)	0(M)	12.604 (M)	17.547 (M)	0.283(M)

Nutrients per serving (85.471 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)
55.344	0.106	0.021	0	0	113.596	10.495	3.934	0.474(M)	0(M)	2.998	0.959	41.658	301.453 (M)	9.456(M)	0(M)	10.773 (M)	14.998 (M)	0.242(M)

(M) Indicates missing nutrient values.

Broccoli and Carrots, roasted (1/2c = 3/8c green+ 1/8c r/o veg) , Recipe (SR2023) - (Roasted Broccoli and Carrots)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	3/8 Veg-DG, 1/8 Veg-RO		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	20 Pound, 4 3/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$31.1627	Cost Per Serving:	$0.3116

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	731196	BROCCOLI CUTS IQF GRADE A / 1 / 30 LB , As Purchased	16 2/3 Pound	21.6667	Sodexo Shared	BROCCOLI CUTS FRZN 215152	16 2/3 Pound
3	245104	CARROT MATCHSTICK NO SHRED / 2 / 5 LB , As Purchased	2 Pound, 1 1/3 Ounce	6.0605	Sodexo Shared	PRE-CUT CARROT MATCHSTICK 295575	2 Pound, 1 1/3 Ounce
4	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	50 tablespoon (1 lb. 8.69 oz.)	3.4356	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	50 tablespoon (1 lb. 8.69 oz.)

Tips/Comments

- Do not hold more than 30 minutes. Best when cooked in small batches to ensure a quality product.
  Original Recipe Yield: 3 cups

Preparation Instructions

- - In a mixing bowl, combine broccoli, carrots and oil. Toss to mix well.
  - Spread on parchment lined sheet pan in single layer.
- Bake in 350°F convection oven for 8-10 minutes.
- Transfer to 2-inch serving pan for service.

Serving Instructions

- Serve 4 oz spoodle 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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	75.28	5.47	23.28	11.43	7.333

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)
92.388	7.727	0.562	0	0	16.118	5.378	2.752	1.694	0(M)	2.641	0.532	30.49	2545.41 (M)	33.54(M)	0(M)	32.852 (M)	83.572 (M)	0.682(M)

Nutrients per serving (92.049 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
85.042	7.113	0.517	0	0	14.836	4.95	2.533	1.559	0(M)	2.431	0.49	28.066	2343.02 (M)	30.873 (M)	0(M)	30.24(M)	76.927 (M)	0.628(M)

(M) Indicates missing nutrient values.

Salsa, original, homemade (1/2c = 3/8c red/orange + 1/8c other veg) (SR1007) - (Homemade Salsa)

HACCP Process:	Process 1: No Cook		
Meal Contribution:	1/8 Veg-O		
Number of Servings:	100.00	Serving Size:	2 tablespoon
Moisture gain/loss%:	0.0000	Yield:	6 Pound, 13 1/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$4.6170	Cost Per Serving:	$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 ºF

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.

Sandwich, Sun Butter & Grape Jelly with String Cheese (CAR1515) - (Sandwich Sun Butter & Grape Jelly with String Cheese)

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.

Salad Taco, Chicken Diced, G6-12 (CAR1811) - (Salad Taco, Chicken)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk;		
Meal Contribution:	2 1/2 Meat/MA, 2 WGR, 1 Veg-O		
Number of Servings:	100.00	Serving Size:	1 salad
Moisture gain/loss%:	0.0000	Yield:	66 Pound, 11 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$57.5324	Cost Per Serving:	$0.5753

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	406348	Chicken diced low sodium Tyson , As Purchased	14 Pound, 6 Ounce	0.0000	California	(Exception Think CA Only) Chicken diced, low sodium, Tyson, 2.3 oz. = 2MMA CAI100421	14 Pound, 6 Ounce
2	5621990	Lettuce Iceberg Shredded 5 lb. - 39065 / 1 / 5 LB. , As Purchased	4 Bag, 40 Cup (31 lb. 11.94 oz.)	48.5088	Sodexo Shared	PRE-CUT LETTUCE ICEBERG SHREDDED 204899	4 Bag, 40 Cup (31 lb. 11.94 oz.)
3						DO NOT USE- Tomatoes, red, ripe, raw, year round average ZZSI100032	12 cup, chopped or sliced, 8 tablespoon, chopped (4 lb. 15.37 oz.)
4	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	3 Pound, 2 Ounce	9.0236	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	3 Pound, 2 Ounce
5	202995	Tortilla Chips Bulk Unsalted , As Purchased	12 Pound, 8 Ounce	0.0000	California	Chips, Tortilla Bulk CAI100032	12 Pound, 8 Ounce

Tips/Comments

- Replace tomatoes with salsa if tomatoes are not domestic.

Pre-Preparation Instructions

- Thaw chicken under refrigeration 1-2 days prior to usage.

Preparation Instructions

- To Assemble Salad:

  1. Place 2 cups lettuce on plate or in a clam shell.
  2. Top lettuce with 2 tbsp diced tomatoes.
  3. Top tomatoes with #12 scoop (2.3 oz by weight) cold Chicken Meat.
  4. Top Chicken with 1/8 cup (1/2 oz) shredded cheddar.
  5. Close lid and place label on top.
  6. Serve with 2 oz tortilla chips.

  Offer salsa as a condiment.

Serving Instructions

- Serve 1 taco salad per student.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	44.27	19.94	35.25	19.86	2.958

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
153.223	7.536	3.395	0	19.067	78.634	13.502	1.33	1.133	0(M)	7.607	0.641	55.744	350.421	2.659	0(M)	84.726 (M)	7.029(M)	0.037(M)

Nutrients per serving (302.58 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
463.623	22.803	10.272	0	57.694	237.931	40.853	4.023	3.429	0(M)	23.017	1.939	168.67	1060.31	8.046	0(M)	256.365 (M)	21.267 (M)	0.113(M)

(M) Indicates missing nutrient values.

Tater Tots, potato, ORE-IDA (SR1450) - (Tater Tots)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	1/2 Veg-S		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 12 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$16.6929	Cost Per Serving:	$0.1669

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	493979	POTATO TATER TOTS 6-5# OREI / 6 / 5LB , As Purchased	3 1/4 Bag (15 lb. 12.04 oz.)	16.6929	Sodexo Shared	POTATO TATER TOT MCCAIN 101223	3 1/4 Bag (15 lb. 12.04 oz.)

Tips/Comments

- For best results, cook from frozen state.
  Yield: 5 pounds = 3.969 quarts
  1/2 cup = 8 pieces = 2.52 oz by weight = 1/2 cup starchy sub-vegetable

Preparation Instructions

- Spread frozen potatoes evenly on parchment lined sheet pan.
- Pre-portion in no. 25 boat or display in serving pan according to station requirements.

Serving Instructions

- Serve 4 oz spoodle (approx. 8 tater tots) or as directed in recipe.

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	49.09	8.18	50.91	3.64	3.635

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
154.93	8.45	1.408	0	0	436.62	19.719	1.408	1.408	0	1.408	0.281	14.085	0(M)	0(M)	0	295.775	(M)	(M)

Nutrients per serving (71.454 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
110.704	6.038	1.006	0	0	311.984	14.09	1.006	1.006	0	1.006	0.201	10.064	0(M)	0(M)	0	211.344	(M)	(M)

(M) Indicates missing nutrient values.

S Veg- Tater Tots, potato, ORE-IDA (SR1450) - (Tater Tots)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	1/2 Veg-S		
Number of Servings:	31.74	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	5 Pound
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$7.6250	Cost Per Serving:	$0.2402

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	714236	POTATO TATER TOT VERSITOT / 6 / 5LB , As Purchased	1 Bag (5 lb.)	7.6250	Sodexo Shared	POTATO TATER TOT MCCAIN 101223	1 Bag (5 lb.)

Tips/Comments

- For best results, cook from frozen state.
  Yield: 5 pounds = 3.969 quarts
  1/2 cup = 8 pieces = 2.52 oz by weight = 1/2 cup starchy sub-vegetable

Preparation Instructions

- For best results, cook from frozen state.
  - Spread frozen potatoes evenly on parchment lined sheet pan.
  - Bake in 350°F convection oven for 12-17 minutes or until light golden color. For best results, turn potatoes once during cooking.
  - Serve 4 oz spoodle or as directed in recipe.
- Pre-portion in no. 25 boat or display in serving pan according to station requirements.

Serving Instructions

- Serve 4 oz spoodle (approx. 8 tater tots) or as directed in recipe.

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 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	49.09	8.18	50.91	3.64	3.635

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
154.93	8.45	1.408	0	0	436.62	19.719	1.408	1.408	0	1.408	0.281	14.085	0(M)	0(M)	0	295.775	0(M)	0(M)

Nutrients per serving (71.454 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
110.704	6.038	1.006	0	0	311.984	14.09	1.006	1.006	0	1.006	0.201	10.064	0(M)	0(M)	0	211.344	0(M)	0(M)

(M) Indicates missing nutrient values.

Teriyaki Sauce (SR2025)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Soy, Wheat;		
Number of Servings:	100.00	Serving Size:	1 tablespoon
Moisture gain/loss%:	0.0000	Yield:	4 Pound, 4 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$7.9531	Cost Per Serving:	$0.0795

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	10406830	GLAZE TERIYAKI LESS SODIUM / 1 / 5.3 LB , As Purchased	1 Quart, 2 1/3 Cup (4 lb. 4.78 oz.)	7.9531	Sodexo Shared	SAUCE TERIYAKI GLAZE LS 134932	1 Quart, 2 1/3 Cup (4 lb. 4.78 oz.)

Preparation Instructions

- - Pour sauce in 2-inch baking pan.
  - Cover tightly with plastic wrap then aluminum foil.
- Bake in 350°F convection oven for 10 minutes.
- HOT SERVICE:
  Transfer sauce into 2-inch serving pan according to station requirements.
  Serve immediately.
- COLD SERVICE:
  Quickly chill sauce (per HACCP) for service and use in recipes.
- COLD SERVICE:
  Quickly chill sauce (per HACCP) for service and use in recipes.
- COLD SERVICE:
  Transfer sauce into 2-inch serving pan according to station requirements.
- REHEAT:
  Reheat (per HACCP) for service and use in recipes.

Serving Instructions

- Serve 1 tablespoon 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 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 40 ºF and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 40 ºF 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 ºF
2hr Cool	Sodexo Cooling - Step 1	70.00	1. Reheat cooked hot food to 165 ºF for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ºF and 2 hours or less into the cooling process 2. Discard cooked hot food immediately when the food is above 70 ºF and more than 2 hours into the cooling process

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 ºF
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	3.41	2.66	93.78	2.53	87.231

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
238	0.903	0.703	0.103	0.703	738	55.8	0.251	51.903	51.103	1.503	0.303	8.503	22	0.703	0.103	146	39.703	2.103

Nutrients per serving (19.5 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (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)
46.41	0.176	0.137	0.02	0.137	143.91	10.881	0.049	10.121	9.965	0.293	0.059	1.658	4.29	0.137	0.02	28.47	7.742	0.41

(M) Indicates missing nutrient values.