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.

Bean and Cheese Burrito, 10-inch tortilla, Regular (CAR2019) - (Bean and Cheese Burrito)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 1/2 Non-WGR		
Number of Servings:	100.00	Serving Size:	1 burrito
Moisture gain/loss%:	0.0000	Yield:	42 Pound, 9 2/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$29.0294	Cost Per Serving:	$0.2903

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	252892	White, Flour 10" Pressed Tortilla, 16/12 ct. , As Purchased	100 tortilla	0.0000	California	(SY21-22 Exception) White, 10-inch Flour Tortilla, Ole Mexican, pressed CAI100665	100 tortilla
2				29.0294		Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) , Recipe SR1070	37 1/2 Cup
3	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	3 Pound, 2 Ounce	0.0000	California	CHEESE CHEDDAR SHRED 100528	3 Pound, 2 Ounce

Step # 4



Pre-Preparation Instructions

- 1. Prepare beans according to recipe.
  CCP--Hold hot at 140°F or above for use in recipe.

  2. To build each burrito:
  -Place #10 scoop (3/8 cup) beans in center of tortilla.
  -Top beans with 2 TBSP (1/2 oz) cheese.

  3.
  SPEED BUILT-TO-ORDER
  -Assemble, fold over "taco style" and serve immediately.
  -Direct students to condiment bar for vegetable toppings.

  FULL SERVICE BUILT-TO-ORDER:
  -Assemble and may top burrito with condiments and vegetable toppings. Must include topping options on production record for nutrient and component crediting.
  -Fold over "taco-style" and serve immediately.

  BULK:
  -Assemble and roll up "burrito style" ending with seam side down. Display in 2" serving pan.
  -Cover and CCP--hold hot at 140°F or below for service.

Preparation Instructions

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

Serving Instructions

- Serve 1 burrito

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	26.17	13.17	58.24	17.85	1.064

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)
194.546	5.657	2.846	0	6.468	317.444	28.324	4.541	0.517	0	8.681	1.974	117.05	0(M)	0(M)	0.052	229.579	40.445 (M)	0.043(M)

Nutrients per serving (193.249 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
375.959	10.932	5.5	0	12.5	613.458	54.736	8.776	1	0	16.776	3.814	226.198	0(M)	0(M)	0.1	443.661	78.159 (M)	0.083(M)

(M) Indicates missing nutrient values.

Nachos, All Beef & Bean, Commodity (CAR2194) - (Nachos Beef and Bean)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk;		
Meal Contribution:	2 Meat/MA, 2 WGR, 1/2 Veg-BP		
Number of Servings:	80.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	52 Pound, 8.385Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$66.1539	Cost Per Serving:	$0.8269

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	359715	Onion Yellow Jumbo By the POUND / 1 / 1 , As Purchased	2 cup, chopped (11.29 oz.)	0.5291	Sodexo Shared	ONION YELLOW FRSH 101188	2 cup, chopped (11.29 oz.)
2	9850309	OIL SALAD CANOLA / 1 / 1 GAL , As Purchased	1/8 Cup, 1 tablespoon (1.48 oz.)	0.1213	Sodexo Shared	OIL CANOLA 203368	1/8 Cup, 1 tablespoon (1.48 oz.)
3	403895	All Beef Crumble, Commodity , Cooked	1 Bag	22.1183	California	(Exception Think CA Only) Beef Crumbles All Meat Seasoned Low Sodium, Commodity CAI100016	1 Bag
4	202066	Taco Seasoning , As Purchased	3 tablespoon	0.2667	California	(Exception through 3/1/22) Taco Seasoning Mix, Pacific Spice, dry CAI100017	3 tablespoon
5	202078	Garlic Powder, Domestic , As Purchased	1 tablespoon	0.0000	California	(Exception through 3/1/22) Garlic powder CAI100360	1 tablespoon
6	721340	SPICE ONION POWDER / 1 / 20 OZ , As Purchased	1 tablespoon (0.24 oz.)	0.1170	Sodexo Shared	SPICE ONION POWDER 100884	1 tablespoon (0.24 oz.)
7						Water, tap, municipal 160228	1 Cup
8				31.6932		BP Veg- Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) SR1070	40 Cup
9	402117	Cheese Sauce, Jalapeno , Cooked	10 Pound	0.0000	California	SAUCE CHEESE JALAPENO JTM 269623	10 Pound
10	202995	Tortilla Chips Bulk Unsalted , As Purchased	10 Pound	11.3083	California	Chips, Tortilla Bulk CAI100032	10 Pound

Preparation Instructions

- Heating Beef Crumble in Oven:
  1. PLACE BEEF CRUMBLE IN A 4 INCH DEEP FULL SIZE HOTEL PAN.
  2. MIX GARLIC POWDER, ONION POWDER, AND TACO SEASONING WITH WATER. POUR OVER BEEF CRUMBLE AND MIX.
  3. PLACE IN 350°F OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 145°F OR ABOVE. (CCP) REMOVE FROM OVEN. (CCP)
  4. RECORD TIME AND TEMPERATURE ON PRODUCTION RECORD. (CCP)

  Heating Beef Crumble in Skillet:
  1. TURN ON TILT SKILLET TO MED-HIGH HEAT OR 350F
  2. PLACE BEEF CRUMBLE INTO TILT SKILLET.
  3. MIX GARLIC POWDER, ONION POWDER, AND TACO SEASONING WITH WATER. POUR OVER BEEF CRUMBLE AND MIX.
  4. PLACE IN 350°F OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 145°F OR ABOVE. (CCP) REMOVE FROM OVEN. (CCP)
  5. RECORD TIME AND TEMPERATURE ON PRODUCTION RECORD. (CCP)
  6. TRANSFER TO HOTEL PAN AND COVER WITH FOIL.

Preparation Instructions

- To heat Beans:
  1. Follow recipe SR1070 for instructions.
- To Prepare Cheese:
  1. Heat Cheese Sauce according to manufacturer's instructions to a minimum internal temperature of 140F.
- To Assemble Nachos:
  1. Place 2oz chips in a boat.
  2. Top chips with #16 scoop hot taco meat.
  3. Top chips with #8 scoop of hot refried beans.
  4. Top meat & beans with 2oz/#16 scoop of Cheese Sauce

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.
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	145.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	41.21	18.83	41.45	17.05	0.826

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
210.407	9.635	4.402	0	13.791	234.307	21.805	4.202	0.435	0(M)	8.97	1.266	110.083	24.503 (M)	0.134(M)	0(M)	275.41 (M)	37.19(M)	0.06(M)

Nutrients per serving (297.812 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
626.616	28.694	13.11	0	41.071	697.792	64.937	12.514	1.294	0(M)	26.714	3.771	327.841	72.973 (M)	0.399(M)	0(M)	820.202 (M)	110.755 (M)	0.18(M)

(M) Indicates missing nutrient values.

Breakfast Sandwich, biscuit, egg patty, American (CACFP) (SR1744) - (Breakfast Biscuit Sandwich)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	23 Pound, 3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$57.8051	Cost Per Serving:	$0.5781

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1				32.0823		Biscuit, baked, whole grain, Easy Split, 2 oz (1 biscuit = 2 oz eq grain) , Recipe (CACFP) SR1598	100 biscuit
2	708334	EGG PATTY RND 3.5 IN / 300 / 1.25OZ , As Purchased	100 patty (7 lb. 11.46 oz.)	18.7852	Sodexo Shared	EGG PATTY ROUND 3.5" 1.25 OZ 139871	100 patty (7 lb. 11.46 oz.)
3	9413461	Cheese, American, Yellow, Pasteurized, Sliced, Chilled / 6 / 6/5 LB , As Purchased	100 Slice (3 lb. 2.00 oz.)	6.9376	Sodexo Shared	CHEESE AMERICAN YELLOW 160 CT USDA 316767	100 Slice (3 lb. 2.00 oz.)

Preparation Instructions

- Place egg patties in single layer in steamtable pan sprayed with no-stick cooking spray.
  Conventional Oven: Heat oven to 350F. Cover pan tightly with foil. Bake, if thawed, 12-15 minutes; frozen, 20-25 minutes.
  Convection Oven: Heat oven to 250F. Do not cover. Bake, if thawed,10-12 minutes; frozen, 18-20 minutes.
- To prepare biscuit:

  Step 1: Cut biscuit open and place egg patty on bottom of biscuit.
  Step 2: Top egg patty with 1 slice (1/2oz cheese).
  Step 3: Place biscuit top over cheese and serve.

Serving Instructions

- Serve 1 sandwich

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	51.64	28.03	34.10	12.46	3.279

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)
289.993	16.639	9.033	0	102.211	527.692	24.721	1.902	2.377	1.902(M)	9.033	1.369(M)	159.734 (M)	0(M)	0(M)	0.951(M)	222.486 (M)	(M)	(M)

Nutrients per serving (105.175 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
305	17.5	9.5	0	107.5	555	26	2	2.5	2(M)	9.5	1.44(M)	168(M)	0(M)	0(M)	1(M)	234(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 WGR, 1/8 Fruit		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	32 Pound, 4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$53.7035	Cost Per Serving:	$0.5370

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

Preparation Instructions

- MIXER METHOD:
  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.

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 Pizza, sausage, bulk Tonys (CACFP) (SR1167) - (Sausage Breakfast Pizza)

Marketing Description:	Savory turkey sausage and mozzarella cheese on top of whole grain crust.		
HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Soy, Wheat;		
Meal Contribution:	1 Meat/MA, 1 1/2 WGR		
Number of Servings:	100.00	Serving Size:	1 Slice
Moisture gain/loss%:	0.0000	Yield:	20 Pound, 11 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$39.4290	Cost Per Serving:	$0.3943

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	701824	PIZZA SAUSAGE BKFST WG / 1 / 128 CT , As Purchased	100 Each (20 lb. 10.99 oz.)	39.4290	Sodexo Shared	PIZZA CONV BREAKFAST TURKEY SAUSAGE WG 150119	100 Each (20 lb. 10.99 oz.)

Tips/Comments

- NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.

Preparation Instructions

- COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1/2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.
- 2. Cut each pizza into 16 slices. Pizza should be held for no longer than 10 minutes.

Serving Instructions

- Portion: Serve 1 slice (3.31 oz): 1/16 pizza

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	30.00	8.57	51.43	17.14	9.526

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)
223.793	7.461	2.131	0	15.985	372.988	28.773	3.198	5.329	2.131	9.591	2.025	155.589	0	0	0	351.674	(M)	(M)

Nutrients per serving (93.837 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	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	7.001	2	0	15	350	27	3.001	5.001	2	9	1.9	146	0	0	0	330	(M)	(M)

(M) Indicates missing nutrient values.

Rice, Brown, Oven Steamed, commercial rice (SR1098) - (Steamed Brown Rice)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	1 WGR		
Number of Servings:	14.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	-15.0100	Yield:	2 Pound, 9.898 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.7400	Cost Per Serving:	$0.0529

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	181060	RICE BRN WGRAIN / 1 / 25POUND , As Purchased	1 Pound	0.7400	Sodexo Shared	RICE BROWN PARBOILED 100948	1 Pound
3						Water, tap, municipal 160228	1 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.

Buffalo Wrap, Regular, Tyson, 10" (CAR2000) - (Buffalo Chicken Wrap)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 2 1/2 Non-WGR, 3/4 WGR, 1/2 Veg-O		
Number of Servings:	100.00	Serving Size:	1 wrap
Moisture gain/loss%:	0.0000	Yield:	56 Pound, 1 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$79.4353	Cost Per Serving:	$0.7944

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	685907	CHICKEN CHUNK CKD BRD WHL GRN / 4 / BAGS , As Purchased	1 Bag, 180 3/8 nugget (14 lb. 15.00 oz.)	37.9225	Sodexo Shared	CHICKEN NUGGET WG CKD C&F TYSON 154815	1 Bag, 180 3/8 nugget (14 lb. 15.00 oz.)
2	166536	SAUCE PEPPER CAYENNE RED HOT / 1 / 1 GAL , As Purchased	6 1/4 Cup (3 lb. 14.96 oz.)	5.1445	Sodexo Shared	SAUCE CONV RED HOT FRANKS 101285	6 1/4 Cup (3 lb. 14.96 oz.)
3	7356025	Lettuce Iceberg Cello each - LT1080EA / 1 / 1 EACH , As Purchased	100 cup shredded (15 lb. 13.97 oz.)	27.3447	Sodexo Shared	LETTUCE ICEBERG TRIMMED 101115	100 cup shredded (15 lb. 13.97 oz.)
4	303508	Hidden Valley Ranch Dressing , As Purchased	100 tablespoon	0.0000	California	(Exception Think CA Only) Ranch Dressing, Hidden Valley CAI100585	100 tablespoon
5	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
6	252892	White, Flour 10" Pressed Tortilla, 16/12 ct. , As Purchased	100 tortilla	0.0000	California	(SY21-22 Exception) White, 10-inch Flour Tortilla, Ole Mexican, pressed CAI100665	100 tortilla

Step # 8



Tips/Comments

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

Preparation Instructions

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

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

Serving Instructions

- Serve 2 halves (1 full wrap)

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	47.87	15.64	39.90	17.43	2.999

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
198.785	10.573	3.453	0	15.801	629.516	19.829	1.812	1.49	0(M)	8.66	1.507	87.556	201.132 (M)	0.793(M)	0.07(M)	220.236 (M)	27.081 (M)	0.102(M)

Nutrients per serving (254.28 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
505.472	26.886	8.781	0	40.179	1600.73	50.42	4.607	3.79	0(M)	22.021	3.833	222.638	511.44 (M)	2.016(M)	0.178(M)	560.016 (M)	68.861 (M)	0.259(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.

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.

FAST Sub, Chef, USDA Turkey, USDA Turkey Ham, USDA American Cheese, CF Egg, WG Sub Roll (SR3877) - (Chef Sub)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat; May contain Sesame;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	31 Pound, 9 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$73.7518	Cost Per Serving:	$0.7375

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1				25.3548		Sub Roll, regular, side slice, whole grain, Richs (1 roll = 2 oz eq grain) , Recipe SR1208	100 roll (small submarine, hoagie roll)
2	9413963	Turkey, Deli Ham, Smoked, Sliced, Frozen / 8 / 8/5 LB , As Purchased	3 Pound, 2 Ounce	10.2189	Sodexo Shared	TURKEY HAM DELI SLICED 318523	3 Pound, 2 Ounce
3	9413779	Turkey, Deli Breast, Sliced, Frozen / 8 / 8/5 LB , As Purchased	3 Pound, 2 Ounce	11.6408	Sodexo Shared	TURKEY DELI SLICED USDA 311227	3 Pound, 2 Ounce
4				19.5998		Egg Patty, 1.5 oz, Cage Free Eggs SR3325	100 patty
5				6.9375		Cheese, slice, American, yellow, USDA, 0.5 oz (1 slice = 0.5 oz = 0.5 oz M/MA) , Recipe SR2821	3 Pound, 2 Ounce

Pre-Preparation Instructions

- Prepare sub recipes according to instructions.
  Thaw deli meat prior to prep per HACCP guidelines.

Preparation Instructions

- To build each sub:
  -Top heel of roll with turkey ham
  -Top turkey ham with turkey
  -Top turkey with egg patty
  -Top egg patty with 0.5 oz American cheese
  -Close sandwich with crown of roll.

  Step 1: On a clean work surface, place a 12"x12" sheet of plastic film with points out in a diamond shape. Place the sandwich top side down in center and prepare to wrap.
  Step 2: 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 3: Next, fold the top point down towards you across the sandwich to the bottom of the sandwich.
  Step 4: To complete the wrapping, pull the remaining bottom point up away from you across the sandwich, and seal it tightly.
  Step 5: Finished product will have all gathered sides tucked neatly underneath the sandwich.
  Step 6: Flip the sandwich and position the label on the smooth top side of the sandwich, slightly down on one side for optimum display. Use only approved Fast Takes labels for displaying.
  CCP--Hold sandwich refrigerated at 40°F or below for service.

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

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	38.39	12.26	40.48	22.28	7.421

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)
221.839	9.462	3.022	0	99.574	430.043	22.449	2.129	4.116	2.839(M)	12.356	1.484(M)	28.03(M)	0(M)	0(M)	0.916(M)	119.809 (M)	(M)	(M)

Nutrients per serving (143.305 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
317.907	13.56	4.33	0	142.694	616.273	32.17	3.051	5.898	4.068(M)	17.707	2.127(M)	40.169 (M)	0(M)	0(M)	1.312(M)	171.693 (M)	(M)	(M)

(M) Indicates missing nutrient values.

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

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

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

Tips/Comments

- Tortilla should be at room temperature or can place the bag of tortillas in the warmer for 20 min. so easy to work with.

Pre-Preparation Instructions

- Follow recipe SR1070 for re-fried beans. Black or pinto beans can be used in place of refried beans.

Preparation Instructions

- One bag of beans makes 17 half cup servings.
- 1. Prepare the beans following the sub recipe.
- 2. Heating Chicken Instructions:
  Conventional Oven: 25-30 minutes at 350 degrees from frozen.

  Convection Oven: 5-8 minutes in a single layer at 400 degrees from frozen.
- 3. To Build Burrito :
  - Spread Tortilla With 1/2 Cup (#8 Scoop) Beans Leaving A 1" Border Around Edge.
  -Top Beans With #8 Scoop (2.8 Oz By Weight) Chicken.
  -Top Chicken With #30 Scoop (1/2 Oz By Weight) Shredded Cheddar Cheese.
  -Top Cheese With #30 Scoop Salsa

  Roll Wrap Up "Burrito Style" Ending With Seam Side Down.

  4. Serve Immediately.

Serving Instructions

- Serve 1 burrito per student. One burrito is a complete reimbursable meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.35	12.70	47.52	24.15	2.860

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
164.072	5.169	2.315	0	26.075	280.687	19.49	4.535	1.173	0(M)	9.907	1.222	81.74	187.493 (M)	1.718(M)	0(M)	256.612 (M)	30.814 (M)	0.033(M)

Nutrients per serving (338.195 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
554.885	17.48	7.83	0	88.184	949.269	65.914	15.336	3.968	0(M)	33.505	4.133	276.441	634.091 (M)	5.809(M)	0(M)	867.849 (M)	104.212 (M)	0.111(M)

(M) Indicates missing nutrient values.

Chicken Enchilada Bake (CAR2374)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	1 3/4 Meat/MA, 1 WGR		
Number of Servings:	24.00	Serving Size:	1 square
Moisture gain/loss%:	0.0000	Yield:	6 Pound, 0.733Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$8.1804	Cost Per Serving:	$0.3408

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	406348	Chicken diced low sodium Tyson , As Purchased	2 Pound	0.0000	California	(Exception Think CA Only) Chicken diced, low sodium, Tyson, 2.3 oz. = 2MMA CAI100421	2 Pound
2	732254	SAUCE ENCHILADA MLD LOW SODIUM / 6 / #10 , As Purchased	2 1/2 Cup (1 lb. 5.16 oz.)	1.3490	California	SAUCE ENCHILADA LS CONV CAI345263	2 1/2 Cup (1 lb. 5.16 oz.)
3	202066	Taco Seasoning , As Purchased	1 3/4 Ounce	0.5880	California	(Exception through 3/1/22) Taco Seasoning Mix, Pacific Spice, dry CAI100017	1 3/4 Ounce
4	7120242	TORTILLA WHEAT WHL 6IN / 12 / 24 CT , As Purchased	24 tortilla (1 lb. 8.55 oz.)	3.3039	Sodexo Shared	TORTILLA FLOUR WHOLE WHEAT 6" OLE MEXICAN 243217	24 tortilla (1 lb. 8.55 oz.)
5	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1 Pound	2.8875	California	Cheddar Cheese, Shredded, Land O Lakes CAI100057	1 Pound
6	248576	Sliced Back Ripe Olives , Drained	4 tbsp, drained (1.13 oz.)	0.0000	California	OLIVE RIPE SLICED CANNED 102260	4 tbsp, drained (1.13 oz.)
7	636102	Cilantros By the BUNCH / 1 / 1 , As Purchased	1/4 Cup (0.14 oz.)	0.0519	Sodexo Shared	HERB CILANTRO LEAVES FRSH 102043	1/4 Cup (0.14 oz.)

Pre-Preparation Instructions

- 1. Preheat oven to 350°F

Preparation Instructions

- Wash cilantro and pat dry. Remove the majority of the long stem and finely chop the small stems and leaves.
- 2. Combine the diced chicken, enchilada sauce, and taco seasoning in a large bowl and mix to combine. (reserve 1/2 cup of sauce).
  3. Pour the reserved enchilada sauce in a 2" hotel pan and spread to cover the bottom. Lay half of the tortillas in the bottom of the pan. Cut the tortillas to fit if needed.
  4. Add half the chicken mixture, then top with half of the cheese. Repeat with tortillas, meat, and cheese.
  5. Bake for 20 minutes covered and 10 minutes uncovered, or until the edges are bubbling and the casserole reaches 165°F.
  6. Optional: Garnish with black olives and fresh cilantro.
  7. Place in hot holding cabinet and hold at 140 ° until service.
  8. Cut casserole into 24 equal squares, 6x4.
  Discard all Leftovers

Serving Instructions

- Serve 1 square 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.
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	165.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	42.14	21.70	29.63	26.15	2.619

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)
206.339	9.662	4.974	0	39.162	470.958	15.282	2.307	1.351	0(M)	13.489	1.525	156.185	653.745 (M)	0.691(M)	0(M)	204.376 (M)	0.123(M)	0.288(M)

Nutrients per serving (114.266 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
235.775	11.04	5.684	0	44.749	538.144	17.462	2.636	1.544	0(M)	15.413	1.743	178.466	747.007 (M)	0.79(M)	0(M)	233.532 (M)	0.141(M)	0.329(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.

Chicken Tenders(3), Tyson, whole grain, cooked, CN (CAR1124) - (Chicken Tenders)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1 WGR		
Number of Servings:	100.00	Serving Size:	3 strips
Moisture gain/loss%:	0.0000	Yield:	20 Pound, 15 1/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$51.0134	Cost Per Serving:	$0.5101

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	192830	CHICKEN TNDR BRD GLDN CRSPY WG / 4 / BAGS , As Purchased	2/3 Case (20 lb. 15.10 oz.)	51.0134	Sodexo Shared	CHICKEN TENDER WG CKD C&F TYSON 154829	2/3 Case (20 lb. 15.10 oz.)

Preparation Instructions

- NOTE: Cook chicken as close to service as possible. Batch cooking ensures optimum quality. Do not cover cooked chicken, except with a pan liner, as the product will become soggy. Recommended holding time is no longer than 1, hour after cooking.
  - Portion chicken tenders in single layer on a parchment lined sheet pan.
  - Bake chicken tenders in 375°F convection oven for 6 - 8 minutes or conventional oven at 400F for 8 - 10 minutes.
  - Carefully transfer chicken tenders to 2-inch serving pan.

Serving Instructions

- Serve 3 chicken tenders per student.

  Offer 1 breadstick or roll for additional grain for secondary students and as noted on menu for elementary students.

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	51.92	8.65	24.62	23.08	1.538

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
273.684	15.789	2.632	0	26.316	410.526	16.842	3.158	1.053	1.053	15.789	2.105	37.895	0(M)	0(M)	0	757.895	(M)	(M)

Nutrients per serving (95 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
260	15	2.5	0	25	390	16	3	1	1	15	2	36	0(M)	0(M)	0	720	(M)	(M)

(M) Indicates missing nutrient values.

Sandwich, Cuban Pork, Brookwood Pork Carintas, USDA Turkey Ham, Richs WG Sub Roll (SR5547) - (Cuban Pork Sandwich)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Milk, Wheat; May contain Egg, Sesame, Soy;		
Meal Contribution:	2 1/4 Meat/MA, 2 WGR		
Number of Servings:	1.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	7.201 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$1.3314	Cost Per Serving:	$1.3314

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2				0.2777		Sub Roll, regular, side slice, whole grain, Richs (1 roll = 2 oz eq grain) , Recipe SR1208	1 roll (small submarine, hoagie roll)
4	635445	MUSTARD YELLOW PLS JUG / 1 / 105OZ , As Purchased	1 tablespoon (0.53 oz.)	0.0294	Sodexo Shared	MUSTARD YELLOW BULK 101378	1 tablespoon (0.53 oz.)
6				0.5512		Pulled Pork, Carnitas, Brookwood (1/3c = 2.1 oz = 2 oz M/MA) , Recipe SR2185	3 tablespoon
7	9413963	Turkey, Deli Ham, Smoked, Sliced, Frozen / 8 / 8/5 LB , As Purchased	2 Slice (1.43 oz.)	0.2923	Sodexo Shared	TURKEY HAM DELI SLICED 318523	2 Slice (1.43 oz.)
8	11936855	CHEESE SWISS SLI .5 OZ / 8 / 1.25LB , As Purchased	1 Slice (0.50 oz.)	0.1123	Sodexo Shared	CHEESE SWISS SLI .5 OZ GLC 100533	1 Slice (0.50 oz.)
9	7062191	PICKLE SLI DILL HAM KK 1/8 PR / 1 / 5 GAL , As Purchased	5 Slice (1.50 oz.)	0.0684	Sodexo Shared	PICKLE CHIP DILL KK 1/8" 101364	5 Slice (1.50 oz.)

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 mustard on both sides of the sub roll.
- Spread the following filling ingredients on the bottom half of the sub roll:
  1 oz (1 slice) pernil al horno
  2 slices (1.43 oz by weight) turkey ham
  1 slice (0.5 oz by weight) cheese
  5 slices pickles
- - Close sandwich and place on a parchment lined sheet pan (16 sandwiches per sheet pan).
  - Cover sheet pan with parchment paper and place another sheet pan on top of the sandwiches. Gently press to flatten sandwiches.
- With sheet pan on top, batch cook sandwiches at 350ºF for 7-10 minutes or until lightly toasted and cheese is melted.
- Transfer sandwiches to serving pan.
  Serve immediately.

Serving Instructions

- Serve 1 sandwich or as directed on production sheet.

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	37.16	13.38	38.68	27.82	6.572

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)
162.975	6.728	2.424	0	28.746	535.189	15.759	1.703	2.678	1.993(M)	11.333	0.952(M)	80.893 (M)	26.106 (M)	0.481(M)	0.349(M)	147.74 (M)	19.694 (M)	0.512(M)

Nutrients per serving (204.158 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
332.726	13.736	4.948	0	58.688	1092.63	32.173	3.477	5.467	4.068(M)	23.138	1.944(M)	165.15 (M)	53.297 (M)	0.981(M)	0.712(M)	301.623 (M)	40.207 (M)	1.045(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.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Sesame, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1 WGR, 1/8 Veg-DG, 1/8 Veg-O		
Number of Servings:	10.00	Serving Size:	1 no. 6 scoop
Moisture gain/loss%:	0.0000	Yield:	3 Pound, 14 1/8Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$2.6148	Cost Per Serving:	$0.2615

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	404694	Crispy Popcorn Chicken, Commodity , As Purchased	2 Pound, 2 Ounce	0.0000	California	CHICKEN POPCORN WG CKD C&F TYSON 154821	2 Pound, 2 Ounce
2	9850309	OIL SALAD CANOLA / 1 / 1 GAL , As Purchased	1/8 Cup, 1 tablespoon (1.48 oz.)	0.1213	Sodexo Shared	OIL CANOLA 203368	1/8 Cup, 1 tablespoon (1.48 oz.)
3	9216375	Carrots Matchsticks 10 oz. - 00107 / 1 / 10 OZ. , As Purchased	2 Ounce	0.2019	Sodexo Shared	PRE-CUT CARROT MATCHSTICK 295575	2 Ounce
4	731196	BROCCOLI CUTS IQF GRADE A / 1 / 30 LB , As Purchased	1 Pound	1.2400	Sodexo Shared	BROCCOLI CUTS FRZN 215152	1 Pound
5				1.0517		General Tso Sauce: Taste 4 CA CAR1698	8 Ounce
6	209724	Sesame Seeds , As Purchased	1/8 Cup (0.63 oz.)	0.0000	California	SPICE SESAME SEED WHITE 102077	1/8 Cup (0.63 oz.)

Preparation Instructions

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

Serving Instructions

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

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	145.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	47.75	7.84	34.73	18.79	15.820

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
211.486	11.22	1.841	0.022	12.729	263.756	18.361	2.915	8.364(M)	7.193(M)	9.934	1.554	41.49	832.622 (M)	10.582 (M)	0.064(M)	184.967 (M)	26.303 (M)	0.274(M)

Nutrients per serving (176.099 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
372.424	19.758	3.242	0.039	22.416	464.471	32.334	5.134	14.729 (M)	12.667 (M)	17.494	2.737	73.063	1466.23 (M)	18.635 (M)	0.112(M)	325.725 (M)	46.319 (M)	0.483(M)

(M) Indicates missing nutrient values.

Pork, Green Chile Pork Stew, USDA Pork Leg, USDA Frozen Corn, Zucchini (SR3952) - (Green Chile Pork & Corn Stew)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	2 Meat/MA, 1/4 Veg-S, 1/4 Veg-O		
Number of Servings:	48.00	Serving Size:	3/4 Cup
Moisture gain/loss%:	0.0000	Yield:	27 Pound, 2.202Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$57.3306	Cost Per Serving:	$1.1944

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1				0.8563		Vegetable Soup Broth, from base SR2239	2 1/2 Quart
2	274209	SPICE GARLIC PWDR / 1 / 21OZ , As Purchased	1/8 Cup (0.44 oz.)	0.3458	Sodexo Shared	SPICE GARLIC POWDER 100842	1/8 Cup (0.44 oz.)
3	704632	SPICE CUMIN GRND / 1 / 14 OZ , As Purchased	1/8 Cup (0.43 oz.)	0.3760	Sodexo Shared	SPICE CUMIN GROUND 100851	1/8 Cup (0.43 oz.)
4	723523	SPICE PEPPER CHILE GRND ANCHO / 1 / 1LB , As Purchased	1/8 Cup (0.49 oz.)	0.7527	Sodexo Shared	SPICE CHILE POWDER ANCHO 100778	1/8 Cup (0.49 oz.)
5	254690	SPICE PEPPER BLK GRND / 1 / 18 OZ , As Purchased	1/8 Cup (0.59 oz.)	0.0000	Sodexo Shared	SPICE PEPPER BLACK GROUND 102062	1/8 Cup (0.59 oz.)
6				33.2675		Pulled Pork, Carnitas, pulled pork USDA (1/2c = 3.37 oz = 2 oz M/MA) , Recipe SR3328	9 1/2 Pound
7	728874	COATING PAN SPRAY BAKERY / 6 / 20.5OZ , As Purchased	1 spray , about 1/3 second (1 NLEA serving) (0.01 oz.)	0.0058	Sodexo Shared	PAN COATING SPRAY 100929	1 spray , about 1/3 second (1 NLEA serving) (0.01 oz.)
8				0.8523		Onion, yellow, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe SR1264	1 Pound
9	161359	PEPPER CHILI GREEN DICED / 12 / 27 OZ , As Purchased	3 Pound	8.3099	Sodexo Shared	PEPPER CHILE GREEN DICED CANNED 101030	3 Pound
10	540503	GARLIC CHOPPED IN WATER / 1 / 32 OZ , As Purchased	3 Ounce	0.7331	Sodexo Shared	GARLIC FRESH CHOPPED WATER 270080	3 Ounce
11	511482	CORN CUT FRZN / 1 / 20 LB , As Purchased	5 Pound	6.4500	Sodexo Shared	CORN CUT FRZN 102316	5 Pound
12				5.3813		Squash, summer, zucchini, 3/4-inch cubes, ready-to-serve (1/2c=2.4 oz=1/2c other veg) SR2653	3 Pound

Preparation Instructions

- Use gloves when handling peppers. Pepper juice can burn eyes. Wash hands thoroughly with soap and water after handling. Be sure to sanitize top of can before opening. Check for physical contaminants after opening the can. Open and drain, reserving juice as needed.

Preparation Instructions

- 1) Prepare vegetable broth according to recipe.
  2) Combine dry spices with pork and toss to evenly coat pork.
  3) Spray 4" hotel pan with pan spray and heat in a 350 degree F oven for 5 minutes.
  4) Place pork and diced onions to the heated 4" hotel pan and cook pork uncovered for 15 minutes to slightly crisp pork and onions.
  5) Add green chiles, garlic, broth, and corn. Cover pan with foil and cook for another 45 minutes or until heated through (minimum 155 degrees F).
  7) Add zucchini. Cook for 6 to 8 minutes or until zucchini is tender-crisp. CCP-- Minimum internal temperature should be at least 155 degrees F. (for 15 seconds). CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.
  8) Serving Suggestion: Serve with Warm Tortillas
  9) Shelf Life: Use within 24 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).

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	24.24	1.15	25.91	45.93	4.421

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)
106.241	2.861	0.136	0	33.426	202.074	6.883	0.967	1.174(M)	0.064(M)	12.199	0.483(M)	13.401 (M)	58.277 (M)	4.035(M)	0(M)	93.999 (M)	36.714 (M)	0.547(M)

Nutrients per serving (256.451 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
272.455	7.337	0.349	0	85.721	518.22	17.651	2.481	3.011(M)	0.165(M)	31.284	1.238(M)	34.367 (M)	149.452 (M)	10.347 (M)	0(M)	241.06 (M)	94.153 (M)	1.404(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	21 Pound, 11 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	100 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	100 Slice
2	402003	Cheese, Cheddar, Slice, LOL , As Purchased	300 Slice (9 lb. 6.00 oz.)	0.0000	California	(Exception through 3/1/22) Cheddar, Cheese Slice, Land O Lakes, 8-1.5 LB, 384 ct, 0.5 oz CAI100002	300 Slice (9 lb. 6.00 oz.)
3	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	100 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	100 Slice

Tips/Comments

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

Preparation Instructions

- Assembly:
  Step 1: Lightly spray sheet pan with pan coating (not listed), and line up bottom layer with 24 slices of bread (listed first).

  Step 2: Top each slice of bread with 3 slices (1.5 oz) cheese. Be sure to separate the slices and rotate slice.

  Step 3: Top each sandwich with the top slice of bread (listed second).

  FUN FACTOR: May use a cookie cutter to stamp out an image in the top slice of bread before baking.

  Step 4: Lightly spray the tops of your sandwiches with pan coating (not listed) to insure an evenly toasted finished product.

  Step 5: CCP-Hold refrigerated at 40F or below for use in recipe.

  Cooking:
  NOTE: Batch cooking ensures optimum quality. Recommended holding time is no longer than 1 hour after cooking.

  Step 1: Top your sandwich creations with a second sheet pan to provide added weight and a direct heat to the top of the sandwiches.

  Step 2: Place your sandwiches in a preheated 350F convection oven for approximately 10 minutes or until finished sandwiches are lightly toasted on top and bottom, and golden brown.

  NOTE: As oven temperature calibrations may vary widely, watch your first batch closely, and note your results for optimum future production.

  SAFETY TIP: For optimum safety, when removing your sandwiches from the oven, remove the top pan first, and then the pan of sandwiches.

  Step 3: Transfer sandwiches to a 2" full size serving pan and loosely cover with pan liner.
  16 sandwiches per 2" full size hotel pan.

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

Serving Instructions

- Serve 1 sandwich per student.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	41.09	22.23	37.59	21.15	5.783

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
280.83	12.82	6.936	0	30.83	577.075	26.389	2.03	4.06	(M)	14.85	1.462	348.896	462.446	2.436	(M)	(M)	(M)	(M)

Nutrients per serving (98.525 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
276.688	12.631	6.834	0	30.375	568.563	26	2	4	(M)	14.631	1.44	343.75	455.625	2.4	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

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.

Hearty Garden Salad, G6-12 (CAR1701) - (Hearty Garden Salad)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Milk;		
Meal Contribution:	2 1/2 Meat/MA, 1 1/4 Veg-O		
Number of Servings:	100.00	Serving Size:	1 salad
Moisture gain/loss%:	0.0000	Yield:	62 Pound, 3/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$112.3150	Cost Per Serving:	$1.1232

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	6954958	LETTUCE SALAD MIX 3 WAY 1/5# / 1 / 5# , As Purchased	200 Cup (31 lb. 4.00 oz.)	43.3757	Sodexo Shared	PRE-CUT SALAD MIX 215183	200 Cup (31 lb. 4.00 oz.)
2	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	6 Pound, 4 Ounce	18.0472	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	6 Pound, 4 Ounce
3	719466	PEPPER GREEN BELL FRSH LG / 1 / 5 LB , As Purchased	7 cup, chopped, 1 1/4 cup, sliced (2 lb. 8.56 oz.)	8.1891	Sodexo Shared	PEPPER BELL GREEN FRSH 101111	7 cup, chopped, 1 1/4 cup, sliced (2 lb. 8.56 oz.)
4				2.9002		Beans, garbanzo, Bush, canned, drained, ready-to-serve (1/2c=3.1oz=1/2c legume or 2oz M/MA), Recipe SR1048	100 tablespoon
5	436256	EGG HARD CKD PLD CAGE FR 4-5# / 4 / 5LB , As Purchased	100 egg (9 lb. 14.73 oz.)	27.9221	Sodexo Shared	EGG HARDBOILED WHL PEELED CONV CAGE FREE 100293	100 egg (9 lb. 14.73 oz.)
6	720041	CUCUMBER SELECT FRESH / 1 / 45-50# , As Purchased	12 1/2 Cup (2 lb. 13.86 oz.)	1.5763	Sodexo Shared	CUCUMBER FRSH 101090	12 1/2 Cup (2 lb. 13.86 oz.)
7	7356316	Tomatoes 6x6 lb. - TO1030LB / 1 / LB , As Purchased	25 medium whole (2-3/5" dia) (6 lb. 12.47 oz.)	10.3044	Sodexo Shared	TOMATO 6X6 FRSH 101180	25 medium whole (2-3/5" dia) (6 lb. 12.47 oz.)

Preparation Instructions

- 1. To assemble:
  Step 1: Spread 2 cups salad mix evenly into container.

  Step 2: Sprinkle 1 oz by weight/#16 scoop shredded cheese diagonaly over top of salad hitting 9:00, 10:00, 11:00 and 12:00 on the imaginary clock.

  Step 3: Place 2 TBSP pepper strips and 1 TBSP beans in the opposite corner, filling the space between 3:00 to 8:00.

  Step 4: Top the peppers with the 1 hard boiled egg cut in half.

  Step 5: Alternately rotate 2 slices cucumber and 2 slices tomato diagonally from 2:00 to 8:00 across the middle of the salad.

  2. Close container lid and place appropriate label on container.

Serving Instructions

- Serve 1 salad per student.

  Offer with 2oz roll or breadstick for 2 grains.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	55.69	29.16	20.68	27.67	7.757

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)
82.497	5.105	2.673	0	71.09	100.393	4.265	1.006	1.6	0(M)	5.706	1.071	95.966	217.66 (M)	4.913(M)	0.355(M)	169.264 (M)	18.569 (M)	0.09(M)

Nutrients per serving (281.333 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
232.09	14.361	7.52	0	200	282.439	11.998	2.829	4.501	0(M)	16.053	3.012	269.983	612.348 (M)	13.823 (M)	1(M)	476.195 (M)	52.242 (M)	0.253(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.

Burrito, 10" Beef & Bean w/Rice, Commodity (CAR1709) - (Beef Bean Burrito)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 1/2 Meat/MA, 2 1/2 Non-WGR, 1/2 WGR, 1/8 Veg-RO, 1/2 Veg-BP		
Number of Servings:	1.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	13.533 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$1.3226	Cost Per Serving:	$1.3226

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	709080	TORTILLA FLOUR PRESSED 10 IN / 12 / 12 CT , As Purchased	1 Each (2.50 oz.)	0.2257	Sodexo Shared	TORTILLA FLOUR HEAT PRESSED 10" MISSION 333481	1 Each (2.50 oz.)
2				0.5788		Taco Filling, all beef, seasoning, RECIPE, Commodity CAR1135	1/2 Cup
3				0.0317		Rice, Brown, Oven Steamed, commercial rice SR1098	1/3 Cup
4				0.3962		BP Veg- Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) SR1070	1/2 Cup
5	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1/2 Ounce	0.0902	California	Cheddar Cheese, Shredded, Land O Lakes CAI100057	1/2 Ounce
6	202622	Salsa, Chunky, Medium , As Purchased	1 Ounce	0.0000	California	Salsa, Chunky, Medium, Pace CAI100220	1 Ounce

Pre-Preparation Instructions

- Follow recipe SR1070 for re-fried beans.

Preparation Instructions

- HEATING
  STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours.
  GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds.
  MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time).
  STAGING
  Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).

Preparation Instructions

- 1. Prepare beans from recipe SR1070

  2.Prepare Beef Taco Meat According To Recipe CAR1135.

  3. To Build Burrito :
  - Spread Tortilla With 1/2 Cup (#8 Scoop) Beans Leaving A 1" Border Around Edge.
  -Top Beans With #8 Scoop Of Beef Taco Meat.
  -Top Beef With #12 Scoop Rice.
  - Top Rice With #30 Scoop (1/2 Oz By Weight) Shredded Cheddar Cheese.
  -Top Cheese With #30 Scoop Salsa

  Roll Wrap Up "Burrito Style" Ending With Seam Side Down.

  4. Serve Immediately.

Serving Instructions

- Serve 1 burrito per student.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	26.54	11.01	53.52	19.15	1.542

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)
161.59	4.766	1.976	0	10.426	284.164	21.623	3.496	0.623	0(M)	7.737	1.576	85.12	77.136 (M)	0.208(M)	0(M)	160.254 (M)	38.536 (M)	0.075(M)

Nutrients per serving (383.669 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
619.972	18.285	7.582	0	40	1090.25	82.959	13.414	2.39	0(M)	29.685	6.045	326.581	295.946 (M)	0.798(M)	0(M)	614.846 (M)	147.851 (M)	0.288(M)

(M) Indicates missing nutrient values.

Macaroni and Cheese, WG Redwood (CAR1504) - (Macaroni and Cheese)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Soy, Wheat; Processed in a facility that also processes Egg;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	2 no. 6 scoop
Moisture gain/loss%:	0.0000	Yield:	109 Pound, 1 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$18.9157	Cost Per Serving:	$0.1892

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	698575	PASTA MACARONI WHL GRN 100% / 2 / 10 LB , As Purchased	12 1/2 Pound	0.8688	Sodexo Shared	PASTA DRY ELBOW WG 270869	12 1/2 Pound
2	305563	Trans Fat Free Margarine , As Purchased	1 Package, 1 1/4 Cup (1 lb. 8.49 oz.)	0.0000	California	MARGARINE PRINT 1 LB 101374	1 Package, 1 1/4 Cup (1 lb. 8.49 oz.)
3	52315	White Milk, Low Fat , As Purchased	12 1/2 Quart	0.0000	California	White Milk, lowfat, fluid, 1% milkfat, with added vitamin A and vitamin D Berkeley CAI100011	12 1/2 Quart
4	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	6 Pound, 4 Ounce	18.0469	California	(Exception through 3/1/22) Cheddar Cheese, Shredded, Land O Lakes CAI100057	6 Pound, 4 Ounce
5	401140	Shredded Mozzarella Cheese LOL , As Purchased	20 Pound, 5 Ounce	0.0000	California	(Exception through 3/1/22) Shredded Mozzarella Cheese, LOL CAI100212	20 Pound, 5 Ounce
6	SI100060	Water, tap, municipal , As Purchased	5 Gallon	0.0000	Sodexo Shared	Water, tap, municipal 160228	5 Gallon

Pre-Preparation Instructions

- Preheat oven to 350°F

Preparation Instructions

- For each hotel pan (40 servings per hotel pan):
  1. Boil 5 lbs of elbow macaroni noodles. Do not over cook. Drain.
  2. Melt margarine in a saucepan or in your microwave.
  3. Line a hotel pan with an oven bag. Pour in cooked macaroni. Add margarine, milk, and cheese. MIX WELL.
  4. CCP Bake in a 350° oven for about 30 minutes to internal temperature of 140°
  5. Remove from oven and garnish with shredded cheddar cheese
  6. Record temperature on the Production Record

Serving Instructions

- Serve two #6 scoops 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	46.64	26.26	30.73	23.76	5.588

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
144.591	7.492	4.219	0	17.665	207.567	11.106	1.168	2.02	0(M)	8.587	0.59	225.666	261.47	0.261	0(M)	0.381(M)	38.109 (M)	0.038(M)

Nutrients per serving (494.929 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
715.621	37.081	20.879	0	87.427	1027.31	54.968	5.783	9.997	0(M)	42.5	2.918	1116.89	1294.09	1.291	0(M)	1.888(M)	188.611 (M)	0.189(M)

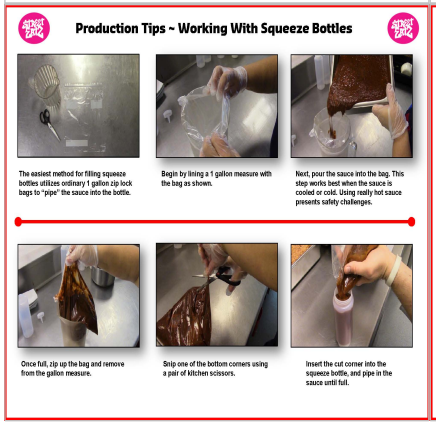
(M) Indicates missing nutrient values.

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

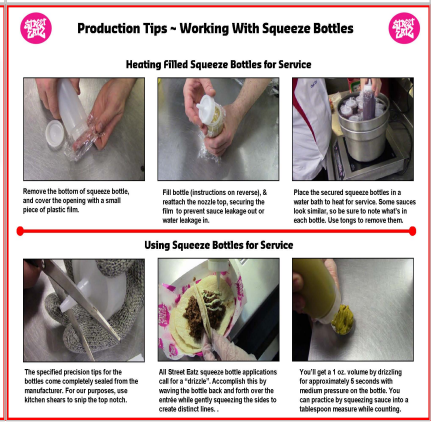
HACCP Process:	Process 3: Complex Food		
Meal Contribution:	3/8 Veg-RO, 1/8 Veg-O		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	-15.4000	Yield:	25 Pound, 14 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$34.5976	Cost Per Serving:	$0.3460

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.

Meatloaf, beef crumble (SR1618) - (Meatloaf)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1/4 Veg-RO		
Number of Servings:	6.00	Serving Size:	1 meatloaf
Moisture gain/loss%:	0.0000	Yield:	1 Pound, 13.423Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$6.2506	Cost Per Serving:	$1.0418

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	87113	BEEF CRUMBLE / 8 / 5 LB , As Purchased	14 Ounce	5.0596	California	BEEF CRUMBLE CKD ADV PIERRE 306085	14 Ounce
2	10033946	EGG LIQUID WHL CITACID CGFREE / 15 / 2 LB , As Purchased	2 Ounce	0.2463	Sodexo Shared	EGG LIQUID WHOLE PASTEURIZED CAGE FREE MICHAEL 101846	2 Ounce
3	694078	TOMATO PASTE NON GMO / 6 / #10 , As Purchased	1/2 Cup (4.27 oz.)	0.3349	Sodexo Shared	TOMATO PASTE CANNED 101046	1/2 Cup (4.27 oz.)
4	718187	CARROT SLI GR A / 1 / 30 LB , As Purchased	3/4 Cup (3.86 oz.)	0.3368	Sodexo Shared	CARROT SLICED GRADE A FRZN 217140	3/4 Cup (3.86 oz.)
5	359715	Onion Yellow Jumbo By the POUND / 1 / 1 , As Purchased	3/4 Cup (4.23 oz.)	0.1984	Sodexo Shared	ONION YELLOW FRSH 101188	3/4 Cup (4.23 oz.)
6	707071	BREAD CRUMB JAP PANKO TOASTED / 1 / 25LB , As Purchased	1/2 Cup (1.06 oz.)	0.0747	Sodexo Shared	BREAD CRUMB JAPANESE PANKO 100869	1/2 Cup (1.06 oz.)

Preparation Instructions

- Griddle Fry: Preheat Temp 250°F - 275°F; Apply cooking oil or non-stick spray to the skillet or griddle surface.Pour desired amount of eggs into skillet or griddle over medium heat (250-275°F). To scramble: as eggs begin to set, gently scrape the bottom and sides of the pan to create soft, fluffy curds. Continue gently scraping the pan every 10-15 seconds. Do not stir constantly or the eggs will break into tiny curds. Cook until eggs are set but still moist. Remove cooked eggs from pan, residual heat in the pan can dry and toughen the eggs. For filled omelets: as eggs begin to set, top with filling, loosen edges of omelet and fold in half.
  Thaw: To ensure adequate thawing, remove cartons from case and place in refrigerator, not to exceed 40°F (4.4°C). Space cartons to allow for air movement. Thaw, unopened, in refrigerator for 2-5 days.; Dueto variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.
  Unknown: Use whenever whole egg is required in formulations and recipes.
  Packaging and
- Cut carrots into small dice 1/4"x1/4"
- Cut onion into small dice 1/4"x1/4"
- 1. Combine beef, eggs, tomato paste, diced carrots and onion, and breadcrumbs in non-reactive bowl. Mix well.

  2. Firmly press meat mixture into #6 scoop (4.6 oz) and release onto a parchment lined sheet pan. Flatten each ball into a patty.
  NOTE: Do not overlap. May leave mixture in ball shape.

  3. CCP--Bake uncovered in 350°F standard (conventional) oven for 20 minutes or until minimum internal temperature of 145°F or above for 15 seconds.

Serving Instructions

- Serve 1 meatloaf.

Original Recipe Yield: 6 - 4.6 oz servings = 1.75 pounds
#6 scoop (4.6 oz) = 2.167 oz M/MA + 0.229 oz eq Grain + 0.41 cup red/orange + 0.08 cup other totaling 0.5 cup vegetable

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
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	42.77	17.73	25.19	32.03	9.571

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)
129.233	6.141	2.546	0	51.982	306.942	8.137	2.418	3.092	0(M)	10.349	155.317	34.769	2393.2 (M)	7.768(M)	0.147(M)	224.359 (M)	24.676 (M)	0.141(M)

Nutrients per serving (139.022 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
179.662	8.537	3.539	0	72.267	426.717	11.312	3.362	4.299	0(M)	14.388	215.925	48.337	3327.08 (M)	10.799 (M)	0.205(M)	311.908 (M)	34.305 (M)	0.196(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, All Beef & Bean, Commodity (CAR2194) - (Nachos Beef and Bean)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk;		
Meal Contribution:	2 Meat/MA, 2 WGR, 1/2 Veg-BP		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	65 Pound, 10 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$67.6221	Cost Per Serving:	$0.6762

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	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
5	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
6	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.)
7	SI100060	Water, tap, municipal , As Purchased	1 1/4 Cup	0.0000	Sodexo Shared	Water, tap, municipal 160228	1 1/4 Cup
8				38.7059		Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) , Recipe SR1070	50 Cup
9	402117	Cheese Sauce, Jalapeno , Cooked	12 Pound, 8 Ounce	0.0000	California	SAUCE CONV CHEESE JALAPENO 269623	12 Pound, 8 Ounce
10	202995	Tortilla Chips Bulk Unsalted , As Purchased	12 1/2 Pound	0.0000	California	Chips, Tortilla Bulk CAI100032	12 1/2 Pound

Preparation Instructions

- Heating Beef Crumble in Oven:
  1. PLACE BEEF CRUMBLE IN A 4 INCH DEEP FULL SIZE HOTEL PAN.
  2. MIX GARLIC POWDER, ONION POWDER, AND TACO SEASONING WITH WATER. POUR OVER BEEF CRUMBLE AND MIX.
  3. PLACE IN 350°F OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 145°F OR ABOVE. (CCP) REMOVE FROM OVEN. (CCP)
  4. RECORD TIME AND TEMPERATURE ON PRODUCTION RECORD. (CCP)

  Heating Beef Crumble in Skillet:
  1. TURN ON TILT SKILLET TO MED-HIGH HEAT OR 350F
  2. PLACE BEEF CRUMBLE INTO TILT SKILLET.
  3. MIX GARLIC POWDER, ONION POWDER, AND TACO SEASONING WITH WATER. POUR OVER BEEF CRUMBLE AND MIX.
  4. PLACE IN 350°F OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 145°F OR ABOVE. (CCP) REMOVE FROM OVEN. (CCP)
  5. RECORD TIME AND TEMPERATURE ON PRODUCTION RECORD. (CCP)
  6. TRANSFER TO HOTEL PAN AND COVER WITH FOIL.

Preparation Instructions

- To heat Beans:
  1. Follow recipe SR1070 for instructions.
- To Prepare Cheese:
  1. Heat Cheese Sauce according to manufacturer's instructions to a minimum internal temperature of 140F.
- To Assemble Nachos:
  1. Place 2oz chips in a boat.
  2. Top chips with #16 scoop hot taco meat.
  3. Top chips with #8 scoop of hot refried beans.
  4. Top meat & beans with 2oz/#16 scoop of Cheese Sauce

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.
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	145.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	41.21	18.67	41.45	17.05	0.826

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
210.407	9.635	4.365	0	13.791	245.007	21.805	4.202	0.435	0(M)	8.97	1.263	110.083	24.503 (M)	0.134(M)	0(M)	275.52 (M)	37.19(M)	0.06(M)

Nutrients per serving (297.812 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
626.616	28.694	13	0	41.071	729.66	64.937	12.514	1.294	0(M)	26.714	3.76	327.841	72.973 (M)	0.399(M)	0(M)	820.531 (M)	110.755 (M)	0.18(M)

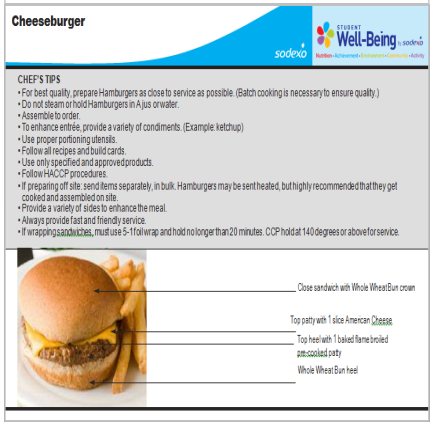
(M) Indicates missing nutrient values.

Oklahoma Onion Burger, Holten Raw Beef patty, Onion, GL Cheddar, Bimbo Bun (SR5821) - (Oklahoma Onion Burger)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Sesame, Soy, Wheat;		
Meal Contribution:	2 1/2 Meat/MA, 2 WGR, 1/4 Veg-O		
Number of Servings:	24.00	Serving Size:	1 burger
Moisture gain/loss%:	0.0000	Yield:	10 Pound, 6 1/8Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$24.4311	Cost Per Serving:	$1.0180

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	9919246	BEEF GRND PATTY 80/20 PURE 5X1 / 100 / 3.2OZ , As Purchased	24 patty (4 lb. 12.80 oz.)	17.4717	Sodexo Shared	BEEF PATTY RAW 3.2 OZ 316041	24 patty (4 lb. 12.80 oz.)
2				1.2676		Onion, yellow, 1/4-inch sliced, ready-to-serve (1/2c=1.9oz=1/2c other veg) SR3983	6 Cup
3	9850309	OIL SALAD CANOLA / 1 / 1 GAL , As Purchased	1/4 Cup (1.97 oz.)	0.1617	Sodexo Shared	OIL CANOLA 203368	1/4 Cup (1.97 oz.)
4	7363681	CHEESE CHED MLD SLCD .5Z / 8 / 1.25POUND , As Purchased	24 Slice (11.98 oz.)	2.4036	Sodexo Shared	CHEESE CHEDDAR MILD SLI GLC 100516	24 Slice (11.98 oz.)
5	6557984	FS MWGW 4"HAM 12P26Z / 12 / 1 , As Purchased	24 Each (3 lb. 3.57 oz.)	3.1264	Sodexo Shared	BUN HAMBURGER WHOLE GRAIN K12 BIMBO 333022	24 Each (3 lb. 3.57 oz.)

Step # 5



Preparation Instructions

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

Preparation Instructions

- Preheat convection oven to 375F and set fan on high.

1) Toss sliced onions with oil in a bowl.
2) On a sheet pan, place 1/4 cup of oil coated onion and then place a beef patty on top of the onions. Repeat for each burger patty. Keep space between each patty for easier burger portioning, 1 patty with 1/4 cup onion per burger.
3) Bake for 12-15 minutes at 375F until internal temperature of at least 158F is reached.

Assembly:
1) Lay out warmed burger buns in groups of 24 on work surface.
2) Remove tops of each bun and stack to the side.
3) Remove burger patties and cooked onions from warmer and immediately place on bottom bun. Immediately cover to retain heat.
4) Top each patty with 1 slice of cheese.
5) Place bun crown on top.
6) Stack prepared burgers in full size pan. Cover with plastic wrap until service.
7) Start the next 24 sandwiches and repeat the steps.
8) Display burgers according to station requirements for service.

Serving Instructions

- Serve 1 burger or as directed in recipe.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook Raw Ground Meat	Sodexo Cooking Raw Ground Meat	158.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	50.44	18.58	27.25	22.10	4.302

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
245.99	13.787	5.077	0.694	40.089	174.283	16.755	1.263	2.646	2.038	13.592	1.627	150.688	0.286(M)	1.06(M)	0.561(M)	77.026 (M)	12.765 (M)	0.05(M)

Nutrients per serving (196.231 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
482.709	27.054	9.963	1.361	78.666	341.997	32.879	2.478	5.192	4	26.672	3.193	295.696	0.562(M)	2.08(M)	1.101(M)	151.149 (M)	25.048 (M)	0.098(M)

(M) Indicates missing nutrient values.

Popcorn Chicken Bowl CA (CAR2211) - (Popcorn Chicken Bowl)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1 WGR, 3/4 Veg-S		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	75 Pound, 11 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$57.0216	Cost Per Serving:	$0.5702

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	240211	Whole Kernel Corn Low Sodium , Drained	100 no. 16 scoop	0.0000	California	Whole Kernel Corn Low Sodium Canned CAI100573	100 no. 16 scoop
2				0.0000		use SR1112 by 12/31/21- Potato, mashed, Signature CAR1942	100 no. 8 scoop
3				57.0216		Popcorn Chicken, Tyson (12 pieces = 3.36 oz = 2 oz M/MA + 1 oz eq grain) , Recipe SR1413	1200 piece
4				0.0000		Gravy, chicken CAR2213	12 Pound, 8 Ounce

Tips/Comments

- Tip: Follow sub-recipes to make recipe for approximately 35 servings.

Preparation Instructions

- Preparation:
  Step 1: Refer to sub-recipe instructions for potatoes CAR1942, popcorn chicken SR1413, gravy CAR2213 and corn.
  Assembly:

  1 can heated corn = 39.6 drained 1/4 cup (#16 scoop) servings.

  Heat corn in hotel pan or on stove top to internal temperature of 140°F.
- 1 bag mashed potatoes = 35 1/2 cup (#8 scoop) servings.
- 7 pounds + 6 ounces of popcorn chicken = 35 servings.
- 1 bag gravy = 64 2 oz. servings.

  NOTE: Onsite production preferred. Transport components separately. Potatoes, gravy and corn may be shipped hot. Recipe not recommended if chicken nuggets may not be heated onsite.
  Service:
  Server's Tip: Built to order only; do not build bowls ahead of time. Do not pre-plate unless wait lines exist. May provide a variety of sides and condiments to build excitement and enhance entrées. Change pans regularly to avoid crusty looking rims.
  Step 1: Portion in 12 oz bowl or on plate:
  -#8 scoop mashed potatoes
  -12 popcorn nuggets
  -2 oz ladle gravy
  -#16 scoop corn

  Shelf Life: Potatoes: If left over, do not reuse. Popcorn Chicken: Cool quickly per HACCP to internal temperature of 40°F or below for service or use in a cold service entrée. Do not reheat. Gravy: Use within 24 to 48 hours. CCP--Cool quickly (per HACCP) to internal temperature of 40° F or below. CCP--Reheat quickly (per HACCP) to internal temperature of 165°F for 15 seconds. Corn: Cool quickly per HACCP to internal temperature of 40°F or below for service or use in a cold service entrée. Do not reheat.

Serving Instructions

- Serve 1 popcorn chicken bowl per student. Add a roll, breadstick or biscuit for additional grain contribution.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	38.21	9.85	44.23	18.26	6.627

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)
117.773	5	1.289	0	6.451	261.391	13.022	1.615	1.951	0(M)	5.375	0.785(M)	17.296 (M)	0.93(M)	2.275(M)	0(M)	210.126 (M)	44.929 (M)	0.046(M)

Nutrients per serving (343.38 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)
404.409	17.169	4.427	0	22.152	897.566	44.714	5.547	6.7	0(M)	18.456	2.697(M)	59.392 (M)	3.195(M)	7.811(M)	0(M)	721.531 (M)	154.277 (M)	0.158(M)

(M) Indicates missing nutrient values.

Protein Pack with Egg (CAR1005)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 3/4 Meat/MA, 2 WGR, 1/2 Fruit		
Number of Servings:	100.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	32 Pound, 14 1/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$82.1753	Cost Per Serving:	$0.8218

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	436256	EGG HARD CKD PLD CAGE FR 4-5# / 4 / 5LB , As Purchased	100 egg (9 lb. 14.73 oz.)	27.9221	Sodexo Shared	EGG HARDBOILED WHL PEELED CONV CAGE FREE 100293	100 egg (9 lb. 14.73 oz.)
3	303498	Cheese Mozzarella String , As Purchased	100 Stick (6 lb. 2.77 oz.)	0.0000	California	CHEESE MOZZ STRING PART SKIM 1 OZ 128164	100 Stick (6 lb. 2.77 oz.)
4	15979	CRACKER GRHM HNY WGRAIN 150-3CT KEEB / 150 / 3PC , As Purchased	100 Package (4 lb. 13.60 oz.)	14.9565	Sodexo Shared	CRACKER GRAHAM HONEY W/ CALCIUM 3 CT 134253	100 Package (4 lb. 13.60 oz.)
5	521888	PRETZEL GOLDFISH 300-.75Z PEPPFM / 300 / 0.75OZ , As Purchased	100 Package (4 lb. 11.00 oz.)	16.0967	Sodexo Shared	CRACKER GOLDFISH PRETZEL .75 OZ 274468	100 Package (4 lb. 11.00 oz.)
6	676141	CRANBERRY DRIED CHRY 200-1.16Z OCSPR / 200 / 1.16OZ , As Purchased	100 Pouch (7 lb. 4.00 oz.)	23.2000	Sodexo Shared	CRAISINS CHERRY 1.16 OZ 142089	100 Pouch (7 lb. 4.00 oz.)

Tips/Comments

- Keep refrigerated at 40 degrees or below until service.

Pre-Preparation Instructions

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

Preparation Instructions

- Place open clam shell containers on work station to fill with ingredients. Close containers when all ingredients have been included.
- (1 large egg = 2 oz M/MA; 1 medium egg = 1.75 oz M/MA)

  Place 1 egg into container.
- Place 1 string cheese next to egg.
- Layer 1 graham cracker packet in front of pretzels
- Place 1 package pretzels next to cheese.

  1 package = 1 grain equivalent
- Place 1 package Craisins next to graham cracker. Close container and label.

Serving Instructions

- Serving size is 1 container.

CCP Name	CCP Description	Critical Temperature (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	30.69	11.25	55.45	15.46	26.357

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)
294.976	10.057	3.688	0(M)	124.037 (M)	362.055	40.891	2.681	19.437	0(M)	11.398	1.623(M)	154.879 (M)	0(M)	0(M)	0.67(M)	85.15(M)	(M)	(M)

Nutrients per serving (149.148 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
439.953	15	5.5	0(M)	185(M)	540	60.989	3.999	28.99	0(M)	17	2.42(M)	231(M)	0(M)	0(M)	1(M)	127(M)	(M)	(M)

(M) Indicates missing nutrient values.

ROLL TASTE4 ADVENTURE

SRIRACHA SANDWICH

CHEESE, ZESTY JALAPENO BBQ SAUCE

TASTE4

by sodexo



Rockin' Ramen

Owner's Manual

The Menu







Building their your own ramen bowls is easy as 1, 2, 3, 4....

1) Choice of a Broth:
   - Pho (pronounced “Fu” as in Fun!)
   - Shoyu Ramen Broth (Chicken)

2) Choice of a Protein:
   - Beef Meatballs
   - Roasted Chicken
   - Hard Boiled Egg

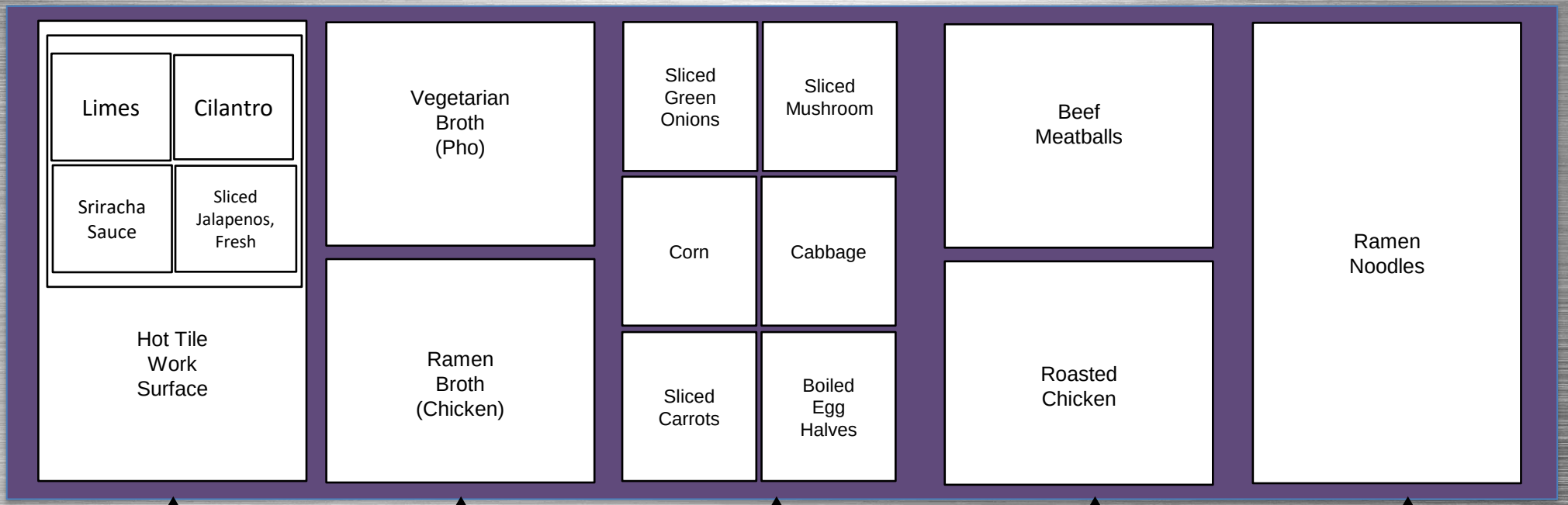
3) Add Some Veggies:
   - Cabbage Mix
   - Green Onions
   - Shredded Carrot
   - Mushrooms
   - Corn

4) Complete with Toppings:
   - Lime Wedge
   - Sliced Jalapeno (Fresh)
   - Chopped Cilantro
   - Sriracha Sauce

Please note: “Friday Favorite” offerings will be determined by local menu engineering teams and replace the Pop Up run in this station with traditional Favorites. Please consult with your site lead to determine the best way to execute those items each week.

Line Setup ~ Server's Perspective

Customer Flow



1 – Full Granitile Well covering
4 – 4" 1/9 Pans
1 – 4" ½ Pan (Ice)
4 – Small Tongs

2 – 4" ½ Pans
1 – Short Adaptor Bar
2 - 6oz ladles

6 – 4" 1/6 Pans
2 – Short Adapter Bar
6 – Small Tongs

2 – 4" 1/2 Pans
1 – Short Adaptor Bar
1 - #12 Scoop
1 - Medium Tong

1 – Full Size Pan
1 – 8 oz Spoodle

Server

This diagram flows from the customer's left to right. If you need to direct traffic from right to left, simply flip the two outside wells and then the two inside wells to accommodate.

WELL REDUCTION STRATEGY

If you are working with only 4 wells, eliminate the "work surface" well, and set toppings on counter or cart to left of server.

Line Setup ~ Customer's Perspective

A hearty soup bowl concept – perfect as a cold weather warm up, but tasty all year 'round!



Lo Mein Noodles

Meatballs & Roasted Chicken

Chopped Egg & Veggie Options

Pho & Chicken Broths

Topping Options

Services Steps ~ Basic Menu

Examples of Popular Builds

Roasted Chicken Ramen

1. Place 1 cup (8oz) of noodles in bottom of 16oz cup.
2. Top noodles with 1 #12 scoop roasted chicken and 1 boiled egg (cut in half). If customer refuses egg, add one more #12 scoop of chicken.
3. Top chicken with customer's choice of vegetable toppings. Each serving is 2 tablespoons.
4. Offer choice of chicken or vegetarian broth.
5. Serve to customer and suggest condiments, fruits, and vegetables from Taste4 Extras.

Meatball Ramen

1. Place 1 cup (8oz) of noodles in bottom of 16oz cup.
2. Top noodles with 3 beef meatballs and 1 boiled egg (cut in half). If customer refuses egg, add 2 more beef meatballs.
3. Top beef with customer's choice of vegetable toppings. Each serving is 2 tablespoons.
4. Offer choice of chicken or vegetarian broth.
5. Serve to customer and suggest condiments, fruits, and vegetables from Taste4 Extras.

Veggie Ramen

1. Place 1 cup (8oz) of noodles in bottom of 16oz cup.
2. Top noodles with 2 boiled eggs (cut in half). If customer refuses eggs, they must take fruits and/or milk to complete the meal.
3. Top egg with customer's choice of vegetable toppings. Each serving is 2 tablespoons.
4. Top with vegetarian broth.
5. Serve to customer and suggest condiments, fruits, and vegetables from Taste4 Extras.



Roasted Chicken



Meatballs



Vegetarian

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.

Tacos, All Beef Soft Fremont (CAR1937) - (Beef Soft Tacos)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	53.00	Serving Size:	2 tacos
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 14.227Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$41.5834	Cost Per Serving:	$0.7846

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	403895	All Beef Crumble, Commodity , Cooked	1 Bag	22.1183	California	(Exception Think CA Only) Beef Crumbles All Meat Seasoned Low Sodium, Commodity CAI100016	1 Bag
2	201496	Taco Seasioning, Lawry's, 22 oz , As Purchased	5 1/2 Ounce	0.0000	California	Taco Seasoning Mix, 22oz CAI100374	5 1/2 Ounce
3						Water, tap, municipal 160228	1 Quart
5	7120242	TORTILLA WHEAT WHL 6IN / 12 / 24 CT , As Purchased	106 tortilla (6 lb. 12.43 oz.)	14.5924	Sodexo Shared	TORTILLA FLOUR WHOLE WHEAT 6" OLE MEXICAN 243217	106 tortilla (6 lb. 12.43 oz.)
6	401146	Cheese Cheddar Shredded Land O Lakes , As Purchased	1 Pound, 11 Ounce	4.8727	California	Cheddar Cheese, Shredded, Land O Lakes CAI100057	1 Pound, 11 Ounce

Tips/Comments

- This recipe uses one 5 pound beef crumble bag

Preparation Instructions

- Directions For Heating Beef Crumble:

  1. Place Beef Crumble In A 4 Inch Deep Full Size Hotel Pan.
  2. Mix 1/4 of Taco Seasoning With Water. Pour Over Beef Crumble And Mix.
  3. Cover pan and Place In 375°F Oven for 20-30 minutes or until An Internal Temperature Of 140°F Or Above. Remove from oven

- Heating Beef Crumble in Skillet:

  1. Turn on Tilt Skillet to Med-High Heat or 375F.
  2. Place Beef Crumble into Tilt Skillet.
  3. 1/4 of Taco Seasoning with Water. Pour Over Beef Crumble and Mix.
  4. Cover and cook for 20-30 minutes or until An Internal Temperature of 140F or above. (CCP) Remove from skillet.
  5. Record Time and Temperature on Production Sheet.
  6. Transfer to Hotel Pan

- (1 tortilla = 1 oz eq Grain)

Serving Instructions

- Serve 2 soft tacos per student and one #10 loose scoop of taco meat and 1/2 ounce by weight, one #30 scoop of cheese on the side.

  Secondary must offer with one #8 scoop of rice for additional grains.

  Elementary may offer with one #8 scoop of rice as directed on menu.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	145.00	Hold at 145F or above until service and discard leftover.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	41.49	20.43	37.18	17.81	2.480

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)
237.184	10.933	5.384	0	25.113	450.984	22.046	3.482	1.471	0(M)	10.558	2.07	128.262	220.556 (M)	0(M)	0(M)	42.783 (M)	13.085 (M)	0.013(M)

Nutrients per serving (135.987 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
322.54	14.868	7.321	0	34.15	613.281	29.98	4.735	2	0(M)	14.358	2.815	174.42	299.928 (M)	0(M)	0(M)	58.179 (M)	17.794 (M)	0.018(M)

(M) Indicates missing nutrient values.

Spaghetti with Meat Sauce, Salida (CAR1410) - (Spaghetti with Meat Sauce)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Soy, Wheat; Processed in a facility that also processes Egg;		
Meal Contribution:	2 Meat/MA, 1 WGR		
Number of Servings:	100.00	Serving Size:	2 no. 10 scoop
Moisture gain/loss%:	0.0000	Yield:	59 Pound, 11 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$21.7111	Cost Per Serving:	$0.2171

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	685825	PASTA SPAGHETTI WHL GRAIN 100% / 2 / 10 LB , As Purchased	6 Pound, 4 1/8 Ounce	8.1813	Sodexo Shared	PASTA DRY SPAGHETTI WHOLE WHEAT 101004	6 Pound, 4 1/8 Ounce
2	275883	OIL CANOLA/OLIVE 80/20 BLEND / 1 / 1 GAL , As Purchased	1/8 Cup, 2 5/8 teaspoon (1.41 oz.)	0.1963	Sodexo Shared	OIL OLIVE BLEND 80/21 249942	1/8 Cup, 2 5/8 teaspoon (1.41 oz.)
3	USDA 100134	Beef Crumbles w/SPP , As Purchased	14 1/3 Pound	0.0000	California	Beef Patty Crumbles w/ SPP, Cooked CAI100223	14 1/3 Pound
4	9434653	Spaghetti Sauce, Low-sodium, Canned / 6 / 6/#10 CAN , As Purchased	2 7/8 no. 10 can (20 lb. 7.54 oz.)	12.3905	Sodexo Shared	SAUCE SPAGHETTI LS USDA 311240	2 7/8 no. 10 can (20 lb. 7.54 oz.)
5	203773	Diced Tomatoes, NSA , As Purchased	2 7/8 no. 10 can (18 lb. 8.09 oz.)	0.0000	California	(Exception through 3/1/22) Tomatoes, diced, Angela Mia, canned, low-sodium CAI100561	2 7/8 no. 10 can (18 lb. 8.09 oz.)
6	202046	Italian Seasoning , As Purchased	2 7/8 tablespoon	0.0000	California	(Exception through 3/1/22) Italian Seasoning Ground CAI100566	2 7/8 tablespoon
7	711084	SPICE GARLIC GRANULATED / 6 / 26 OZ , As Purchased	2 7/8 tablespoon (1.21 oz.)	0.9430	Sodexo Shared	SPICE GARLIC GRANULATED 100844	2 7/8 tablespoon (1.21 oz.)

Tips/Comments

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

Pre-Preparation Instructions

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

Preparation Instructions

- For Pasta:

  1. Put hot water into preheated kettle or tilt skillet and bring to a boil.
  OR place water into a pot on the stovetop.
  2. Break spaghetti in half and place pasta carefully into boiling water. (It is recommended not to add more than 40 pounds of pasta at one time to kettle).
  3. Stir the pasta after adding to water and several times throughout the cooking process.
  4. Boil for 7-8 minutes. Do not over cook. Pasta should still be firm. It will continue to soften when mixed with sauce and during transport or when in warming unit.
  5. Drain pasta. If serving that day, do not cool and move to next steps for combining ingredients.
  Kettle: Refresh twice with cool water to stop the cooking process. Add oil with the water during refresh. This will coat the pasta so it doesn't stick together when placed into individual pans.
  6. Place pasta in walk in refrigerator to cool for next day service.
  7. Reheat the pasta with hot water before combining with hot pasta sauce.

Preparation Instructions

- Meat Sauce:
  1. Place meat into brazier at medium high heat.
  2. Open sauce and diced tomatoes and combine with meat.
  3. Add Italian Seasoning and granulated garlic.
  4. Mix well and heat to internal temperature of 165F.
- Transport:
  Send meat sauce and pasta in separate pans. Portion pasta onto plate and then meat sauce at the site. Hold at 140F or above during transport.

Serving Instructions

- Serve 1 #8 scoop of pasta and Serve 2#10 scoops of sauce per elementary student. Double pasta portion of recipe and serve 2#8 scoops of pasta per secondary student for 2 grains.

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

  Offer a roll or breadstick to secondary students or as directed on menu.

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
Hot Hold	Sodexo Hot Holding	145.00	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	35.54	12.76	43.86	21.48	9.996

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)
113.192	4.47	1.604	0	12.596	120.681	12.41	2.329	2.829	0(M)	6.079	1.06(M)	18.099 (M)	0.387(M)	0.001(M)	0(M)	1.511(M)	0.01(M)	0.012(M)

Nutrients per serving (270.76 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
306.479	12.102	4.344	0	34.105	326.756	33.602	6.305	7.659	0(M)	16.46	2.871(M)	49.005 (M)	1.048(M)	0.003(M)	0(M)	4.09(M)	0.026(M)	0.032(M)

(M) Indicates missing nutrient values.

DG Veg- Broccoli, fresh florets, trimmed, steamed (SR5285) - (Steamed Broccoli)

HACCP Process:	Process 3: Complex Food		
Meal Contribution:	1/2 Veg-DG		
Number of Servings:	32.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	2 Pound, 12 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$5.4226	Cost Per Serving:	$0.1695

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	6977452	BROCCOLI FLORETS 1/3# BAG / 1 / 3# BAG , As Purchased	16 Cup (2 lb. 4.00 oz.)	5.4226	Sodexo Shared	BROCCOLI FLORETS RTU 204345	16 Cup (2 lb. 4.00 oz.)
2						Water, tap, municipal 160228	1 Cup

Tips/Comments

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

Preparation Instructions

- 1. Combine 1 cup water and 4 quart broccoli in 2" full size hotel pan. Cover with plastic wrap and aluminum foil.

2. Bake in 350°F conventional oven for 15 minutes or until broccoli is tender and vibrant in color. DO NOT OVERCOOK.

- 3. Immediately drain broccoli into a colander or strainer. Broccoli should still be firm to the bite and be green in color.

4. Transfer to serving pan according to station requirements.

Serving Instructions

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

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	9.79	1.00	78.13	33.16	19.993

Nutrients per 100 g

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

Nutrients per serving (39.269 g)

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

(M) Indicates missing nutrient values.

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.

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.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 3/4 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	37 Pound, 14 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30830	Roll Hoagie 6" Giuliano's , As Purchased	100 Roll	0.0000	California	Roll Hoagie 6", White Wheat Giuliano's CAI100030	100 Roll
2	406693	Turkey Breast Sliced Oven Roasted , As Purchased	6 Package, 12 1/8 Slice (9 lb. 6.00 oz.)	0.0000	California	TURKEY OVEN ROASTED SLICED .5 OZ 307445	6 Package, 12 1/8 Slice (9 lb. 6.00 oz.)
3	400978	Turkey Bacon , Cooked	100 Slice	0.0000	California	Turkey Bacon, Fully Cooked, Jennie-O CAI100324	100 Slice
4	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.)

Preparation Instructions

- To Build Sandwich:

  Step 1: Lay rolls on workstation

  Step 2: Place 2 slices of cheese (1 oz.) into bread roll.

  Step 3: Top cheese with 3 slices of turkey (1.5 oz.).

  Step 4: Place 1 slice of bacon on top of turkey.

  Step 5: Close roll.

  CCP: Hold cold at 40 or below until service.

Serving Instructions

- Serve 2 halves (1 sandwich) per student.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	32.27	14.88	38.73	31.43	2.278

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)
204.316	7.325	3.378	0	26.33	568.724	19.784	2.909	1.164	0(M)	16.053	1.047	129.47	176.749 (M)	5.237(M)	0(M)	81.464 (M)	(M)	(M)

Nutrients per serving (171.854 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
351.125	12.588	5.806	0	45.25	977.375	34	5	2	0(M)	27.588	1.8	222.5	303.75 (M)	9(M)	0(M)	140(M)	(M)	(M)

(M) Indicates missing nutrient values.