Sandwich, American Sub, 6", Great Lakes (CAR1771) - (American Sub)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 3/4 WGR		
Number of Servings:	1.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	5.31 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$0.1982	Cost Per Serving:	$0.1982

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30830	Roll Hoagie 6" Giuliano's , As Purchased	1 Roll	0.0000	California	Roll Hoagie 6", White Wheat Giuliano's CAI100030	1 Roll
2	405772	All Natural Uncured Turkey Ham , As Purchased	2 Slice (1.00 oz.)	0.0000	California	TURKEY HAM SLI .5 OZ 133456	2 Slice (1.00 oz.)
3	406693	Turkey Breast Sliced Oven Roasted , As Purchased	1 Slice (0.50 oz.)	0.0000	California	TURKEY OVEN ROASTD SLI .5 OZ 307445	1 Slice (0.50 oz.)
4	7363681	CHEESE CHED MLD SLCD .5Z / 8 / 1.25POUND , As Purchased	2 Slice (0.99 oz.)	0.1982	Sodexo Shared	CHEESE CHEDDAR MILD SLI GLC 100516	2 Slice (0.99 oz.)

Tips/Comments

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

Pre-Preparation Instructions

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

Preparation Instructions

- 1. To build each sandwich:

  -Lay sub rolls on workstation.

  -Open each roll.

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

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

  -Top turkey with 2 slices of cheese.

  -Close sandwich roll.

  -Wrap with clear wrap if needed and label.

Preparation Instructions

- WRAPPING SANDWICHES:

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

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

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

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

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

Serving Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	36.82	16.57	38.73	24.55	2.909

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
243.592	9.965	4.484	0	36.539	555.833	23.584	3.322	1.772	1.772	14.948	1.351	146.155	0(M)	5.979(M)	0.133(M)	201.517 (M)	(M)	(M)

Nutrients per serving (150.525 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)
366.667	15	6.75	0	55	836.667	35.5	5	2.667	2.667	22.5	2.033	220	0(M)	9(M)	0.2(M)	303.333 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Muffin Mix, Apple Cinnamon (CAR1686) - (Apple Cinnamon 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:	29.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	9 Pound, 4.26Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$10.7000	Cost Per Serving:	$0.3690

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1						use SI100417 - Apple Slices, canned, unsweetened, in water, drained ZZSI100233	4 Cup
2						Water, tap, municipal 160228	1 Quart
3	736506	MIX MUFFIN WHL GRAIN COMPLT / 6 / 5 LB , As Purchased	1 Box (5 lb.)	10.7000	Sodexo Shared	MUFFIN MIX VARIETY WG ZTF 100484	1 Box (5 lb.)
4	202054	Cinnamon, Ground , As Purchased	1/4 Cup	0.0000	California	Cinnamon, Ground CAI100143	1/4 Cup

Pre-Preparation Instructions

- 1. Drain and dice apples.

Preparation Instructions

- MIXER METHOD:

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

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

  HAND METHOD:

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

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

  MUFFIN: JUMBO TINS:

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

  SQUARE: 1 - FULL SIZE SHEET PAN:
  4. Deposit 4 qt + 2 cup batter (8# + 13 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8)

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

  SQUARE: 4 - LONG HALF "SHOTGUN" PANS:
  4. Deposit 1 pt + 1/2 cup batter (2# + 3.25 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan

  5. Bake in 350°F convection oven until golden brown:
  Jumbo Muffins: 15-19 minutes
  Sheet Pan: 13-17 minutes
  Hotel Pan: 14-18 minutes
  Shotgun Pan: 13-17 minutes

Serving Instructions

- Serve 1 muffin per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	23.84	11.90	72.57	4.28	32.511

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)
237.223	6.283	3.137	0	3.137(M)	354.009	43.037	3.284	19.281	17.568 (M)	2.539	0.689	19.497 (M)	2.19(M)	0(M)	0(M)	88.064 (M)	22.437 (M)	0.049(M)

Nutrients per serving (144.937 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
343.823	9.107	4.547	0	4.547(M)	513.088	62.377	4.76	27.945	25.462 (M)	3.68	0.999	28.258 (M)	3.174(M)	0(M)	0(M)	127.637 (M)	32.519 (M)	0.071(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Milk, Wheat;		
Meal Contribution:	4 WGR		
Number of Servings:	1.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	4.988 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	1 bagel
2	300066	Cream Cheese Light Cup , As Purchased	1 Each	0.0000	California	Cream Cheese Cup, Light CAI100371	1 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	13.13	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	379.066	42.433	1.414	2.829	1.414(M)	7.779	3.055	35.361	0(M)	0(M)	0(M)	0(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	536	60	2	4	2(M)	11	4.32	50	0(M)	0(M)	0(M)	0(M)	(M)	(M)

(M) Indicates missing nutrient values.

Banana Ultra Bread Slice, IW, WG, Super Bakery, 3.4 oz. (SR2440) - (Banana Ultra Bread Slice)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	100.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	21 Pound, 2 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$65.7045	Cost Per Serving:	$0.6570

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

Preparation Instructions

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

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
270.833	8.333	1.563	0	0	250	46.875	2.083	25	23.958	5.208	1.042	167.708	0(M)	0(M)	0	118.75	(M)	(M)

Nutrients per serving (96 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
260	8	1.5	0	0	240	45	2	24	23	5	1	161	0(M)	0(M)	0	114	(M)	(M)

(M) Indicates missing nutrient values.

Chicken Drumstick with BBQ sauce, Redwood (CAR1494) - (Chicken Drumstick with BBQ sauce)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	2 1/2 Meat/MA		
Number of Servings:	30.00	Serving Size:	1 piece
Moisture gain/loss%:	0.0000	Yield:	10 Pound, 5.6Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$33.3513	Cost Per Serving:	$1.1117

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	691814	CHICKEN DRUMSTICK GLZD CKD / 4 / 7.5 LB , As Purchased	30 piece (9 lb. 7.50 oz.)	32.0997	Sodexo Shared	CHICKEN DRUMSTICK GLZD CKD WM TYSON 155043	30 piece (9 lb. 7.50 oz.)
2	3388205	SAUCE BBQ SMOKY / 4 / 1 GAL , As Purchased	1 1/2 Cup (14.10 oz.)	1.2516	Sodexo Shared	SAUCE BBQ SMH220 SMOKY 156081	1 1/2 Cup (14.10 oz.)

Pre-Preparation Instructions

- Preheat oven to 375°F

Preparation Instructions

- 1. Lay chicken drumsticks out on a lined sheet pan. Note: Pan may fit 30-35 pieces

  2. From a frozen state, bake in oven for 28-30 minutes until the internal temperature is 165° (CCP)

  3. From a thawed state, bake in oven for 22-27 minutes until the internal temperature is 165° (CCP)

  4. After 10 minutes brush with bbq sauce and return to the oven

  5. Record temperature on production record.

  6. Hold at 140° or above until service

Serving Instructions

- Serve 1 piece per student

  Serving :
  On the production record write down the time and temperature you put the chicken on the line.
  Serve 1 each plus offer the GRAIN that is on the menu.

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	53.67	13.41	9.06	38.16	3.678

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)
166.774	9.944	2.486	0	89.497	438.345	3.778	0	1.534	1.278	15.911	0.994	8.95	0(M)	0(M)	0	228.714	(M)	(M)

Nutrients per serving (156.492 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
260.988	15.562	3.89	0	140.056	685.976	5.912	0	2.4	2	24.899	1.556	14.006	0(M)	0(M)	0	357.92	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk, Soy;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	38.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 15 1/4Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$17.6288	Cost Per Serving:	$0.4639

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	402116	Cheese Sauce, Cheddar , Cooked	1 Bag (5 lb.)	0.0000	California	SAUCE CHEDDAR CHEESE JTM 133732	1 Bag (5 lb.)
2				7.5271		BP Veg- Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) SR1070	9 1/2 Cup
3	202976	Chips Yellow Round Tortilla IW, 2 oz , As Purchased	38 Bag (4 lb. 12.00 oz.)	10.1017	California	Chips Yellow Round Tortilla IW CAI345847	38 Bag (4 lb. 12.00 oz.)

Pre-Preparation Instructions

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

Preparation Instructions

- Step 1: Sauce- Place 1-2 bags of cheese sauce in a 4" hotel pan. Cover with just enough very hot tap water to cover the bags. Cover tightly with a lid or foil.
  Step 2: Sauce- Bake in 350F convection oven for 40-50 minutes or until the sauce reaches a minimum of 140F (though hotter is better for consistency).
  NOTE: Check the temperature by placing a bag on a work surface then placing a thermometer in the center of the bag and folding the bag around it.
  CCP: Hold at 140F or above for use in recipe.
- Step 3 Beans: follow recipe SR1070 for heating instruction and preparation. One bag makes 8.5 cups.
- TO ASSEMBLE NACHOS :

  - PLACE #16 SCOOP (1/4 CUP) OF BEANS ON PLATE
  - PLACE 2 OZ LADLE OR #16 SCOOP (1MMA) OF HOT CHEESE SAUCE ON PLATE
  - PLACE IW 2 OZ BAG OF CHIPS ON PLATE

Serving Instructions

- Serve 1 each per meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	41.67	14.29	44.99	14.10	0.944

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
257.409	11.919	4.088	0	15.793	350.592	28.954	4.823	0.608	0	9.075	1.691	171.418	0(M)	0(M)	0	302.239	27.362 (M)	0.029(M)

Nutrients per serving (190.433 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
490.192	22.698	7.784	0	30.075	667.642	55.137	9.184	1.157	0	17.281	3.221	326.436	0(M)	0(M)	0	575.562	52.106 (M)	0.056(M)

(M) Indicates missing nutrient values.

BeneFit Breakfast Bar, Oatmeal Chocolate Chip (CAR1300) - (Oatmeal Chocolate Breakfast Bar)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	100.00	Serving Size:	1 Bar
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 10 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$50.0417	Cost Per Serving:	$0.5004

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

Tips/Comments

- Shelf Life: Use thawed bars within 7 days.

Preparation Instructions

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

Serving Instructions

- Serve 1 Bar per student.

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
409.171	12.698	4.233	0	28.219	338.624	66.314	4.233	31.041	(M)	7.055	2.54	28.219	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (70.875 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
290	9	3	0	20	240	47	3	22	(M)	5	1.8	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Parfait, Blueberry Patch, 9 oz, vanilla yogurt, blueberries, granola (SR1384) - (Blueberry Patch Parfait)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Milk, Soy; May contain Gluten;		
Meal Contribution:	1 Meat/MA, 1 WGR, 1/2 Fruit		
Number of Servings:	1.00	Serving Size:	1 parfait
Moisture gain/loss%:	0.0000	Yield:	7 2/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$1.2812	Cost Per Serving:	$1.2812

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	7474411	BLUEBERRY IQF / 2 / 5POUND , As Purchased	1/2 cup, thawed (2.71 oz.)	0.6429	Sodexo Shared	BLUEBERRIES UNSWTND FRZN 100324	1/2 cup, thawed (2.71 oz.)
2	727973	YOGURT VANILLA PARFAIT POUCH / 6 / 4 LB , As Purchased	1/2 Cup (4.00 oz.)	0.3710	Sodexo Shared	YOGURT YOP VANILLA LOW FAT PARFAIT PRO 209392	1/2 Cup (4.00 oz.)
3	723396	CEREAL GRANOLA OATSN HNY BLKPK / 4 / 50OZ , As Purchased	1/4 Cup (0.95 oz.)	0.2673	Sodexo Shared	CEREAL BULK GRANOLA GEN MILLS OATS N HONEY 299224	1/4 Cup (0.95 oz.)

Tips/Comments

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

Pre-Preparation Instructions

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

Preparation Instructions

- 2. Place 1/2 cup yogurt in the bottom of a 9 oz parfait cup (may use 12 oz cup if granola served on top without dome insert)
- 3. Add 1/2 cup blueberries on top of yogurt.
- 4. Top each parfait with 1/4 cup granola.
- 5. Cover parfait with dome lid and label with appropriate station identifier label.

Serving Instructions

- Portion: 1 parfait

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	17.93	2.89	73.81	8.22	43.015

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)
119.445	2.379	0.384	0	0.89	68.755	22.04	1.368	12.845	8.135	2.456	0.276(M)	55.255 (M)	55.255 (M)	0(M)	0.89(M)	73.673 (M)	0(M)	0(M)

Nutrients per serving (217.175 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)
259.406	5.167	0.833	0	1.933	149.318	47.866	2.97	27.896	17.667	5.333	0.6(M)	120(M)	120(M)	0(M)	1.933(M)	160(M)	0(M)	0(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Egg, Gluten, Soy, Wheat;		
Meal Contribution:	1 Meat/MA, 1 WGR		
Number of Servings:	100.00	Serving Size:	1 Stick
Moisture gain/loss%:	0.0000	Yield:	17 Pound, 10 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$40.7014	Cost Per Serving:	$0.4070

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

Preparation Instructions

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

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

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

Serving Instructions

- Serve 1 breakfast stick.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	47.37	11.84	35.79	14.74	8.421

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
237.5	12.5	3.125	0	31.25	387.5	21.25	3.75	5	5	8.75	2.25	37.5	0(M)	0(M)	0	250	(M)	(M)

Nutrients per serving (80 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
190	10	2.5	0	25	310	17	3	4	4	7	1.8	30	0(M)	0(M)	0	200	(M)	(M)

(M) Indicates missing nutrient values.

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

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

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

Pre-Preparation Instructions

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

Preparation Instructions

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

Serving Instructions

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

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

  Portion: Serve 2 tacos

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 ºF
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 ºF

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
185.546	9.044	3.056	0	59.963	409.698	18.256	2.148	1.96	0.013(M)	6.867	1.41(M)	82.833 (M)	9.172(M)	0.171(M)	0.489(M)	187.784 (M)	1.623(M)	0.046(M)

Nutrients per serving (245.615 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
455.729	22.214	7.505	0	147.278	1006.28	44.84	5.277	4.814	0.032(M)	16.866	3.464(M)	203.451 (M)	22.528 (M)	0.421(M)	1.2(M)	461.225 (M)	3.986(M)	0.112(M)

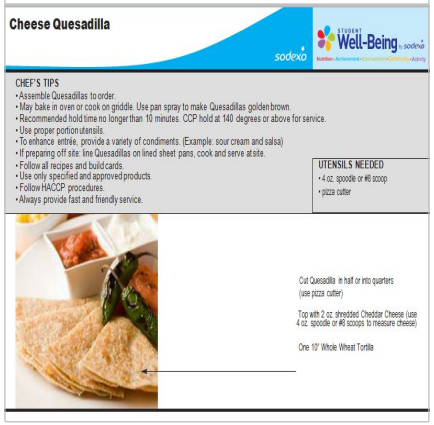
(M) Indicates missing nutrient values.

Quesadilla, cheddar cheese, 10-inch tortilla, GL- Regular (CAR2018) - (Cheese Quesadilla)

Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 1/2 Non-WGR		
Number of Servings:	100.00	Serving Size:	1 each quesadilla
Moisture gain/loss%:	0.0000	Yield:	27 Pound, 7 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	303497	Cheese Cheddar Shredded Great Lakes , As Purchased	12 1/2 Pound	0.0000	California	CHEESE CHEDDAR SHRED 100528	12 1/2 Pound
2	252892	White, Flour 10" Pressed Tortilla, 16/12 ct. , As Purchased	100 tortilla	0.0000	California	(SY21-22 Exception) White, 10-inch Flour Tortilla, Ole Mexican, pressed CAI100665	100 tortilla

Step # 2



Tips/Comments

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

Pre-Preparation Instructions

- Assembly:
  Step 1: Spray full size sheet pan with pan spray (not listed).
  Step 2: Lay 8 tortillas out on work station.
  Step 3: Spread 4 oz spoodle (2 oz) cheese on half each tortilla.
  Step 4: Fold tortilla in half to cover ingredients.
  Step 5: Place quesadilla onto full size sheet pan.
  Step 6: Repeat. 16 quesadillas per full size sheet pan.
  CCP-Hold refrigerated at 40°F or below for use in recipe.
  Cooking:
  NOTE: Batch cooking ensures optimum quality. Do not hold cooked quesadilla longer than 1 hour.
  Step 1: Place 2 empty sheet pans on top of quesadillas to act as a quesadilla press during cooking.
  Step 2: Heat quesadillas in 350°F convection oven for 6 minutes or until cheese is melted.
  Step 3: Use pizza wheel to cut quesadillas in half and shingle into 2" full size pan.
  CCP--Hold hot at 140°F or above for service.

Preparation Instructions

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

Serving Instructions

- Service:
  Server's Tip: Do not pre-plate unless wait lines exist. May provide a variety of sides and condiments to build excitement and enhance entrée.
  Portion: Serve 2 wedges
  Food Based Contribution: 2 wedges provides 2 oz M/MA + 2 oz eq Grain.
  Allergens: Milk, Wheat, Gluten

  Shelf Life: Cooked: If left over, do not reuse. Uncooked: Use within 24 hours.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	51.43	27.86	32.38	17.14	0.952

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
336.808	19.246	10.425	0	40.096	609.463	27.266	0.802	0.802	0	14.435	1.604	376.903	0(M)	0(M)	0.321	75.517	(M)	(M)

Nutrients per serving (124.699 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
419.996	24	13	0	49.999	759.994	34	1	1	0	18	2	469.994	0(M)	0(M)	0.4	94.169	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	25 Pound, 9 1/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$10.3981	Cost Per Serving:	$0.1040

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

Preparation Instructions

- Conventional Oven: From frozen state: preheat oven to 350 degrees F.
  Heat for 12-13 minutes to internal temperature of 145 degrees F.
  Convection Oven: From frozen state: preheat oven to 350 degrees F.
  Heat for 6-7 minutes to internal temperature of 145 degrees F.
  Times given are approximate.
- HOT SANDWICH BUILD:

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

  BUILT-TO-ORDER:

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

  SANDWICH SLIDE:

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

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

  Step 4: Immediately place patty and cheese on bottom bun.

  Step 5: Place bun crown on top.

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

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

Serving Instructions

- Serve 1 Burger per meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	44.26	17.71	35.41	19.67	5.246

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
262.931	12.931	5.172	0	38.793	387.931	23.276	2.586	3.448	0(M)	12.931	1.552	103.017	0(M)	0(M)	0.086(M)	8.621(M)	(M)	(M)

Nutrients per serving (116 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
305	15	6	0	45	450	27	3	4	0(M)	15	1.8	119.5	0(M)	0(M)	0.1(M)	10(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	1 Meat/MA, 1 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	13 Pound, 2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$32.2450	Cost Per Serving:	$0.3225

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

Preparation Instructions

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

Step 1:Preheat oven to 350°F.

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

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

Conventional Oven to internal temp of 160 degrees.

Serving Instructions

- Serve 1 Breakfast Breadstick per meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	34.14	18.62	38.62	26.21	6.895

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
243.697	9.243	5.042	0	25.21	420.168	23.529	1.681	4.201	0.84	15.967	1.597	302.521	67.228	0	0	243.697	(M)	(M)

Nutrients per serving (59.535 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
145.085	5.503	3.002	0	15.009	250.147	14.008	1.001	2.501	0.5	9.506	0.951	180.106	40.024	0	0	145.085	(M)	(M)

(M) Indicates missing nutrient values.

Chef Salad, K5, CA, mixed greens, turkey ham, turkey, cheddar cheese, egg, tomato (CAR1183) - (Classic Chef Salad)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Milk;		
Meal Contribution:	2 1/4 Meat/MA, 1/4 Veg-DG, 1/8 Veg-RO, 3/8 Veg-O		
Number of Servings:	100.00	Serving Size:	1 salad
Moisture gain/loss%:	0.0000	Yield:	41 Pound, 7 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$45.8145	Cost Per Serving:	$0.4581

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

Tips/Comments

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

Pre-Preparation Instructions

- Preparation:
  NOTE: Keep ingredients refrigerated at internal temperature of 40°F for use in recipe.

  Step 1: Gather and organize all ingredients in quantities needed to produce the number required for daily production.

  Step 2: Prepare salad mix according to recipe.

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

  Step 4: Cut eggs into quarter wedges.

  Step 5: Cut cucumber slices in halves.

Preparation Instructions

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

  Cut into 4 pinwheels.

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

  Step 2: Spread 1 cup (2.5 oz) salad mix evenly into clam shell container.

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

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

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

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

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

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

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

Serving Instructions

- Portion: 1 salad per meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	51.26	22.27	12.56	37.10	6.745

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
86.3	4.916	2.135	0	65.112	185.007	2.709	0.637	1.455	0	8.004	0.945	75.942	402.711 (M)	2.644(M)	0.319(M)	168.323 (M)	22.337 (M)	0.145(M)

Nutrients per serving (188.136 g)

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

(M) Indicates missing nutrient values.

Burrito, Chicken and Cheese with Brown Rice, Fremont WG (CAR1333) - (Chicken and Cheese Burrito with Rice)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 1/2 Meat/MA, 3 WGR, 1/4 Veg-RO		
Number of Servings:	1.00	Serving Size:	1 burrito
Moisture gain/loss%:	0.0000	Yield:	10.791 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$0.4216	Cost Per Serving:	$0.4216

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	7494008	TORTILLA WHLWHE 10IN / 12 / 12COUNT , As Purchased	1 tortilla (2.50 oz.)	0.2583	Sodexo Shared	TORTILLA FLOUR WHOLE WHEAT 10" OLE MEXICAN 243197	1 tortilla (2.50 oz.)
3				0.0731		Spanish Brown Rice, Fremont CAR1876	1/2 Cup
4	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
5	401440	Enhanced Mild Salsa , As Purchased	1/4 Cup	0.0000	California	Enhanced Mild Salsa CAI100190	1/4 Cup
6	406356	Chicken Pulled, Low Sodium, Tyson , As Purchased	2.2 Ounce	0.0000	California	Chicken Pulled, Low Sodium, Tyson CAI100453	2.2 Ounce

Step # 2



Pre-Preparation Instructions

- Follow Brown Rice Recipe prior to making entree.

Preparation Instructions

- 1 tortilla = 2 oz eq Grain
- Follow directions per picture on how to wrap a tortilla

Preparation Instructions

- Chicken Heating Instruction:

  Conventional Oven: 25-30 minutes at 350 degrees from frozen.

  Convection Oven: 5-8 minutes in a single layer at 400 degrees from frozen. Heat until internal temperature of 145°F

- To build Burrito;
  - Spread tortilla with 1/2 cup (#8 scoop) Chicken leaving a 1" border around edge.

  - Top chicken with #8 scoop of rice.

  - Top rice with 1/8 cup (1/2oz by weight) shredded cheddar cheese.

  - Top cheese with 2 oz (#16 scoop) ladle of salsa.

Serving Instructions

- Serve 1 burrito 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	29.30	13.23	50.89	18.87	4.223

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)
159.433	5.19	2.344	0	5.146	211.193	20.283	2.402	1.683	0(M)	7.522	0.994(M)	76.057 (M)	365.516 (M)	3.8(M)	0(M)	99.09(M)	19.296 (M)	0.04(M)

Nutrients per serving (305.92 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
487.736	15.877	7.171	0	15.743	646.082	62.049	7.349	5.149	0(M)	23.012	3.041(M)	232.673 (M)	1118.19 (M)	11.624 (M)	0(M)	303.135 (M)	59.031 (M)	0.122(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.

Muffin Mix, Cocoa Banana (CAR1690) - (Cocoa Banana 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:	29.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	10 Pound, 2.581Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$15.6925	Cost Per Serving:	$0.5411

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	130719	BANANA FRESH GREEN / 1 / 10 LB , As Purchased	4 cup, mashed (1 lb. 15.75 oz.)	1.5675	Sodexo Shared	BANANA 100322	4 cup, mashed (1 lb. 15.75 oz.)
2	14453891	Tap Water / 1 / 1 GAL , As Purchased	4 1/2 Cup (2 lb. 5.46 oz.)	0.0000	Sodexo Shared	WATER TAP 160228	4 1/2 Cup (2 lb. 5.46 oz.)
3	388967	COCOA PWDR UNSWT / 12 / 1LB , As Purchased	1/2 Cup (1.52 oz.)	0.8305	Sodexo Shared	COCOA POWDER UNSWEETENED 130358	1/2 Cup (1.52 oz.)
4	736506	MIX MUFFIN WHL GRAIN COMPLT / 6 / 5 LB , As Purchased	1 Box (5 lb.)	10.8500	Sodexo Shared	MUFFIN MIX VARIETY WG ZTF 100484	1 Box (5 lb.)
5	726580	CHOCOLATE CHIP SEMI SWT 1000CT / 1 / 25LB , As Purchased	2 Cup (11.85 oz.)	2.4445	Sodexo Shared	CHOCOLATE CHIP SEMI SWEET 1000CT 100810	2 Cup (11.85 oz.)

Preparation Instructions

- MIXER METHOD:
  1. Place bananas, cool water and cocoa in mixing bowl with paddle attachment. Add muffin mix. Mix on low speed for 1 minute.

  2. Scrape bowl and paddle. Add chocolate chips. Mix on low speed for 30 seconds more. Do not over mix.

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

  2. Fold in chocolate chips into fully mixed batter. Do not over mix.
  MUFFIN: JUMBO TINS:
  3. Deposit #6 scoop into paper-lined or generously greased (not listed) jumbo muffin tins. Yield: 29 muffins.

  SQUARE: 1 - FULL SIZE SHEET PAN:
  3. Deposit 5 qt batter (10# + 8.25 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8)

  SQUARE: 2 - FULL SIZE HOTEL PANS:
  3. Deposit 2 qt + 2 cups batter (5# + 4.13 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:
  3. Deposit 1 qt + 1 cup batter (2# + 10 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan

  4. Bake in 350°F convection oven until golden brown:
  Jumbo Muffins: 19-24 minutes
  Sheet Pan: 16-20 minutes
  Hotel Pan: 17-21 minutes
  Shotgun Pan: 16-20 minutes

Serving Instructions

- Serve 1 muffin per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.71	14.72	71.75	4.75	34.821

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)
258.369	7.954	4.225	0.007	3.203	321.811	46.344	3.582	22.491	16.02(M)	3.07	0.951	21.957	13.991 (M)	1.699(M)	0(M)	150.237 (M)	23.018 (M)	0.023(M)

Nutrients per serving (158.937 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)
410.643	12.642	6.715	0.011	5.091	511.475	73.657	5.693	35.747	25.462 (M)	4.879	1.512	34.897	22.237 (M)	2.7(M)	0(M)	238.781 (M)	36.584 (M)	0.037(M)

(M) Indicates missing nutrient values.

Bagel, mini, Cinnamon Creamy Cheese, IW, Pillsbury (CACFP) (SR1162) - (Cinnamon Creamy Cheese Mini Bagels)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	100.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 3 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$63.2949	Cost Per Serving:	$0.6329

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

Preparation Instructions

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

Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	22.10	8.45	71.22	9.97	22.391

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
276.9	6.8	2.6	0.2	10.8	224.4	49.3	2.899	15.5	14	6.9	1.9	35	0(M)	0(M)	0	166.6	(M)	(M)

Nutrients per serving (69 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
191.061	4.692	1.794	0.138	7.452	154.836	34.017	2	10.695	9.66	4.761	1.311	24.15	0(M)	0(M)	0	114.954	(M)	(M)

(M) Indicates missing nutrient values.

Cinnamon Roll, Richs, (SR1383) - (Cinnamon Roll)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Wheat; May contain Milk, Soy;		
Meal Contribution:	1 Non-WGR, 1 WGR		
Number of Servings:	15.00	Serving Size:	1 Roll
Moisture gain/loss%:	0.0000	Yield:	2 Pound, 4.085Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$5.1351	Cost Per Serving:	$0.3423

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	725916	DOUGH ROLL CINNAMON SWIRL WG / 140 / 2.0 OZ , As Purchased	15 Roll (2 lb. 4.08 oz.)	5.1351	Sodexo Shared	DOUGH ROLL CINNAMON SWIRL WG 2.6 OZ RICHS 147553	15 Roll (2 lb. 4.08 oz.)

Pre-Preparation Instructions

- 1. Lay frozen dough in 3x5 pattern on a parchment lined sheet pan. Spray with pan spray (not listed) and cover with plastic wrap. Thaw in refrigerator at 40°F or below for 12 hours.

Preparation Instructions

- 2.
  ROOM TEMPERATURE: Remove dough from refrigerator and proof at room temperature for 45-60 minutes or until doubled in size

  PROOFER: Remove dough from refrigerator and place in proofer for 30-45 minutes.

  3. Bake in 325°F convection oven for 12-14 minutes or until golden brown.

  4. Cool.

Serving Instructions

- Serve 1 roll or as directed in recipes.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	5.29	2.65	84.71	11.77	23.529

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
249.267	1.466	0.733	0	7.331	197.947	52.786	4.399	14.663	14.663	7.331	2.199	29.326	0(M)	0(M)	0.147	278.592	(M)	(M)

Nutrients per serving (68.2 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
170	1	0.5	0	5	135	36	3	10	10	5	1.5	20	0(M)	0(M)	0.1	190	(M)	(M)

(M) Indicates missing nutrient values.

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

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

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	133841	Lupita's White Concha 51% Whole Grain , As Purchased	1 1/4 Case	0.0000	California	(Exception for SY21/22) Lupita's Concha 51% Whole Grain, Pan Dulce CAI100245	1 1/4 Case

Tips/Comments

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

Pre-Preparation Instructions

- Thaw in pantry

Preparation Instructions

- Hot holding cabinet or hot speedline unit: 140 degrees up to 45 minutes

  Conventional Oven: 200 degrees for 5 minutes MAX

  Bread Warmer: 8 minutes; Do Not Reheat

Serving Instructions

- Serve 1 Concha per student.

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
312.5	9.375	2.344	0	7.813	140.625	53.125	3.125	12.5	(M)	7.813	2.813	62.5	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (64 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
200	6	1.5	0	5	90	34	2	8	(M)	5	1.8	40	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 3 WGR		
Number of Servings:	24.00	Serving Size:	1 burger
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 8 1/4Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$12.3973	Cost Per Serving:	$0.5166

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	705209	CHICKEN PTY FRIT CKD WHL GRAIN / 175 / 3 OZ , As Purchased	24 patty (4 lb. 8.00 oz.)	12.3973	Sodexo Shared	CHICKEN PATTY WG CKD 3 OZ C&F 154809	24 patty (4 lb. 8.00 oz.)
2	30702	Hamburger Bun, 3.5", Giuliano's , As Purchased	24 roll (hamburger, frankfurter roll)	0.0000	California	White Wheat Hamburger Bun, 3.5", Giuliano's CAI100003	24 roll (hamburger, frankfurter roll)

Pre-Preparation Instructions

- Preparation:
  NOTE: Onsite Production: Heat and assemble sandwiches to order. Offsite Service: Ship bulk or on lined sheet pans or full size hotel pan to heat and serve at site. If transporting hot, transport on sheet pans or 2" full size hotel pans and cover loosely with pan liner.
  Step 1: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production

Preparation Instructions

- Tips/Comments:
  - Cook chicken patties as close to service as possible. Do not reheat.

  Directions:
  - Portion patties in single layer on a parchment lined sheet pan.
  - FOR OFFSITE SERVICE: Ship bulk or on lined sheet pans or full size hotel pan to heat and serve at site.
  - Bake patties in 400°F convection oven for 15-20 minutes.

  HOT SERVICE:
  - Carefully transfer patties to 2-inch serving pan. Recommended holding time is no longer than 1 hour after cooking. Do not cover as the product will become soggy.
  - FOR OFFSITE SERVICE: If transporting hot, transport sheet pans or 2-inch serving pan and cover loosely with parchment paper.

  COLD SERVICE:
  - Cool patties (per HACCP).
  - Prepare and serve according to recipe instructions.

  Serving Instructions:
  - Feature your patties on the serving line shingled toward the customer to entice participation.
  - Serve 1 patty or as directed in recipe.

Preparation Instructions

- HOT SANDWICH BUILD:

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

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

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

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

  Step 4: Immediately place ingredients on bottom bun.

  Step 5: Place bun crown on top.

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

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

Serving Instructions

- Portion: Serve 1 sandwich per meal.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	39.08	7.11	45.26	18.95	5.263

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
267.514	11.616	2.112	0	17.6	506.869	30.271	4.224	3.52	0(M)	12.672	2.098	35.199	0(M)	0(M)	0.07(M)	422.391 (M)	(M)	(M)

Nutrients per serving (142.049 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
380	16.5	3	0	25	720	43	6	5	0(M)	18	2.98	50	0(M)	0(M)	0.1(M)	600(M)	(M)	(M)

(M) Indicates missing nutrient values.

Dinner Roll, 2 oz. WG Giuliano's (CAR1977) - (Dinner Roll)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	12.00	Serving Size:	1 Roll
Moisture gain/loss%:	0.0000	Yield:	1 Pound, 7.704 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	30810	Dinner Roll, 2 oz. Giuliano's , As Purchased	1 Bag	0.0000	California	White Wheat Roll Dinner, 2 oz. CAI100597	1 Bag

Tips/Comments

- Store in dry storage area for no more than 7 days.

Serving Instructions

- Serve 1 roll per student.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	16.07	3.21	74.29	11.43	11.429

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)
250	4.464	0.893	0	0	500	46.429	5.357	7.143	(M)	7.143	1.929	35.714	0	0	(M)	(M)	(M)	(M)

Nutrients per serving (56 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
140	2.5	0.5	0	0	280	26	3	4	(M)	4	1.08	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Wheat;		
Meal Contribution:	1 1/2 Meat/MA, 2 1/4 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	26 Pound, 12 3/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$25.9364	Cost Per Serving:	$0.2594

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

Tips/Comments

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

Preparation Instructions

- One 5LB carton = 2 1/3 quart.
- - Arrange frozen biscuits, sides touching, in a single layer on a parchment lined sheet pan. Full Sheet pan, 6 x 18 (108 biscuits), Half Sheet Pan, 6 x9 (54 biscuits)
  - Bake, uncovered, in 325°F convection oven for 23-27 minutes.
  - Rotate pan halfway through the bake time.
- Sheet Pan:
  -Shake carton of liquid egg well before use.
  -In a bowl, whisk together liquid egg, pepper and milk.
  -Spray sheet pan with vegetable spray.
  -Place pan on 300°F preheated extended oven rack.
  -Pour egg mixture into pan.
  -Carefully push rack into oven.
- Bake in 300°F convection oven for 8-10 minutes.

  -Eggs should be set with no browning and no loose water in pan.

  Record temperature and time on production sheet.

Preparation Instructions

- - Use a fork to split warm biscuits open.
  -With a pizza cutter, cut full sheet pan into 6 x 9. A cut about every 2 1/2 inches.
  -Place one egg patty square onto open biscuit and close with other side of biscuit.
  -Place in a hotel pan.
  -Cover tightly and hold at 135°F or above until service.
  -Serve one breakfast sandwich per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 140 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	42.62	19.13	41.04	15.58	5.098

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
229.546	10.87	4.878	0	128.445	292.425	23.552	1.657	2.926	1.645(M)	8.94	1.95	97.769	15.236 (M)	0.036(M)	0.753(M)	357.317 (M)	0.004(M)	0.002(M)

Nutrients per serving (121.545 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
279.002	13.212	5.929	0	156.118	355.428	28.626	2.014	3.556	2(M)	10.866	2.37	118.833	18.519 (M)	0.044(M)	0.915(M)	434.301 (M)	0.005(M)	0.002(M)

(M) Indicates missing nutrient values.

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:	24.00	Serving Size:	1 Pieces
Moisture gain/loss%:	0.0000	Yield:	5 Pound, 13 3/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$4.6864	Cost Per Serving:	$0.1953

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30727	Bread, Sliced, Loaf, WG, Giuliano's , As Purchased	30 Slice	0.0000	California	White Wheat loaf, Bread, Sliced, Sandwich, 1/2" CAI100007	30 Slice
2	305563	Trans Fat Free Margarine , As Purchased	1/2 Pound	0.4197	California	MARGARINE PRINT 1 LB 101374	1/2 Pound
3	4002994	Salt, Iodize , As Purchased	1/2 teaspoon	0.0017	California	(Exception through 3/1/22) Salt, Iodized CAI100152	1/2 teaspoon
4	160088	Crystal Creamer 1% Milk , As Purchased	2 Carton	0.0000	California	Crystal White Low fat 1% Milk CAI100208	2 Carton
5	202054	Cinnamon, Ground , As Purchased	1/2 teaspoon	0.0000	California	Cinnamon, Ground CAI100143	1/2 teaspoon
6	10033946	EGG LIQUID WHL CITACID CGFREE / 15 / 2 LB , As Purchased	2 Pound	3.6400	Sodexo Shared	EGG LIQUID WHOLE PASTEURIZED CAGE FREE MICHAEL 101846	2 Pound
7	661089	SUGAR BROWN LIGHT GOLDEN / 1 / 25 LB , As Purchased	1/2 Pound	0.6250	Sodexo Shared	SUGAR BULK BROWN LIGHT 121557	1/2 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.

Fried Rice, oven, brown rice, cage free scrambled eggs, soy sauce, onions, carrots, peas (SR3326) - (Fried Rice)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	1/4 Meat/MA, 1 WGR, 1/8 Veg-RO, 1/8 Veg-S, 1/4 Veg-O		
Number of Servings:	28.00	Serving Size:	2/3 Cup
Moisture gain/loss%:	0.0000	Yield:	8 Pound, 1.643Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$7.4097	Cost Per Serving:	$0.2646

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
3	728874	COATING PAN SPRAY BAKERY / 6 / 20.5OZ , As Purchased	6 spray , about 1/3 second (1 NLEA serving) (0.06 oz.)	0.0345	Sodexo Shared	PAN COATING SPRAY 100929	6 spray , about 1/3 second (1 NLEA serving) (0.06 oz.)
5				1.3300		Rice, Brown, Oven Steamed, commercial rice SR1098	3 1/2 Quart
6				0.9677		Onion, yellow, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe SR1264	3 Cup
7	9216375	Carrots Matchsticks 10 oz. - 00107 / 1 / 10 OZ. , As Purchased	2 1/2 Cup (8.20 oz.)	0.8278	Sodexo Shared	PRE-CUT CARROT MATCHSTICK 295575	2 1/2 Cup (8.20 oz.)
8	689969	PEA GREEN / 1 / 30LB , As Purchased	2 1/2 Cup (11.82 oz.)	1.2703	Sodexo Shared	PEA GREEN FRZN 101212	2 1/2 Cup (11.82 oz.)
9	4417521	EGG PATTY SCRAM RND 3.5 CKD CF / 120 / 1.5 OZ , As Purchased	6 patty (9.00 oz.)	1.4400	Sodexo Shared	EGG PATTY SCRAMBLED 1.5 OZ MICHAEL 284934	6 patty (9.00 oz.)
11	21934	SAUCE SOY LIGHT / 1 / .5GAL , As Purchased	1 Cup (8.01 oz.)	1.0669	Sodexo Shared	SAUCE CONV SOY LOW SOD 101300	1 Cup (8.01 oz.)
12	274209	SPICE GARLIC PWDR / 1 / 21OZ , As Purchased	1 teaspoon (0.11 oz.)	0.0854	Sodexo Shared	SPICE GARLIC POWDER 100842	1 teaspoon (0.11 oz.)
13	2957503	SPICE GINGER GRND / 1 / 12.5OZ , As Purchased	1 teaspoon (0.06 oz.)	0.0775	Sodexo Shared	SPICE GINGER GRND 100852	1 teaspoon (0.06 oz.)
16				0.3096		O - Onion, green, fresh, sliced SR1946	1/4 Cup

Step # 1 | Step # 10





Tips/Comments

- Original Recipe Yield: 4.75 quarts = 7.8 pounds
  2/3 cup serving = approx. 4.3 oz by weight
  - 2 pound of dried rice when cooked will yield 3.5 quarts of cooked rice.

Pre-Preparation Instructions

- Thaw egg patties and cut into small dice pieces.
  Prepare sub-recipes according to instructions.

Preparation Instructions

- Coat each sheet pan with pan spray. Do not use parchment paper liners.
- Portion on each pan:
  3 cups onion
  2-1/2 cups peas
  6 diced egg patties

  Toss to combine and evenly distribute vegetables.
- PAN SPRAY NOTE: A 1 second spray covers a 10" skillet. Step 1: Point nozzle toward red mark on can. Step 2: Shake well. Step 3: Spray can upright about 6 inches from pan or item.
- Portion 3-1/2 quarts cooked rice on each sheet pan.
- Bake: Preheat Temp 350°F; Time from Frozen 20 - 25 min; Time from Thawed 12 - 15 min; Preheat oven. Placea single layer of product in a full-size steamer pan sprayed with non-stick cooking spray; cover pan tightly with foil. Bake until thoroughly heated.
  Convection: Preheat Temp 250°F; Time from Frozen 18 - 20 min; Time from Thawed 10 - 12 min; Preheat oven. Placea single layer of product in full-size steamer pan sprayed with non-stick cooking spray; do not cover. Bake until thoroughly heated.
  Griddle Fry: Preheat Temp 300°F; Time from Frozen 10 - 12 min; Time from Thawed 5 - 8 min; Preheat griddle. Place product on griddle. Turn over half way through cooking time.
  Microwave: Time from Frozen 40 - 60 sec; Time from Thawed 20 - 25 sec; Place product in ungreased microwaveable dish. Cover with plastic wrap and vent. Heat at full power (1200 watt microwave).
  Steam: Time from Frozen 8 min; Time from Thawed 5 min; Place single layer of product in an ungreased full-size steamer pan; do not cover.
  Steam: Place full load of heated product in a steam table pan. Set temperature at medium. Hold up to 1 hour maximum.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

Preparation Instructions

- Portion on each pan:
  1 cup soy sauce
  1 teaspoon ginger
  1 teaspoon garlic

  Toss ingredients and spread evenly on sheet pan for baking.
- - Bake, uncovered, in 375°F for 5-7 minutes. Remove from oven and gently stir.
  - Return to oven and bake for another 5-7 minutes. Rice should be slightly crisp.
- - Carefully transfer fried rice to serving pan according to station guidelines.
  - Garnish pan with green onions.
- Serve immediately.
- Serve immediately.

Serving Instructions

- Serve no. 6 scoop or as directed in recipe.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 ºF
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	12.84	2.13	74.89	13.66	5.394

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)
109.608	1.563	0.259	0	18.835	251.209	20.522	1.826	1.478	0(M)	3.742	0.952	15.037	1255.3 (M)	2.472(M)	0.225	133.077	65.437 (M)	0.851(M)

Nutrients per serving (131.263 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
143.875	2.052	0.34	0	24.724	329.745	26.938	2.397	1.94	0(M)	4.912	1.249	19.738	1647.75 (M)	3.245(M)	0.295	174.681	85.895 (M)	1.117(M)

(M) Indicates missing nutrient values.

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

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

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

Preparation Instructions

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

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

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
305.089	10.075	1.162	0(M)	0(M)	84.64	48.985	6.48(M)	8.29(M)	6.741(M)	7.788	2.399(M)	32.181 (M)	1.484(M)	0.04(M)	0(M)	237.061 (M)	23.656 (M)	0.04(M)

Nutrients per serving (32.267 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
98.444	3.251	0.375	0(M)	0(M)	27.311	15.806	2.091(M)	2.675(M)	2.175(M)	2.513	0.774(M)	10.384 (M)	0.479(M)	0.013(M)	0(M)	76.493 (M)	7.633(M)	0.013(M)

(M) Indicates missing nutrient values.

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

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

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

Tips/Comments

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

Preparation Instructions

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

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

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

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

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

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

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

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

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

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

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

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

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

Serving Instructions

- 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 Bun 4", Wheat (plain), Giulliano's (CAR1227) - (Hamburger Bun)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	1.00	Serving Size:	1 bun
Moisture gain/loss%:	0.0000	Yield:	2.011 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	30700	Wheat (plain) Hamburger Bun 4", Giuliano's , As Purchased	1 bun	0.0000	California	White Wheat Hamburger Bun 4" CAI100097	1 bun

Serving Instructions

- Serve 1 bun per meal.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	16.07	3.21	77.14	11.43	11.429

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)
245.614	4.386	0.877	0	0	491.228	47.368	5.263	7.018	(M)	7.018	1.895	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)
140	2.5	0.5	0	0	280	27	3	4	(M)	4	1.08	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

Hot Dog, Millers, Beef frank on a bun, uncured (CAR2365) - (Miller's Uncured All Beef Hot Dog on Whole Grain Bun)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	40.00	Serving Size:	1 serving (1 hot dog)
Moisture gain/loss%:	0.0000	Yield:	10 Pound, 1.834Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$24.3604	Cost Per Serving:	$0.6090

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	30840	Bun, Hot Dog, Whole Grain, Giuliano's , As Purchased	40 roll (hamburger, frankfurter roll)	0.0000	California	Cracked White Wheat Hot Dog Bun Giuliano's CAI100000	40 roll (hamburger, frankfurter roll)
2	140080	6 8/1 BEEF FRANK , As Purchased	40 Each	24.3604	California	6 8/1 BEEF FRANK CAI337821	40 Each

Tips/Comments

- 80 hot dogs per case
  40 hot dogs per package

Pre-Preparation Instructions

- One day prior to service thaw hot dogs in a 4" hotel pan in the refrigerator at 40° or below until ready to heat.

  Up to 68 hot dogs fit onto each sheet pan for heating.

Preparation Instructions

- 1. Portion franks in a single layer on a parchment lined sheet pan.
  2. Bake franks at 350-375° convection oven for 10 minutes or 500°F convection oven for 8 minutes.
  3. Carefully transfer franks to serving pan according to station requirements. Cover with aluminum foil.
  4. Warm buns, in bags on sheet pans, in hot box warmer for 20 minutes prior to use or service. Right before service, transfer buns to a 2-inch half pan (20 buns) and build on the line or follow step 5.
  Step 5. Lay out warmed hot dog buns in groups of 16 on clean work surface. Split each bun open.
  Step 6. Remove franks from warmer and place in bun. Immediately cover to retain heat.
  Step 7. Stack prepared hot dogs in full size pan. Cover with plastic wrap until service. Start the next 16 hot dogs and repeat the steps.
  Step 8. Display hot dogs according to station requirements for service.

  STEAMER PREPARATION SAFETY NOTE: To help prevent hot water from collecting in the cooking pans: If using steamer, food products should be steamed by placing them in a perforated pan without added water for steaming. Further preparation according to recipe instructions can be completed after safely removing the product from the steamer.

Serving Instructions

- Serve 1 hot dog with bun per student.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	45.00	15.00	41.48	17.78	4.444

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
235.397	11.77	3.923	0(M)	17.437	680.035	24.412	2.616	2.616	1.744(M)	10.462	1.848	17.437	87.184 (M)	0(M)	0(M)	87.184 (M)	(M)	(M)

Nutrients per serving (114.7 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
270	13.5	4.5	0(M)	20	780	28	3	3	2(M)	12	2.12	20	100(M)	0(M)	0(M)	100(M)	(M)	(M)

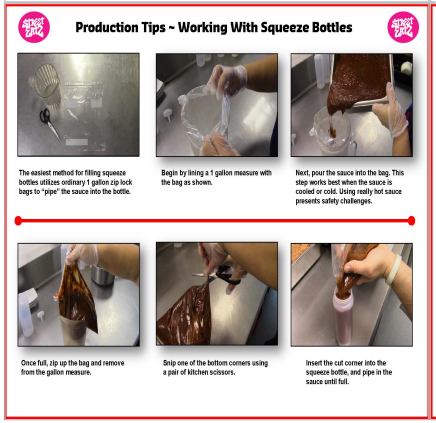
(M) Indicates missing nutrient values.

Sauce, Korean Barbecue Sauce, Asian dressing, lime, cilantro, ginger, garlic, sesame (SR1783) - (Korean Barbecue Sauce)

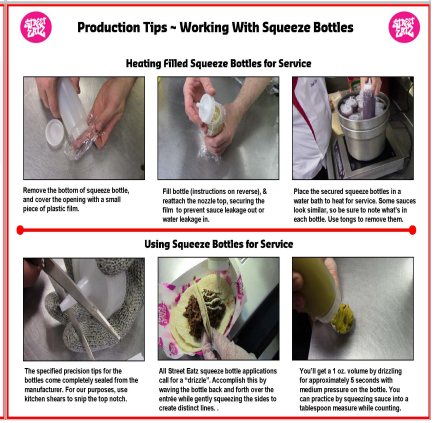
HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Sesame, Soy, Wheat;		
Number of Servings:	52.00	Serving Size:	1 tablespoon
Moisture gain/loss%:	0.0000	Yield:	1 Pound, 13.605 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$3.5333	Cost Per Serving:	$0.0679

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	3388205	SAUCE BBQ SMOKY / 4 / 1 GAL , As Purchased	2 Cup (1 lb. 2.80 oz.)	1.6894	Sodexo Shared	SAUCE CONV BBQ SMOKEY 156081	2 Cup (1 lb. 2.80 oz.)
3	710274	DRESSING SESAME TOASTED / 2 / 1 GAL , As Purchased	1 Cup (9.03 oz.)	1.3359	Sodexo Shared	DRESSING BULK TOASTED SESAME 102346	1 Cup (9.03 oz.)
4	359483	JUICE LIME / 1 / 1 GAL , As Purchased	1/8 Cup (1.08 oz.)	0.0000	Sodexo Shared	JUICE LIME CONC 297014	1/8 Cup (1.08 oz.)
5				0.0261		Cilantro, finely chopped (1/2c=0.28 oz=1/4c dark green veg) , Recipe SR1265	2 tablespoon
6	2957503	SPICE GINGER GRND / 1 / 12.5OZ , As Purchased	2 teaspoon (0.13 oz.)	0.1545	Sodexo Shared	SPICE GINGER GRND 100852	2 teaspoon (0.13 oz.)
7	711084	SPICE GARLIC GRANULATED / 6 / 26 OZ , As Purchased	2 teaspoon (0.28 oz.)	0.2201	Sodexo Shared	SPICE GARLIC GRANULATED 100844	2 teaspoon (0.28 oz.)
8	697639	SPICE SESAME SEED WHL WHITE / 1 / 16 OZ , As Purchased	2 teaspoon (0.21 oz.)	0.1072	Sodexo Shared	SPICE SESAME SEED WHITE 102077	2 teaspoon (0.21 oz.)

Step # 9



Step # 10



Tips/Comments

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

Preparation Instructions

- Combine barbecue sauce, dressing, lime juice, cilantro, ginger, garlic and sesame seeds in a non-reactive mixing bowl. Mix well.
- Portion sauce in an approved squeeze bottle for use.
- Service Tip

Serving Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	53.08	8.86	42.88	2.58	34.597

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
200.853	11.846	1.976	0.019	0	1306.63	21.529	0.254	17.372	15.34	1.295	0.254	8.996	16.04(M)	0.062(M)	0	26.12	0.136(M)	0.087(M)

Nutrients per serving (16.141 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
32.419	1.912	0.319	0.003	0	210.899	3.475	0.041	2.804	2.476	0.209	0.041	1.452	2.589(M)	0.01(M)	0	4.216	0.022(M)	0.014(M)

(M) Indicates missing nutrient values.

Plant, Chick'n Nugget, Korean BBQ, Morningstar (SR4071) - (Korean Barbecue Chick'n Nuggets)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Sesame, Soy, Wheat;		
Meal Contribution:	2 1/2 Meat/MA		
Number of Servings:	1.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	4.955 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$1.1601	Cost Per Serving:	$1.1601

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1				1.0256		Plant, Chick'n Nugget, Plain, Morningstar SR2451	5 nuggets
3				0.1345		Sauce, Korean Barbecue Sauce, Asian dressing, lime, cilantro, ginger, garlic, sesame SR1783	2 tablespoon

Tips/Comments

- 5 diced nuggets = 3.85 oz by weight = approx 1/2 cup

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- Dice nuggets.
- Combine diced nuggets and sauce in a non-reactive bowl. Mix well.
- Display barbecue nuggets in 2-inch serving pan.

Serving Instructions

- Serve 4 oz spoodle 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	38.25	5.55	43.08	24.70	11.386

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)
205.859	8.748	1.269	0.004	0	542.502	22.17	3.668	5.86	4.495	12.714	1.773	47.194	3.686(M)	0.014(M)	0	312.864	0.031(M)	0.02(M)

Nutrients per serving (140.479 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
289.188	12.289	1.782	0.006	0	762.1	31.144	5.153	8.232	6.314	17.86	2.491	66.298	5.178(M)	0.02(M)	0	439.507	0.044(M)	0.028(M)

(M) Indicates missing nutrient values.

Tofu, Baked Cubes, Korean BBQ, Soy (SR3901) - (Korean BBQ Baked Tofu)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Sesame, Soy, Wheat;		
Meal Contribution:	2 Meat/MA		
Number of Servings:	3.50	Serving Size:	1/2 Cup
Moisture gain/loss%:	-44.9200	Yield:	10.209 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$1.8121	Cost Per Serving:	$0.5178

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2				1.4100		Tofu, cubes or filets, Soy SR2068	15.4 Ounce
3	481726	OIL OLIVE BLEND 80/20 / 1 / 1 GAL , As Purchased	1/8 Cup (0.99 oz.)	0.1089	Sodexo Shared	OIL OLIVE BLEND 80/20 249942	1/8 Cup (0.99 oz.)
4	726411	SALT KOSHER FLAKE COARSE / 12 / 3 LB , As Purchased	1/2 teaspoon (0.11 oz.)	0.0089	Sodexo Shared	SALT KOSHER 101957	1/2 teaspoon (0.11 oz.)
5	139656	SPICE PEPPER BLK GRND PURE / 1 / 18 OZ , As Purchased	1/2 teaspoon (0.04 oz.)	0.0457	Sodexo Shared	BLACK PEPPER GROUND 102062	1/2 teaspoon (0.04 oz.)
6				0.2387		Sauce, Korean Barbecue Sauce, Asian dressing, lime, cilantro, ginger, garlic, sesame SR1783	2 Ounce

Tips/Comments

- Recipe Yield: 56 cubes = 1 3/4 cups = 9.1 oz by weight
  1/4 cup serving = 8 cubes = 1.3 oz by weight
  1/2 cup serving = 16 cubes = 2.6 oz by weight

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.
  Slice tofu into cubes.

Preparation Instructions

- - In a mixing bowl, combined tofu, salt and pepper with oil & Korean BBQ sauce. Toss until evenly coated.
  - Arrange in single layer on parchment lined sheet pans.
- Bake in 400°F convection oven for 15-20 minutes or until tofu is lightly brown. Stir tofu, if needed, to promote even browning.
- HOT SERVICE:
  Transfer tofu into serving pan according to station requirements.
- COLD SERVICE:
  Quickly chill (per HACCP) for service and use in recipes.
- COLD SERVICE:
  Quickly chill (per HACCP) for service and use in recipes.
- COLD SERVICE:
  Transfer tofu into serving pan according to station requirements.

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	66.21	7.89	10.12	31.37	3.903

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)
348.95	25.672	3.058	0.004	0	685.389	8.831	3.758	3.405	3.006	27.363	4.338	1074.13	263.291 (M)	0.326(M)	0	381.62	0(M)	1.083(M)

Nutrients per serving (82.696 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
288.567	21.23	2.529	0.003	0	566.788	7.303	3.108	2.816	2.486	22.628	3.587	888.256	217.731 (M)	0.27(M)	0	315.584	0(M)	0.896(M)

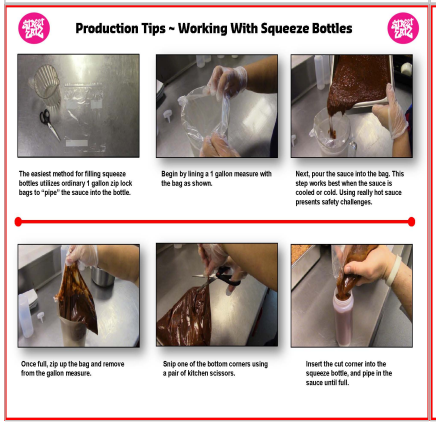
(M) Indicates missing nutrient values.

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

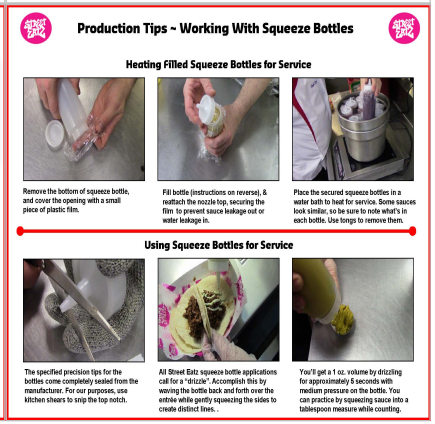
HACCP Process:	Process 3: Complex Food		
Meal Contribution:	3/8 Veg-RO, 1/8 Veg-O		
Number of Servings:	100.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	-15.4000	Yield:	25 Pound, 14 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$34.5976	Cost Per Serving:	$0.3460

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.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	100.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	14 Pound, 5 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$54.0653	Cost Per Serving:	$0.5407

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

Tips/Comments

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

Preparation Instructions

- 1. Lay packages in single layer on sheet pan.

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

Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.00	5.63	66.67	6.67	23.333

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
369.231	12.308	2.308	0	0	415.385	61.538	4.615	21.538	20	6.154	2.215	30.769	(M)	(M)	0	144.615	(M)	(M)

Nutrients per serving (65 g)

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

(M) Indicates missing nutrient values.

French Toast, mini/bites, Cinnamon Rush, Pillsbury (CACFP) (SR2222) - (Cinnamon Rush Mini French Toasts)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Egg, Gluten, Milk, Soy, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	24.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	4 Pound, 6.799Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$16.6797	Cost Per Serving:	$0.6950

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
2	703828	TOAST FRENCH MINI CINN TOAST / 72 / 2.95OZ , As Purchased	23 Each, 1 Package (4 lb. 6.80 oz.)	16.6797	Sodexo Shared	TOAST FRENCH MINI CINN TOAST CRUNCH 2.95 OZ GM 126167	23 Each, 1 Package (4 lb. 6.80 oz.)

Tips/Comments

- NOTE: Keep frozen until ready to use. Do not refreeze thawed product. Heat before eating. Do not exceed 350ºF. Do not allow pouches to contact any interior oven surfaces.

Preparation Instructions

- Place frozen pouches, picture side up, in a single layer on baking sheet.
- Bake in 350ºF convection oven for 8-12 minutes.
- Display pouches, picture side shingled toward customer, in a serving pan according to station requirements.

Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
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	28.08	4.27	68.72	7.27	20.222

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
253.2	7.9	1.201	0.1	1.499	238.5	43.499	3.3	12.8	11.7	4.6	1.8	93.7	0(M)	0(M)	0	253.6	(M)	(M)

Nutrients per serving (83.631 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
211.754	6.607	1.004	0.084	1.254	199.46	36.379	2.76	10.705	9.785	3.847	1.505	78.362	0(M)	0(M)	0	212.088	(M)	(M)

(M) Indicates missing nutrient values.

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

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

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

Tips/Comments

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

Preparation Instructions

- Keep frozen.

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

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

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

Serving Instructions

- Serve 4 mini pancakes per student.

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
194.444	2.778	0.464	0	9.258	453.703	39.814	5.556	7.408	(M)	5.556	3.333	37.036	925.925	(M)	(M)	(M)	(M)	(M)

Nutrients per serving (36 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
70	1	0.167	0	3.333	163.333	14.333	2	2.667	(M)	2	1.2	13.333	333.333	(M)	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

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

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

Preparation Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	23.68	7.11	75.79	8.42	23.158

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
253.333	6.667	2	0	0	280	48	5.333	14.667	14.667	5.333	4.8	346.667	1333.33	0(M)	0	200	(M)	(M)

Nutrients per serving (75 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
190	5	1.5	0	0	210	36	4	11	11	4	3.6	260	1000	0(M)	0	150	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Milk; Processed in a facility that also processes Soy;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 Each
Moisture gain/loss%:	0.0000	Yield:	58 Pound, 5 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$38.7059	Cost Per Serving:	$0.3871

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	402116	Cheese Sauce, Cheddar , Cooked	2 Bag, 7 Cup (13 lb. 2.52 oz.)	0.0000	California	SAUCE CHEDDAR CHEESE JTM 133732	2 Bag, 7 Cup (13 lb. 2.52 oz.)
2				38.7059		Refried Beans, pinto, vegetarian (1/2c = 1/2c legume veg or 2 oz M/MA) , Recipe SR1070	50 Cup
3	202364	Tortilla Chips, IW , As Purchased	100 Bag (12 lb. 8.00 oz.)	0.0000	California	Tortilla Chips, IW CAI100018	100 Bag (12 lb. 8.00 oz.)

Pre-Preparation Instructions

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

Preparation Instructions

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

  - PLACE #16 SCOOP (1/4 CUP) OF BEANS ON PLATE
  - PLACE 2 OZ LADLE OR #16 SCOOP (1MMA) OF HOT CHEESE SAUCE ON PLATE
  - PLACE IW 2 OZ BAG OF CHIPS ON PLATE

Serving Instructions

- Serve 1 each per meal.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	39.39	8.94	46.22	15.74	0.811

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
215.829	9.447	2.143	0	11.371	247.083	24.94	3.92	0.437	0(M)	8.494	1.187	127.382	0(M)	0(M)	0(M)	313.775 (M)	39.402 (M)	0.042(M)

Nutrients per serving (264.482 g)

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

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Soy, Wheat;		
Meal Contribution:	2 Meat/MA, 1 WGR, 1/4 Veg-O		
Number of Servings:	100.00	Serving Size:	6 Ounce
Moisture gain/loss%:	0.0000	Yield:	37 Pound, 12 1/3 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$29.4158	Cost Per Serving:	$0.2942

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

Tips/Comments

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

Preparation Instructions

- To Heat Sauce:
  Step 1: Heat Orange Sauce on stove top or in covered in oven to 140 or above and hold hot until ready to combine for service.
- Step 1: CCP-Bake popcorn chicken in 375°F convection oven for 6-8 minutes or until minimum internal temperature of 145°F or above for 15 seconds.
  Step 2: Toss onions and peppers with oil and bake on parchment lined sheet pan at 350 for 10-12 minutes or until 140 and tender-crisp.
  Step 3: Toss vegetable and chicken with orange sauce coat well.
  Step 4: Hold hot until service. Do not prepare more than 30 minutes in advance and do not toss with sauce until just before service.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 ºF
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	145.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	46.77	7.76	36.44	17.79	17.746

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
212.999	11.068	1.835	0	13.178	295.146	19.404	2.401	9.45	0(M)	9.475	1.449	27.589	58.929 (M)	10.124 (M)	0(M)	468.679 (M)	22.078 (M)	0.1(M)

Nutrients per serving (170.1 g)

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

(M) Indicates missing nutrient values.

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

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

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

Tips/Comments

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

Pre-Preparation Instructions

- Prepare granola ahead of time so properly cooled. Use recipe CAR2327.

Preparation Instructions

- 1. Drain the peaches.

  2. Place 1/2 cup (no. 8 scoop) yogurt in the bottom of a 9 oz. parfait cup.

  3. Add 1/2 cup (no. 8 scoop) peaches on top of yogurt.

  4. Top each parfait with 1/4 cup (no. 16 scoop) granola.

  5. Cover parfait with dome lid and label with appropriate station identifier label.

Serving Instructions

- Portion: Serve 1 parfait.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	14.19	2.57	76.97	11.02	42.950

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
92.152	1.453	0.263	0(M)	0.717(M)	33.625	17.732	0.775(M)	9.895(M)	4.764(M)	2.539	0.287(M)	51.713 (M)	81.786 (M)	2.23(M)	0.717(M)	164.123 (M)	2.831(M)	0.005(M)

Nutrients per serving (269.665 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
248.501	3.918	0.709	0(M)	1.934(M)	90.675	47.817	2.091(M)	26.683 (M)	12.848 (M)	6.848	0.774(M)	139.453 (M)	220.548 (M)	6.013(M)	1.934(M)	442.584 (M)	7.633(M)	0.013(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 1: No Cook		
Number of Servings:	15.00	Serving Size:	6 fluid ounce
Moisture gain/loss%:	0.0000	Yield:	7 Pound, 3/4 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$7.2637	Cost Per Serving:	$0.4842

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

Preparation Instructions

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

Serving Instructions

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

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	11.72	0.75	76.12	17.41	51.649

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
40.58	0.528	0.034	0.001	0	247.972	7.723	1.963	5.24	0.39	1.767	0.897	19.551	0(M)	0(M)	0.396(M)	426.771 (M)	0.044(M)	0.607(M)

Nutrients per serving (213.063 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
86.461	1.126	0.072	0.003	0	528.338	16.454	4.182	11.164	0.832	3.764	1.911	41.657	0(M)	0(M)	0.843(M)	909.293 (M)	0.093(M)	1.293(M)

(M) Indicates missing nutrient values.

Roasted Mediterranean Vegetables, zucchini, peppers, red onion, garlic (SR5866) - (Roasted Mediterranean Vegetables)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	5/8 Veg-O		
Number of Servings:	30.00	Serving Size:	1/2 Cup
Moisture gain/loss%:	0.0000	Yield:	5 Pound, 6Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$9.0789	Cost Per Serving:	$0.3026

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	736528	ONION RED JUMBO CTN / 1 / 5 LB , As Purchased	5 cup, sliced (1 lb. 4.28 oz.)	1.1916	Sodexo Shared	ONION RED FRSH 101148	5 cup, sliced (1 lb. 4.28 oz.)
2				5.3846		Squash, summer, zucchini, 1/4-inch coin, ready-to-serve (1/2c=2.3 oz=1/2c other veg) , Recipe SR2017	10 Cup
3				2.1565		Peppers, green, sweet (bell), julienne/strips, ready-to-serve (1/2c=1.7 oz=1/2c other veg) , Recipe SR1658	5 Cup
4	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.)
5	607094	SALT KOSHER FLAKE COARSE / 1 / 3LB , As Purchased	1/2 teaspoon (0.11 oz.)	0.0089	Sodexo Shared	SALT KOSHER 101957	1/2 teaspoon (0.11 oz.)
6	254690	SPICE PEPPER BLK GRND / 1 / 18 OZ , As Purchased	1 teaspoon (0.08 oz.)	0.0000	Sodexo Shared	SPICE PEPPER BLACK GROUND 102062	1 teaspoon (0.08 oz.)
7	540503	GARLIC CHOPPED IN WATER / 1 / 32 OZ , As Purchased	1 teaspoon (0.10 oz.)	0.0241	Sodexo Shared	GARLIC FRESH CHOPPED WATER 270080	1 teaspoon (0.10 oz.)
8	28539	SEASONING ITALIAN WHL / 1 / 6.25 Z , As Purchased	3/4 teaspoon (0.09 oz.)	0.1515	Sodexo Shared	SEASONING ITALIAN 100868	1 tablespoon (0.09 oz.)

Tips/Comments

- Do not hold more than 30 minutes. Best when cooked in small batches to ensure a quality product.
  Original Recipe Yield: 15 cups

Pre-Preparation Instructions

- Prepare sub-recipes according to instructions.

Preparation Instructions

- - In a mixing bowl, combine zucchini, bell pepper, onion, oil, salt, Italian seasoning, black pepper and garlic. Toss to mix well.
  - Spread on parchment lined sheet pan in single layer.
- Bake in 350°F convection oven for 10-12 minutes.
- Transfer to 2-inch serving pan for service.

Serving Instructions

- Serve 4 oz spoodle or as directed in recipes.

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	53.17	4.87	46.25	10.32	13.859

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)
42.951	2.537	0.232	0	0	54.281	4.966	1.348	1.488(M)	0(M)	1.108	0.423	18.54	182.202 (M)	27.593 (M)	0(M)	72.669 (M)	40.053 (M)	0.311(M)

Nutrients per serving (81.306 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
34.922	2.063	0.189	0	0	44.134	4.038	1.096	1.21(M)	0(M)	0.901	0.344	15.074	148.142 (M)	22.435 (M)	0(M)	59.085 (M)	32.566 (M)	0.253(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.

Pork, Sausage, patty, breakfast 1.5 oz Hatfield (SR5735) - (Pork Sausage Patty)

HACCP Process:	Process 2: Same Day Service		
Meal Contribution:	1/2 Meat/MA		
Number of Servings:	48.00	Serving Size:	1 patty
Moisture gain/loss%:	0.0000	Yield:	4 Pound, 7.96Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$14.1225	Cost Per Serving:	$0.2942

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	10589290	SAUSAGE PTY CKD 1.5Z 2-5# HTFLD / 2 / 5POUND , As Purchased	48 Each (4 lb. 7.96 oz.)	14.1225	Sodexo Shared	SAUSAGE BRKFST PATTY PORK CKD 1.5 OZ HATFIELD 351643	48 Each (4 lb. 7.96 oz.)

Preparation Instructions

- Portion sausage link in single layer on a parchment lined sheet pan.
- CONVECTION: Bake sausage in 375°F convection oven for 6 minutes for thawed or 9 minutes for frozen.

  CONVENTIONAL: Bake sausage in 400°F convection oven for 10 minutes for thawed or 13 minutes for frozen.
- Carefully transfer sausage to serving pan according to station requirements.

Serving Instructions

- Serve 1 sausage patty 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	73.13	28.13	2.50	17.50	2.500

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)
376.457	30.587	11.764	0	70.586	752.913	2.353	0	2.353	2.353	16.47	0.941	23.529	0(M)	0(M)	0.471	352.928	(M)	(M)

Nutrients per serving (42.502 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	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	13	5	0	30	320	1	0	1	1	7	0.4	10	0(M)	0(M)	0.2	150	(M)	(M)

(M) Indicates missing nutrient values.

Spaghetti Regular with All Beef Meat Sauce, Commercial (CAR1989) - (Spaghetti Regular with meat sauce)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Wheat;		
Meal Contribution:	2 Meat/MA, 1 Non-WGR, 1/4 Veg-RO		
Number of Servings:	100.00	Serving Size:	2 no. 8 scoop
Moisture gain/loss%:	0.0000	Yield:	48 Pound, 10 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$16.2336	Cost Per Serving:	$0.1623

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

Tips/Comments

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

Pre-Preparation Instructions

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

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

Preparation Instructions

- For Pasta:

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

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

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

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

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

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

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

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

- For Meat Sauce in tilt skillet:

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

  2. Open sauce. Pour into skillet.

  3. Open diced tomatoes and add to skillet.

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

  5. Stir meat sauce as it is heating.

  For Meat Sauce in Oven:

  1. Open sauce and pour into hotel pan.

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

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

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

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

  Add pasta to sauce:

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

  2. Cover with parchment paper and foil.

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

Serving Instructions

- Serve 2#8 scoops per student.

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

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
4hr Cool	Sodexo Cooling - Step 2	40.00	1. Reheat cooked hot food to 165 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

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
138.524	4.433	1.459	0	11.326	161.053	17.941	1.518	2.203	0(M)	7.153	1.339	8.724	309.013 (M)	4.601(M)	0(M)	0(M)	(M)	(M)

Nutrients per serving (220.733 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
305.769	9.785	3.221	0	25	355.498	39.601	3.351	4.862	0(M)	15.789	2.956	19.256	682.094 (M)	10.156 (M)	0(M)	0(M)	(M)	(M)

(M) Indicates missing nutrient values.

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

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

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

Tips/Comments

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

Pre-Preparation Instructions

- Preheat oven to 350°F

Preparation Instructions

- OVEN:

  1. Combine all ingredients into a 4 inch hotel pan

  Note: 5 lbs rice, dry = 3 quarts for measuring purposes

  2. Place parchment paper on top and cover with foil

  2. Bake in oven for 35-40 minutes

Serving Instructions

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

Nutritional Information

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

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
123.3	1.795	0.062	0	0	6.945	24.746	1.525	0.23	0(M)	2.84	0.873(M)	7.495(M)	0(M)	0.006(M)	0(M)	82.247 (M)	63.695 (M)	0.132(M)

Nutrients per serving (92.678 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
114.272	1.664	0.057	0	0	6.436	22.934	1.413	0.213	0(M)	2.632	0.809(M)	6.946(M)	0(M)	0.006(M)	0(M)	76.225 (M)	59.031 (M)	0.122(M)

(M) Indicates missing nutrient values.

Bagel, mini, Strawberry Creamy Cheese, IW, Pillsbury (CACFP) (SR1188) - (Strawberry Creamy Cheese Mini Bagels)

HACCP Process:	Process 1: No Cook		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 WGR		
Number of Servings:	100.00	Serving Size:	1 Package
Moisture gain/loss%:	0.0000	Yield:	15 Pound, 3 1/2 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$56.8958	Cost Per Serving:	$0.5690

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

Preparation Instructions

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

Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 ºF

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	24.14	9.09	75.87	10.42	23.785

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
257.3	6.9	2.6	0.2	10.8	224.6	48.8	2.8	15.3	14	6.7	1.9	30.9	0(M)	0(M)	0	167	(M)	(M)

Nutrients per serving (69 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
177.537	4.761	1.794	0.138	7.452	154.974	33.672	1.932	10.557	9.66	4.623	1.311	21.321	0(M)	0(M)	0	115.23	(M)	(M)

(M) Indicates missing nutrient values.

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

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Milk, Wheat;		
Meal Contribution:	2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	34 Pound, 14 5/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$0.0000	Cost Per Serving:	$0.0000

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

Tips/Comments

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

Pre-Preparation Instructions

- Gather all ingredients and bring to your work station

Preparation Instructions

- To build sandwich:
  1. on one slice of bread spread a # 30 scoop of sun butter
  2. On the second slice of bread spread a # 30 scoop of jelly
  3. Put the two slices together.
  4. Wrap with one stick (1 oz) of string cheese and label
  5. Hold at 40° or below until service

Serving Instructions

- Serving Line:
  Place in a hotel pan with the label showing

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

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

Nutritional Information

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

Nutrients per 100 g

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

Nutrients per serving (158.347 g)

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

(M) Indicates missing nutrient values.

FAST Sub, American, USDA Turkey, USDA Turkey Ham, USDA American Cheese, WG Sub Roll (SR3874) - (American Deli Style Sub)

HACCP Process:	Process 3: Complex Food		
Allergens:	Contains Gluten, Milk, Soy, Wheat; May contain Egg, Sesame;		
Meal Contribution:	2 1/2 Meat/MA, 2 WGR		
Number of Servings:	100.00	Serving Size:	1 sandwich
Moisture gain/loss%:	0.0000	Yield:	34 Pound, 6 7/8 Ounce
Waste gain/loss%:	0.0000	Fat gain/loss% :	0.0000
Total Recipe Cost:	$97.0593	Cost Per Serving:	$0.9706

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

Tips/Comments

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

1. Prepare sub rolls according to recipe.

Pre-Preparation Instructions

- Step 1: SUB ROLL: Refer to sub-recipe instructions. Step 2: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production.
  4. To build each sub:
  -Top heel of roll with 2 triangles (1/2 oz) of cheese.
  -Top cheese with proportioned deli meat, 2 slices (1 oz) ham and 2 slices (1 oz) turkey.
  -Close sandwich with crown of roll.

Preparation Instructions

- COLD SANDWICH BUILD: Step 1: At work station, lay out sub rolls in groups of 24 on work surface. Step 2: Remove tops of bunch and stack to the side. Step 3: Immediately place ingredients on bottom roll. Step 4: Place roll crown on top. Step 5: Wrap immediately and place in the refrigerator. Step 6: Start the next 24 sandwiches and repeat the steps.
- 2 slices turkey
  2 slices turkey ham
- WRAPPING SANDWICHES: Step 1: On a clean work surface, place a 12"x12" sheet of plastic film with points out in a diamond shape. Place the sandwich top side down in center and prepare to wrap. Step 2: Begin by folding the top point down towards you across the sandwich to the bottom of the sandwich. Step 3: Smooth out each side of the film; making sure it is folded tight and firm. Step 4: Bring first one, and then the other, side point of film across the center of the sandwich to the opposite side. Pull firmly as you do this to ensure a tight seal. Step 5: To complete the wrapping, pull the remaining bottom point up away from you across the sandwich, and seal it tightly. Use only approved Fast Takes labels for displaying. Properly displayed sandwich should clearly show ingredients to customer.

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

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.98	10.29	42.30	30.85	7.264

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
196.865	6.777	2.251	0	37.088	505.22	20.817	1.954	3.575	2.605(M)	15.183	1.042(M)	6.512(M)	0(M)	0(M)	0.456(M)	65.123 (M)	(M)	(M)

Nutrients per serving (156.154 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
307.413	10.582	3.515	0	57.914	788.923	32.506	3.051	5.583	4.068(M)	23.709	1.627(M)	10.169 (M)	0(M)	0(M)	0.712(M)	101.693 (M)	(M)	(M)

(M) Indicates missing nutrient values.

Plant, Edamame Vegetable Dumplings (Potstickers), Schwan's (SR4659) - (Edamame & Vegetable Dumplings)

HACCP Process:	Process 2: Same Day Service		
Allergens:	Contains Gluten, Sesame, Soy, Wheat;		
Meal Contribution:	1 Meat/MA, 1 WGR		
Number of Servings:	20.00	Serving Size:	3 Each
Moisture gain/loss%:	0.0000	Yield:	3 Pound, 0.094Ounce
Waste gain/loss%:	0.0000	Fat gain/loss%:	0.0000
Total Recipe Cost:	$10.8576	Cost Per Serving:	$0.5429

Step #	Stock Item#	Stock Item	Stock Quantity	Cost ($)	Cost Source	Ingredient	Quantity
1	10560091	APTZR POTSTKR VEG DUMPL WHLWHE / 400 / 0.8OUNCE , As Purchased	60 Each (3 lb.)	10.8298	Sodexo Shared	DUMPLING VEGETABLE WHOLE WHEAT .8 OZ CHEF ONE 333601	60 Each (3 lb.)
2	728874	COATING PAN SPRAY BAKERY / 6 / 20.5OZ , As Purchased	9 spray , about 1/3 second (1 NLEA serving) (0.10 oz.)	0.0278	Sodexo Shared	PAN COATING SPRAY 100929	9 spray , about 1/3 second (1 NLEA serving) (0.10 oz.)

Preparation Instructions

- 1) Place frozen dumplings in a liberally sprayed 2 inch hotel pan. Spray top of dumplings well to coat. Cover pan with foil.
  2) Bake, covered with for 8-10 minutes
  3) Remove foil and cooked uncovered for an additional 5 minutes.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	19.69	0.00	55.00	27.50	5.000

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)
176.021	3.85	0	0	0	264.031	24.203	3.3	2.2	1.1	12.101	2.42	44.005	0(M)	0(M)	0	231.027	(M)	(M)

Nutrients per serving (68.174 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
120	2.625	0	0	0	180	16.5	2.25	1.5	0.75	8.25	1.65	30	0(M)	0(M)	0	157.5	(M)	(M)

(M) Indicates missing nutrient values.