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Recipe

Recipe HACCP Process: #2 Same Day Service

Jan 27, 2011

Recipe: 828043 MELT, Ham & AM B 1.5

Recipe Source: 4.1 Recipe Group: Grill

Alternate Recipe Name: Grilled Ham & AM Cheese

Number of Portions: 1 Size of Portion: Each

825138 BREAD, White	2 Slice	
825033 HAM, Speedy Cut	1 1/2 OZ	FLAT-TOP GRIDDLE METHOD:
825867 CHEESE, Amer Sli Yel 160	1 Slice, 1/2oz	Preheat flat-top griddle to 350 F. Coat griddle with cooking spray.
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		FOR EACH SANDWICH:
		Layer the following on 1 slice of bread.
		3 slices Ham (1.5 ozw)
		1 slice cheese (1 ozw)
		Top with remaining Bread slice
		Grill sandwich 2-3 minutes on each side or until golden brown and cheese is melted.
		OVEN METHOD:
		Preheat convioven 350 F; std oven 400 F.
		1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1
		FOR EACH SANDWICH:
		Coat full sheet pan with cooking spray.
		Arrange Bread on sheet tray; top each with:
		3 slices Ham (1.5 ozw)
		• 1 slice cheese (1/2 ozw)
		Bake open faced 8-10 minutes.
		Place one slice of bread, cheese and ham side down on top of one slice of bread cheese and ham side up to form sandwich.
		CCP: Hold at 135° F or higher.
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^{*}Nutrients are based upon 1 Portion Size (Each)

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Calories	237 kcal	Cholesterol	29.11 mg	Protein	13.94	g	Calcium	161.56 m	g	30.31%	Calories from Total Fat
Total Fat	7.97 g	Sodium	1061.89 mg	Vitamin A	30.37	RE	iron	2.33 m	g	13.88%	Calories from Saturated Fat
Saturated Fat	3.65 g	Carbohydrates	27.08 g	Vitamin A	151.87	IU	Water¹	18.22 g		*N/A*%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.20 g	Vitamin C	0.00	mg	Ash ¹	1.02 g		15.74%	Calories from Carbohydrates
										23.56%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient *- denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values

Miscellaneous	***************************************	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt	1.500 oz.				? - Milk
Grain/Bread	2.000 srv.				?-Egg
F/V/J	cup				? - Peanut
Milk	fl. oz.				? - Tree Nut
	:				? - Fish
Moisture & Fat Chan	ge		Š		? - Shellfish
Moisture Change.	0%				?-Soy
Fat Change	0%		·		? - Wheat
Type of Fat					

Production Specification

	I/R	Ing#	Ingredient or Sub-Recipe	Measure	Measure	Round
-	1	825138	BREAD, White			
	1	825033	HAM, Speedy Cut			
Ī	1	825867	CHEESE, Amer Sli Yel 160			

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Recipe

Recipe HACCP Process: #2 Same Day Service

Jan 27, 2011

Recipe: 826391 MEATBALLS AP W 3ea 1.0

Recipe Source: 4.0 Recipe Group: Entrees

Number of Portions: 1 Size of Portion: 3 Each

Alternate Recipe Name: Italian Meatballs

Γ	825883 BEEF, Meatball LS .57oz	3 Each	
			Manufacturer's Instructions:
			Preheat convection oven to 300° F; standard oven to 350°F.
			Place meatballs in single layer on full sheet pan.
			Bake meatballs for 8 - 10 minutes or until internal temperature of 165°F.
		**************************************	CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (3 Each)

Calories	100 kcal	Cholesterol	21.00 mg	Protein	7.80 g	Calcium	22.80 mg	54.22% Calories from Total Fat
Total Fat	6.00 g	Sodium	142.80 mg	Vitamiл A	0.84 RE	Iron	0.22 mg	21.14% Calories from Saturated Fat
Saturated Fat	2.34 g	Carbohydrates	3.00 g	Vitamin A	4.20 IU	Water¹	0.00 g	3.79% Calories from Trans Fat
Trans Fat ¹	0.42 g	Dietary Fiber	0.60 g	Vitamín C	0.60 mg	Ash ¹	0.00 g	12.05% Calories from Carbohydrates
		***************************************						31.33% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

*- denotes combined nutrient totals with either missing or incomplete nutrient data

1 - denotes optional nutrient values

Miscellaneous		A	ttributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt1	.000 oz.			11000111	7 LOCUTE	? - Milk
Grain/Bread	SIV.					?-Egg
F/V/J	cup					? - Peanut
Milk	fl. oz.					? - Tree Nut
						?-Fish
Moisture & Fat Change				-		? - Shelifish
Moisture Change.	0%					?-Sov
Fat Change	0%			***************************************		? - Wheat
Type of Fat						

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Production Specification

I/R	Ing#	Ingredient or Sub-Recipe	Measure	P 6444 975 VB	Measure	in vice the desired	Round	100
- 1	825883	BEEF, Meatball LS .57oz					1	

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Recipe

Jan 27, 2011

Recipe: 826397 MEATLOAF, AP B 2.25

Recipe Source: 4.0 Recipe Group: Entrees

Alternate Recipe Name: Meatloaf

Number of Portions: 1 Size of Portion: Each

Recipe HACCP Process: #2 Same Day Service

825263 BEEF, Meatloaf AP 3.15oz	1 Slice	
		Manufacturer's Instructions:
		Conventional Oven: Preheat oven to 375°F. Bake frozen product
		for 20-25 minutes or until internal temperature reaches 165°F.
		Convection Oven: Preheat oven to 350°F. Bake frozen product
		for 15-20 minutes or until internal temperature reaches 165°F.
		This product is designed to be heated to 165°F before serving.
		Verify internal temperature with a meat thermometer, as cooking
		times will vary due to differences in appliances and weight of product.
		Always wash work surfaces and your hands before handling food.
		Keep raw meats and vegetables separate from cooked product.
		Freeze or refrigerate leftovers immediately.
		CCP: Heat to 165° F or higher for at least 15 seconds
		CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (Each)

Calories	200 kcal	Cholesterol	50.00 mg	Protein	15.00 g	Calcium	20.00 mg	63.00% Calories from Total Fat
Total Fat	14.00 g	Sodium	260.00 mg	Vitamin A	40.00 RE	Iron	1.80 ma	22.50% Calories from Saturated Fat
Saturated Fat	5.00 g	Carbohydrates	6.00 g	Vitamin A	200.00 IU	Water¹	0.00 a	*N/A*% Calories from Trans Fat
Trans Fat1	0.00 g	Dietary Fiber	1.00 g	Vitamin C	6.00 mg	Ash¹	0.00 g	12.00% Calories from Carbohydrates
								30 00% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

1 - denotes optional nutrient values

^{*-}denotes combined nutrient totals with either missing or incomplete nutrient data

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Miscellaneous			<u>Attributes</u>	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt	250 oz.					? - Milk
Grain/Bread	srv.	an an ann an an a				?-Egg
F/V/J	cup	35 50 50 555				? - Peanut
Milk	fl. oz.	0.0000000000000000000000000000000000000				? - Tree Nut
		66.08.08.00.00				? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					?-Soy
Fat Change	0%					? - Wheat
Type of Fat						

Production Specification

I/R	Ing#	Ingredient or Sub-Recipe	Measure	Measure Round	
I	825263	BEEF, Meatloaf AP 3.15oz			

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Recipe

Recipe HACCP Process: #2 Same Day Service

Jan 27, 2011

Recipe: 826017 dBar: SALAD, Chicken SS W 2.0

Recipe Source: Check Recipe Group: Deli Bar

Alternate Recipe Name: Chicken Salad w/RC Mayo

Number of Portions: 4.5 Size of Portion: LB

ource: Check

825893 CHICKEN Meat, Diced Dk/Wht 1/2" 825188 MAYONNAISE, Reduced Calorie 825113 CELERY, Fresh 36ct	3 LB 2 CUP 12 OZ, chopped 1 TSP	Dice celery to 1/4" dice. Combine all ingredients. Toss to distribute evenly and coat thoroughly.
		Cover.
	**************************************	Keep at or below 41 ° under refrigeration for service.
		HACCP: Leftover salad may be reserved as long as there has been no cross contamination and proper holding temperatures have been maintained.
		CCP: Hold for cold service at 41° F or lower.

*Nutrients are based upon 1 Portion Size (LB)

Calories	867 kcal	Cholesterol	303.08 mg	Protein	80.48 g	Calcium	39.88 mg	51.86% Calories from Total Fat
Total Fat	49.95 g	Sodium	1088.48 mg	Vitamin A	11.36 RE	Iron	1.71 mg	11.47% Calories from Saturated Fat
Saturated Fat	11.04 g	Carbohydrates	9.36 g	Vitamin A	347.10 IU	Water ¹	0.00 g	0.37% Calories from Trans Fat
Trans Fat ¹	0.35 g	Dietary Fiber	1.51 g	Vitamin C	2.47 mg	Ash¹	0.00 g	4.32% Calories from Carbohydrates
						***************************************		37.14% Calories from Protein

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Miscellaneous			Attributes	_	llergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt	2.000 oz.			-			? - Milk
Grain/Bread	srv.						?-Egg
F/V/J	cup						? - Peanut
Milk	fl. oz.						? - Tree Nut
							? - Fish
Moisture & Fat Change	<u>e</u>						? - Shellfish
Moisture Change.	0%	an hiji din din dari					?-Soy
Fat Change	0%						? - Wheat
Type of Fat							

Production Specification

:I/R	Ing#	Ingredient or Sub-Recipe	Measure	Measure	Round
	825893	CHICKEN Meat, Diced Dk/Wht 1/2"			
1	825188	MAYONNAISE, Reduced Calorie			
1	825113	CELERY, Fresh 36ct			
1	825802	SPICE, Pepper Black, Table Ground			

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Recipe

Recipe HACCP Process: #2 Same Day Service

Jan 27, 2011

Recipe: 826019 dBar: SALAD, Tuna SC B 2.0

Recipe Source: Check Recipe Group: Deli Bar

Alternate Recipe Name: Tuna Salad

Size of Portion: LB

Number of Portions: 4.5

825216 TUNA, Light Chunk in Water	3 LB, drained 12 OZ, chopped 2 CUP 1 TBSP + 1 TSP 1 TSP	Cowbine all Tuna Salad ingredients. Mix thoroughly, Cover. Keep at or below 41°c. HACCP: Leftover salad may be reserved as long as there has been no cross contamination and proper holding temperatures have been maintained.
		CCP: Hold for cold service at 41° F or lower.

*Nutrients are based upon 1 Portion Size (LB)

Calories	995 kcal	Cholesterol	206.11 mg	Protein	70.80 g	Calcium	32.65 mg	70.86% Calories from Total Fat
Total Fat	78.37 g	Sodium	1565.86 mg	Vitamin A	11.15 RE	Iron	4.09 mg	9.67% Calories from Saturated Fat
Saturated Fat	10.70 g	Carbohydrates	2.67 g	Vitamin A	346.04 IU	Water ¹	*0.00* g	*N/A*% Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.37 g	Vitamin C	3.43 mg	Ash¹	*0.00* g	1.07% Calories from Carbohydrates
								28.45% Calories from Protein

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Miscellaneous		6 00 00 og	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt2	.000 oz.					? - Milk
Grain/Bread	srv.					? - Egg
F/V/J	cup					? - Peanut
Milk	fl. oz.					? - Tree Nut
		as as sometimes				? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					?-Soy
Fat Change	0%					? - Wheat
Type of Fat						

Production Specification

I/R	Ing#	Ingredient or Sub-Recipe Measure Measure Round
1	825216	TUNA, Light Chunk in Water
1	825113	CELERY, Fresh 36ct
1	825722	MAYONNAISE
1	825193	JUICE, Lemon
1	825802	SPICE, Pepper Black, Table Ground