

TABLE OF CONTENTS

Milk 1% PC (1% Milk) 2

Bread WW (Wheat Bread) 3

Margarine Spread Cup PC (Soft Margarine Cup) 4

Beef Stuffed Pepper RTC (Beef Stuffed Pepper) 5

Peaches Sliced JcPk Cnd w/Cranberry Sauce (Cranberry Peaches) 7

Potato Sliced Parslied f/Fresh (Parslied Potatoes) 8

Green Beans w/Pimento f/Frz (Green Beans & Pimento) 10

Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	12 g	8 g	2.5 g	310 mg	110 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					CCP -- Maintain <40F/4C.
4					Discard unused product.

Bread WW (Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	30 mg	120 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					Discard unused product.

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	0 g	0 g	1 g	0 mg	35 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					Discard unused product.

Beef Stuffed Pepper RTC (Beef Stuffed Pepper)

COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
74 °C	Heat	Solid Spoon	1 each	ⓘ Contains: Beef; AllergenEggs; AllergenMilk; Tomato; AllergenWheat; AllergenSoy; Peppers Bell

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	19 g	7 g	6 g	30 mg	550 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
4					Portion according to serving size.
5					CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Beef Stuffed Pepper RTC (Beef Stuffed Pepper)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
8						Discard unused product.

Peaches Sliced JcPk Cnd w/Cranberry Sauce (Cranberry Peaches)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	⚠ Contains: Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	22 g	1 g	0 g	10 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Lettuce, Iceberg	3 Oz	8 Oz	1 lb	2 lb	Separated	WASH ALL PRODUCE under cool, running water. Drain well.
3 Peaches, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Separate lettuce into garnish leaves. Arrange 4-5 drained Peach slices in a star pattern on cleaned lettuce leaf.
4 Cranberry Sauce, Jellied Cnd	2/3 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt		Place 1 #60 scoop of cranberry sauce in the center of each plate surrounded by peach slices.
5						CCP -- Maintain <40F/4C (FDA)

Potato Sliced Parslied f/Fresh (Parslied Potatoes)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
350.0 °F	Bake	4z Spoodle	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	29 g	3 g	1 g	10 mg	65 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Russet/Baking Fresh	3 lb	7 lb 8 Oz	15 lb	30 lb	Peeled & Sliced	Boil potatoes until just tender.
3 Parsley, Dried	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		Place potatoes in greased counter pan. Melt margarine; add seasoning and margarine; drizzle over potatoes and cover with foil. Bake until tender and cooked through.
Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
4						*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
5						CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Potato Sliced Parslied f/Fresh (Parslied Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							Cook Time: 15-25 min

Green Beans w/Pimento f/Frz (Green Beans & Pimento)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	63 °C	Cook	1/2 Cup	ⓘ Contains: Beans/Legumes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	6 g	1 g	1.5 g	40 mg	15 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Combine vegetable and pimento. Steam or boil until tender.
Green Beans, Cut Frz	2 lb	5 lb	10 lb	20 lb	
Pimento, Pieces Cnd	1/3 Cup	1 Cup	2 Cup	1 Qt	
3					Add seasonings.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
Paprika	1/4 tsp	1/2 tsp	1.0 tsp	2.0 tsp	
Pepper, Black Ground	1/4 tsp	1/2 tsp	1.0 tsp	2.0 tsp	
4					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Green Beans w/Pimento f/Frz (Green Beans & Pimento)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
5						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
8						Discard unused product.