

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk)	2
Guacamole f/Fresh (Guacamole)	3
Burrito Beef & Bean Hmd (Beef & Bean Burrito)	4
Beans Refried f/Cnd (Refried Beans)	6
Beef Taco Filling (Beef Taco Filling)	8
Strawberries f/Fresh (Fresh Strawberries)	10
Tomato Onion Salad f/Fresh (Tomato & Onion Salad)	11
Corn Calico f/Frz (Calico Corn)	13
Peppers Red Roasted f/Fresh (Roasted Red Peppers)	15

Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	13 g	9 g	2.5 g	350 mg	110 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Guacamole f/Fresh (Guacamole)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	#60 scoop	1 #60 sc.	ⓘ Contains: Tomato; Citrus; Onion; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	3 g	0 g	2.5 g	0 mg	100 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Avocado, Fresh	1.25 each	3.13 each	6.25 each	12.5 each	Peeled, Seeded, & Cubed	Coarsely chop avocado and mash slightly.
3 Tomato, Fresh	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Diced	Add remaining ingredients to avocado and mix well. Place in suitable covered container in refrigerator to chill.
Onion, Yellow	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Diced	
Juice, Lemon Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
Salt, Iodized	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
4						Portion: Serve #60 scoop.
5						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Burrito Beef & Bean Hmd (Beef & Bean Burrito)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	350.0 °F	74 °C	Bake	1 each	ⓘ Contains: Corn; Beef; Onion; Garlic; AllergenSoy; AllergenMilk; Beans/Legumes; AllergenWheat; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
440 kcal	41 g	20 g	22 g	250 mg	800 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beans Refried f/Cnd	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Prepared	To prepare each burrito: Spread 2 Tbsp (#30 scoop) of refried beans on each warm tortilla. Cover with 1/4 cup of beef taco filling, then 2 Tbsp of shredded cheese. Fold one end of the warm tortilla over fillings; then roll up. Place each burrito in a single layer in counter pan. (Do not stack) Cover with foil & heat in a 350F/177C oven for 15 min.
Beef Taco Filling	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Prepared	
2 Tortilla Flour 10 in	10 each	25 each	50 each	100 each		
Cheese, Cheddar Shredded	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		

Burrito Beef & Bean Hmd (Beef & Bean Burrito)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
3						Portion 1 burrito per serving.
4						Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
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.

Beans Refried f/Cnd (Refried Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: Onion; Garlic; Beans/Legumes; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	17 g	6 g	3.5 g	40 mg	430 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, Yellow	4 Oz	9.5 Oz	1 lb 3 Oz	2 lb 6 Oz	Chopped Fine	Sauté onions in oil until tender. Add onions and spices to beans and mix well.
Oil, Vegetable	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Cumin, Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Beans, Refried Cnd	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal		
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4						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.

Beans Refried f/Cnd (Refried Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							Discard unused product.

Beef Taco Filling (Beef Taco Filling)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	68 °C	Simmer	3 Oz	ⓘ Contains: Corn; Beef; Garlic; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	3 g	15 g	17 g	30 mg	115 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Beef, Ground 80-85/20-15 Raw	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Brown meat. Drain off fat. Add chopped onions to meat & cook until onions are softened.
	Onion, Yellow	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	
3						For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
4	Cornstarch	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	Combine cornstarch & seasonings in a bowl; mix thoroughly. Add this mixture to meat & mix well.
	Chili Powder, Mild	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Garlic, Powder	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	

Beef Taco Filling (Beef Taco Filling)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
Oregano, Dry	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Cumin, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
5 Water, Tap	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Add water to meat mixture. Stir. Simmer for 45 minutes, stirring frequently.
6						CCP -- Maintain >140F/60C; discard unused product.
7						CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9						Discard unused product.

Strawberries f/Fresh (Fresh Strawberries)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Strawberry

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	9 g	1 g	0 g	20 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 Strawberries, Fresh	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Quartered	WASH ALL PRODUCE under cool, running water. Drain well.
3						Remove stems and cut into quarters.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Tomato Onion Salad f/Fresh (Tomato & Onion Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Tomato; Onion; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	8 g	2 g	5 g	20 mg	110 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Vinegar, White	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Mix Vinegar, Oil and Spices until thoroughly blended.
	Oil, Vegetable	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	
	Salt, Iodized	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp	
	Dill, Weed Dried	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp	
	Sugar, Granulated Bulk	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	
3	Tomato, Fresh	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	Diced Add remaining ingredients to above and toss until well blended.

Tomato Onion Salad f/Fresh (Tomato & Onion Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Onion, Yellow	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt	Diced	
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Corn Calico f/Frz (Calico Corn)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
8 Min	63 °C	Steam	#8 scoop	1/2 Cup	ⓘ Contains: Corn; Peppers Bell; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	18 g	3 g	2.5 g	0 mg	25 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2 Corn, Whole Kernel Frz	2 lb	5 lb	10 lb	20 lb	Thawed	Steam corn until tender.	
3	Peppers, Green Fresh	1.5 Oz	4 Oz	8 Oz	15.5 Oz	Chopped Fine	Add chopped vegetables and cook until tender. Add black pepper and margarine.
	Peppers Red Roasted f/Fresh	1 Oz	2.5 Oz	5 Oz	10.5 Oz	Chopped Fine	
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		

Corn Calico f/Frz (Calico Corn)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

Peppers Red Roasted f/Fresh (Roasted Red Peppers)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
25 Min	500.0 °F	57 °C	Roast	1/2 Cup	ⓘ Contains: Peppers Bell

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	12 g	2 g	1.5 g	20 mg	105 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Peppers, Red Fresh	10 each	25 each	50 each	100 each	Place the whole peppers on a sheet pan and place in the oven heated to 500F/260C until the skins are completely wrinkled and the peppers are charred, turning them twice during roasting. Remove from oven until cool enough to slice. Remove the stem from each pepper and cut them in quarters. Slice pepper lengthwise into 1/8" thick strips discarding any remaining stems, seeds, and ribs.
3 Oil, Olive	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Pour the oil and salt over the sliced peppers. *If preparing ahead, cover and refrigerate and maintain at <40F/4C.
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
4					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.
5					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Peppers Red Roasted f/Fresh (Roasted Red Peppers)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7						Discard unused product.