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# Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

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

# 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	40 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.

# Condiment Mustard Mayo Ketchup (Mustard Mayo Ketchup)

COOK METHOD	SERVING SIZE	ALLERGIES
Sauce on the Side	1 serv	<b>ⓘ Contains: AllergenEggs; Tomato; Mustard</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	5 g	0 g	3 g	10 mg	210 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Ketchup PC	10 each	25 each	50 each	100 each	Each serving consists of 1 pkgk etchup, 1 pkg mayo, & 1 pkg mustard.
<b>2</b> Mayonnaise PC	10 each	25 each	50 each	100 each	
Mustard PC	10 each	25 each	50 each	100 each	
<b>3</b>					CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Melon Watermelon Cantaloupe f/Fresh (Fresh Watermelon & Cantaloupe Cubes)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	12 g	2 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Watermelon, Seedless	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Diced	Cut in bite size chunks, 1/2 inch in size. Mix together.
<b>2</b> Melon, Cantaloupe Fresh	13 Oz	2 lb	4 lb	8 lb	Diced	
<b>3</b>						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Beans Baked f/Cnd (Baked Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	74 °C	Bake	1/2 Cup	<b>ⓘ Contains: Tomato; Onion; Mustard; AllergenSulphites; AllergenSoy; Pork &amp; Products; Beans/Legumes; AllergenMilk; Garlic; Apples</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	35 g	7 g	5 g	100 mg	650 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz		Add beans, ketchup, vinegar, brown sugar and mustard to onions. Stir to mix well.
Onion, Yellow	8.5 Oz	1 lb 5 Oz	2 lb 10 Oz	5 lb 3 Oz	Chopped Fine	
<b>2</b> Beans, Baked w/Bacon Cnd	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup		
Ketchup, Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
Vinegar, Cider Apple	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		

# Beans Baked f/Cnd (Baked Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Sugar, Brown Light	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Mustard, Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
3							Scale 3 1/2 qt into steam table pans. Bake, uncovered, in a 350F/180C oven for 1 hour.
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 140F/60C 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.

# Potato Sweet Fries Waffle f/Frz (Sweet Potato Waffle Fries)

COOK METHOD	SERVING SIZE	ALLERGIES
Bake	1/2 Cup	<b>ⓘ Contains: Potatoes, Sweet; Potatoes</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	15 g	1 g	6 g	30 mg	125 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b> Potato, Sweet Fries Waffle	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>					Cook according to package instructions on greased baking sheets.
<b>3</b>					CCP -- Maintain >140F/60C; discard unused product.