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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)

Beef Sloppy Joe on Bun f/Filling (Sloppy Joe on Bun)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Make	#12 scoop	1 each	ⓘ Contains: Tomato; Onion; AllergenWheat; Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
280 kcal	29 g	14 g	12 g	100 mg	410 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 Sloppy Joe Filling f/Tomato Sauce	3 1/4 Cup	2 Qt	1 Gal	2 Gal	Prepared	Prepare filling as per separate recipe.
3 Bun Hamburger White	10 each	25 each	50 each	100 each		Sandwich serving: Spread #12 Scoop of filling between bun. Cut sandwich in half and serve immediately.
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.

Beef Sloppy Joe on Bun f/Filling (Sloppy Joe on Bun)

	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							Discard unused product.

Beef Sloppy Joe Filling f/ Tomato Sauce (Sloppy Joe Filling)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
20 Min	300.0 °F	74 °C	Simmer	#12 scoop	1/3 Cup	Contains: Tomato; Onion; Beef

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	3 g	9 g	10 g	20 mg	160 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	1 lb 9 Oz	3 lb 14 Oz	7 lb 12 Oz	15 lb 8 Oz		Brown ground beef; drain fat.
Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Minced	Add onion, tomato sauce and spices to beef. Simmer to internal temp.
Tomato, Sauce Cnd	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		
3 Chili Powder, Mild	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Sugar, Granulated Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4						Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.

Beef Sloppy Joe Filling f/ Tomato Sauce (Sloppy Joe Filling)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	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.

Fruit Tropical f/Cnd (Chilled Tropical Fruit)

COOK TEMP	SERVING SIZE	ALLERGIES
0.0 °F	1/2 Cup	ⓘ Contains: Pineapple

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	29 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 Fruit Salad, Tropical JcPk	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup	Drained	Portion using 1/2 Cup solid spoodle or #10 scoop.
3						Refrigerate at <40F until service.

Potato Salad f/Fresh (Potato Salad)

COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
0.0 °F	Chill	#8 scoop	1/2 Cup	ⓘ Contains: AllergenEggs; Potatoes; Citrus; AllergenSulphites; Celery; Onion; Mustard

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	23 g	4 g	9 g	20 mg	240 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	2 lb	5 lb	10 lb	20 lb	Peeled & Cubed	Steam or boil potatoes until tender; drain, dice & chill. Keep chilled until ready for service.
3 Oil, Vegetable	1 Tbsp 2 tsp	3 Tbsp 3 tsp	1/2 Cup	1.0 Cup		Make a marinade of oil, vinegar, lemon juice and seasonings. Add to warm potatoes and mix gently.
Vinegar, White	1 Tbsp 2 tsp	3 Tbsp 3 tsp	1/2 Cup	1.0 Cup		
Juice, Lemon Bulk	1/2 tsp	1 1/2 tsp	3.0 tsp	1 Tbsp 3 tsp		
Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		

Potato Salad f/Fresh (Potato Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Sugar, Granulated Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4	Egg Boiled Hard Whole	2 each	5 each	10 each	20 each	Chopped	Chill eggs until ready to use.
5	Onion, Yellow	1.5 Oz	4 Oz	8 Oz	16 Oz	Chopped Fine	Mix celery and onion with relish and mayonnaise.
	Celery, Fresh	2 Oz	5 Oz	10 Oz	1 lb 4 Oz	Chopped Fine	
	Pickle Relish, Sweet	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup		
	Mayonnaise, Bulk	1/3 Cup	1.0 Cup	2.0 Cup	3 3/4 Cup		
	Mustard, Yellow Prepared	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
6							Add mixture to potatoes and mix lightly.
7							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Corn Mexican f/Frz (Mexican Corn)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	19 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	Mix peppers, onion & corn. Steam or boil vegetables until tender.
	Onion, Yellow	1 Oz	2 Oz	4 Oz	8.5 Oz	Chopped	
	Peppers, Red Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Chopped	
	Peppers, Green Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Chopped	
3	Cumin, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		Stir in margarine and seasonings.
	Chili Powder, Mild	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 Mexican f/Frz (Mexican 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.