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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)

# Garnish Lettuce Tomato Pickle Onion (Lettuce Tomato Pickle Onion)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	<b>ⓘ Contains: Tomato; Onion</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
20 kcal	4 g	1 g	0 g	30 mg	120 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2							WASH ALL PRODUCE under cool, running water. Drain well.
3	Lettuce, Iceberg	1 lb	2 lb 8 Oz	5 lb	10 lb	Separated	Assemble for service: 1 lettuce leaf, 1 tomato slice, 1 onion slice and 2 pickle chips.
	Pickle, Dill Chips	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Drained	
	Tomato, Fresh	9.5 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 12 Oz	Sliced	
	Onion, Yellow	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Sliced	
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

# 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)

# Apple Baked f/Fresh (Baked Apple)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
60 Min	350.0 °F	Bake	1 each

ALLERGIES
<b>ⓘ Contains: Cinnamon; Apples; AllergenMilk; AllergenSulphites; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	53 g	1 g	2 g	40 mg	80 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.
<b>2</b> Apple Red Delicious	10 each	25 each	50 each	100 each		Wash and core apples. Arrange in 2" greased baking pan.
<b>3</b> Raisins, Bulk	1.5 Oz	4 Oz	8 Oz	1 lb		Fill apple cores with raisins.
<b>4</b> Sugar, Brown Light	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Mix together remaining ingredients and pour over top. Cover lightly, allowing steam vent. Bake for 1 hr at 350F/177C.
Water, Tap	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Cinnamon, Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		

# Apple Baked f/Fresh (Baked Apple)

	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.

# Potato Wedges f/RTB (Potato Wedges)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	3 g	3 g	10 mg	320 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> Potato, Wedges	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	Prepare product as per package instructions.
<b>3</b>					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.
<b>4</b>					Discard unused product.