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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)

# Tuna Melt Sandwich (Tuna Melt Sandwich)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Grill	1 each	<b>ⓘ Contains: AllergenEggs; AllergenWheat; Celery; AllergenFish; AllergenMilk; AllergenSoy; Citrus; AllergenSulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
360 kcal	29 g	17 g	20 g	300 mg	830 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>	Tuna, Chunk Light WtrPk Bulk	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 8 Oz	Minced	Preprep: Mince Celery. Combine all ingredients except Cheese. Mix well. Place in a shallow covered container in refrigerator *until thoroughly chilled <40F; about 2-3 hrs.
	Celery, Fresh	1.5 Oz	3.5 Oz	7 Oz	14 Oz		
	Juice, Lemon Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Pepper, White	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Mayonnaise, Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
Pickle Relish, Sweet	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup			

# Tuna Melt Sandwich (Tuna Melt Sandwich)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
3	Bread Wheat	20 slice	50 slice	100 slice	200 slice	Sliced	Spread #12 scoop Tuna Salad on one slice of Bread. Top with Cheese slice and additional slice of Bread. Brush Sandwiches with melted Margarine. Grill Sandwiches on griddle set @ 325F until both sides are golden brown.
	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Cheese, American Yellow Sliced	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 8 Oz		
4							Batch cook Sandwiches as close to serving as possible.
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.

# Cabbage w/Tomato & Cucumber Salad (Spring Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1/2 Cup	<b>ⓘ Contains: Tomato; Cucumber; Onion; Cabbage; Allergen Sulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	10 g	2 g	2 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.
<b>2</b>	Oil, Vegetable	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup	Combine vinegar, water, sugar and oil. Mix until well blended.
	Sugar, Granulated Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
	Water, Tap	2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup	
	Vinegar, White	2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup	
<b>3</b>	Onion, Yellow	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz	Add vegetables to vinegar mixture and mix well.
	Cabbage, Green Fresh	2.5 Oz	6.5 Oz	12.5 Oz	1 lb 9 Oz	

## Cabbage w/Tomato & Cucumber Salad (Spring Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Cucumber, Fresh	5 Oz	12.5 Oz	1 lb 9 Oz	3 lb 2 Oz	Diced Small	
Tomato, Fresh	2 lb	5 lb	10 lb	20 lb	Diced Small	
<b>4</b>						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Vegetable Mix Pacific Blend (Pacific Blend Vegetables)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	<b>ⓘ Contains: Carrots; Broccoli; AllergenMilk; Peas; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	12 g	3 g	2 g	30 mg	50 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> Vegetable Mix, Pacific	2 lb	5 lb	10 lb	20 lb		Steam or boil vegetables until just tender. Do not overcook. Add margarine & mix well.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
<b>3</b>						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
<b>4</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>5</b>						CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

# Vegetable Mix Pacific Blend (Pacific Blend Vegetables)

	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.