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Condiment Mustard Mayo Ketchup (Mustard Mayo Ketchup)

COOK METHOD	SERVING SIZE	ALLERGIES
Sauce on the Side	1 serv	Contains: AllergenEggs; Tomato; Mustard

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	4 g	0 g	3 g	10 mg	200 mg

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

Green Beans Casserole f/Frz (Green Bean Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
30 Min	300.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES
Contains: Mushroom; Onion; AllergenSoy; AllergenMilk; AllergenWheat; Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	11 g	2 g	1 g	40 mg	210 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Soup, Cream of Mushroom Cnd Cond	3/4 Cup	2 Cup	1 Qt	2 Qt	Blend together soup and milk.
	Milk, 2% Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
3	Green Beans, Cut Frz	2 lb	5 lb	10 lb	20 lb	Combine beans with the soup mixture.
4	Onion, French Crispy Fried Cnd	3/4 Cup	2 Cup	1 Qt	2 Qt	Pour green bean mixture into pan(s). Sprinkle onions evenly over vegetables. Cover pan. Bake for 30 min at 300F/150C. Remove cover last 10 min to brown onions.
5						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Green Beans Casserole f/Frz (Green Bean Casserole)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
6						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.
7						CCP -- Cool: Product must reach 135F/57C 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.

Melon Cantaloupe Cubes f/Fresh (Fresh Cantaloupe)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	13 g	1 g	0 g	10 mg	25 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Cantaloupe, Whole Fresh	3 lb 7 Oz	8 lb 10 Oz	17 lb 3 Oz	34 lb 6 Oz	Cubed	Remove peel. Remove seeds in center. Cut into 1/2" cubes.
3							CCP -- Maintain <40F/4C (FDA)

Milk 2% PC 8 flz (2% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	12 g	8 g	5 g	290 mg	115 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Portion according to serving size.
3						CCP -- Maintain <40F/4C (FDA)
4						Discard unused product.

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	3 g	9 g	10 mg	210 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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	1/4 Cup	1/2 Cup	1 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 tsp	2 tsp	1 Tbsp 1 tsp		

Potato Salad f/Fresh (Potato Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Sugar, Granulated Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
4	Eggs 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, Whole 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 (FDA)