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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)

Bread Garlic Texas Toast RTB (Garlic Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: Garlic; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	17 g	4 g	7 g	20 mg	220 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Serve according to package directions.
3					Discard unused product.

Dressing Italian LoCal PC (Choice of Dressing)

SERVING SIZE	ALLERGIES
1 each	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	2 g	0 g	1 g	0 mg	135 mg

INGREDIENTS	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.

Margarine Pat (Margarine)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	0 g	0 g	4 g	0 mg	35 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					CCP -- Maintain <40F/4C; discard unused product. (FDA)
4					Discard unused product.

Fruit Cocktail JcPk w/Whip Topping (Fruit Cocktail in Whip Topping)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Pineapple; Cherry; Peach; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	0 g	0.5 g	10 mg	15 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 Cocktail, JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 4 Cup	Drained	Pour drained fruit into large bowl.
3 Topping, Whip Non-Dairy Bag	1/2 Cup	1 1/8 Cup	2 1/3 Cup	1 1/8 Qt		Prepare topping per package instructions and fold into fruit. Portion 1/2 cup into serving bowls. Chill.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Beef Marzetti f/Cubes (Beef Marzetti)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	350.0 °F	63 °C	Bake	1 Cup	Contains: AllergenWheat; Tomato; Peppers Bell; Onion; AllergenEggs; AllergenMilk; Beef; Celery

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	22 g	18 g	7 g	150 mg	300 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef, Cubes Raw	1 lb 6 Oz	3 lb 8 Oz	6 lb 16 Oz	13 lb 16 Oz		Brown beef and chopped vegetables. Drain excess fat.
Celery, Fresh	4 Oz	10 Oz	1 lb 4 Oz	2 lb 9 Oz	Diced	
2 Peppers, Green Fresh	1.5 Oz	3 Oz	6.5 Oz	13 Oz	Diced	
Onion, Yellow	1.5 Oz	3 Oz	6.5 Oz	13 Oz	Diced	
3 Tomato, Diced Cnd	1 3/4 Cup	1 1/8 Qt	2 1/4 Qt	1 Gal 2 Cup		Add tomato products and spices. Simmer until meat is cooked.
Tomato, Puree Cnd	7.5 Oz	1 lb 3 Oz	2 lb 6 Oz	4 lb 12 Oz		

Beef Marzetti f/Cubes (Beef Marzetti)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Pepper, Black Ground	1/8 tsp	1/4 tsp	3/4 tsp	1 1/2 tsp		
Salt, Iodized	1/4 tsp	1/2 tsp	1 1/8 tsp	2 1/4 tsp		
4 Noodles, Egg Dry	7.5 Oz	1 lb 3 Oz	2 lb 6 Oz	4 lb 12 Oz		Combine water and salt and bring to a boil. Add noodles and cook 10 min until tender. Drain. Fold noodles into beef mixture and mix well. Place mixture in counter pans.
Water, Tap	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 5 Cup		
5 Cheese, Cheddar Shredded	4 Oz	10 Oz	1 lb 4 Oz	2 lb 9 Oz		Sprinkle cheese on top of mixture. Bake.
6						For Fresh Beef, Veal, and Lamb Cuts (Steaks, Roasts, Chops): Cook to internal temp of 145F/63C held for 15 sec.
7						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.
8						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Beef Marzetti f/Cubes (Beef Marzetti)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
10							Discard unused product.

Peas & Carrots Seasoned f/Frz (Peas & Carrots)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	4z Spoodle	1/2 Cup	ⓘ Contains: Carrots; AllergenSoy; AllergenMilk; Peas

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	10 g	3 g	2 g	30 mg	80 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Peas & Carrots, Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender. Add parsley and margarine; mix well.
2 Parsley, Dried	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
3					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7						Discard unused product.