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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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

Ketchup PC (Ketchup Packet)

SERVING SIZE	ALLERGIES
1 each	Contains: Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
5 kcal	2 g	0 g	0 g	0 mg	65 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						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 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						Discard unused product.

Garnish Lettuce Onion (Lettuce Onion)

7 RG7

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	Contains: Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
5 kcal	2 g	0 g	0 g	0 mg	5 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Lettuce, Iceberg	1 lb	2 lb 8 Oz	5 lb	10 lb	Separated	Peel and slice onion crosswise in thin slices. Separate lettuce into individual leaves.
	Onion, Yellow	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Sliced	
3							Assemble for service: 1 lettuce leaf and 1 onion slice.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Strawberry & Rhubarb Stewed f/Frz (Stewed Strawberries Rhubarb)

COOK METHOD	SERVING SIZE	ALLERGIES
Simmer	1/2 Cup	Contains: Strawberry

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	23 g	0 g	0 g	100 mg	5 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rhubarb, Unsweetened Frz	1 lb	2 lb 8 Oz	5 lb	10 lb	Sliced	Combine fruit and water. Cover and simmer on low heat until softened. Stir frequently. Add water as needed.
	Strawberries, Sliced Unsweetened Frz	1 lb	2 lb 8 Oz	5 lb	10 lb	Thawed	
	Water, Tap	1/4 Cup	2/3 Cup	1 1/3 Cup	2 2/3 Cup		
3	Sugar, Granulated Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt		Stir in sugar, until dissolved. Serve warm or cold per manager's instructions.
4							Discard unused product.

Beef Burger w/Cheese California on Bun (California Cheeseburger)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
68 °C	Grill	1 each	Contains: Beef; AllergenMilk; Onion; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
440 kcal	28 g	25 g	26 g	400 mg	360 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Beef, Patty 80/20 Small Raw	10 each	25 each	50 each	100 each	Place beef patties on sheet pans & bake for 20 min. Top with 1 slice of cheese and melt.
	Cheese, Swiss Sliced	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
3						For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
4	Bun Hamburger Whole Wheat	10 each	25 each	50 each	100 each	On bottom half of bun, spread 1 oz guacamole. Place cheeseburger on guacamole, then top with second half of bun and serve.
	Guacamole	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
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.

Beef Burger w/Cheese California on Bun (California Cheeseburger)

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

Spinach Salad w/Egg (Spinach Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	**Contains:** Onion; AllergenEggs; Spinach; Celery

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	4 g	4 g	1.5 g	100 mg	80 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Spinach, Fresh	1 lb 12 Oz	4 lb 6 Oz	8 lb 12 Oz	17 lb 8 Oz	Bite Size	Combine all ingredients and mix lightly.
	Egg Boiled Hard Whole	2 each	5 each	10 each	20 each	Chopped	
	Onion, Yellow	1 Oz	3 Oz	6 Oz	12 Oz	Chopped	
	Celery, Fresh	1.5 Oz	4 Oz	8 Oz	1 lb	Chopped	
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato Sweet Fries (Sweet Potato Fries)

COOK METHOD	SERVING SIZE	ALLERGIES
Bake	1/2 Cup	Contains: Potatoes, Sweet

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	14 g	1 g	0 g	20 mg	140 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Potato, Sweet Fries	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Prepare product as per package instructions.
3						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.
4						Discard unused product.