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006420 - BAGEL, ASST/CREAM CHEESE-SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 0 oz
Number of Portions: 50 Grains: 2 oz
Size of Portion: SERVING Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: BAGEL & CREAM CHEESE Milk: 0 Cup

Alternate Menu Name: BAGEL & CREAM CHEESE Milk: 0 Cup

904517 BID/BAGEL, BLUEBERRY, WG - LENDER 00080.... 25 EACH (2.25 OZ) Thaw and serve bagels.

CCP: Refrigerate until served.

*Nutrients are based upon 1 Portion Size (SERVING)

INULIDED IS ALL DAS	eu upon i i onic	JII SIZE (SEINVIING	1)					
Calories	215 kcal	Cholesterol	15.00 mg	Sugars	7.00 g	Calcium	70.00 mg	25.12% Calories from Total Fat
Total Fat	6.00 g	Sodium	285.00 mg	Protein	8.50 g	Iron	1.80 mg	14.65% Calories from Sat Fat
Saturated Fat	3.50 g	Carbohydrate	32.50 g	Vitamin A	330.00 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	60.46% Calories from Carbohydrates
	_	-	-		-		-	15.81% Calories from Protein

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006418 - BAR, CEREAL, ASST - SP

Recipe HACCP Process: #1 No Cook

Source: SPENCER Meat/Alt: 0 oz
Number of Portions: 70 Grains: 1 oz
Size of Portion: EACH Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: CEREAL BAR Milk: 0 Cup

900509 BID/BAR, CEREAL, CINN TOAST CRUNCH - GM	10 EACH (1.42 OZ)
900508 BID/BAR, CEREAL, COCOA PUFFS - GM	10 EACH (1.42 OZ)
900391 BID/BAR, CEREAL, STRAWBERRY TEAM CHEERIO - GM	10 EACH (1.42 OZ)
903920 BID/BAR, CEREAL, GOLDEN GRAHAMS - GM	10 EACH (1.42 OZ)
900393 BID/BAR, CEREAL, TRIX - GM	10 EACH (1.42 OZ)
903921 BID/BAR, NUTRI GRAIN, BLUEBERRY - KELLOGGS	10 EACH (1.55 OZ)
903842 BID/BAR, NUTRI GRAIN, STRAWBERRY - KELLOGGS	10 EACH (1.55 OZ)

*Nutrients are based upon 1 Portion Size (EACH)

Calories	153 kcal	Cholesterol	0.00 mg	Sugars	10.43 g	Calcium	207.14 mg	19.77% Calories from Total Fat
Total Fat	3.36 g	Sodium	115.00 mg	Protein	2.29 g	Iron	2.06 mg	2.94% Calories from Sat Fat
Saturated Fat	0.50 g	Carbohydrate	29.86 g	Vitamin A	312.86 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.51 mg	Ash ¹	*N/A* g	78.13% Calories from Carbohydrates
	•	•	<u> </u>		<u> </u>		5	5.98% Calories from Protein

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005508 - BBQ PORK RIB ON WG BUN - SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 2 oz
Number of Portions: 50 Grains: 2 oz
Size of Portion: EACH Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: BBQ PORK RIB/WG BUN Milk: 0 Cup

900433 BID/PORK PATTY, BBQ RIB - ADV PIERRE 3817... 50 EACH (3.25 OZ) Prepare bbq pork rib according to directions on packaging. Place on bun. 50 EACH (61 GRAM)

*Nutrients are based upon 1 Portion Size (FACH)

Truthents are bas	sca apon i i onio	II OIZC (L/COI I)						
Calories	410 kcal	Cholesterol	50.00 mg	Sugars	12.00 g	Calcium	240.00 mg	41.71% Calories from Total Fat
Total Fat	19.00 g	Sodium	890.00 mg	Protein	20.00 g	Iron	2.88 mg	13.17% Calories from Sat Fat
Saturated Fat	6.00 g	Carbohydrate	41.00 g	Vitamin A	320.00 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	40.00% Calories from Carbohydrates
		-						19.51% Calories from Protein

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007831 - BEETS, PICKLED - SP

Recipe HACCP Process: #1 No Cook

Source: SPENCER

Number of Portions: 19.4

Size of Portion: 1/2 CUP

Alternate Menu Name:

PICKLED BEETS

Meat/Alt: 0 oz

Grains: 0 oz

Fruit: 0 Cup

Vegetable: 0.5 Cup

Milk: 0 Cup

904758 BID/BEETS, PICKLED, SLICED, CANNED - GFS.... 1 #10 CAN (DRAINED)

*Nutrients are based upon 1 Portion Size (1/2 CUP)

inutrients are base	ea upon 1 Poni	on Size (1/2 CUP)						
Calories	67 kcal	Cholesterol	0.00 mg	Sugars	13.30 g	Calcium	0.00 mg	0.00% Calories from Total Fat
Total Fat	0.00 g	Sodium	182.92 mg	Protein	0.00 g	Iron	0.00 mg	0.00% Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	13.30 g	Vitamin A	66.52 ĬU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	80.00% Calories from Carbohydrates
	<u>-</u>	•					_	0.00% Calories from Protein

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006413 - FRENCH TOAST, MINI W/ SYRUP-SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 0 oz
Number of Portions: 50 Grains: 2 oz
Size of Portion: SERVING Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: MINI FRENCH TOAST Milk: 0 Cup

903929 BID/FRENCH TOAST, MINI - KELLOGGS EGGO... 50 EACH (3.03 OZ) Bake for 5 minutes or according to package. Serve with syrup. 50 EACH (1.5 OZ)

*Nutrients are based upon 1 Portion Size (SERVING)

Truthelits are base	ca apon i i onio	II OIZC (OLIVIIVO	,					
Calories	330 kcal	Cholesterol	0.00 mg	Sugars	35.00 g	Calcium	100.00 mg	13.64% Calories from Total Fat
Total Fat	5.00 g	Sodium	270.00 mg	Protein	4.00 g	Iron	2.70 mg	4.09% Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	67.00 g	Vitamin A	610.00 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	81.21% Calories from Carbohydrates
		•					-	4 85% Calories from Protein

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001509 - GREEN BEANS - SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER

Number of Portions: 317

Size of Portion: 1/2 CUP

Alternate Menu Name:

GREEN BEANS

Meat/Alt: 0 oz

Grains: 0 oz

Fruit: 0 Cup

Vegetable: 0.5 Cup

Milk: 0 Cup

904737 BID/BEANS, GREEN, CANNED - GFS..... 14 #10 CAN Combine ingredients. Cook until temperature is 145°. 2 TBSP

2 CUP (DRY)

*Nutrients are based upon 1 Portion Size (1/2 CUP)

904298 BID/ONIONS, DRIED - PACKER/OLAM....

904722 BID/BASE, HAM - NESTLE.....

Calories	23 kcal	Cholesterol	0.00 mg	Sugars	2.17 g	Calcium	23.47 mg	0.29% Calories from Total Fat
Total Fat	0.01 g	Sodium	329.84 mg	Protein	0.08 g	Iron	0.02 mg	0.08% Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	4.81 g	Vitamin A	213.43 IU	Water ¹	*0.03* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.24 g	Vitamin C	3.98 mg	Ash ¹	*0.03* g	82.12% Calories from Carbohydrates
								1 35% Calories from Protein

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006379 - GRILLED CHEESE SAND - SP K-8

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 1 oz
Number of Portions: 50 Grains: 2 oz
Size of Portion: EACH Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: GRILLED CHEESE SANDWICH Milk: 0 Cup

904599 BID/SPRAY, BUTTER - VEGALENE	100 SERVING
903995 BID/BREAD, PRETZEL BUN - J & J	50 EACH (2.2 OZ)
903728 BID/CHEESE, AMERICAN SLICE, RED SOD/FAT - LOL	100 SLICE (.5 OZ)

1. Spray Buttermist spray on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.

- 2. Place pretzel bun bottom on each sheet pan, 5 down and 4 across.
- 3. Top each pretzel with 2 slices/1 ounce of cheese.
- 4. Cover with remaining pretzel bun top.
- 5. Spray with Buttermist Spray.
- 6. Bake until lightly browned:

Conventional Oven: 400 F for 15-20 minutes Convection Oven: 350 for 10-15 minutes

DO NOT OVERBAKE

*Nutrients are based upon 1 Portion Size (FACH)

INULIDED A DASC	eu upon i i onic							
Calories	235 kcal	Cholesterol	15.00 mg	Sugars	4.00 g	Calcium	220.00 mg	26.82% Calories from Total Fat
Total Fat	6.99 g	Sodium	211.94 mg	Protein	12.00 g	Iron	1.80 mg	13.56% Calories from Sat Fat
Saturated Fat	3.53 g	Carbohydrate	31.00 g	Vitamin A	310.00 ĬU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*0.01* g	52.87% Calories from Carbohydrates
	_	•	-		_			20.47% Calories from Protein

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006396 - JUICE BOX, ASST - SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 0 oz
Number of Portions: 30 Grains: 0 oz
Size of Portion: 6 OZ Fruit: 0.75 Cup
Vegetable: 0 Cup
Alternate Menu Name: JUICE Milk: 0 Cup

CCP: Hold for cold service at 41° F or lower.

CCP: Refrigerate until served.

*Nutrients are based upon 1 Portion Size (6 OZ)

INUTION OF DASK	eu upon i i onio	11 3126 (0 02)							
Calories	83 kcal	Cholesterol	0.00 mg	Sugars	*13.33* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	25.00 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	20.67 g	Vitamin A	66.67 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	99.20%	Calories from Carbohydrates
	-	·	-		-		_	0.00%	Calories from Protein

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007834 - PIZZA CRUNCHER/MARINARA-SP K-8

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER

Number of Portions: 50
Size of Portion: 4 EACH
Size of Portio

& MARINARA SAUCE

Serve with marinara sauce cup.

*Nutrients are based upon 1 Portion Size (4 EACH)

Tratification die bas	ca apon i i onic	III OIZO (+ L/(OI I)						
Calories	440 kcal	Cholesterol	30.00 mg	Sugars	6.00 g	Calcium	438.00 mg	36.82% Calories from Total Fat
Total Fat	18.00 g	Sodium	1020.00 mg	Protein	22.00 g	Iron	1.70 mg	16.36% Calories from Sat Fat
Saturated Fat	8.00 g	Carbohydrate	48.00 g	Vitamin A	860.00 ĬU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	8.38 mg	Ash ¹	*N/A* g	43.64% Calories from Carbohydrates
		•					-	20.00% Calories from Protein

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007835 - PIZZA CRUNCHER/MARINARA-SP9-12

904581 BID/SAUCE, MARINARA CUP - RED GOLD.....

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 3 oz Number of Portions: 50 Grains: 3.75 oz Size of Portion: 6 EACH Fruit: 0 Cup Vegetable: 1 Cup PIZZA CRUNCHERS Milk: 0 Cup Alternate Menu Name:

& MARINARA SAUCE

901162 BID/PIZZA CHEESE CRUNCHERS - RICHS 65225... 50 (6 PIECES/8.22 OZ)

Keep frozen until ready to prepare. Caution Cheese Sticks will be hot!

BAKE (CONVECTION): 1. Preheat oven to 350 F. 2. Bake 11 to 13 minutes.

50 EACH (2.5 OZ)

3. Let stand 2 minutes before serving.

CCP: Heat to 165° F or higher for at least 15 seconds

Serve with marinara sauce cup.

*Nutrients are based upon 1 Portion Size (6 EACH)

Tratification are bus	oca aponi i i onio	II OIZO (O E/ (OI I)						
Calories	640 kcal	Cholesterol	45.00 mg	Sugars	7.00 g	Calcium	652.00 mg	37.97% Calories from Total Fat
Total Fat	27.00 g	Sodium	1420.00 mg	Protein	32.00 g	Iron	2.55 mg	16.87% Calories from Sat Fat
Saturated Fat	12.00 g	Carbohydrate	68.00 g	Vitamin A	1109.00 ĬU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	8.00 g	Vitamin C	9.57 mg	Ash ¹	*N/A* g	42.50% Calories from Carbohydrates
		·			_		-	20.00% Calories from Protein

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007832 - PIZZA, CHEESE, 5 INCH - SP

Recipe HACCP Process: #2 Same Day Service

 Source: SPENCER
 Meat/Alt:
 2 oz

 Number of Portions: 72
 Grains:
 2 oz

 Size of Portion: 5 OZ
 Fruit:
 0 Cup

 Vegetable:
 0.125 Cup

 Alternate Menu Name:
 CHEESE PIZZA
 Milk:
 0 Cup

904091 BID/PIZZA, CHEESE, 5 INCH - GIORGIO 8391.... 72 EACH (5 OZ)

KEEP FROZEN. Preheat convection oven to 325°. Place pizza on sheet tray, bake for 6-9 minutes.

Conventional oven: 400° for 12-15 minutes.

*Nutrients are based upon 1 Portion Size (5 OZ)

radiionito aro bao	ou upon i i ondo	11 0120 (0 02)						
Calories	330 kcal	Cholesterol	25.00 mg	Sugars	6.00 g	Calcium	350.00 mg	30.00% Calories from Total Fat
Total Fat	11.00 g	Sodium	390.00 mg	Protein	25.00 g	Iron	2.70 mg	16.36% Calories from Sat Fat
Saturated Fat	6.00 g	Carbohydrate	36.00 g	Vitamin A	400.00 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	9.00 mg	Ash ¹	*N/A* g	43.64% Calories from Carbohydrates
		·	-		_		_	30.30% Calories from Protein

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007833 - PIZZA, PEPPERONI, 5 INCH - SP

Recipe HACCP Process: #2 Same Day Service

 Source: SPENCER
 Meat/Alt:
 2 oz

 Number of Portions: 72
 Grains:
 2 oz

 Size of Portion: 5 OZ
 Fruit:
 0 Cup

 Vegetable:
 0.125 Cup

 Alternate Menu Name:
 PEPPERONI PIZZA
 Milk:
 0 Cup

904090 BID/PIZZA, PEPPERONI, 5 INCH - GIORGIO 7794... 72 EACH (5 OZ) | KEEP FROZEN. Preheat convection oven to 325°. Place pizza on sheet tray, bake for 6-9 minutes.

Conventional oven: 400° for 12-15 minutes.

*Nutrients are based upon 1 Portion Size (5 OZ)

Numerits are bas	sea apon i i ordo	11 3126 (3 02)							
Calories	340 kcal	Cholesterol	25.00 mg	Sugars	5.00 g	Calcium	350.00 mg	31.77%	Calories from Total Fat
Total Fat	12.00 g	Sodium	420.00 mg	Protein	24.00 g	Iron	2.70 mg	15.88%	Calories from Sat Fat
Saturated Fat	6.00 g	Carbohydrate	35.00 g	Vitamin A	400.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.00 g	Vitamin C	9.00 mg	Ash ¹	*N/A* g	41.18%	Calories from Carbohydrates
		•			· ·			28 23%	Calories from Protein

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007836 - POP TARTS, ASST, 1 CT - SP

Recipe HACCP Process: #1 No Cook

Source: SPENCER Meat/Alt: 0 oz Number of Portions: 30 Grains: 1 oz Size of Portion: 1 CT PKG Fruit: 0 Cup Vegetable: 0 Cup

Alternate Menu Name: POP TART Milk: 0 Cup

 904007 BID/POP TARTS, FROST BRN SGR CINNAMON, SINGLE...
 10 EACH (1.75 OZ)

 904353 BID/POP TARTS, FROSTED FUDGE, SINGLE......
 10 EACH (1.76 OZ)

 904008 BID/POP TARTS, FROSTED STRAWBERRY, SINGLE.....
 10 EACH (1.75 OZ)

*Nutrients are based upon 1 Portion Size (1 CT PKG)

Tratification and base	ca apon i i onic	<u> </u>	· <u> </u>					
Calories	180 kcal	Cholesterol	0.00 mg	Sugars	15.33 g	Calcium	100.00 mg	13.33% Calories from Total Fat
Total Fat	2.67 g	Sodium	186.67 mg	Protein	2.33 g	Iron	1.80 mg	5.00% Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	37.67 g	Vitamin A	500.00 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	83.70% Calories from Carbohydrates
		-						5.19% Calories from Protein

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006419 - POP TARTS, ASST, 2 CT - SP

Recipe HACCP Process: #1 No Cook

 Source: SPENCER
 Meat/Alt:
 0 oz

 Number of Portions: 30
 Grains:
 2.25 oz

 Size of Portion: 2 CT PKG
 Fruit:
 0 Cup

 Vegetable:
 0 Cup

 Alternate Menu Name:
 POP TART
 Milk:
 0 Cup

901171 BID/POP TARTS, FROST BRN SGR CINNAMON, 2 CT... 10 PKG (2 CT) 3.5 OZ 901172 BID/POP TARTS, FROSTED STRAWBERRY, 2 CT...... 10 PKG (2 CT) 3.5 OZ 904354 BID/POP TARTS, FROSTED FUDGE, 2 CT..... 10 PKG (2 CT) 3.53 OZ

*Nutrients are based upon 1 Portion Size (2 CT PKG)

Truthents are base	ca apon i i onic	<u> </u>	,,					
Calories	363 kcal	Cholesterol	0.00 mg	Sugars	31.33 g	Calcium	200.00 mg	12.80% Calories from Total Fat
Total Fat	5.17 g	Sodium	376.67 mg	Protein	4.67 g	Iron	3.60 mg	4.95% Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	75.33 g	Vitamin A	1000.00 ĬU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	82.94% Calories from Carbohydrates
		-	-				-	5.14% Calories from Protein

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006346 - ROLLS - SP Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 0 oz
Number of Portions: 50 Grains: 2 oz
Size of Portion: EACH Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: ROLL Milk: 0 Cup

904096 BID/ROLL, DINNER,WHITE WHEAT-READI BAKE 01509	50 EACH (2.2 OZ)	Place rolls on sheet pan the day before they will be prepared. Place in walk in cooler. The next day place in hot holding cabinet for 1 hour to let rolls rise. Bake for 15-17 minutes at 330° in convection oven. CCP: Heat to 140° F or higher
		Put in hot box until serving. Serve with tongs. CCP: Hold at 135° F or higher.
		CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (FACH)

Calories	150 kcal	Cholesterol	0.00 mg	Sugars	5.00 g	Calcium	40.00 mg	12.00% Calories from Total Fat
Total Fat	2.00 g	Sodium	270.00 mg	Protein	5.00 g	Iron	1.80 mg	0.00% Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	30.00 g	Vitamin A	25.00 IU	Water ¹	*N/A* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	6.00 mg	Ash ¹	*N/A* g	80.00% Calories from Carbohydrates
	<u>-</u>	•			<u>-</u>		_	13.33% Calories from Protein

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005093 - SALSA, CORN & BEAN - SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER

Number of Portions: 96
Size of Portion: 1/2 CUP

Alternate Menu Name:

CORN & BEAN SALSA

Meat/Alt: 0 oz
Grains: 0 oz
Fruit: 0 Cup
Vegetable: 0.5 Cup

904714 BID/BEANS, BLACK, LOW SODIUM, CANNED - BUSHS	1 #10 CAN
904609 BID/BEANS, PINTO, CANNED - GFS	1 #10 CAN
904747 BID/CORN, FROZEN - GFS	3 1/4 LB
011282 ONIONS,RAW	2 LB, chopped
011143 CELERY,RAW	2 LB, chopped
011333 PEPPERS,SWEET,GREEN,RAW	2 LB, chopped
011821 PEPPERS,SWEET,RED,RAW	2 LB, chopped
904619 BID/PEPPER, JALAPENO, SLICED, CANNED	6 OZ
004053 OIL,OLIVE,SALAD OR COOKING	3 CUP
002053 VINEGAR,DISTILLED	3 CUP
019335 SUGARS,GRANULATED	2 CUP
169000 SALT,TABLE	2 TBSP
114657 PEPPER BLACK, GROUND	1 TBSP

Rinse and drain beans and combine with next 6 ingredients. Combine oil, vinegar, sugar, salt and pepper for dressing. Pour over bean and corn mixture and toss. Refrigerate overnight.

CCP: Refrigerate until served.

*Nutrients are based upon 1 Portion Size (1/2 CUP)

INULITED ATE DAS	seu upon i Fonic	JII 3126 (1/2 CUF)						
Calories	158 kcal	Cholesterol	0.00 mg	Sugars	*6.83* g	Calcium	44.19 mg	40.49% Calories from Total Fat
Total Fat	7.11 g	Sodium	286.07 mg	Protein	4.17 g	Iron	0.88 mg	5.38% Calories from Sat Fat
Saturated Fat	0.95 g	Carbohydrate	21.24 g	Vitamin A	374.68 IU	Water ¹	*42.13* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.97 g	Vitamin C	22.16 mg	Ash ¹	*0.56* g	53.74% Calories from Carbohydrates
		- ·	· · · · ·		_			10.54% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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001531 - SLOPPY JOES ON BUN - SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER Meat/Alt: 3 oz
Number of Portions: 78
Size of Portion: EACH
Step 1

Alternate Menu Name: SLOPPY JOE ON BUN

Meat/Alt: 3 oz
Grains: 2 oz
Fruit: 0 Cup
Vegetable: 0 Cup
Milk: 0 Cup

904241 BID/BUN, BURGER, WG WHITE- BIMBO 3447...... 78 EACH (61 GRAM)

Brown meat and drain. Add remaining ingredients and simmer 20 minutes. Portion 3.25 ounces

*Nutrients are based upon 1 Portion Size (EACH)

Tratification and but	oca aponi i i onic	711 O120 (E/(O11)						
Calories	431 kcal	Cholesterol	68.11 mg	Sugars	*15.17* g	Calcium	218.37 mg	29.03% Calories from Total Fat
Total Fat	13.90 g	Sodium	401.31 mg	Protein	26.19 g	Iron	3.54 mg	9.76% Calories from Sat Fat
Saturated Fat	4.67 g	Carbohydrate	50.62 g	Vitamin A	297.83 ĬU	Water ¹	*46.72* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.31 g	Vitamin C	3.76 mg	Ash ¹	*0.97* g	46.97% Calories from Carbohydrates
	_	•			-		-	24.31% Calories from Protein

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006448 - SQUASH, ZUCCHINI/YELLOW, BKD-SP

Recipe HACCP Process: #2 Same Day Service

Source: SPENCER

Number of Portions: 83

Size of Portion: 1/2 CUP

Alternate Menu Name:

BAKED ZUCCHINI & SQUASH

Meat/Alt: 0 oz

Grains: 0 oz

Fruit: 0 Cup

Vegetable: 0.5 Cup

011478 SQUASH,SMMR,ZUCCHINI,INCL SKN,CKD,BLD,DRND,WO 011642 SQUASH,SMMR,ALL VAR,CKD,BLD,DRND,WO/SALT 004053 OIL,OLIVE,SALAD OR COOKING	9 LB 9 LB 1 1/2 CUP	Place sliced vegetables in large mixing container. Pour oil over, stir until coated.
904743 BID/SEASONING, SALT FREE, MRS DASH	4 TBSP 1 TBSP	Mix salt free seasoning and garlic powder. Toss onto coated vegetables. Place 4 quarts of vegetables on 5 (18x26x2) bakers pans. Spread evenly. Bake at 350° for 12-15 minutes, until just tender.
904755 BID/CHEESE, PARMESAN - PRIMO GUSTO	2 CUP	Sprinkle Parmesan cheese over pans. Serve.

*Nutrients are based upon 1 Portion Size (1/2 CUP)

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Calories	60 kcal	Cholesterol	1.93 mg	Sugars	2.12 g	Calcium	45.39 mg	75.32% Calories from Total Fat
Total Fat	5.01 g	Sodium	29.10 mg	Protein	1.80 g	Iron	0.39 mg	14.88% Calories from Sat Fat
Saturated Fat	0.99 g	Carbohydrate	3.52 g	Vitamin A	692.22 ĪU	J Water ¹	*92.93* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.19 g	Vitamin C	9.05 m	ng Ash ¹	*0.67* g	23.57% Calories from Carbohydrates
	Ţ.	·	-			•	-	12.03% Calories from Protein

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