

Classic Spinach Salad

Recipe:	R-3805	HACCP Process:	No Cook		
# of Servings:	100.00	Serving Size:	1 Salad	Source:	Mushroom Council
Grams Per Serving:	363.86	Ounce per Serving	12.90	Meal Components:	provides 1.5 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ½ cup other vegetable and ½ cup fruit.

Ingredients	Measurements	Directions
Fresh Spinach	15 LB + 12 OZ	1. Ingredients: 2. Day of Service: Prep: Day of service Pre-Prep: Prepare the workstation by cleaning and sanitizing all areas. Set out large entree salad containers and set up production line. Pull all ingredients and set up on the line. CCP: Prepare foods at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put-on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
Fresh Sliced Mushrooms, RTU	5 LB + 8 OZ	
Egg, Hard Cooked, Peeled, Refrigerated	100 MEDIUM	
Fresh Strawberries	20 LB	
Red Bell Peppers, Fresh	7 LB	
WGR Flat Bread, 6" 2 oz eq wgr	100 PIECES	
Dressing, Italian, Light, 1.5oz,	100 EACH, 1.5 OZ	
		3. Prep: In large salad entree bowl place 1 cup of spinach using 1 8 oz. spoodle or by weight 2.52 oz. Shingle ¼ cup sliced mushrooms down one side of the spinach, about 7 slices. In the middle, place sliced hard boiled eggs. On the other side of the salad, place fresh strawberries, cut in half. Add ¼ cup fresh mini peppers in one well. Add the flat bread to the second well. Add one package of reduced fat Italian dressing. Cover and date stamp and hold in cooler for service. CCP: Never handle ready to eat foods with bare hands. CCP: Wash hands thoroughly and put-on gloves prior to making salad.
		4. Hold: Hold below 41°F for service. CCP: Hold below 41°F.
		5. Serve: One grab and go Classic Spinach Salad provides 1.5 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ½ cup other vegetable and ½ cup fruit. CCP: Hold below 41°F.

Notes:

- Production Notes:** Notes: all meal components are calculated using the FBG and or product formulation statements. Note some of the pound measures are rounded up to the commercial package size.
- Serving Notes:** Serve: One grab and go Classic Spinach Salad provides 1.5 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ½ cup other vegetable and ½ cup fruit.

Nutrients Per Serving:

(per 1 Salad)

Calories	315.542	Trans Fat (gm)	0.000	Iron (mg)	4.185
Protein (gm)	13.397	Chol (mg)	167.850	Calc (mg)	170.712
Carb (gm)	39.792	Vit A (IU)	7938.028	Sodium (mg)	1075.662
Tot Fat (gm)	12.505	Vit C (mg)	114.488	Fiber (gm)	8.302
Sat Fat (gm)	3.050			Sugars (gm)	9.958

Note: * means nutrient data is missing or not available.**Meal Components:**

(per 1 Salad)

Fruit (Cups) 0.500		----- Vegetables (Cups) -----						Other 0.250	
	Dark Green 0.500	Red/Orange 0.250	Beans/Peas	Starchy					
Whole Grain- Rich (Oz. Eq.) 1.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.) 1.500	Fluid Milk (Cups)						

Allergens:**Eggs, Wheat**

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.