



Deli Roll Ups & Salad Grab n Go.

Recipe:	R-3806	HACCP Process: No Cook		
# of Servings:	100.00	Serving Size:	1 Salad	Source: Mushroom Council
Grams Per Serving:	320.95	Ounces per Serving	11.32	Meal Components: 2 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ¼ cup other vegetable and ¼ cup red/orange vegetables.

Ingredients	Measurements	Directions
Romaine Lettuce	15 LB + 12 OZ	<p>1. Ingredients:</p> <p>2. Day of Service: Pre-Prep: Prepare the workstation by cleaning and sanitizing all areas. Pull vegetables from cooler and wash thoroughly. Shake to rinse off excess moisture. Slice cauliflower, red bell peppers and tomatoes into florets, slices, and wedges, respectively. Place in food safe containers, cover and set aside for assembly.</p> <p>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.</p> <p>3. Prep: pull turkey ham slices and cheese from cooler. Wash hands thoroughly and put-on gloves. Roll one portion (1.4 oz. =1 oz. m/ma) of turkey ham with one slice of cheese. When complete, slice each into four equal pieces.</p> <p>CCP: Never handle ready to eat foods with bare hands. CCP: Wash hands thoroughly and put-on gloves prior to making salad.</p> <p>4. Pre-Prep: Set out large 3 compartment clear containers and set up production line. Pull all ingredients and set up on the line.</p> <p>CCP: Prepare foods at room temperature in two hours or less.</p> <p>5. Prep: In largest compartment, place 1 cup of chopped romaine using 1 8 oz. spoodle. Shingle 1/8 cup sliced mushrooms down the middle of the salad. Lay tomato wedges to one side and bell pepper slices to the other. Finish with the cauliflower florets to the far right. In one well, place one deli roll ups, 4 slices. 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.</p> <p>CCP: Hold below 41°F.</p> <p>6. Hold: Hold below 41°F for service. CCP: Hold below 41°F.</p>
Fresh Sliced Mushrooms, RTU	5 LB + 8 OZ	
Red Bell Peppers, Fresh	3 LB + 8 OZ	
Fresh Cauliflower	4 LB	
Fresh Tomatoes	5 LB	
Sliced American Cheese	6 LB + 4 OZ	
USDA Turkey Ham, Lower Sodium, Material #100126	8 LB + 12 OZ	
WGR Flat Bread, 6" 2 oz eq wgr	100 PIECES	
Dressing, Italian, Light, 1.5oz,	100 EACH, 1.5 OZ	

7. **Serve:** One grab and go Deli Roll Ups and Salad provides 2 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ¼ cup other vegetable and ¼ cup red/orange vegetables.

CCP: Hold below 41°F.

Notes:

Production Notes: Notes: all meal components are calculated using the FBG, product formulation statements or USDA Foods Product Information Sheets

Note some of the pound measures are rounded up to the commercial package size or nearest logical amount.

Serving Notes: One grab and go Deli Roll Ups and Salad provides 2 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ¼ cup other vegetable and ¼ cup red/orange vegetables.

Nutrients Per Serving:		(per 1 Salad)			
Calories	322.261	Trans Fat (gm)	0.024	Iron (mg)	2.515
Protein (gm)	19.454	Chol (mg)	40.095	Calc (mg)	296.768
Carb (gm)	34.929	Vit A (IU)	7234.560	Sodium (mg)	1417.838
Tot Fat (gm)	13.211	Vit C (mg)	35.507	Fiber (gm)	6.717
Sat Fat (gm)	4.953			Sugars (gm)	7.924

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

Meal Components: (per 1 Salad)

Fruit (Cups)	Vegetables (Cups)					Starchy	Other
	Dark Green	0.500	Red/Orange	0.250	Beans/Peas		
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	0.250

Allergens:

Milk, Wheat, Soybeans

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.