

Bacon and Jalapeno Cheeseburger (LR1076)

Marketing Description: This burger is made with high quality beef and topped with flavorful turkey bacon, pepper jack cheese served on a whole grain bun. Students can also utilize tomatoes and lettuce from the salad bar to their liking.

HACCP Process: Process 2: Same day service

Allergens: Contains Milk, Wheat; May contain Soy;

Meal Contribution: 3 Meat/MA, 2 WGR

Number of Servings: 1.00 Serving Size: 1 sandwich

Moisture gain/loss%: 0.0000 Yield: 5 1/4 ounce

Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000

Total Recipe Cost: \$0.9828 Cost Per Serving: \$0.9828

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1	1122	Beef, Patties with Mushrooms, Allergen Free, NOT Flame Broiled , Cooked From Frozen	1 Each	0.5050	Beef Burger with M(IPF) JTM 213/2.25oz (C) LI100002	1 Each
2	4207	Cheese, American Pepper Jack Slices, 120 slices/Loaf, Refrigerated 4 loafs per case , As Purchased	1 Each	0.0799	Cheese Amer Pepper Jack Slices LI100038	1 Each
3	3412	Turkey, Bacon, Sliced, Premium 12 packs per case , Cooked	2 Slice	0.2745	Turkey Bacon, 600 slices LI100031	2 Slice
4	7315	Bread, WG 4" Hamburger Bun, 12 pack , As Is	1 Each	0.1233	Bread, WG 4" Hamburger Bun, 12 pack LI100205	1 Each

Tips/Comments

- 1 Serving = 1 Hamburger Patty, 1 slice ounce Cheese, 2 slices of turkey bacon, 4" WG Hamburger Bun; 195 servings hamburger per case; 320 serving case of cheese; 600 slices of turkey bacon per case

Pre-Preparation Instructions

- Wear hairnet
- Wash your hands
- Wear gloves
- Sanitize work surface, equipment, and utensils.

Preparation Instructions

- 1. Place frozen beef patties on a sheet pan lined with parchment paper. Do not overlap or stack patties. Shingle (stand on edge) 48-50 patties in steam table pan. Pour small amount of water into steam table pan. Cover with vinyl film.
- 2. Heat as follows:
 - a. Convection Oven Pre-heated 350 ° 7-9 minutes
- 3. Cheese is pre-sliced into 1/2 oz. slices.
 - a. One slice of cheese per sandwich.

Turkey Bacon - place bacon slices on baking sheet single layer (do not oil pan) place pan in the center of the oven, heat for 1 minute 30 seconds. Remove from oven, place on hamburger.

Follow one of the following procedures:

- a. Covered Cheeseburgers
 - i. Assemble 15 sandwiches, place in steam pan. Cover with pan liner.
 - ii. Assemble another 15 sandwiches. Place on top of pan liner. Cover pan with vinyl film.
 - iii. Place pan on serving line.
 - iv. Serve immediately.
 - v
- b. Make sandwiches on the line
 - i. Put buns into steam table pan. Cover with vinyl film
 - ii. Put the buns, hamburgers and cheese on the steam table line.
 - iii. Serve immediately.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135 °F
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	33.51	14.12	32.98	24.47	5.319

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
252.688	9.409	3.965	0	43.683	641.129	20.833	2.688	3.36(M)	(M)	15.457	1.64	61.27	134.409	12.769	(M)	(M)	(M)	(M)

Nutrients per serving (148.8 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
376	14	5.9	0	65	954	31	4	5(M)	(M)	23	2.44	91.17	200	19	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.