

Whole Grain Cheese Pizza, 1 slice

General Information

SHARED ACTIVE

Recipe #	Category	Source
1216242	Lunch Entree	Shared

Ingredients

Name	Quantity	Quantity
Cornmeal, whole-grain, white	1/3 c., 1 tbsp., 2 tsp.	2
Cheese, Mozzarella, Shredded, Low Moisture, Part Skim, 4/5#, Arrezzio Imperial, 1006867	3 lbs., 2 oz.	
Pizza Sauce, 6/#10 Cans, Arrezzio Imperial, 6182356	1 3/4 c.	
Whole Grain Pizza Crust, scratch	1 crust	
Wheat flour, whole-grain (Includes foods for USDA's Food Distribution Program)	1 pt., 1 c.	
Wheat flour, white, all-purpose, enriched, bleached	1 pt., 1/2 c.	
Salt, table	2/3 tsp.	
Leavening agents, yeast, baker's, active dry	2 tsp.	
Beverages, water, tap, municipal	1 pt., 2 tbsp., 2 tsp.	
Oil, canola	2 tbsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Prepare crust according to sub-recipe.
2. Lightly coat pan with release spray. Sprinkle each pan with cornmeal.
3. Place dough ball in center of pan. Flatten dough by rolling or spreading dough to rim of pans. Keep edges thicker than center.
4. Sprinkle shredded cheese evenly over sheet pan.
5. Spread pizza sauce over cheese in sheet pan.
6. Bake until crust is lightly browned. Conventional oven: 475 degrees F for 15-18 minutes. Convection oven: 450 degrees F for 15 minutes. Cut each sheet pan 4 x 5 (20 pieces per pan).

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

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.



WG Cheese Pizza (1)

Serving Size	Yield
1 slice	24.00

Nutrition Facts

Serving Size 1 slice (130 gm)

Amount Per Serving

Calories **358.378**

% Daily Value*

Total Fat 21.042 gm **32.372 %**

Saturated Fat 10.731 gm **53.653 %**

Trans Fat 0.005* gm

Cholesterol 52.733 mg **17.578 %**

Sodium 557.244 mg **23.219 %**

Total Carbohydrate 28.177 gm **9.392 %**

Dietary Fiber 2.477 gm **9.907 %**

Total Sugars 1.275 gm

Includes N/A* of Added Sugars

Protein 16.792 gm **33.583 %**

Vitamin A 1.417* iu **0.028 %**

Vitamin C 0.001* mg **0.002 %**

Vitamin D 0.000 mcg

Calcium 420.774 mg **42.077 %**

Iron 1.503 mg **8.352 %**

Potassium 221.517 mg **4.713 %**

Saturated Fat % of Calories **26.948 %**

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

Component	Measurement
Meat/Meat Alternates	1.500 oz
Whole Grain-Rich	2.000 oz

Allergens

Milk
Wheat

Attributes

CCP: Record time and internal temperature of completed recipe on daily log.

Made from Scratch
Vegetarian

My School Menus

SHOW

In Use as a Sub Recipe

Menus Using this Recipe

Dates

Last Updated
05-10-2023

Created
06-17-2022