

GR-260893 · Made-to-Order Omelet · 1 each · 100 servings

 Meat: 2 1/2

 Other Veg: 1/2

 Egg

 Milk

 Soy

Instructions

5 days Before Service:

- 1. Pull eggs, sausage, and ham from the freezer and place in the cooler to thaw. Place in a food-safe container. Allow space between egg cartons to assist in thawing.

CCP: Hold at 41°F or below. Check and record temperature.

Day of Service:

Instructions

Mushrooms, white
25 cup pieces

Spinach, raw
1 qt

Onions, raw
8 oz

Peppers, sweet, green, raw
46 cup, sliced

Peppers, hot pickled, canned
1/2 cup drained

Peppers, jalapeno, canned, solids and liquids
1/2 cup, chopped

Pork sausage, link/patty, fully cooked, unheated
8 link

Ham, 97% Fat Free, Cooked, Diced
1/4"
8 oz

Oil, vegetable
1/2 c

Egg, whole, raw, frozen, pasteurized
12 lb

Cheese, cheddar, reduced fat
(Includes foods for USDA's Food Distribution Program)
8 oz

Cheese, mozzarella, nonfat
3 cup, shredded

Cheese, feta
2 cup, crumbled

1. Clean and sanitize workstation. Pull all ingredients and place them at the workstation. Pull equipment needed, 4-inch steam table pans. Wash hands thoroughly.

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 the process as often as needed per HACCP guidelines.

2. Prepare all filling ingredients first placing each filling in its own serving container.
3. Prepare **mushrooms** by using a sprayer head at your produce station, lightly rinse them, shake off excess moisture, and air dry them before processing.
4. Wash and chop tomatoes, **spinach**, **onions**, and **green peppers**.
5. Rinse and drain canned **hot pickled peppers** and **jalapeno peppers**.
6. Chop **sausage links** and drain thawed **diced ham**.
7. Heat skillet and add **oil**.
8. Add 2 oz ladle of **egg** to hot pan. Add desired filling ingredients (except cheese) to separate pan to sauté until hot. Add hot ingredients to egg pan once egg is set. Fold egg over ingredients. Garnish with cheese (**cheddar**, **mozzarella**, **feta**).

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

9. Remove product from skillet.
10. Serve 1 omelet each as ordered.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 135° F.

Made-to-Order Omelet

Nutrition Facts

Servings Per Container 1
Serving Size 1 each

Amount Per Serving

Calories	138
----------	-----

% Daily Value*	
Total Fat 9g	11%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 209mg	70%
Sodium 182mg	8%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	6%
Sugars 2g	
Protein 10g	21%
Vitamin D: 8% DV • Potassium: 7% DV	
Calcium: 8% DV • Vitamin A: 6% DV	
Iron: 10% DV • Vitamin C: 40% DV	

* 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.