

MARIA'S CINCO DE MAYO CORN-SCRATCH ELEM/MIDDLE (TR1719)

HACCP Process: Process 2: Same day service
 Allergens: Contains Chicken, Corn/Corn Products, Milk, Soy;
 Meal Contribution: 1 1/2 Veg-S
 Number of Servings: 25.00 Serving Size: 1/2 Cup
 Moisture gain/loss%: 0.0000 Yield: 7 Pound, 4 1/4 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$5.8812 Cost Per Serving: \$0.2352

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1					WATER MUNICIPAL LI100374	3 1/2 Cup
2	244091	Base Chicken Low Sodium No MSG SPLIT , Cooked	3 tablespoon	0.6691	BASE, CHICKEN L/SODIUM SPLIT, 6/1#, VENTURA LI100177	3 tablespoon
3	329822	Corn Frzn , Cooked	5 Pound	4.6325	CORN CUT FRZN, 20 LB/CS, INN LI100368	5 Pound
4	225037	Spice Pepper Black Ground , Cooked	1/2 teaspoon	0.0213	SPICE, PEPPER, BLACK, 6/1# , TRADE EAST LI100008	1/2 teaspoon
5	126993	Spice Onion Powder Jar , Cooked	1/2 teaspoon	0.0106	SPICE, ONION POWDER SPLIT, 6/19 OZ, TRADE EAST LI100344	1/2 teaspoon
6	224839	Spice Garlic Powder , Cooked	1/4 teaspoon	0.0124	SPICE GARLIC POWDER, SPLIT, TRADE EAST LI100361	1/4 teaspoon
7	360002	Spice Mex Seasoning Salt Free SPLIT , Cooked	2 teaspoon	0.2309	SPICE, MEXICAN SEASONING SALT FREE, 6/20.75 OZ, LAWRY'S LI100175	2 teaspoon
8	0426	Peppers Jalapeno LB. , Cooked	1 Ounce	0.1406	PEPPER, JALAPENO FRESH WHOLE, 3#-CHEFS LI100653	1 Ounce
9	0137	Cilantro Each , Cooked	1/8 Cup	0.0000	CILANTRO, FRESH BUNCH-CHEFS LI100648	1/8 Cup
10	263030	Sauce Hot Gallon , Cooked	12 1/2 teaspoon	0.1638	SAUCE, HOT, 4/1 GAL, TX PETE LI100160	12 1/2 teaspoon

Pre-Preparation Instructions

- Wash and drain all produce. Chop jalapeno peppers and cilantro.
Lavar y escurrir todos los productos. Picar los chiles jalapeños y el cilantro.

Preparation Instructions

- Heat water to a boil and stir in chicken base until dissolved.
Caliente el agua hasta que hierva y agregue la base de pollo hasta que se disuelva.
- In each 2" long pan place 5 pounds of corn, 3 1/2 cups of chicken broth, 1/2 tsp black pepper, 1/2 tsp onion powder, 1/4 tsp garlic powder, and 2 tsp Mexican seasoning, & 1/8 cup chopped jalapenos. Cover pan.
En cada bandeja larga de 2", coloque 5 libras de maíz, 3 1/2 tazas de caldo de pollo, 1/2 tsp de pimienta negra, 1/2 tsp de cebolla en polvo, 1/4 tsp de ajo en polvo, 2 tsp de condimento mexicano, y 1/8 taza de jalapeno picado. Cubra la bandeja.
- Microwave on high 10-15 minutes or until correct internal temperature is reached. Stirring halfway through cooking.
Microondas a temperatura alta de 10-15 minutos o hasta que se alcance la temperatura interna correcta. Revolviendo a mitad de la cocción.

Preparation Instructions

- Stir 1/8 cup cilantro into each pan when cooking is complete, recover and place in warmer until service.
- Revuelva 1/8 taza de cilantro en cada bandeja cuando la cocción esté completa, recupere y coloque en un calentador hasta que esté listo
- Add hot sauce to squeeze bottle. Offer 1/2 teaspoon per student if desired on top of corn.
- Agregue la salsa picante en la botella. Ofrezcale 1/2 tsp por estudiante si lo desea sobre el maíz.

Serving Instructions

- Portion into 8 oz cups using a 4 oz perforated spoodle.
- Porción en tazas de 8 onzas usando un spoodle perforado de 4 onzas.

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 Tirar la comida si no se puede determinar cuánto tiempo la temperatura del alimento estaba por debajo de 135 °F
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature Continuar recalentando o calentando la comida si la temperatura interna no alcanza la temperatura necesario.
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature. Continuar cocinado la comida hasta que llegue a la temperatura interna necesario.
Cleaning	Cleaning	0.00	Wash, rinse and sanitize all equipment and utensils before and after use. Lavar, enjuagar, y desinfectar todo el equipo de comida y utensilios antes y despues de usarlos.
Hnd Wshng	Hand Washing	0.00	Wash hands according to hand washing SOP's before handling food or anytime hands become contaminated. Lavarse la manos de acuerdo a la politica "SOP's" antes de manejar la comida o en cualquier momento que sus manos se contamine.

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	14.12	0.00	87.88	14.41	10.286

Nutrients per 100 g

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
67.704 (M)	1.062(M)	0(M)	0(M)	0(M)	81.674 (M)	14.875 (M)	1.403(M)	1.741(M)	2.439(M)	0.254(M)	7.675(M)	75.734 (M)	4.513(M)	(M)	(M)

Nutrients per serving (131.757 g)

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
89.205 (M)	1.399(M)	0(M)	0(M)	0(M)	107.612 (M)	19.599 (M)	1.848(M)	2.294(M)	3.213(M)	0.335(M)	10.113 (M)	99.785 (M)	5.946(M)	(M)	(M)

(M) Indicates missing nutrient values.