Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Basic Sandwiches	148041.2	886721278405	American Cheese Sandwich on Multigrain Bread	V	$0.00	TSSWR	Rectangle
Basic Sandwiches	148041.1	886721278368	American Cheese Sandwich on Wheat Bread	V	$0.00	TSSWR	Rectangle
Basic Sandwiches	148041	886721277439	American Cheese Sandwich on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	111516.3	886721274551	Chicken Salad Sandwich on Multigrain Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	111516.2	886721273776	Chicken Salad Sandwich on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	111516.1	886721273721	Chicken Salad Sandwich on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	111519.5	886721275442	Classic Tuna Salad on Multigrain Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	111519.3	886721274766	Classic Tuna Salad on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	111519.4	886721275138	Classic Tuna Salad on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	148035.3	886721273561	Egg Salad Sandwich on Multigrain Bread	V	$0.00	TSSWR	Rectangle
Basic Sandwiches	148035.1	886721273394	Egg Salad Sandwich on Wheat Bread	V	$0.00	TSSWR	Rectangle
Basic Sandwiches	148035	886721265368	Egg Salad Sandwich on White Bread	V	$0.00	TSSWR	Rectangle
Basic Sandwiches	113799.2	194306365458	Ham and American on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113798.5	194306365441	Ham and American on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113799	886721817451	Ham and Cheddar on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113798	886721817512	Ham and Cheddar on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113799.3	886721086673	Ham and Provolone on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113798.6	886721088660	Ham and Provolone on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113796	886721817529	Ham and Swiss on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113794	886721817413	Ham and Swiss on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.18	194306365427	Roast Beef* and American on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.19	194306365434	Roast Beef* and American on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.2	886721857532	Roast Beef* and Cheddar on Wheat Bread		$0.00	TSSWR	Rectangle

Basic Sandwiches	113788.1	886721856306	Roast Beef* and Cheddar on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.2	886721100225	Roast Beef and Provolone on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.21	886721100409	Roast Beef and Provolone on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.7	886721858133	Roast Beef* and Swiss on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.6	886721858188	Roast Beef* and Swiss on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	124603.4	194306365465	SunButter and Jelly on Wheat Bread	VG	$0.00	TSSWR	Rectangle
Basic Sandwiches	124603.5	194306365472	SunButter and Jelly on White Bread	VG	$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.16	194306365403	Turkey and American on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.17	194306365410	Turkey and American on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.11	886721614296	Turkey and Cheddar on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788	886721818410	Turkey and Cheddar on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.12	886721063872	Turkey and Provolone on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113788.22	886721101765	Turkey and Provolone on White Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113787	886721817390	Turkey and Swiss on Wheat Bread		$0.00	TSSWR	Rectangle
Basic Sandwiches	113785	886721817383	Turkey and Swiss on White Bread		$0.00	TSSWR	Rectangle

CulinArt American Cheese Sandwich on Multigrain Bread (148041.2)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 serving(s)

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, American, Sliced, .5 oz	AP	2 slice	50 slice	100 slice
	Lettuce, Individual Leaf	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Multigrain Bread	AP	2 slice	50 slice	100 slice

Step	Method
1	Prepare Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place lettuce and 2 slices of cheese on half of bread slices. Place 2nd bread slice over cheese, to make sandwich. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt American Cheese Sandwich on Wheat Bread (148041.1)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 serving(s)

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, American, Sliced, .5 oz	AP	2 slice	50 slice	100 slice
	Lettuce, Individual Leaf	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Prepare Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place lettuce and 2 slices of cheese on half of bread slices. Place 2nd bread slice over cheese, to make sandwich. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt American Cheese Sandwich on White Bread (148041)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 serving(s)

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, American, Sliced, .5 oz	AP	2 slice	50 slice	100 slice
	Lettuce, Individual Leaf	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Prepare Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place lettuce and 2 slices of cheese on half of bread slices. Place 2nd bread slice over cheese, to make sandwich. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Chicken Salad Sandwich on Multigrain Bread (111516.3)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 ea	25 ea	50 ea
	CulinArt Basic Chicken Salad (107587)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Multigrain Bread	AP	2 slice	50 slice	100 slice

Step	Method
1	Chicken Salad on Brioche Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Chicken Salad according to recipe. Assemble sandwich by placing the lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.

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CulinArt Basic Chicken Salad (107587)

Revision Date: Jan 31, 2022

Sub Recipe For			
CulinArt Chicken Salad Sandwich on Multigrain Bread (111516.3)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		1 Servings	18 Servings	35 Servings
1	Ground Bay Leaf	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	3-1/4 oz	3 lb, 12 oz	7 lb, 4 oz
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/2 ea	3/4 ea
	Chicken Broth, RTS	AP	1/3 cup	1 qt, 2 cup	2 qt, 3-2/3 cup
	Thyme, Fresh	EP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp
2	Celery, Fresh, Diced	EP	1/3 oz	6 oz	11-1/2 oz
	Boiling Water	AP	1/3 cup	1 qt, 2 cup	2 qt, 3-2/3 cup
3	Kosher Salt	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/4 tsp	1/4 tsp
	Mayonnaise	AP	1/2 oz	7-1/2 oz	14-1/2 oz

Step	Method
1	Poach Chicken: Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F. *Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.
2	Blanch Celery Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.
3	Assemble Salad When chicken is chilled, dice into chunks approximately 3/4 to1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.

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CulinArt Chicken Salad Sandwich on Wheat Bread (111516.2)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 ea	25 ea	50 ea
	CulinArt Basic Chicken Salad (107587)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Chicken Salad on Brioche Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Chicken Salad according to recipe. Assemble sandwich by placing the lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.

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CulinArt Basic Chicken Salad (107587)

Revision Date: Jan 31, 2022

Sub Recipe For			
CulinArt Chicken Salad Sandwich on Wheat Bread (111516.2)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		1 Servings	18 Servings	35 Servings
1	Ground Bay Leaf	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	3-1/4 oz	3 lb, 12 oz	7 lb, 4 oz
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/2 ea	3/4 ea
	Chicken Broth, RTS	AP	1/3 cup	1 qt, 2 cup	2 qt, 3-2/3 cup
	Thyme, Fresh	EP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp
2	Celery, Fresh, Diced	EP	1/3 oz	6 oz	11-1/2 oz
	Boiling Water	AP	1/3 cup	1 qt, 2 cup	2 qt, 3-2/3 cup
3	Kosher Salt	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/4 tsp	1/4 tsp
	Mayonnaise	AP	1/2 oz	7-1/2 oz	14-1/2 oz

Step	Method
1	Poach Chicken: Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F. *Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.
2	Blanch Celery Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.
3	Assemble Salad When chicken is chilled, dice into chunks approximately 3/4 to1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.

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CulinArt Chicken Salad Sandwich on White Bread (111516.1)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 ea	25 ea	50 ea
	CulinArt Basic Chicken Salad (107587)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Chicken Salad on Brioche Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Chicken Salad according to recipe. Assemble sandwich by placing the lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.

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CulinArt Basic Chicken Salad (107587)

Revision Date: Jan 31, 2022

Sub Recipe For			
CulinArt Chicken Salad Sandwich on White Bread (111516.1)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		1 Servings	18 Servings	35 Servings
1	Ground Bay Leaf	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	3-1/4 oz	3 lb, 12 oz	7 lb, 4 oz
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/2 ea	3/4 ea
	Chicken Broth, RTS	AP	1/3 cup	1 qt, 2 cup	2 qt, 3-2/3 cup
	Thyme, Fresh	EP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp
2	Celery, Fresh, Diced	EP	1/3 oz	6 oz	11-1/2 oz
	Boiling Water	AP	1/3 cup	1 qt, 2 cup	2 qt, 3-2/3 cup
3	Kosher Salt	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/4 tsp	1/4 tsp
	Mayonnaise	AP	1/2 oz	7-1/2 oz	14-1/2 oz

Step	Method
1	Poach Chicken: Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F. *Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.
2	Blanch Celery Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.
3	Assemble Salad When chicken is chilled, dice into chunks approximately 3/4 to1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.

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CulinArt Classic Tuna Salad on Multigrain Bread (111519.5)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Basic Tuna Salad (30323.6)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Multigrain Bread	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.

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CulinArt Basic Tuna Salad (30323.6)

Revision Date: Aug 07, 2019

Sub Recipe For			
CulinArt Classic Tuna Salad on Multigrain Bread (111519.5)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2-3/4 oz	4 lb, 2 oz	8 lb, 4 oz
	White Pepper	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Salt	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Mayonnaise, Kraft	AP	1 oz	1 lb, 5 oz	2 lb, 10 oz
	Celery, Fresh, Fine Chopped	AP	2/3 oz	15 oz	1 lb, 14 oz

Step	Method
1	Prep and Store Tuna Salad Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F. Portion Size: 4 ounces.

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CulinArt Classic Tuna Salad on Wheat Bread (111519.3)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Basic Tuna Salad (30323.6)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.

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CulinArt Basic Tuna Salad (30323.6)

Revision Date: Aug 07, 2019

Sub Recipe For			
CulinArt Classic Tuna Salad on Wheat Bread (111519.3)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2-3/4 oz	4 lb, 2 oz	8 lb, 4 oz
	White Pepper	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Salt	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Mayonnaise, Kraft	AP	1 oz	1 lb, 5 oz	2 lb, 10 oz
	Celery, Fresh, Fine Chopped	AP	2/3 oz	15 oz	1 lb, 14 oz

Step	Method
1	Prep and Store Tuna Salad Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F. Portion Size: 4 ounces.

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CulinArt Classic Tuna Salad on White Bread (111519.4)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Basic Tuna Salad (30323.6)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.

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CulinArt Basic Tuna Salad (30323.6)

Revision Date: Aug 07, 2019

Sub Recipe For			
CulinArt Classic Tuna Salad on White Bread (111519.4)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2-3/4 oz	4 lb, 2 oz	8 lb, 4 oz
	White Pepper	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Salt	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Mayonnaise, Kraft	AP	1 oz	1 lb, 5 oz	2 lb, 10 oz
	Celery, Fresh, Fine Chopped	AP	2/3 oz	15 oz	1 lb, 14 oz

Step	Method
1	Prep and Store Tuna Salad Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F. Portion Size: 4 ounces.

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CulinArt Egg Salad Sandwich on Multigrain Bread (148035.3)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 serving(s)

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Basic Egg Salad (107812)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Lettuce, Individual Leaf	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Multigrain Bread	AP	2 slice	50 slice	100 slice

Step	Method
1	Prepare Sub Recipe Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Egg Salad according to recipe
2	Prepare Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place one piece of bread on cutting board add 1 piece of lettuce, then 4 oz. of egg salad on top. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Basic Egg Salad (107812)

Revision Date: Jan 16, 2018

Sub Recipe For			
CulinArt Egg Salad Sandwich on Multigrain Bread (148035.3)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		2 Servings	27 Servings	53 Servings
1	Egg, Hard Cooked, Peeled	AP	4 ea	54 ea	106 ea
	Mayonnaise, Kraft	AP	1-1/3 oz	1 lb, 2 oz	2 lb, 3-1/2 oz
	Kosher Salt	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	White Pepper	AP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp

Step	Method
1	Prepare Egg Salad Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. DO NOT OVERMIX. Cover and keep chilled below 40 degrees until needed. Portion Size: 4 oz

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CulinArt Egg Salad Sandwich on Wheat Bread (148035.1)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 serving(s)

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Basic Egg Salad (107812)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Lettuce, Individual Leaf	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Prepare Sub Recipe Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Egg Salad according to recipe
2	Prepare Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place one piece of bread on cutting board add 1 piece of lettuce, then 4 oz. of egg salad on top. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Basic Egg Salad (107812)

Revision Date: Jan 16, 2018

Sub Recipe For			
CulinArt Egg Salad Sandwich on Wheat Bread (148035.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		2 Servings	27 Servings	53 Servings
1	Egg, Hard Cooked, Peeled	AP	4 ea	54 ea	106 ea
	Mayonnaise, Kraft	AP	1-1/3 oz	1 lb, 2 oz	2 lb, 3-1/2 oz
	Kosher Salt	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	White Pepper	AP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp

Step	Method
1	Prepare Egg Salad Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. DO NOT OVERMIX. Cover and keep chilled below 40 degrees until needed. Portion Size: 4 oz

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CulinArt Egg Salad Sandwich on White Bread (148035)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 serving(s)

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Basic Egg Salad (107812)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Lettuce, Individual Leaf	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Prepare Sub Recipe Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Egg Salad according to recipe
2	Prepare Sandwich Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place one piece of bread on cutting board add 1 piece of lettuce, then 4 oz. of egg salad on top. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Basic Egg Salad (107812)

Revision Date: Jan 16, 2018

Sub Recipe For			
CulinArt Egg Salad Sandwich on White Bread (148035)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 4 oz portion

Maximum Production:

Step	Ingredients		2 Servings	27 Servings	53 Servings
1	Egg, Hard Cooked, Peeled	AP	4 ea	54 ea	106 ea
	Mayonnaise, Kraft	AP	1-1/3 oz	1 lb, 2 oz	2 lb, 3-1/2 oz
	Kosher Salt	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	White Pepper	AP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp

Step	Method
1	Prepare Egg Salad Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. DO NOT OVERMIX. Cover and keep chilled below 40 degrees until needed. Portion Size: 4 oz

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CulinArt Ham and American on Wheat Bread (113799.2)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and American on White Bread (113798.5)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Cheddar on Wheat Bread (113799)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Cheddar on White Bread (113798)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Provolone on Wheat Bread (113799.3)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Provolone on White Bread (113798.6)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Swiss on Wheat Bread (113796)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, ham, and swiss cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Swiss on White Bread (113794)

Revision Date: Jun 15, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Stack onto a slice of bread: Lettuce first, ham, and Swiss cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and American on Wheat Bread (113788.18)

Revision Date: Jan 31, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and American on White Bread (113788.19)

Revision Date: Jan 11, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Cheddar on Wheat Bread (113788.2)

Revision Date: Feb 08, 2021

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Cheddar on White Bread (113788.1)

Revision Date: Jan 09, 2019

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Provolone on Wheat Bread (113788.20)

Revision Date: Jan 28, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Provolone on White Bread (113788.21)

Revision Date: Jan 28, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Swiss on Wheat Bread (113788.7)

Revision Date: Feb 08, 2021

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and Swiss cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Swiss on White Bread (113788.6)

Revision Date: Feb 21, 2019

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beef, Deli Roast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, Roast Beef, and Swiss cheese. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt SunButter and Jelly on Wheat Bread (124603.4)

Revision Date: Jan 11, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Grape Jelly	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Bread, Whole Wheat, Slice	AP	2 ea	50 ea	100 ea
	Sunflower Seed Butter, SunButter	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup

Step	Method
1	Prepare Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Separate slices of bread. Spread jelly on one slice. Spread SunButter on the other slice. Close sandwich, place in plastic container and serve immediately or hold cold at or below 41 degrees F for service.

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CulinArt SunButter and Jelly on White Bread (124603.5)

Revision Date: Jan 11, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Grape Jelly	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Bread, White, Slice	AP	2 ea	50 ea	100 ea
	Sunflower Seed Butter, SunButter	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup

Step	Method
1	Prepare Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Separate slices of bread. Spread jelly on one slice. Spread SunButter on the other slice. Close sandwich and serve immediately or hold cold at or below 41 degrees F for service.

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CulinArt Turkey and American on Wheat Bread (113788.16)

Revision Date: Jan 11, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: Stack onto a slice of bread: lettuce first, turkey and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and American on White Bread (113788.17)

Revision Date: Jan 11, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, turkey and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Cheddar on Wheat Bread (113788.11)

Revision Date: Feb 08, 2021

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: Stack onto a slice of bread: lettuce first, turkey and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Cheddar on White Bread (113788)

Revision Date: Jan 09, 2019

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, turkey and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Provolone on Wheat Bread (113788.12)

Revision Date: Feb 08, 2021

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Stack onto a slice of bread: lettuce first, turkey and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Provolone on White Bread (113788.22)

Revision Date: Jan 28, 2022

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, turkey and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Swiss on Wheat Bread (113787)

Revision Date: Feb 08, 2021

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 ea	25 ea	50 ea
	9 Grain w/ Oat Topping Bread Loaf, 1/2", 1.4 oz Slice	AP	2 slice	50 slice	100 slice

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, turkey and Swiss cheese. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Swiss on White Bread (113785)

Revision Date: Jan 09, 2019

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Bread, White, Slice	AP	2 slice	50 slice	100 slice
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Sandwich Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. PROCEDURE: 1. Stack onto a slice of bread: lettuce first, turkey, and Swiss cheese. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.

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