Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Basic Wraps	113807	886721831471	Buffalo Chicken and Blue Cheese on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113806	886721831488	Buffalo Chicken and Blue Cheese on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113808	886721831464	Buffalo Chicken and Blue Cheese on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113807.1	886721172994	Buffalo Chicken and Ranch on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113806.1	886721174844	Buffalo Chicken and Ranch on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113808.1	886721177692	Buffalo Chicken and Ranch on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113815	886721831433	Grilled Chicken on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113814	886721831440	Grilled Chicken on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113813	886721831457	Grilled Chicken on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113798.8	886721094135	Ham and American on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.7	886721099987	Ham and American on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.8	886721100065	Ham and American on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113798.4	886721831501	Ham and Cheddar on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113799.1	886721831518	Ham and Cheddar on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113798.1	886721831570	Ham and Cheddar on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113798.7	886721089285	Ham and Provolone on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.5	886721090199	Ham and Provolone on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.6	886721091912	Ham and Provolone on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.3	886721832553	Ham and Swiss on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.2	886721832768	Ham and Swiss on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113796.1	886721832775	Ham and Swiss on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.26	886721121176	Roast Beef and American on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.28	886721148890	Roast Beef and American on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.27	886721121565	Roast Beef and American on Wheat Wrap		$0.00	TSSWR	Rectangle

Basic Wraps	113788.5	886721858003	Roast Beef* and Cheddar on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.4	886721858102	Roast Beef* and Cheddar on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.3	886721858119	Roast Beef* and Cheddar on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.23	886721103059	Roast Beef and Provolone on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.24	886721117117	Roast Beef and Provolone on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.25	886721117124	Roast Beef and Provolone on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.1	886721858195	Roast Beef* and Swiss on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.9	886721858126	Roast Beef* and Swiss on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113788.8	886721858171	Roast Beef* and Swiss on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.18	886721164692	Turkey and American on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.19	886721171980	Turkey and American on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.17	886721164685	Turkey and American on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.7	886721817680	Turkey and Cheddar on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.6	886721817727	Turkey and Cheddar on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.4	886721817758	Turkey and Cheddar on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.15	886721154389	Turkey and Provolone on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.14	886721154082	Turkey and Provolone on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.16	886721157595	Turkey and Provolone on Wheat Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.3	886721817772	Turkey and Swiss on Spinach Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.2	886721817796	Turkey and Swiss on Tomato Wrap		$0.00	TSSWR	Rectangle
Basic Wraps	113787.1	886721818380	Turkey and Swiss on Wheat Wrap		$0.00	TSSWR	Rectangle

CulinArt Buffalo Chicken and Blue Cheese on Spinach Wrap (113807)

Revision Date: Jul 25, 2018

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Blue Cheese Salad Dressing	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Buffalo Chicken Tenders (94466)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. Prepare CulinArt Buffalo Chicken Tenders according to recipe. Chill to below 41 degrees F. 2. On wrap, layer chicken, lettuce, tomato, and blue cheese. 3. Fold in sides 2 inches, then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Buffalo Chicken Tenders (94466)

Revision Date: Feb 25, 2019

Sub Recipe For			
CulinArt Buffalo Chicken and Blue Cheese on Spinach Wrap (113807)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 3 each

Maximum Production:

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	Breaded Chicken Tender	AP	3 ea	39 ea	75 ea

Step	Method
1	Cook and Serve 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat fryer to 325 degrees F. Fry tenders for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Remove from fryer. Transfer tenders to a medium stainless steel bowl. Toss in buffalo sauce and serve immediately or hold at or below 41 degrees F.

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CulinArt Buffalo Chicken and Blue Cheese on Tomato Wrap (113806)

Revision Date: Jul 25, 2018

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Blue Cheese Salad Dressing	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Buffalo Chicken Tenders (94466)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. Prepare CulinArt Buffalo Chicken Tenders according to recipe. Chill to below 41 degrees F. 2. On wrap, layer chicken, lettuce, tomato, and blue cheese. 3. Fold in sides 2 inches, then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Buffalo Chicken Tenders (94466)

Revision Date: Feb 25, 2019

Sub Recipe For			
CulinArt Buffalo Chicken and Blue Cheese on Tomato Wrap (113806)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 3 each

Maximum Production:

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	Breaded Chicken Tender	AP	3 ea	39 ea	75 ea

Step	Method
1	Cook and Serve 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat fryer to 325 degrees F. Fry tenders for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Remove from fryer. Transfer tenders to a medium stainless steel bowl. Toss in buffalo sauce and serve immediately or hold at or below 41 degrees F.

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CulinArt Buffalo Chicken and Blue Cheese on Wheat Wrap (113808)

Revision Date: Jul 25, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Blue Cheese Salad Dressing	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	CulinArt Buffalo Chicken Tenders (94466)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. Prepare CulinArt Buffalo Chicken Tenders according to recipe. Chill to below 41 degrees F. 2. On wrap, layer chicken, lettuce, tomato, and blue cheese. 3. Fold in sides 2 inches, then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Buffalo Chicken Tenders (94466)

Revision Date: Feb 25, 2019

Sub Recipe For			
CulinArt Buffalo Chicken and Blue Cheese on Wheat Wrap (113808)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 3 each

Maximum Production:

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	Breaded Chicken Tender	AP	3 ea	39 ea	75 ea

Step	Method
1	Cook and Serve 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat fryer to 325 degrees F. Fry tenders for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Remove from fryer. Transfer tenders to a medium stainless steel bowl. Toss in buffalo sauce and serve immediately or hold at or below 41 degrees F.

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CulinArt Buffalo Chicken and Ranch on Spinach Wrap (113807.1)

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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Buffalo Chicken Tenders (94466)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Ranch Dressing	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. Prepare CulinArt Buffalo Chicken Tenders according to recipe. Chill to below 41 degrees F. 2. On wrap, layer chicken, lettuce, tomato, and ranch. 3. Fold in sides 2 inches, then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Buffalo Chicken Tenders (94466)

Revision Date: Feb 25, 2019

Sub Recipe For			
CulinArt Buffalo Chicken and Ranch on Spinach Wrap (113807.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 3 each

Maximum Production:

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	Breaded Chicken Tender	AP	3 ea	39 ea	75 ea

Step	Method
1	Cook and Serve 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat fryer to 325 degrees F. Fry tenders for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Remove from fryer. Transfer tenders to a medium stainless steel bowl. Toss in buffalo sauce and serve immediately or hold at or below 41 degrees F.

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CulinArt Buffalo Chicken and Ranch on Tomato Wrap (113806.1)

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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Buffalo Chicken Tenders (94466)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Ranch Dressing	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. Prepare CulinArt Buffalo Chicken Tenders according to recipe. Chill to below 41 degrees F. 2. On wrap, layer chicken, lettuce, tomato, and ranch. 3. Fold in sides 2 inches, then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Buffalo Chicken Tenders (94466)

Revision Date: Feb 25, 2019

Sub Recipe For			
CulinArt Buffalo Chicken and Ranch on Tomato Wrap (113806.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 3 each

Maximum Production:

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	Breaded Chicken Tender	AP	3 ea	39 ea	75 ea

Step	Method
1	Cook and Serve 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat fryer to 325 degrees F. Fry tenders for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Remove from fryer. Transfer tenders to a medium stainless steel bowl. Toss in buffalo sauce and serve immediately or hold at or below 41 degrees F.

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CulinArt Buffalo Chicken and Ranch on Wheat Wrap (113808.1)

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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Buffalo Chicken Tenders (94466)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Ranch Dressing	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. Prepare CulinArt Buffalo Chicken Tenders according to recipe. Chill to below 41 degrees F. 2. On wrap, layer chicken, lettuce, tomato, and ranch. 3. Fold in sides 2 inches, then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Buffalo Chicken Tenders (94466)

Revision Date: Feb 25, 2019

Sub Recipe For			
CulinArt Buffalo Chicken and Ranch on Wheat Wrap (113808.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Minimum Batch:

Portion: 3 each

Maximum Production:

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	Breaded Chicken Tender	AP	3 ea	39 ea	75 ea

Step	Method
1	Cook and Serve 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat fryer to 325 degrees F. Fry tenders for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Remove from fryer. Transfer tenders to a medium stainless steel bowl. Toss in buffalo sauce and serve immediately or hold at or below 41 degrees F.

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CulinArt Grilled Chicken on Spinach Wrap (113815)

Revision Date: Jul 20, 2018

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: Prepare CulinArt Grilled Chicken according to recipe. 1. On wrap, layer chicken, tomato, and lettuce. 2. Fold in sides 2 inches then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Sub Recipe For			
CulinArt Grilled Chicken on Spinach Wrap (113815)	**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	25 Servings	49 Servings
1	Oil, Olive	AP	2/3 oz	14-1/2 oz	1 lb, 12-1/2 oz
	Kosher Salt	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/8 tsp
	Ground Black Pepper	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/8 tsp
	Cilantro, Fresh, Minced	EP	<1/8 oz	2 oz	4 oz
	Boneless, Skinless Chicken Breast, Random	AP	5-1/4 oz	8 lb, 4 oz	16 lb, 4 oz

Step	Method
1	Marinate Chicken Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage. 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.
2	Grill Chicken Preheat grill to 325 degrees F. Preheat oven to 350 degrees F. Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds. Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.

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CulinArt Grilled Chicken on Tomato Wrap (113814)

Revision Date: Jul 20, 2018

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: 1. On wrap, layer chicken, tomato, and lettuce. 2. Fold in sides 2 inches then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Sub Recipe For			
CulinArt Grilled Chicken on Tomato Wrap (113814)	**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	25 Servings	49 Servings
1	Oil, Olive	AP	2/3 oz	14-1/2 oz	1 lb, 12-1/2 oz
	Kosher Salt	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/8 tsp
	Ground Black Pepper	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/8 tsp
	Cilantro, Fresh, Minced	EP	<1/8 oz	2 oz	4 oz
	Boneless, Skinless Chicken Breast, Random	AP	5-1/4 oz	8 lb, 4 oz	16 lb, 4 oz

Step	Method
1	Marinate Chicken Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage. 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.
2	Grill Chicken Preheat grill to 325 degrees F. Preheat oven to 350 degrees F. Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds. Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.

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CulinArt Grilled Chicken on Wheat Wrap (113813)

Revision Date: Jul 20, 2018

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Procedure: Prepare CulinArt Grilled Chicken according to recipe. 1. On wrap, layer chicken, tomato, and lettuce. 2. Fold in sides 2 inches then roll tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Sub Recipe For			
CulinArt Grilled Chicken on Wheat Wrap (113813)	**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	25 Servings	49 Servings
1	Oil, Olive	AP	2/3 oz	14-1/2 oz	1 lb, 12-1/2 oz
	Kosher Salt	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/8 tsp
	Ground Black Pepper	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/8 tsp
	Cilantro, Fresh, Minced	EP	<1/8 oz	2 oz	4 oz
	Boneless, Skinless Chicken Breast, Random	AP	5-1/4 oz	8 lb, 4 oz	16 lb, 4 oz

Step	Method
1	Marinate Chicken Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage. 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.
2	Grill Chicken Preheat grill to 325 degrees F. Preheat oven to 350 degrees F. Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds. Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.

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CulinArt Ham and American on Spinach Wrap (113798.8)

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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place in container, label and hold at or below 41 degrees F.

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CulinArt Ham and American on Tomato Wrap (113796.7)

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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Ham and American on Wheat Wrap (113796.8)

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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer wrap with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly and serve. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Cheddar on Spinach Wrap (113798.4)

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Cheddar on Tomato Wrap (113799.1)

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Cheddar on Wheat Wrap (113798.1)

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Provolone on Spinach Wrap (113798.7)

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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Provolone on Tomato Wrap (113796.5)

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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Provolone on Wheat Wrap (113796.6)

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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer wrap with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly and serve. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Swiss on Spinach Wrap (113796.3)

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Swiss on Tomato Wrap (113796.2)

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Ham and Swiss on Wheat Wrap (113796.1)

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer wrap with lettuce, tomato, ham, and cheese. 3. Fold in sides 2 inches and roll up tightly and serve. Place sandwich in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and American on Spinach Wrap (113788.26)

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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and American on Tomato Wrap (113788.28)

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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and American on Wheat Wrap (113788.27)

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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Cheddar on Spinach Wrap (113788.5)

Revision Date: Nov 06, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Cheddar on Tomato Wrap (113788.4)

Revision Date: Nov 06, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Cheddar on Wheat Wrap (113788.3)

Revision Date: Nov 06, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Provolone on Spinach Wrap (113788.23)

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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Provolone on Tomato Wrap (113788.24)

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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Provolone on Wheat Wrap (113788.25)

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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Swiss on Spinach Wrap (113788.10)

Revision Date: Nov 06, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Swiss on Tomato Wrap (113788.9)

Revision Date: Nov 06, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	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
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Roast Beef and Swiss on Wheat Wrap (113788.8)

Revision Date: Nov 06, 2018

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
	Tomatoes, Fresh, 1/4" Each Slice	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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Swiss Cheese, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, roast beef, and cheese. 3. Fold in sides 2 inches and roll up tightly Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and American on Spinach Wrap (113787.18)

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 ea	25 ea	50 ea
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and American on Tomato Wrap (113787.19)

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 ea	25 ea	50 ea
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and American on Wheat Wrap (113787.17)

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
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, American, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Cheddar on Spinach Wrap (113787.7)

Revision Date: Jul 20, 2018

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
	Lettuce, Individual Leaf	EP	1 ea	25 ea	50 ea
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Cheddar on Tomato Wrap (113787.6)

Revision Date: Jul 20, 2018

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
	Lettuce, Individual Leaf	EP	1 ea	25 ea	50 ea
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Cheddar on Wheat Wrap (113787.4)

Revision Date: Jul 20, 2018

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
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea
	Cheese, Cheddar, Sliced, .75 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Provolone on Spinach Wrap (113787.15)

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 ea	25 ea	50 ea
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Provolone on Tomato Wrap (113787.14)

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 ea	25 ea	50 ea
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea
	Turkey Breast, Sliced Thin	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Provolone on Wheat Wrap (113787.16)

Revision Date: Feb 22, 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
	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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Swiss on Spinach Wrap (113787.3)

Revision Date: Jul 20, 2018

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
	Tortilla, 12" Spinach Herb	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Swiss on Tomato Wrap (113787.2)

Revision Date: Jul 20, 2018

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 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Tomato Basil	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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CulinArt Turkey and Swiss on Wheat Wrap (113787.1)

Revision Date: Feb 25, 2019

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
	Tomatoes, Fresh, 1/4" Each Slice	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat	AP	1 ea	25 ea	50 ea

Step	Method
1	Assemble Wrap 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. Heat wrap if possible to make more pliable. 2. Layer with lettuce, tomato, turkey, and cheese. 3. Fold in sides 2 inches and roll up tightly. Place wrap in container, label and hold at or below 41 degrees F.

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