

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Basic Wraps	Buffalo Chicken and Blue Cheese on Spinach Wrap	113807	Rectangle	\$0.00		886721831471
Basic Wraps	Buffalo Chicken and Blue Cheese on Tomato Wrap	113806	Rectangle	\$0.00		886721831488
Basic Wraps	Buffalo Chicken and Blue Cheese on Wheat Wrap	113808	Rectangle	\$0.00		886721831464
Basic Wraps	Buffalo Chicken and Ranch on Spinach Wrap	113807.1	Rectangle	\$0.00		886721172994
Basic Wraps	Buffalo Chicken and Ranch on Tomato Wrap	113806.1	Rectangle	\$0.00		886721174844
Basic Wraps	Buffalo Chicken and Ranch on Wheat Wrap	113808.1	Rectangle	\$0.00		886721177692
Basic Wraps	Grilled Chicken on Spinach Wrap	113815	Rectangle	\$0.00		886721831433
Basic Wraps	Grilled Chicken on Tomato Wrap	113814	Rectangle	\$0.00		886721831440
Basic Wraps	Grilled Chicken on Wheat Wrap	113813	Rectangle	\$0.00		886721831457
Basic Wraps	Ham and American on Spinach Wrap	113798.8	Rectangle	\$0.00		886721094135
Basic Wraps	Ham and American on Tomato Wrap	113796.7	Rectangle	\$0.00		886721099987
Basic Wraps	Ham and American on Wheat Wrap	113796.8	Rectangle	\$0.00		886721100065
Basic Wraps	Ham and Cheddar on Spinach Wrap	113798.4	Rectangle	\$0.00		886721831501
Basic Wraps	Ham and Cheddar on Tomato Wrap	113799.1	Rectangle	\$0.00		886721831518
Basic Wraps	Ham and Cheddar on Wheat Wrap	113798.1	Rectangle	\$0.00		886721831570
Basic Wraps	Ham and Provolone on Spinach Wrap	113798.7	Rectangle	\$0.00		886721089285
Basic Wraps	Ham and Provolone on Tomato Wrap	113796.5	Rectangle	\$0.00		886721090199
Basic Wraps	Ham and Provolone on Wheat Wrap	113796.6	Rectangle	\$0.00		886721091912
Basic Wraps	Ham and Swiss on Spinach Wrap	113796.3	Rectangle	\$0.00		886721832553
Basic Wraps	Ham and Swiss on Tomato Wrap	113796.2	Rectangle	\$0.00		886721832768
Basic Wraps	Ham and Swiss on Wheat Wrap	113796.1	Rectangle	\$0.00		886721832775
Basic Wraps	Roast Beef* and Cheddar on Spinach Wrap	113788.24	Rectangle	\$0.00		886721858003
Basic Wraps	Roast Beef* and Cheddar on Tomato Wrap	113788.25	Rectangle	\$0.00		886721858102
Basic Wraps	Roast Beef* and Cheddar on Wheat Wrap	113788.1	Rectangle	\$0.00		886721858119
Basic Wraps	Roast Beef* and Provolone on Spinach Wrap	113788.5	Rectangle	\$0.00		886721103059
Basic Wraps	Roast Beef* and Provolone on Tomato Wrap	113788.4	Rectangle	\$0.00		886721117117
Basic Wraps	Roast Beef* and Provolone on Wheat Wrap	113788.3	Rectangle	\$0.00		886721117124
Basic Wraps	Roast Beef* and Swiss on Spinach Wrap	113788.9	Rectangle	\$0.00		886721858195
Basic Wraps	Roast Beef* and Swiss on Tomato Wrap	113788.8	Rectangle	\$0.00		886721858126
Basic Wraps	Roast Beef* and Swiss on Wheat Wrap	129350.4	Rectangle	\$0.00		886721858171
Basic Wraps	Turkey and American on Spinach Wrap	113787.18	Rectangle	\$0.00		886721164692
Basic Wraps	Turkey and American on Tomato Wrap	113787.19	Rectangle	\$0.00		886721171980
Basic Wraps	Turkey and American on Wheat Wrap	113787.17	Rectangle	\$0.00		886721164685
Basic Wraps	Turkey and Cheddar on Spinach Wrap	113787.7	Rectangle	\$0.00		886721817680
Basic Wraps	Turkey and Cheddar on Tomato Wrap	113787.6	Rectangle	\$0.00		886721817727
Basic Wraps	Turkey and Cheddar on Wheat Wrap	113787.4	Rectangle	\$0.00		886721817758
Basic Wraps	Turkey and Provolone on Spinach Wrap	113787.15	Rectangle	\$0.00		886721154389
Basic Wraps	Turkey and Provolone on Tomato Wrap	113787.14	Rectangle	\$0.00		886721154082
Basic Wraps	Turkey and Provolone on Wheat Wrap	113787.16	Rectangle	\$0.00		886721157595
Basic Wraps	Turkey and Swiss Cheese Wrap	129350.13	Rectangle	\$0.00		886721123996
Basic Wraps	Turkey and Swiss on Spinach Wrap	113787.3	Rectangle	\$0.00		886721817772
Basic Wraps	Turkey and Swiss on Tomato Wrap	113787.2	Rectangle	\$0.00		886721817796
Basic Wraps	Turkey and Swiss on Wheat Wrap	113787.1	Rectangle	\$0.00		886721818380

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


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
610	31	8	62	22	3	1970	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Deluxe Blue Cheese Salad Dressing	AP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Buffalo Chicken Tenders (94466)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>

 **CulinArt Buffalo Chicken Tenders (94466)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Buffalo Chicken and Blue Cheese on Spinach Wrap (113807)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb
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Minimum Batch:

Maximum Production:

Portion: 3 each

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Breaded Chicken Tender	AP	18 ea	36 ea	72 ea

Step	Method
1	<p><u>Cook and Serve</u> 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.</p>



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

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
620	32	8	62	23	3	1950	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Deluxe Blue Cheese Salad Dressing	AP	12 oz	1 lb, 8 oz	3 lb
	CulinArt Buffalo Chicken Tenders (94466)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>

 **CulinArt Buffalo Chicken Tenders (94466)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Buffalo Chicken and Blue Cheese on Tomato Wrap (113806)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 3 each

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Breaded Chicken Tender	AP	18 ea	36 ea	72 ea

Step	Method
1	<p><u>Cook and Serve</u> 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.</p>

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


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
610	31	8	61	21	6	1770	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Deluxe Blue Cheese Salad Dressing	AP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	 CulinArt Buffalo Chicken Tenders (94466)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>Procedure:</p> <ol style="list-style-type: none"> 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. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Buffalo Chicken Tenders (94466)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Buffalo Chicken and Blue Cheese on Wheat Wrap (113808)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 3 each

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Breaded Chicken Tender	AP	18 ea	36 ea	72 ea

Step	Method
1	<p><u>Cook and Serve</u> 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.</p>

CulinArt Buffalo Chicken and Ranch on Spinach Wrap (113807.1)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
610	31	7	62	21	3	1940	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Buffalo Chicken Tenders (94466)		3 lb	6 lb	12 lb
	Ranch Dressing	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>

 **CulinArt Buffalo Chicken Tenders (94466)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Buffalo Chicken and Ranch on Spinach Wrap (113807.1)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 3 each

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Breaded Chicken Tender	AP	18 ea	36 ea	72 ea

Step	Method
1	<p><u>Cook and Serve</u> 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.</p>

CulinArt Buffalo Chicken and Ranch on Tomato Wrap (113806.1)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
620	32	7	62	22	3	1920	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Buffalo Chicken Tenders (94466)		3 lb	6 lb	12 lb
	Ranch Dressing	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>

 **CulinArt Buffalo Chicken Tenders (94466)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Buffalo Chicken and Ranch on Tomato Wrap (113806.1)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 3 each

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Breaded Chicken Tender	AP	18 ea	36 ea	72 ea

Step	Method
1	<p><u>Cook and Serve</u> 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.</p>

CulinArt Buffalo Chicken and Ranch on Wheat Wrap (113808.1)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
610	31	7	61	20	6	1730	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Buffalo Chicken Tenders (94466)		3 lb	6 lb	12 lb
	Ranch Dressing	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>Procedure:</p> <ol style="list-style-type: none"> 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. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Buffalo Chicken Tenders (94466)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Buffalo Chicken and Ranch on Wheat Wrap (113808.1)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 3 each

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Franks RedHot Buffalo Wing Sauce	AP	12 oz	1 lb, 8 oz	3 lb
	Breaded Chicken Tender	AP	18 ea	36 ea	72 ea

Step	Method
1	<p><u>Cook and Serve</u> 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.</p>

CulinArt Grilled Chicken on Spinach Wrap (113815)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
430	14	5	49	30	3	1040	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken on Spinach Wrap (113815)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		12 Servings	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

CulinArt Grilled Chicken on Tomato Wrap (113814)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
440	15	5	49	31	3	1020	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken on Tomato Wrap (113814)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		12 Servings	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz


Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

CulinArt Grilled Chicken on Wheat Wrap (113813)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
440	14	5	49	29	6	840	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> 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.</p> <p>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.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Grilled Chicken on Wheat Wrap (113813)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		12 Servings	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

CulinArt Ham and American Cheese Wrap (129350)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	22	8	56	27	4	1640	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato, ham and American cheese. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.

CulinArt Ham and American on Spinach Wrap (113798.8)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
570	25	8	56	31	4	1930	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>

CulinArt Ham and American on Tomato Wrap (113796.7)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
580	26	8	56	32	4	1910	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, ham, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



CulinArt Ham and American on Wheat Wrap (113796.8)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
570	25	8	55	30	7	1720	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>

CulinArt Ham and Cheddar on Spinach Wrap (113798.4)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	27	10	54	33	4	1700	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>

CulinArt Ham and Cheddar on Tomato Wrap (113799.1)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
600	28	10	54	34	4	1680	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>



CulinArt Ham and Cheddar on Wheat Wrap (113798.1)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	28	10	53	32	7	1500	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>

CulinArt Ham and Provolone Cheese Wrap (129350.2)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	23	9	54	29	4	1430	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato, ham and Provolone cheese. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.

CulinArt Ham and Provolone on Spinach Wrap (113798.7)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
570	25	9	53	34	4	1720	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, ham, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place in container, label and hold at or below 41 degrees F.</p>

CulinArt Ham and Provolone on Tomato Wrap (113796.5)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
580	26	9	53	35	4	1700	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, ham, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>

CulinArt Ham and Provolone on Wheat Wrap (113796.6)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
570	26	9	53	32	7	1520	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>

CulinArt Ham and Swiss Cheese Wrap (129350.3)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
540	24	10	53	30	4	1280	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato, ham and Swiss cheese. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.

CulinArt Ham and Swiss on Spinach Wrap (113796.3)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	26	10	53	34	4	1570	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>



CulinArt Ham and Swiss on Tomato Wrap (113796.2)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
600	27	10	53	35	4	1550	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>

CulinArt Ham and Swiss on Wheat Wrap (113796.1)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	27	10	53	33	7	1370	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer wrap with lettuce, tomato, ham, and cheese. Fold in sides 2 inches and roll up tightly and serve. <p>Place sandwich in container, label and hold at or below 41 degrees F.</p>



CulinArt Italian Combo Wrap (Ham, Capicola, Salami, Provolone) (129407)

Revision Date: Jun 11, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
660	32	13	56	39	4	2480	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	1 lb, 8 oz	3 lb	6 lb
	Ham, Capicola	AP	1 lb, 8 oz	3 lb	6 lb
	Genoa Salami	AP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Layer sliced meats and Provolone cheese with lettuce and tomato on flour tortilla. Fold in sides and roll tightly like a burrito and place in container. Hold at or below 41 degrees F.

CulinArt Ranch Chicken Wrap (129408)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
600	29	7	51	35	3	1250	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ranch Dressing	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Grilled Chicken (94490)		3 lb, 12 oz	7 lb, 8 oz	15 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>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.</p> <p>Prepare Grilled Chicken according to recipe. Assemble wrap with lettuce, tomato, grilled chicken and Ranch dressing. Fold in sides and roll tightly like a burrito. Place in container. Hold at or below 41 degrees F.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Ranch Chicken Wrap (129408)	12 Servings 3 lb, 12 oz	24 Servings 7 lb, 8 oz	48 Servings 15 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		15 Servings	30 Servings	59 Servings
1	Oil, Olive	AP	8-3/4 oz	1 lb, 1-1/2 oz	2 lb, 2-1/2 oz
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Ground Black Pepper	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Cilantro, Fresh, Minced	EP	1-1/4 oz	2-1/2 oz	4-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	5 lb	10 lb	19 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>



**CulinArt Roast Beef and Cheddar on Spinach Wrap
(113788.5)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	21	11	50	34	3	1540	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Cheddar on Tomato Wrap
(113788.4)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
540	22	11	50	35	3	1520	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>

**CulinArt Roast Beef and Cheddar on Wheat Wrap
(113788.3)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	22	11	49	33	6	1340	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> 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 <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Provolone on Spinach Wrap
(113788.23)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	19	11	50	35	3	1560	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>

**CulinArt Roast Beef and Provolone on Tomato Wrap
 (113788.24)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	20	11	50	36	3	1540	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Provolone on Wheat Wrap
 (113788.25)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	20	11	49	34	6	1360	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Swiss on Spinach Wrap
(113788.10)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	21	11	49	35	3	1410	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Swiss on Tomato Wrap
(113788.9)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	22	11	49	36	3	1390	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Swiss on Wheat Wrap
 (113788.8)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	21	11	49	34	6	1200	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, roast beef, and cheese. Fold in sides 2 inches and roll up tightly <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef, Lettuce and Tomato Wrap
(129350.4)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
390	11	5	50	23	3	1110	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Beef, Deli Roast, Sliced Thin	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato and Roast Beef. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.



CulinArt Turkey and American Cheese Wrap (129350.10)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	18	8	54	33	3	1500	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, American, Sliced, .6 oz	AP	24 ea	48 ea	96 ea
	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Roasted Turkey Breast	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato, Turkey and American cheese. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.



**CulinArt Turkey and American on Spinach Wrap
(113787.18)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
500	20	8	55	27	3	2030	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and American on Tomato Wrap
(113787.19)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	21	8	55	28	3	2010	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and American on Wheat Wrap
(113787.17)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	20	8	55	26	6	1830	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>



**CulinArt Turkey and Cheddar on Spinach Wrap
(113787.7)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	22	11	53	29	3	1800	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Cheddar on Tomato Wrap
(113787.6)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	23	11	53	30	3	1780	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



CulinArt Turkey and Cheddar on Wheat Wrap (113787.4)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	23	11	53	28	6	1600	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



CulinArt Turkey and Provolone Cheese Wrap (129350.12)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	16	9	51	34	3	1180	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Roasted Turkey Breast	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato, turkey and Provolone cheese. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.



**CulinArt Turkey and Provolone on Spinach Wrap
(113787.15)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	20	10	52	30	3	1820	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Provolone on Tomato Wrap
(113787.14)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	21	10	52	31	3	1800	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Provolone on Wheat Wrap
(113787.16)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	21	10	52	28	6	1620	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Assemble Wrap</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



CulinArt Turkey and Swiss Cheese Wrap (129350.13)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
470	18	9	51	35	3	1030	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Romaine Lettuce, Shredded	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Roasted Turkey Breast	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble wrap with lettuce, tomato, turkey and Swiss cheese. Roll up tightly like a burrito. Cut in half and place in plastic container. Place label on. Hold at or below 41 degrees F.

CulinArt Turkey and Swiss on Spinach Wrap (113787.3)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	21	10	52	30	3	1670	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>

CulinArt Turkey and Swiss on Tomato Wrap (113787.2)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	22	10	53	31	3	1650	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <ol style="list-style-type: none"> Heat wrap if possible to make more pliable. Layer with lettuce, tomato, turkey, and cheese. Fold in sides 2 inches and roll up tightly. <p>Place wrap in container, label and hold at or below 41 degrees F.</p>



CulinArt Turkey and Swiss on Wheat Wrap (113787.1)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	22	10	52	29	6	1470	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Assemble Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>