HAM SLICE-BRIGGS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 slice RECIPE HACCP PROCESS: #2 - Same day service



INGREDIENT MEASURE (FOR 100 SERVINGS)

Ham, Sliced for Biscuit, #1055

DIRECTIONS

- Prepare product from a cold state according to the directions on the case and/or package.
 CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- 2. Place the ham slices on the service line for service.
- 3. Portion 1 slice per serving. Each portion provides 1 oz. eq. meat/meat alternate.

 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill with in 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

NUTRIENTS PER SERVING

Calories	40	Dietary Fiber	0.00 g	Sodium	390.00 mg	Sat. Fat	0.50 g
Carbohydrates	0.00 g	Protein	6.00 g	Total Fat	1.00 g	Trans Fat	0.00 g