

POULTRY SAUSAGE PATTIES



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

¾ oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 patty

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Patty, Poultry, Fully Cooked, Frozen, 1.5 oz. Patty, #1066	100 patties

DIRECTIONS

- Prepare the sausage patties from a frozen state according to the directions on the package and/or case.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Place the sausage patties on the heated portion of the service line for service.
 CCP: Cover and maintain patties at a minimum temperature of 135 degrees F or higher.
- Portion one sausage patty per serving. Each portion provides ¾ oz. eq. meat/meat alternate.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

- Prepare the Sausage Patty for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	80	Dietary Fiber	0.00 g	Sodium	310.00 mg	Sat. Fat	1.50 g
Carbohydrates	1.00 g	Protein	8.00 g	Total Fat	5.00 g	Trans Fat	0.00 g