

HAM SLICE



MEAT/MEAT ALTERNATE

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	100 slices

DIRECTIONS

- Prepare the ham 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.
- Place the ham slices in steamtable pans and place the pans on a heated line for service.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- 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 within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

MISCELLANEOUS NOTES

- Refer to 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	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