

Florentine Omelet with Home-Style Biscuit

Recipe #: 115093 (SHARED)



Omelet Egg & Cheese (2 MMA) 240080, Florentine (Spinach) and Biscuit (1 WG) 521782 Breakfast Entree

Ingredients	Quantity
Omelet Egg & Cheese, 2.1 Oz, 144 Ct Pkg, 1/Case (2 MMA) 240080	1 count
BISCUIT MINI FB 1Z 5-35CT PILL (1WG) 521782	1 each
Spinach, frozen, chopped, 3# pkg, 12/Case 119474	1/4 c.

Preparation Instructions

HACCP Process: #2 - Same Day Service

1) Omelet Preparation:

Thawing Instructions

THAW IN THE REFRIGERATOR. DO NOT THAW AT ROOM TEMPERATURE.

Basic Preparation

CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF OMELETS IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 21-24 MIN. FROZEN 29-33 MIN

2) Biscuit Preparation:

Storage and Handling:

FROZEN = USE BY EXPIRATION DATE

Thawing Instructions FREEZER TO OVEN/WARMER APPLICATION. CAN THAW AND WARM.

PLACE WHITE BAKEABLE TRAY OF BISCUITS ON TO A SHEET PAN. HEATING TIME 6-7 MINUTES

FOR FULL SHEET PAN IN 325 DEGREES F CONVECTION OVEN. SEE PACKAGE FOR COMPLETE

HEATING INSTRUCTIONS.

3) Once Omelet and Biscuits are cooked, serve one omelet with one biscuit on side

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.
CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after



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Serving Size: 1.00

omelete and biscuit

Yield: 1.00

Nutrition Facts

Serving Size 1 omelete and biscuit

Serving Weight 155.924 gm

Amounts Per Serving

Calories 248.939 kcal

Total Fat 15.379 gm

Saturated Fat 8.500 gm

Trans Fat 0.000 gm

Cholesterol 300.000 mg

Sodium 433.242 mg

Potassium 0.000 mg*

Carbohydrates 18.030 gm

Fiber 3.273 gm

Sugars 1.758 gm

Protein 11.273 gm

Iron 1.080 mg

Calcium 170.000 mg

Vitamin A (IU) 300.000 iu

Vitamin C 0.000 mg

Vitamin D 0.000 mcg*

Saturated Fat % of Calories
30.73%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

2 Oz Of Meat/Meat Alternates
1 Oz (Eq) Of Whole Grain-Rich
0.25 Cups Of Dark Green

reheating must be discarded.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.
CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

Allergens

Eggs, Milk, Soy, Wheat

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