



Recipe Production

Recipe Number: HK2243

Recipe Name: Sweet Sloppy Joe

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Same Day

Serving Description: 1 Sandwich

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1 Sandwich				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
HK2240	Lentil Sloppy Joe Filling	25	Pound			(Unassigned)
3535	BUN BURGER WFM DOZ	100	ROLL (3 OZ)			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Sourced via partnership with the CIA Healthy Kids Collaborative
 Prepare Lentil Crumble Sloppy Joe Filling according to sub - recipe. CCP - Hold hot (140 degrees F. or above) for service.

Preparation Instructions

HOT SANDWICH BUILD: Step 1: Warm buns, in bags on sheet pans, in hot box warmer for 20 minutes prior to use or service.
BUILT - TO - ORDER: Step 2a: Right before service, transfer buns to 2 - inch half pan. (2 - inch half pan = 11 buns).
SANDWICH SLIDE: Step 2b: At work station, lay out warmed burger buns in groups of 24 on work surface. Step 3: Remove tops of bunch and stack to the side. Step 4: Immediately place ingredients on bottom bun. Step 5: Place bun crown on top. Step 6: Wrap immediately and place back in the warmer. Step 7: Start the next 24 sandwiches and repeat the steps.
COLD SANDWICH BUILD: Step 1: At work station, lay out burger buns in groups of 24 on work surface. Step 2: Remove tops of bunch and stack to the side. Step 3: Immediately place ingredients on bottom bun. Step 4: Place bun crown on top. Step 5: Wrap immediately and place in the refrigerator. Step 6: Start the next 24 sandwiches and repeat the steps.,

Serving Instructions

2) Place #8 scoop filling on bottom of hamburger bun. Top with crown of bun. Serve Immediately.



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	45,313.7466	228.3959	453.1375		
Saturated Fat	g	17.6179	0.0888	0.1762	0.35	
Sodium	mg	106,270.3213	535.6367	1,062.7032		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	598.3546	3.0159	5.9835	11.88	
Cholesterol	mg	1.4483	0.0073	0.0145		
Carbohydrate	g	8,717.1008	43.9370	87.1710	76.95	
Total Dietary Fiber	g	832.0499	4.1938	8.3205		
Protein	g	1,323.6454	6.6716	13.2365	11.68	
Vitamin A (RE)	RE	14,122.0326	71.1796	141.2203		*
Vitamin A (IU)	IU	85,453.3798	430.7126	854.5338		*
Vitamin C	mg	3,029.1712	15.2680	30.2917		*
Calcium	mg	1,390.9824	7.0110	13.9098		
Iron	mg	257.9200	1.3000	2.5792		
Moisture	g	9,514.2125	47.9547	95.1421		*
Ash	g	103.0490	0.5194	1.0305		*

Stock Number	Description	Units per			Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases				
HK2240	Lentil Sloppy Joe Filling	1.00	(Unassigned)	139	0.94	1/2 cup	/	
3535	BUN BURGER WFM DOZ	1.00	(Unassigned)	149	0.92	ROLL (2 OZ)	/	

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