Denver Omelet Bagel
(Same Day Service — HACCP Process #2)

Yield: 100 servings (1 sandwich, 4.9 oz., 139 g)
Meal Equivalencies: 2 oz. eq. meat/meat alternate,
2 oz. eq. grain, 1/8 cup other vegetable

Directions
1 day prior to day of service:
• Pull egg patties from freezer.
• Wash hands thoroughly.
• Place egg patties on lightly sprayed sheet pans in single layer. Cover and date stamp.
• Place egg patties in cooler on lowest shelf to thaw overnight. CCP: Hold below 41° F.
• Pull turkey Canadian bacon from freezer.
• Wash hands thoroughly.

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>Whole Round Egg Patty CN, 3.5&quot;</td>
<td>7 lb. 13 oz.</td>
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<tr>
<td>1.25 oz. = 1 m/ma</td>
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<tr>
<td>Turkey Ham, Canadian Bacon Style</td>
<td>4 lb. 12 oz.</td>
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<tr>
<td>1.56 oz. = 1 oz. m/ma</td>
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<tr>
<td>Diced Red &amp; Green Peppers with Onions, Omelet Blend</td>
<td>3 lb. 2 oz.</td>
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<tr>
<td>American Cheese, Sliced, RF/RS, 0.5 oz. slices</td>
<td>3 lb. 2 oz.</td>
</tr>
<tr>
<td>Whole Wheat Bagel, Sliced</td>
<td>100 pieces</td>
</tr>
<tr>
<td>1 = 2 oz. eq. grain</td>
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</tbody>
</table>

See reverse side for complete directions
### Denver Omelet Bagel

**1 day prior to day of service continued:**
- Place pouches in 1/2 steam table pans in single layer.
- Cover and date stamp.
- Place bacon in cooler on lowest shelf to thaw overnight. **CCP:** Hold below 41° F.
- Place bagels on sheet pans, in packages.
- Date stamp and place in cooler to thaw overnight. **CCP:** Hold below 41° F

**Day of service:**

**PRE-PREP**
- Clean and sanitize prep area.
- Pull egg patties, turkey Canadian bacon from cooler.
- Pull pepper/onions mix from freezer.
- Remove wrap from egg patties.

**COOK**
- Bake egg patties uncovered in preheated convection oven at 300° F for 8-10 minutes or until an internal temperature of 165° F is reached. **CCP:** Heat until an internal temperature is reached of 165° F for 15 seconds.
  **SOP:** Batch cook as necessary to insure best end product and nutritional.
- Place turkey Canadian bacon in steam table pan.
- Steam for 8-10 minutes. **CCP:** Heat until an internal temperature is reached of 165° F for 15 seconds.
- Place pepper/onions mix in a perforated steam table pan inside a solid pan.
- Steam for 5 minutes. **CCP:** Heat until an internal temperature is reached of 140° F for 15 seconds.

**HOLD**
- Hold egg patties, turkey Canadian bacon and pepper/onions mix in warmer for assembly. **CCP:** Hold above 135° F.

**PREP**
- Pull bagels and cheese from cooler.
- Pull foil wrap or sandwich bags.
- Pull eggs, turkey Canadian bacon and onion/pepper mix from warmer.
- Set up assembly line.
- Wash hands thoroughly and put on gloves.  **SOP:** Never handle ready-to-eat foods with bare hands.

**PREP CONT.**
- Lay out bagels.
- Place egg patty on bottom of the bagel.
- Top with 1 slice of turkey Canadian bacon.
- Add 2 tbsp. or 1/8 cup of pepper/onions mix using a 1 oz. spoodle.
- Top with 1 slice of American cheese.
- Top with second half of bagel.
- Wrap tightly in foil or place in sandwich bag.
- Place finished sandwiches flat in steam table pan.

**HOLD**
- Hold in warming cart above 135° F. **CCP:** Hold above 135° F.

**SERVE**
- Serve 1 Denver Omelet Bagel. **CCP:** Hold above 135° F.

### Nutritional Facts

<table>
<thead>
<tr>
<th>AMOUNT PER SERVING</th>
<th>AMOUNT % DRI*</th>
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<tbody>
<tr>
<td>Calories 240</td>
<td>Calories from Fat 70</td>
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<tr>
<td>PERCENTAGE OF CALORIES FROM</td>
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</tr>
<tr>
<td>Total Fat 31%</td>
<td>8 g 13%</td>
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<tr>
<td>Saturated Fat 10%</td>
<td>3 g 13%</td>
</tr>
<tr>
<td>Protein 20%</td>
<td>0 g 0%</td>
</tr>
<tr>
<td>Carbohydrate 49%</td>
<td>110 mg 36%</td>
</tr>
<tr>
<td>Sodium 520 mg</td>
<td>Total Trans 0 g 0%</td>
</tr>
<tr>
<td>Total Carbohydrate 29 g</td>
<td>2 g 8%</td>
</tr>
<tr>
<td>Dietary Fiber 2 g</td>
<td>Protein 12 g 24%</td>
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<tr>
<td>Sugars 4 g **</td>
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*Percent of DRI is based on 2000 calorie diet.
** Indicates incomplete or missing data