Recipe Information

Inventory Category: All  Item Type: Recipe  Item Status: Active
Data Source: District  Range: Date Added  Dates: 9/1/2016 to 2/7/2017
Sort: Default sort  Date Added from 9/1/2016 to 2/7/2017
Processes: Menu Planning

Item ID: R40020  Description: SOUTHERN CHEESE OMELET BISCUIT
Yield: 100 - SERVING

Recipe Card #: R40020

<table>
<thead>
<tr>
<th>Item ID</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>40020</td>
<td>EGG OMELET, CHEDDAR CHEESE, NOI</td>
<td>100 - Each</td>
</tr>
<tr>
<td>41000</td>
<td>BISCUITS, ENRICHED FLOUR</td>
<td>100 - Each</td>
</tr>
</tbody>
</table>

Step Ingredients

1. TCS – Same Day Service.
   CCP: No bare hand contact of any exposed cooked or ready-to-eat food.

2. Receive biscuits and omelets frozen at 0°F or below in dry, uncrushed, unopened cases. Date product cases with month/day/year when received. Store in freezer at 0°F or below on clean shelving that is at least 6” off the floor. Rotate stock using FIFO.

3. Day before serving:
   Spray sheet pan(s) with cooking spray. Do not use pan liner.
   Pre-pan 35 pieces of frozen biscuit dough 5 x 7 .
   Cover and place pan in freezer.
   Pre-pan omelets in a single layer on a parchment lined sheet pan. Cover with pan liner and place in cooler to thaw.

4. Day of:
   Preheat oven to 350°F.

5. Bake biscuits in preheated oven for 15 – 20 minutes or until golden brown. (Equipment temperatures and cook times may vary depending on particular equipment.)
   Remove from oven and cool slightly.

6. Bake omelets in preheated oven for 8-10 minutes or until internal temperature reaches 155°F or above. (Equipment temperatures and cook times may vary depending on particular equipment.)

7. CCP: Heat to 155°F or higher for 15 seconds.

8. Split each biscuit by pulling apart gently.
   Lay 1 omelet on bottom half of each biscuit and replace top of biscuit.
   Wrap each assembled biscuit in deli paper and place 24 assembled biscuits (3 rows of 8 biscuits) into a full size solid hotel pan or serve on a merchandising tray.
   Or, place omelet and biscuit in ¼ lb tray and place into a full size solid hotel pan or serve on a merchandising tray.
   Assemble biscuits for “just in time” service to avoid excessive leftovers.
   Hold and serve at 135°F or above.

9. CCP: Hold for hot service at 135°F or higher.

10. Always cool re-servable leftovers to 70°F within 2 hours and to 41°F or lower in the next 4 hours. Record on cooling log. Cover, label, date and store any leftover product in cooler. Serve within 72 hours.

11. CCP: Discard wrapped biscuits.
12. To reheat omelet: preheat oven to 250°F. Cover and bake in oven until internal temperature reaches 165°F or above.

13. CCP: Reheat all leftovers to 165°F and hold for 15 seconds before serving.

14. Prepare fresh biscuits following procedure above. Assemble biscuits following steps above. Hold and serve at 135°F or above.

15. CCP: Hold for hot service at 135°F or higher.

Discard any leftovers not served within 2 hours.

Per SERVING Contributions:

<table>
<thead>
<tr>
<th>Meat</th>
<th>Grain</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
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This product contains the following allergens: Egg Milk Seed Soy Wheat

<table>
<thead>
<tr>
<th>Serving</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Trans Fat **</th>
<th>Protein</th>
<th>Carbohydrates</th>
<th>Total Sugars</th>
<th>Calcium (mg)</th>
<th>Iron (mg)</th>
<th>Vit. C (mg)</th>
<th>Vit. A (IU)</th>
<th>Sodium (mg)</th>
<th>Chol. (mg)</th>
<th>Fiber (grams)</th>
<th>Ash (grams)</th>
<th>Water (grams)</th>
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<tbody>
<tr>
<td>100 Gm</td>
<td>281.442</td>
<td>17.59</td>
<td>56.3</td>
<td>8.355</td>
<td>0.0</td>
<td>9.675</td>
<td>21.108</td>
<td>99.525</td>
<td>1.882</td>
<td>0.114</td>
<td>264.864</td>
<td>826.737</td>
<td>149.516</td>
<td>0.607</td>
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<td>Missing</td>
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<tr>
<td>SERVING</td>
<td>320.0</td>
<td>20.0</td>
<td>56.3</td>
<td>8.355</td>
<td>0.0</td>
<td>11.0</td>
<td>24.0</td>
<td>113.16</td>
<td>2.14</td>
<td>0.13</td>
<td>301.15</td>
<td>940.0</td>
<td>170.0</td>
<td>0.69</td>
<td>Missing</td>
<td>Missing</td>
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* Nutrient information is missing for at least one ingredient. If all ingredients are missing the nutrient value, "Missing" will be displayed.

** The Trans Fat value is provided for informational purposes only and is not used for monitoring purposes.