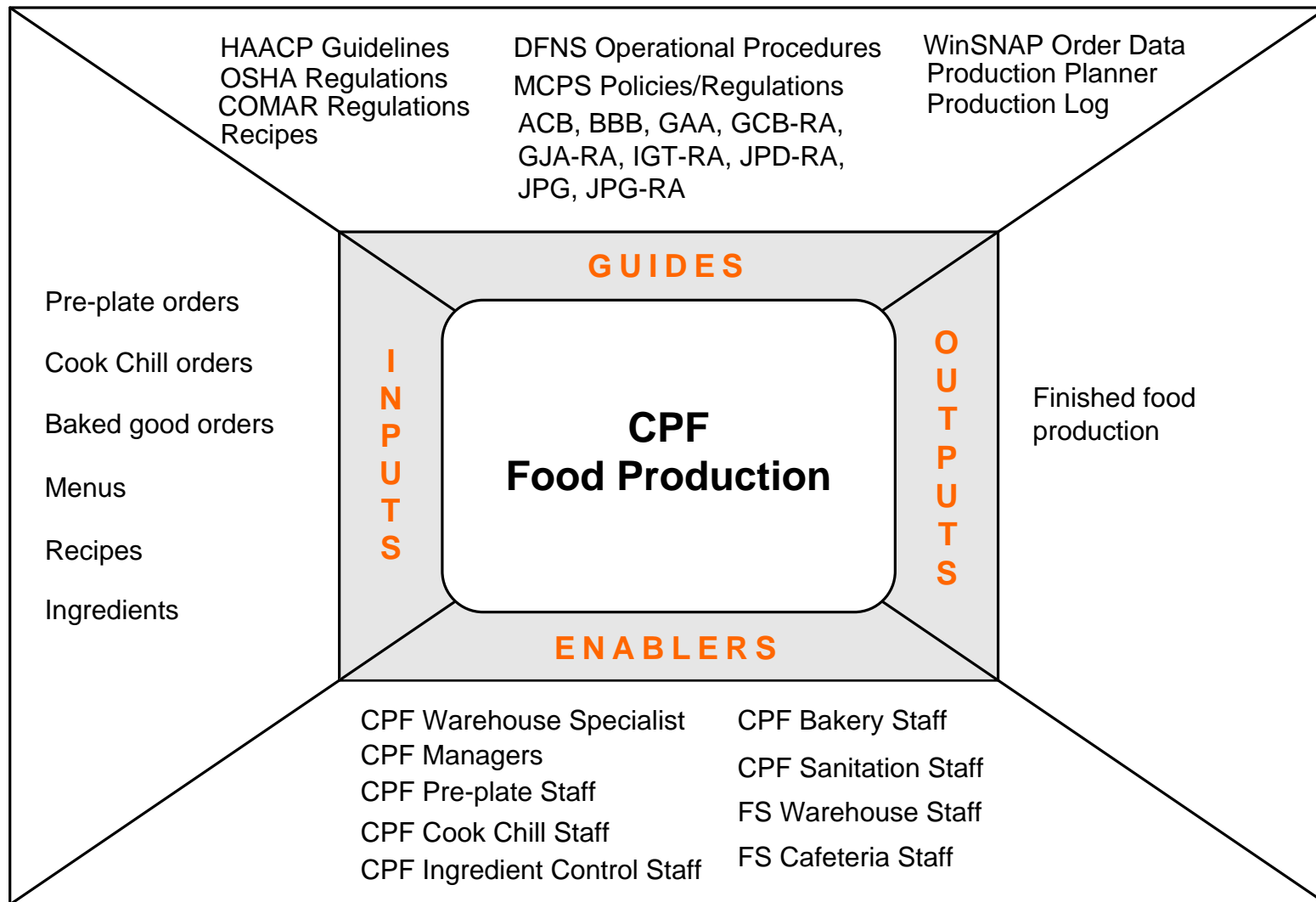


Process Begins when

Requests/Orders for CPF food production

Process complete when

Requested CPF foods produced



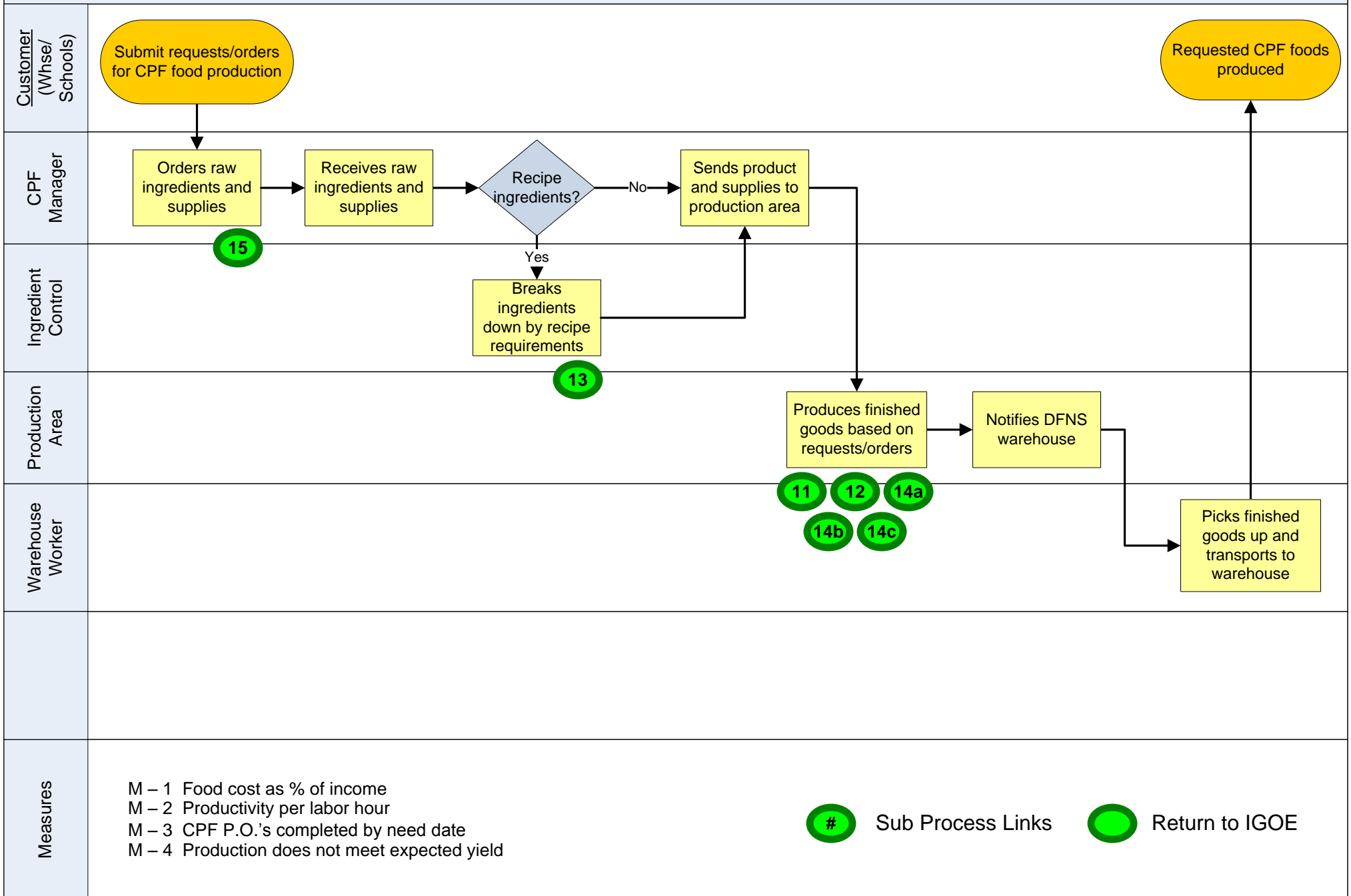
Performance Measures

- M – 1 Food cost as % of income
- M – 2 Productivity per labor hour
- M – 3 CPF P.O.'s completed by need date
- M – 4 Production does not meet expected yield

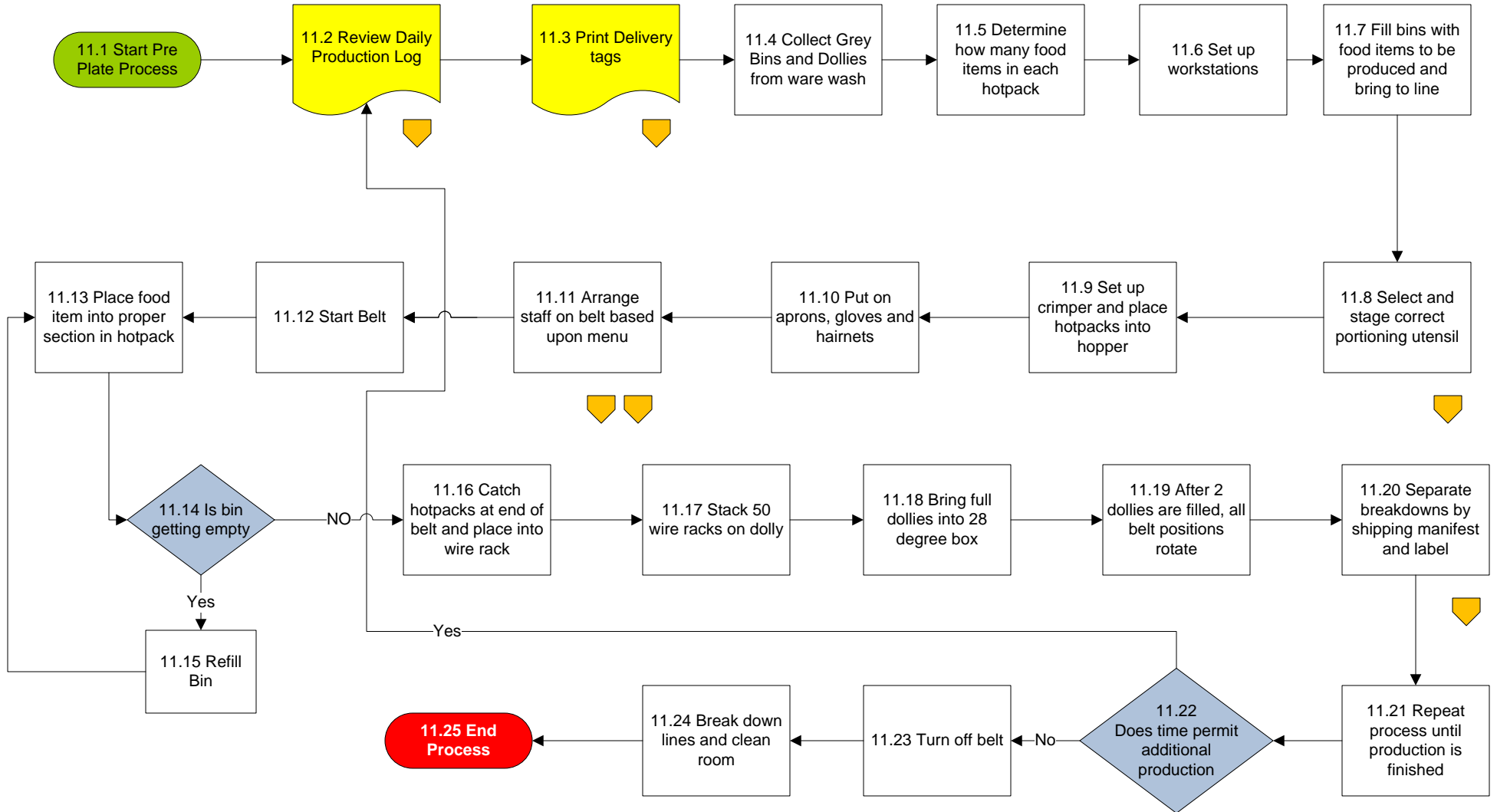


To Key Process

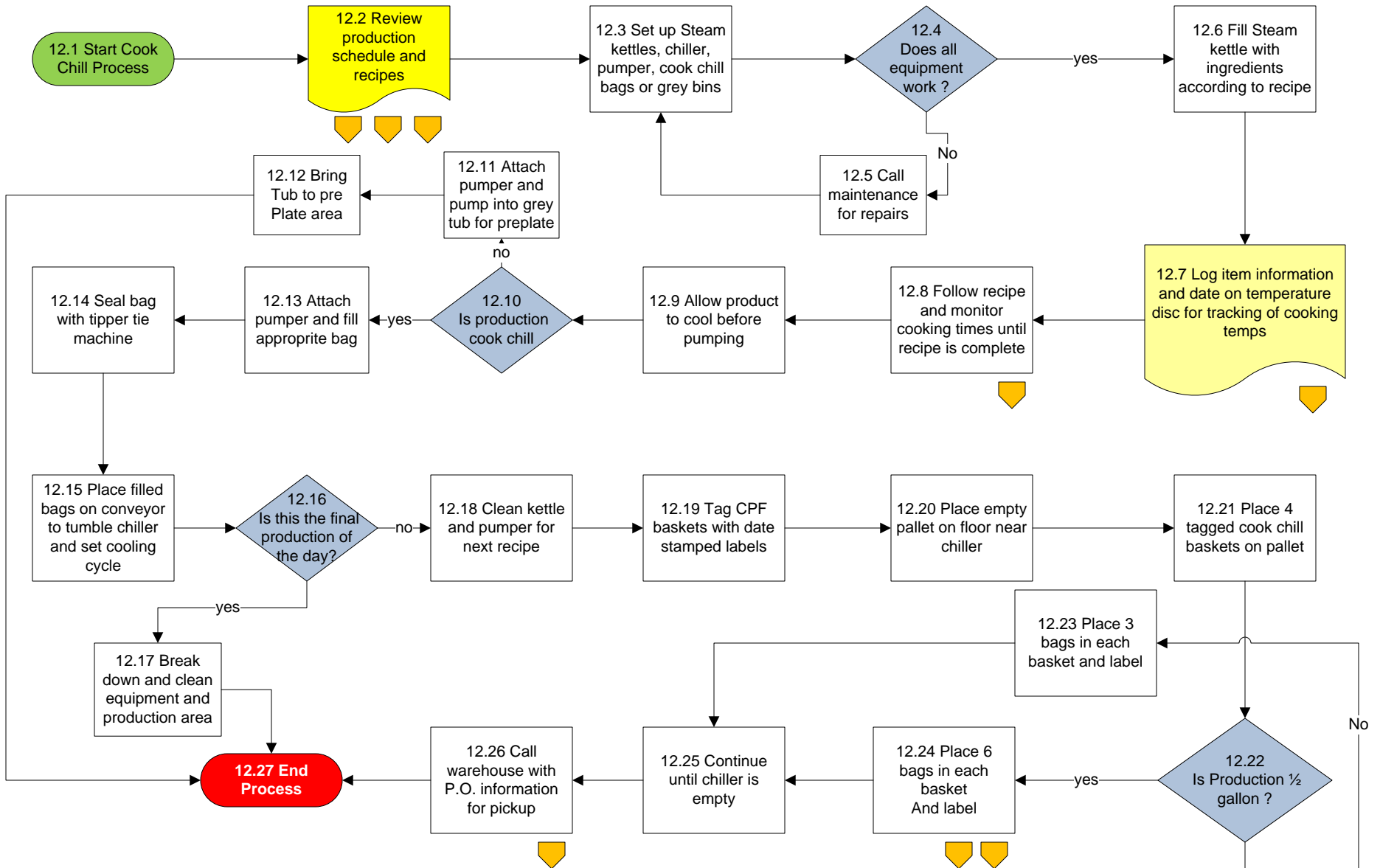
Key Process: CPF Food Production



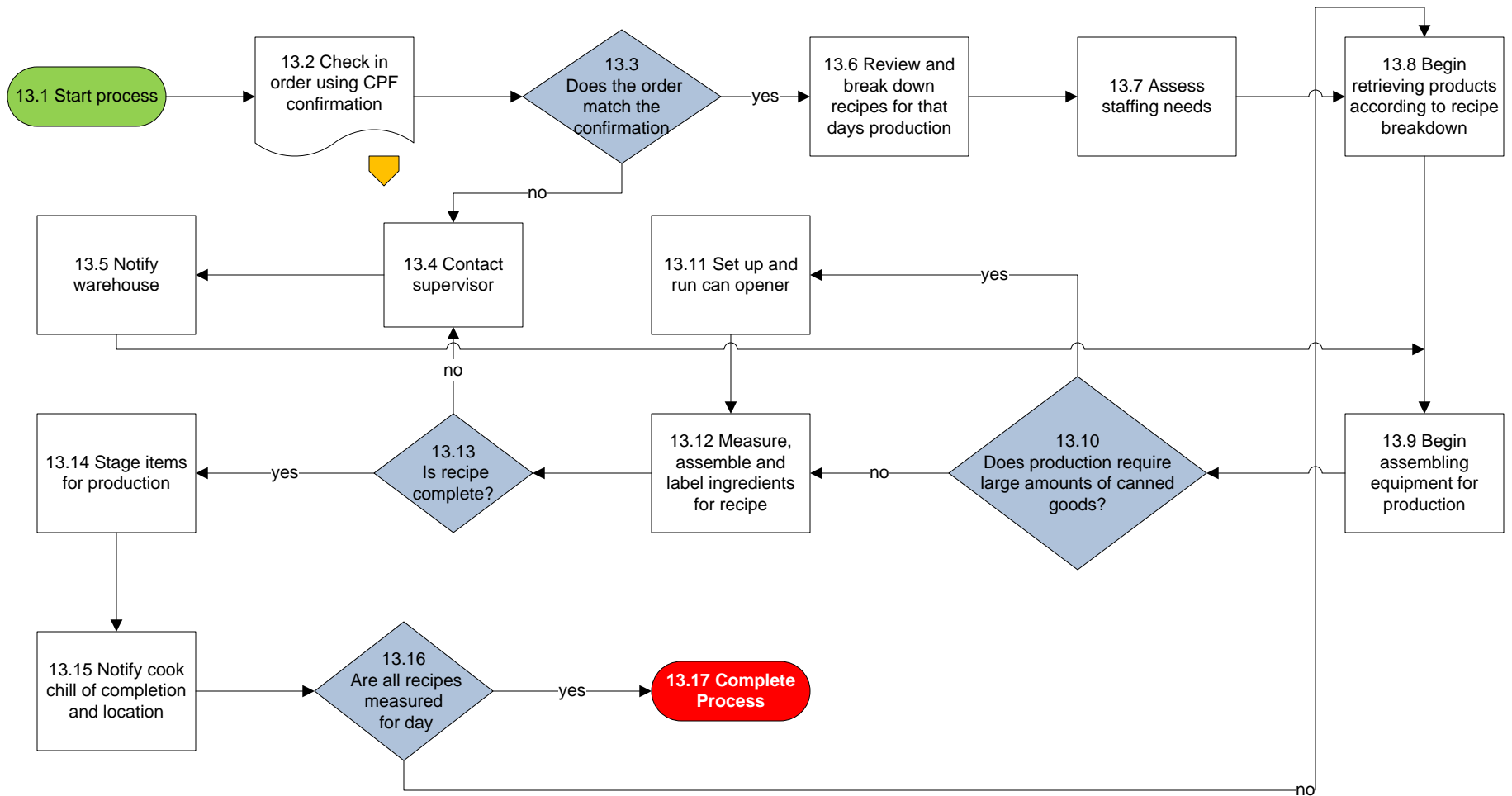
11. ELEMENTARY PRE PLATE



12. COOK CHILL PRODUCTION

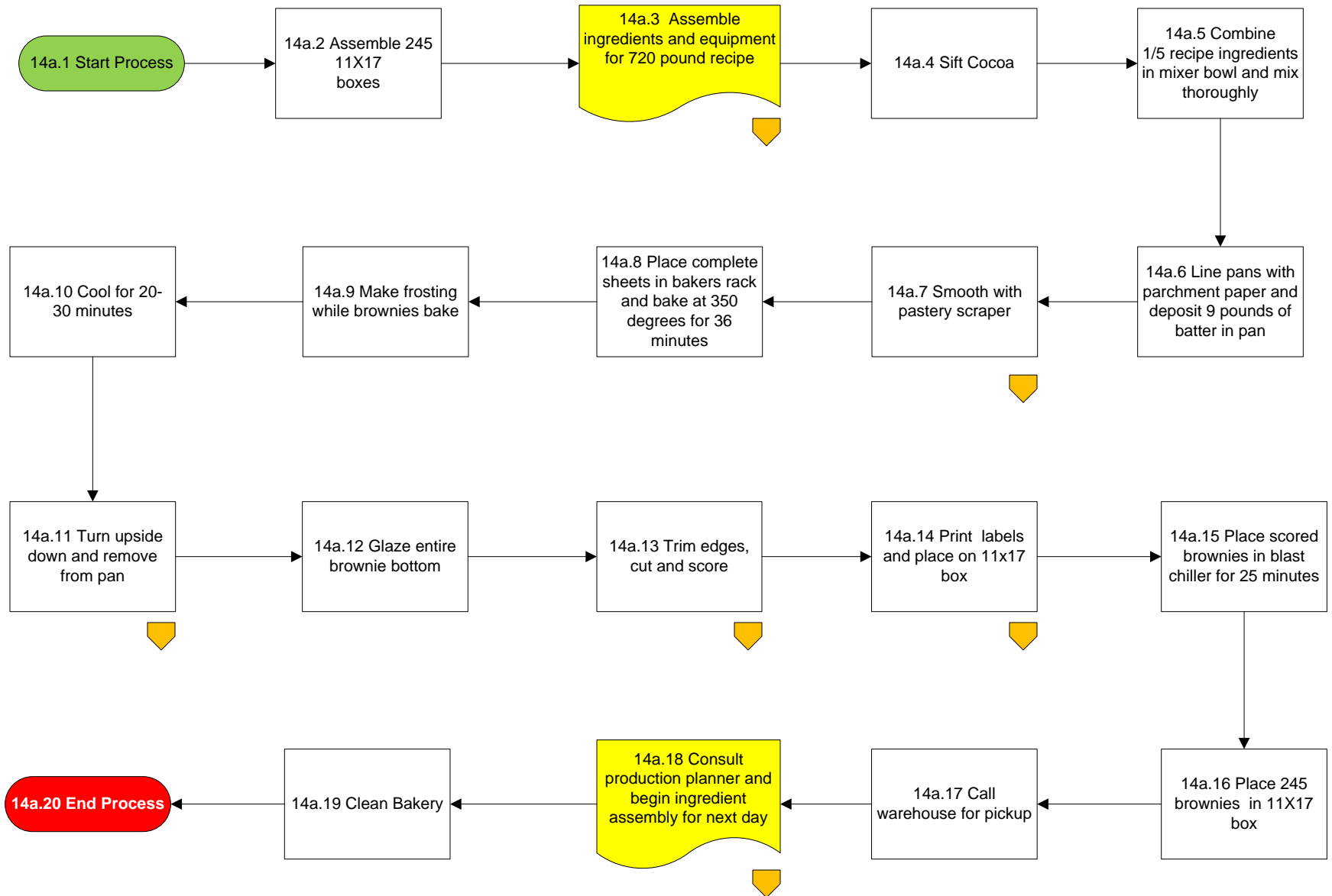


13. INGREDIENT CONTROL

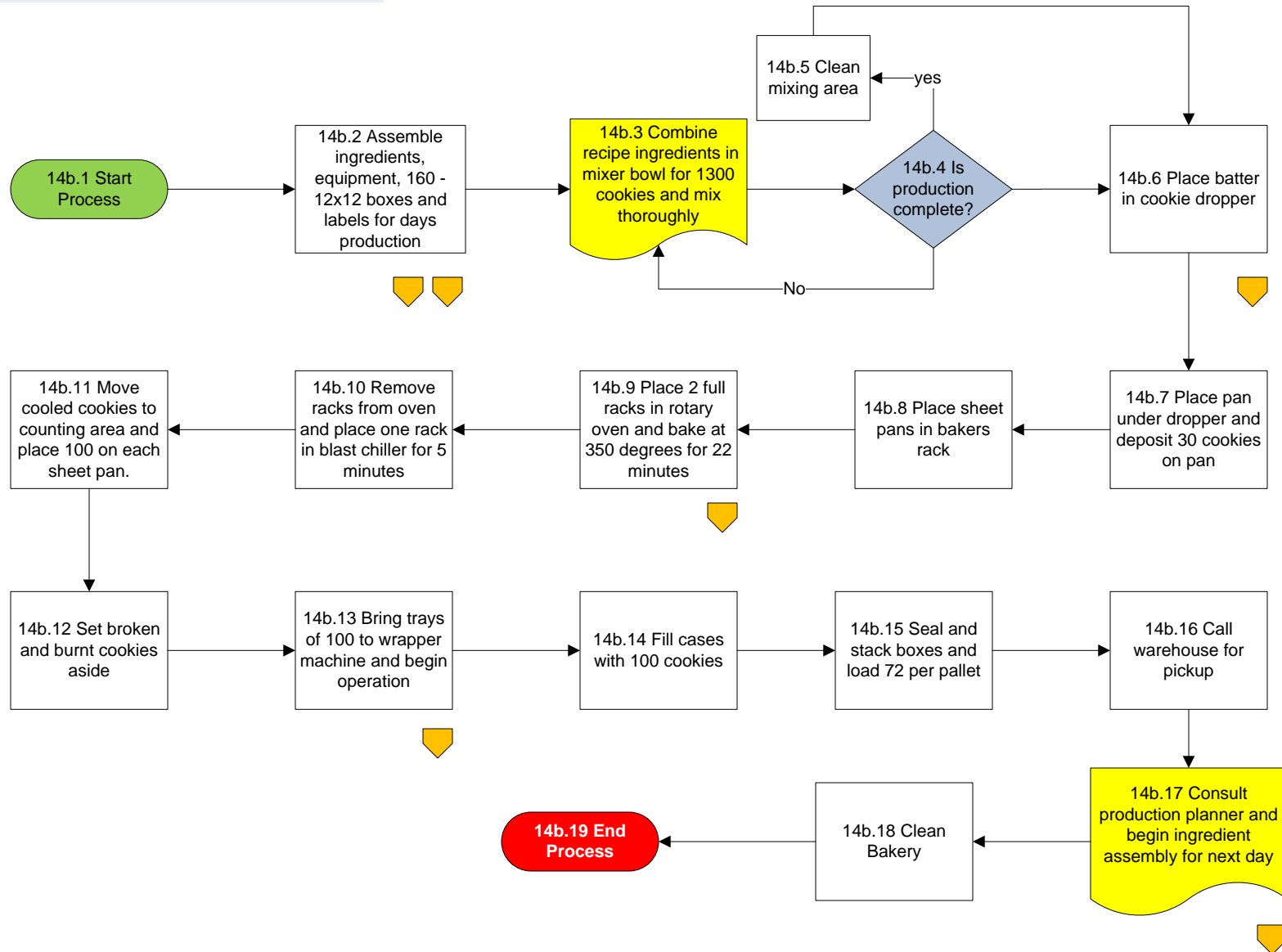


Return to Key Process

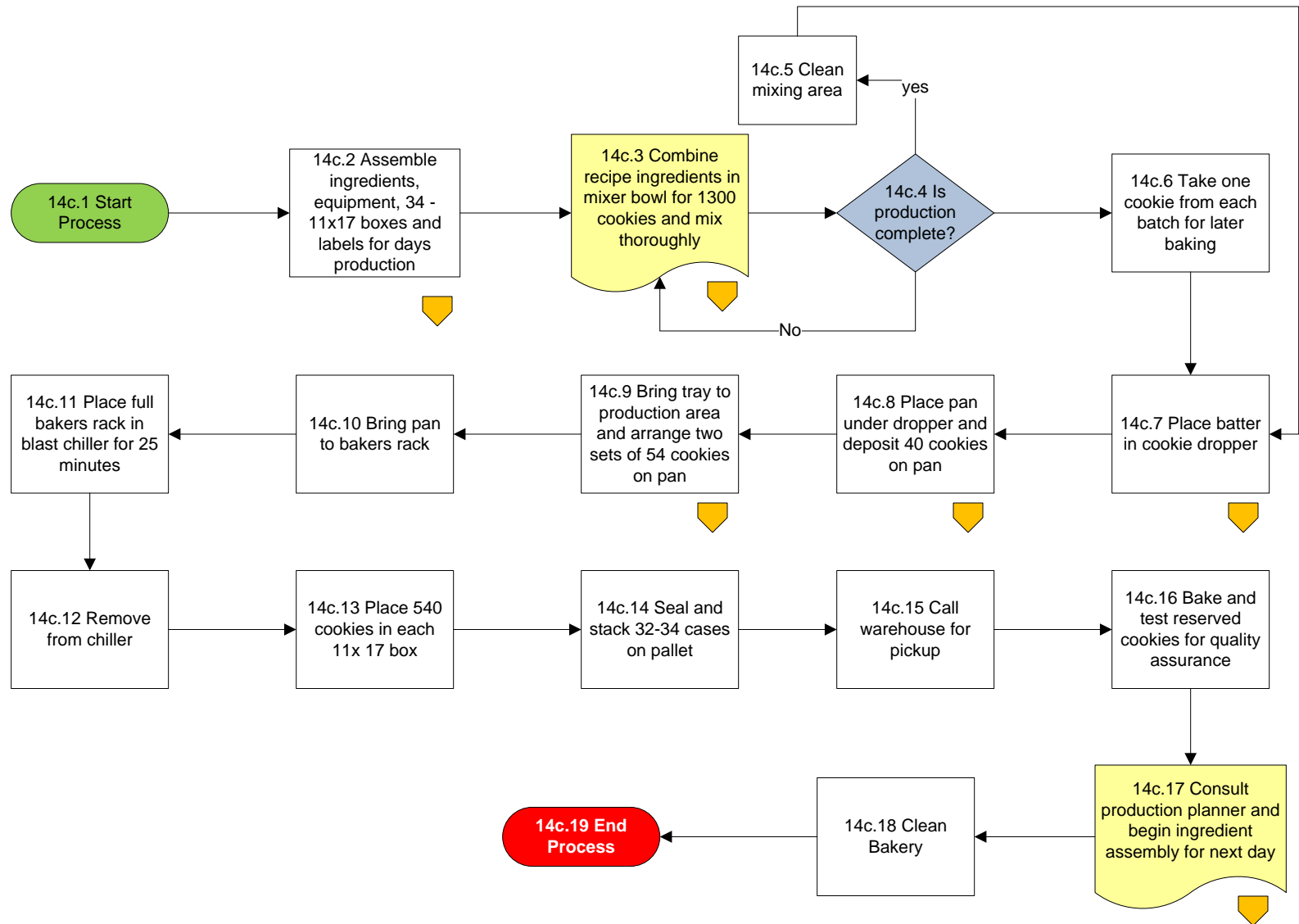
14.a Bake Center - Brownies



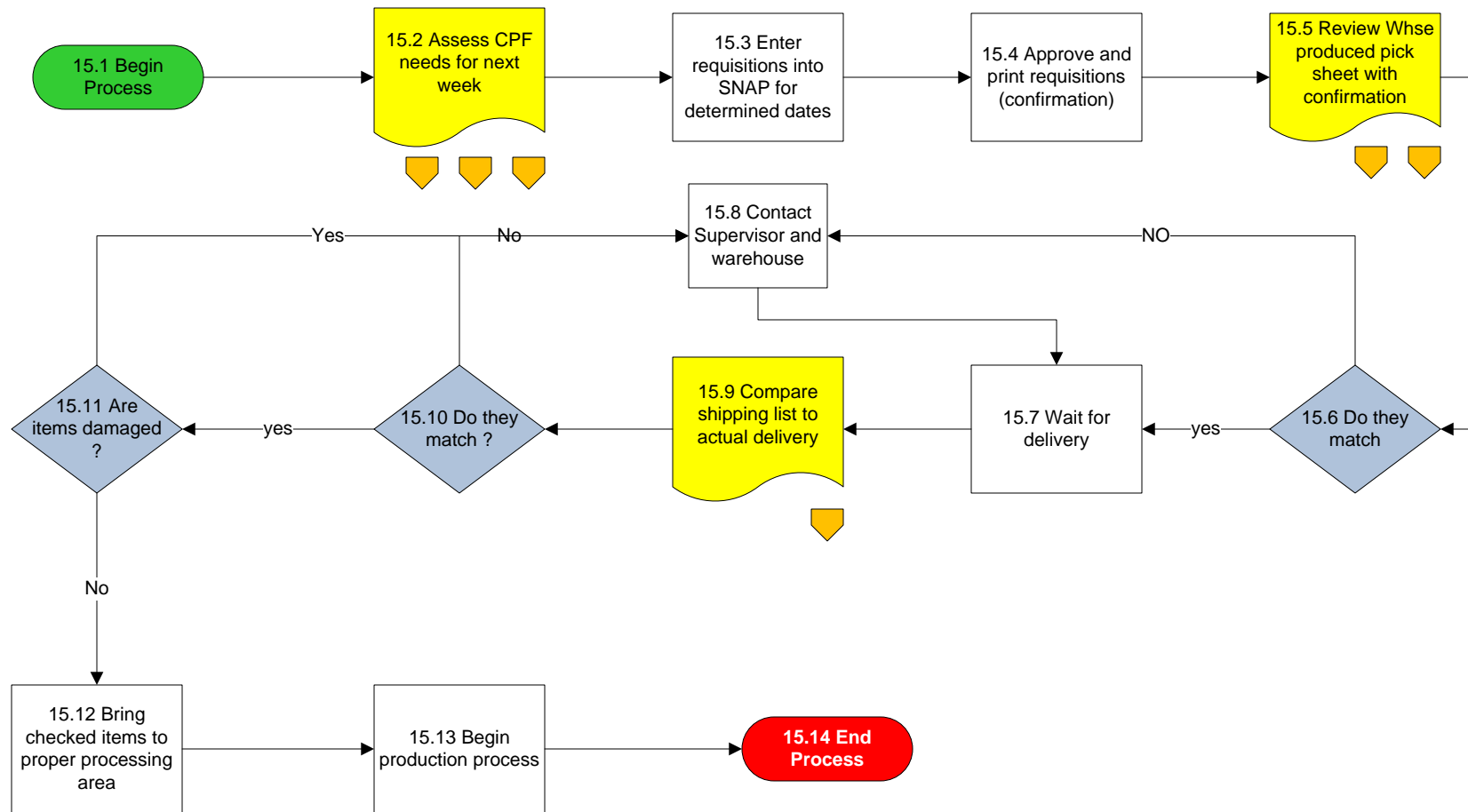
14.b Bake Center -Baked Cookies



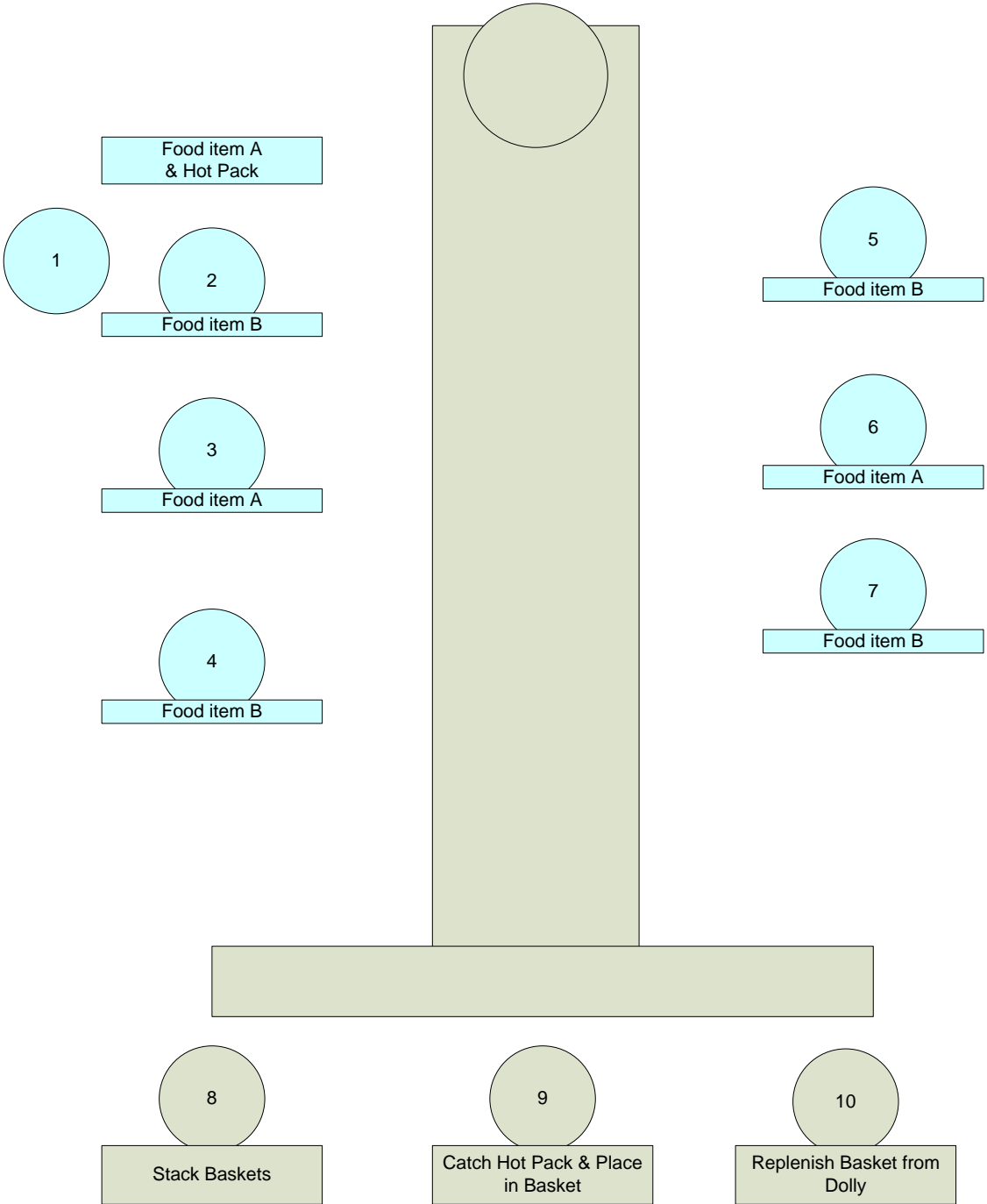
14c. Bake Center – Frozen Cookies



15. CPF Ordering Recieving



2 item Hot Pack
Line Set up

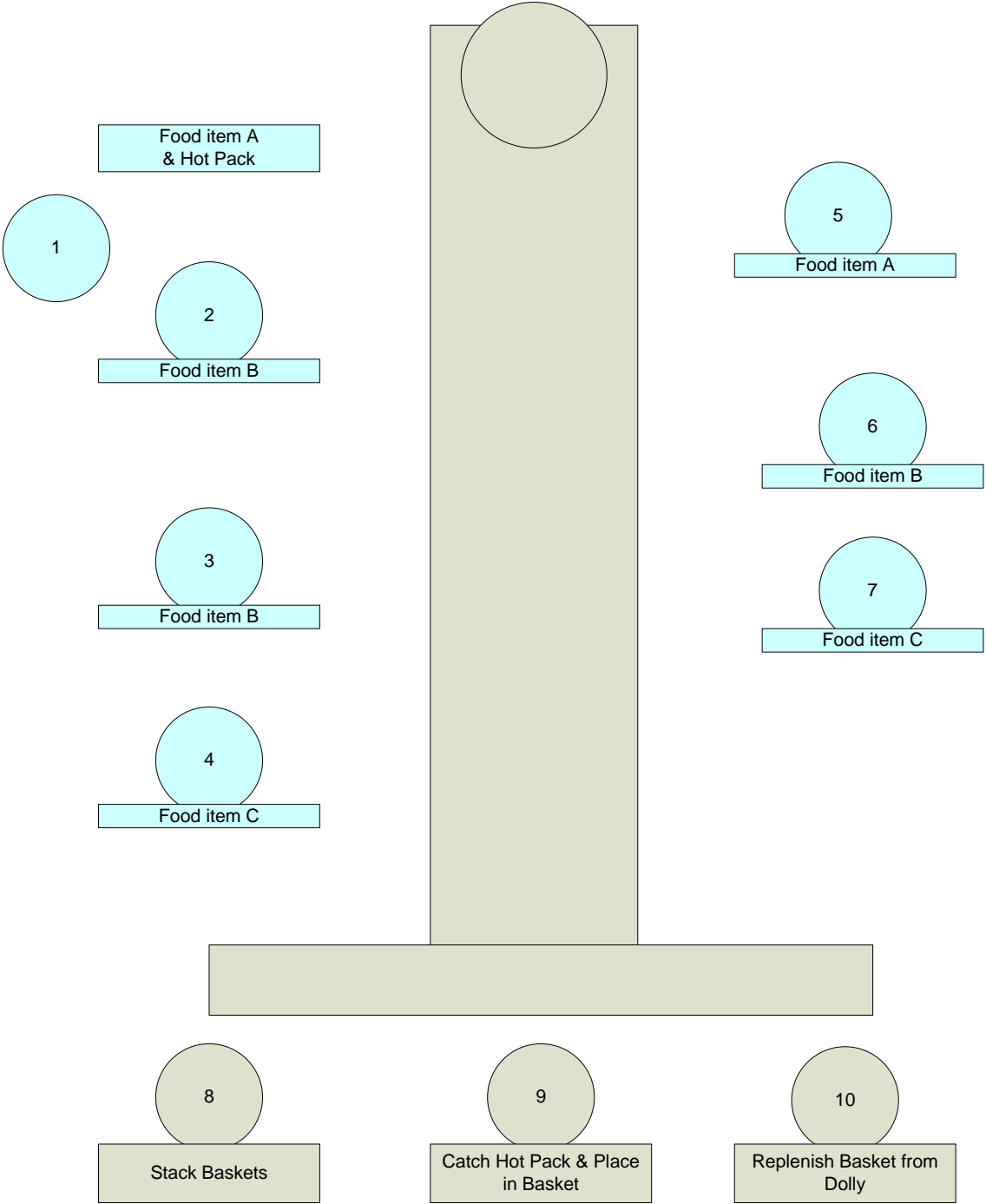


Return to Sub Process 11



Return to Key Process

3 item Hot Pack
Line Set up



Return to Sub Process 11



Return to Key Process



Return to Sub Process 14c



Return to Key Process

BAKERY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Baked Cookies	2 Brownies	3 Baked Cookies	4 Baked Cookies	5 Frozen Cookies
8 Baked Cookies	9 Brownies	10 Baked Cookies	11 Baked Cookies	12 Frozen Cookies
15 Baked Cookies	16 Frozen Cookies	17 Closed	18 Closed	19 Frozen
22 Baked Cookies	23 Frozen Cookies	24	25	26
29	30	31		

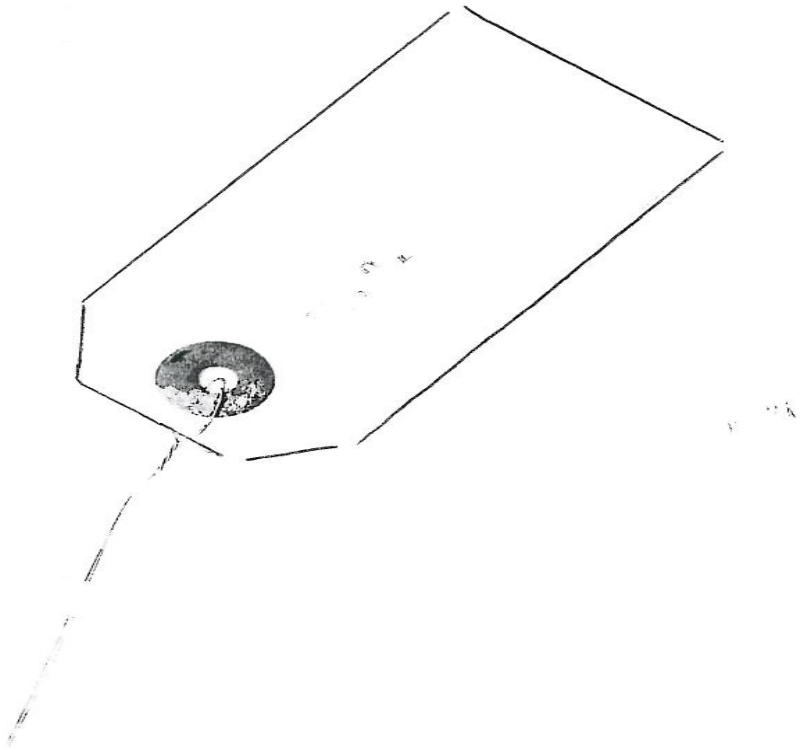


Return to Sub Process 15



Return to Key Process

CPF BASKET TAG



Return to Sub Process 12



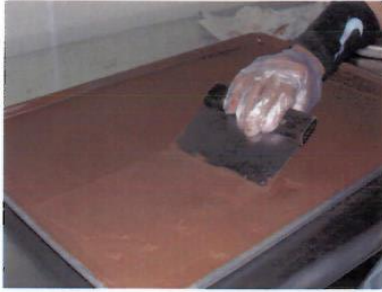
Return to Key Process



Return to Sub Process 14c



Return to Key Process



Return to Sub Process 14a



Return to Key Process

BROWNIES

18 LBS BUTTER
36 LBS WHITE SUGAR
¼ CUP VANILLA
4 LBS .50 oz COCOA
15 LBS EGGS
19 LBS FLOUR
.20 LB SALT
.25 LB BAKING POWDER

CREAM BUTTER, SUGAR, & COCOA, ADD EGGS & CREAM MIXTURE, ADD FLOUR, BAKING POWDER, & SALT, MIX & BEAT FOR 2 MINUTES ON SPEED #2. BAKE @ 350 36-40 MINUTES OR UNTIL DONE.

MAKES 10 PANS AT 9LBS

GLAZE

50 LBS 6X SUGAR
3 LBS LIQUID BUTTER
32 CUPS HOT WATER (2-- 1 GAL PITCHERS)
3 LBS COCOA
¼ CUP VANILLA

IN MIXING BOWL ADD 16 CUPS HOT WATER, LIQUID BUTTER, COCOA, & VANILLA, MIX UNTIL SMOOTH, ADD 25 LBS 6X SUGAR, BEAT UNTIL SMOOTH, ADD 16 CUPS HOT WATER & 25 LBS 6X SUGAR AND MIX UNTIL SMOOTH.
REFRIGERATE LEFTOVERS.



Return to Sub Process 14a



Return to Key Process

WHOLE GRAIN WHOLE WHEAT
CHOCOLATE CHIP COOKIE BASE
KEY MIX

20 LBS MARGARINE
20 LBS BROWN SUGAR
8 LBS WHITE SUGAR

MIX 1 ½ MINUTES ON 1ST SPEED, STOP & SCRAPE BOWL, MIX 1 ½ MINUTES ON 2ND SPEED.

ADD:

8 LBS EGGS

MIX 1 ½ MINUTES 1ST SPEED, STOP & SCRAPE BOWL, MIX 1 ½ MINUTES 2ND SPEED.

ADD:

30 LBS COOKIE BASE

MIX 1 ½ MINUTES 1ST SPEED, STOP & SCRAPE BOWL, MIX 1 ½ MINUTES ON 2ND SPEED.

ADD:

15 LBS CHOCOLATE DROPS
3 LBS APPLESAUCE

MIX 1 ½ MINUTES ON 1ST SPEED.

BAKE 325 20 – 30 MINUTES (DOUBLE RACK)



Return to Sub Process 14c



Return to Key Process

2008

Cook Chall
DECEMBER

2008

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Chili- 50 gal Taco	2 Brocc-Cheese 400 gal Veggie Soup 150 gal Salsa	3 Jello- 399 gal Turkey Rice 400 gal Carrots Baked Beans	4 Chili Soup 250 gal Nacho cheese 150 gal Minestrone 100 gal Mashed Potatoes	5 Ranch Dressing 100 gal Rice
8 Taco 400 gal Taco	9 Cheese Sauce 200 gal Teriaky Sauce 50 Gal Asian Sauce 40 gal Beaked Beans	10 Meat Chili 50 gal Meat Sauce 30 gal	11 Jello 399 gal BBQ Sauce 25 gal Baked Beans / Rice	12
15 Macaroni & Cheese	16 Gravy Mashed Potatoes	17 Brocc Cheese 400 gal Jello 399 gal Carrots	18 Ranch Dressing - 100 gal Salsa	19 Nacho Cheese 75 gal Rice Baked Beans
22	23 Mashed Potatoes	24 HOLIDAY	25 HOLIDAY	26 HOLIDAY
29	30	31		



Return to Sub Process 15



Return to Key Process



Return to Sub Process 14b



Return to Key Process

WHOLE GRAIN WHOLE WHEAT
CHOCOLATE CHIP COOKIE BASE
KEY MIX

20 LBS MARGARINE
20 LBS BROWN SUGAR
8 LBS WHITE SUGAR

MIX 1 ½ MINUTES ON 1ST SPEED, STOP & SCRAPE BOWL, MIX 1 ½ MINUTES ON 2ND SPEED.

ADD:

8 LBS EGGS

MIX 1 ½ MINUTES 1ST SPEED, STOP & SCRAPE BOWL, MIX 1 ½ MINUTES 2ND SPEED.

ADD:

30 LBS COOKIE BASE

MIX 1 ½ MINUTES 1ST SPEED, STOP & SCRAPE BOWL, MIX 1 ½ MINUTES ON 2ND SPEED.

ADD:

15 LBS CHOCOLATE DROPS
3 LBS APPLESAUCE

MIX 1 ½ MINUTES ON 1ST SPEED.

BAKE 325 20 – 30 MINUTES (DOUBLE RACK)



Return to Sub Process 14b



Return to Key Process

TACO

TACO

TACO

TACO



Return to Sub Process 11



Return to Key Process



Return to Sub Process 14c



Return to Key Process

12/2/08
(Tuesday)

Yellow

Source Site: Central Production Facility
Delivery Site: All
Delivery Date (PO & RQ): 12/2/08 to 12/2/08

Thru Tue

Route	20109 cpf	20209 cpf	20309 cpf	20409 cpf	20509 cpf	20609 cpf	20709 cpf	20809 cpf	20909 cpf	21009 cpf	21109 cpf	21209 cpf	21309 cpf	21409 cpf	21509 cpf	21609 cpf	21709 cpf	Total
	4	5	6	7	8	9	10	11	12	13	14	15	16	17	1	2	3	
A001 232000, NO ORDER PLACED	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1	0	2
A004 233213, HP TACO / CHIPS	111 2 (11)	140 2 (40)	141 2 (41)	91 1 (41)	96 1 (46)	193 3 (43)	119 2 (19)	114 2 (14)	79 1 (79)	94 1 (44)	73 1 (23)	73 1 (23)	109 2 (9)	151 3 (1)	169 3 (19)	152 3 (2)	105 2 (5)	2,010
A202 233324, HP SHRIMP POPPERS / CHEESIE RICE &	85 1 (35)	85 1 (35)	116 2 (16)	60 1 (10)	77 1 (27)	105 2 (5)	84 1 (34)	84 1 (34)	70 1 (20)	31	56 1 (6)	64 1 (14)	75 1 (25)	119 2 (19)	127 2 (27)	102 2 (2)	95 1 (45)	1,435
1004 711004, WHITE LOAF	0	0	0	0	0	0	0	0	0	0	1	0	0	2	2	0	0	5
005 711003, WHEAT LOAF	0	0	0	0	0	2	0	0	0	0	0	0	0	2	0	0	0	4
006 711006, ENGLISH UFFIN	0	5	3	0	0	9	0	0	0	7	15	0	0	8	11	0	0	58
007 232406, ALTERNATE CONDARY HOT PACK	0	0	0	0	11	0	0	0	0	0	0	0	0	0	0	0	0	11
42 602275, SALAD MIX ESH	12	14	12	9	8	16	9	12	8	4	5	6	7	17	18	12	11	180
04 232403, ALT SACK NCH	20	0	0	0	0	0	0	0	8	0	0	0	0	0	0	0	0	28
05 232404, ALT BOX/BIN	2	1	0	0	1	0	0	0	1	0	0	0	0	0	0	0	0	5
07 232405, ALT SACK BAKFAST	0	15	0	0	11	0	0	0	15	0	0	0	0	0	0	0	0	41
04 252645, SA LARG ESSED SALAD	0	0	4	1	0	3	0	0	2	0	0	0	0	2	0	4	2	18
09 252765, SA TURK CROI	0	0	2	0	1	4	0	0	2	0	0	0	2	3	2	3	2	21
01 252807, SA CAESAR W/CHIX	5	9	2	7	0	3	0	0	2	0	0	2	5	8	4	6	3	56
Total	235	269	280	168	206	335	212	210	187	136	150	145	198	312	333	280	218	3,874

32 full

21 full




Return to Sub Process 11



Return to Key Process

December 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Taco & chips <u>19000</u> Chicken bites/ carrots <u>16000</u>	2 finish chicken bites ✓ Cheese dippers w/ salsa <u>20000</u>	3 Chicken nuggets ✓ baked beans <u>10000</u> Chicken egg roll w/ carrots <u>12000</u>	4 Teriyaki beef bites ✓ green beans <u>16000</u> BBQ chix drum- mies/m. pot. <u>10000</u>	5 Asian smoked ✓ teriyaki chicken / asian veggies/rice <u>15000</u> Hamburger/ tots <u>18000</u>	6
7 HD 12/5 for 12/9	8 finish hamburger ✓ Taco & chips <u>20000</u>	9 Chicken patty w/ zucchini <u>12000</u> ✓ Hotdog / baked beans <u>11000</u>	10 Grilled ham & ✓ cheese / tots <u>20000</u>	11 Mandarin orange ✓ chicken/ rice green beans <u>13000</u> ✓ Hamburger/ baked beans <u>11000</u>	12 Chicken nug- ✓ gets / sweet potato fries <u>18000</u>	13
14	15 ✓ Macaroni & cheese carrots <u>18000</u>	16 Turkey /gravy / ✓ mashed potatoes ✓ <u>14000</u> Teriyaki beef bites / asian veggies <u>13000</u>	17 Chicken patty / ✓ corn <u>10000</u> Chicken bites / carrots <u>16000</u>	18 ✓ Cheese dippers w/ salsa <u>20000</u>	19 Chicken nuggets ✓ baked beans <u>10000</u> Asian (smoked teri- yaki) asian veggies/ rice <u>13000</u>	20
21	22 ✓ Grilled cheese & ✓ tots <u>20000</u>	23 BBQ chix drum- ✓ mies / mashed pot. ✓ <u>12000</u> Hamburger/ seasoned potatoes <u>17000</u>	24 	26 Winter break	27	
28	29 Winter break	30 Winter break	31 New Year's Eve			




Return to Sub Process 15



Return to Key Process

December 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 ✓ Taco & chips <u>19000</u> Chicken bites/ carrots <u>16000</u>	2 finish chicken ✓ bites ✓ Cheese dippers w/ salsa <u>20000</u>	3 Chicken nuggets ✓ baked beans <u>10000</u> Chicken egg roll w/ carrots <u>12000</u> ✓	4 ✓ Teriyaki beef bites / green beans <u>16000</u> BBQ chix drum- mies/m. pot. <u>10000</u> ✓	5 Asian smoked ✓ teriyaki chicken / asian veggies/rice <u>15000</u> Hamburger/ tots <u>18000</u> ✓	6
7 HD 12/5 for 12/9	8 finish hamburger ✓ Taco & chips <u>20000</u> ✓	9 Chicken patty w/ zucchini <u>12000</u> ✓ Hotdog / baked beans <u>11000</u> ✓	10 ✓ Grilled ham & cheese / tots <u>20000</u> ✓	11 Mandarin orange ✓ chicken/ rice green beans <u>13000</u> ✓ Hamburger/ baked beans <u>11000</u> ✓	12 Chicken nug- ✓ gets / sweet potato fries <u>18000</u> ✓	13
14	15 ✓ Macaroni & cheese carrots <u>18000</u> ✓	16 Turkey /gravy / mashed potatoes ✓ <u>14000</u> ✓ Teriyaki beef bites / asian veggies <u>13000</u> ✓	17 Chicken patty / corn <u>10000</u> ✓ Chicken bites / carrots <u>16000</u> ✓	18 ✓ Cheese dippers w/ salsa <u>20000</u> ✓	19 Chicken nuggets ✓ baked beans <u>10000</u> ✓ Asian (smoked teri- yaki) asian veggies/ rice <u>13000</u> ✓	20
21	22 ✓ Grilled cheese & tots <u>20000</u> ✓	23 BBQ chix drum- mies / mashed pot. <u>12000</u> Hamburger/ seasoned potatoes <u>17000</u> ✓	24 		26 Winter break	27
28	29 Winter break	30 Winter break	31 New Year's Eve			



Return to Sub Process 11



Return to Key Process

MCPS Order Confirmation

986 Central Production Facility

Run Date: 12/1/2008 9:13AM

Page 1 of 1

12-5-2008

<u>Item ID</u>	<u>Description</u>	<u>Quantity</u>	<u>Unit of Issue</u>
013578	BEEF TERIYAKI BITES	174	CS (369 - .65 OZ EA)
022700	TURKEY HAM	84	CS (30 - LB)
023786	HONEY BBQ DRUMMIES	75	CS (400 - 1 OZ EA)
043016	EGGS FROZEN WHOLE	4	CS (30 - LB)
052021	CHEESE AM SLICED^	250	5 LB
052030	CHEESE AM SHREDDED^	36	5 LB
061037	APPLESAUCE	1	CS (6 - #10 CN)
071078	ONIONS CHOPPED DEHYDRATED^	10	3 lb EA
071085	POTATO INSTANT REGULAR	4	CS (12 - 26oz BG)
071103	TOMATO PASTE	22	CS (6 - #10 CN)
073068	BEANS GREEN (FROZEN)	67	CS (30 - LB)
073071	BROCCOLI CUT (FROZEN)	21	CS (20 - LB)
081121	FLOUR AP	1	BG (25 - LB)
081132	BROWN SUGAR	3	BG (50 - LB)
081133	SUGAR GRANULATED	6	BG (50 - LB)
081305	BASE CREAM SAUCE	10	CS (4 - CN)
082115	CHIX BASE LOW SODIUM	2	CS (6 - EA)
082120	VEG BASE LOW SODIUM	1	CS (6 - EA)
083110	MARGARINE	4	CS (30 - 1lb EA)
091148	RICE WHITE	38	BG (25 - LB)
101164	GARLIC GRANULES BULK	4	EA (5 - LB)
101277	PEPPER BLACK GROUND BULK	1	EA (5 - LB)
101282	TACO SEASONING BULK	17	CS (18 - LB)
171315	PAN LINERS	1	CS (1,000 - EA)
181201	STARCH MODIFIED	1	BG (50 - LB)
181318	HOT PACK HAMBURGER	26	CS (1,000 - EA)



Return to Sub Process 13



Return to Key Process

MCPS Order Confirmation

986 Central Production Facility

Run Date: 11/25/2008 12:42PM

Page 1 of 1

12-3-2008

<u>Item ID</u>	<u>Description</u>	<u>Quantity</u>	<u>Unit of Issue</u>
022611	PORK HAM PULLMAN ^	10	13 LB EA
043016	EGGS FROZEN WHOLE	4	CS (30 - LB)
053153	CHEESE DIPPERS	200	CS (400 - EA)
071065	VEGETARIAN BEANS	64	CS (6 - #10 CN)
071078	ONIONS CHOPPED DEHYDRATED^	11	3 lb EA
081132	BROWN SUGAR	4	BG (50 - LB)
081133	SUGAR GRANULATED	6	BG (50 - LB)
081134	SUGAR 6X	4	BG (25 - LB)
081213	COCOA	2	CS (6 - 5lb EA)
083110	MARGARINE	4	CS (30 - 1lb EA)
111187	CATSUP TOMATO	11	CS (6 - #10 CN)
171315	PAN LINERS	1	CS (1,000 - EA)
181318	HOT PACK HAMBURGER	20	CS (1,000 - EA)
602205	BROCCOLI FLORETTES FRESH	1	CS (5 - LB)
602216	CARROTS BABY FRESH	1	CS (200 - EA)
602220	CAULIFLOWER FLORETTES FRESH	1	CS (5 - LB)
602225	CELERY DICED FRESH	2	CS (5 - LB)
602231	CELERY STICKS FRESH	1	CS (5 - LB)
602260	RADISHES FRESH	3	BG (6 - OZ)
602270	SPINACH FRESH	1	BG (10 - OZ)
602275	SALAD MIX FRESH	4	BG (5 - LB)
2295	TOMATO GRAPE	4	PT (1 - PT)
612298	TOMATO CHERRY	2	PT (1 - PT)



Return to Sub Process 15



Return to Key Process

Shipping Address:

VENDOR ORDER

PO Sequence #: 9003889

Master PO#: CPF.CC.FY09

MONTGOMERY COUNTY PUBLIC SCHOOLS
Division of Food & Nutrition Services
16644 Crabbs Branch Way
Rockville, Maryland 20855

Telephone: (301) 840-8174

INSTRUCTIONS TO VENDORS:

1. All deliveries, correspondence and invoices must show this PO Sequence number.
2. Deliveries: Accepted by appointment only. Call Warehouse Manager at (301) 840-8174 for appointment at least 24 hours in advance. Appointments scheduled on a space available basis.

Vendor: CENTRAL PRODUCTION FACILITY
16644 CRABBS BRANCH WAY

ROCKVILLE MD 20855
Contact: BETH ROCHE, MGR.
Phone: 301-548-7508
Fax: 301-840-4658
Email:

Authorized Signature:

Date: 10/08/08

Bin	Tie / Tier	Item Id	Qty Recv'd	SNAP	Description	Need Date	Qty	Unit	Price	Extended Price
56	0 0	010612	36		SALSA RANCH DRESSING	10/08/08	36.00	BG (0.50 GAL)	\$3.90	\$' 0
							36.00			\$140.40



Return to Sub Process 12



Return to Key Process

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Baked Cookies	2 Brownies	3 Baked Cookies	4 Baked Cookies	5 Frozen Cookies
8 Baked Cookies	9 Brownies	10 Baked Cookies	11 Baked Cookies	12 Frozen Cookies
15 Baked Cookies	16 Frozen Cookies	17 Closed	18 Closed	19 Frozen
22 Baked Cookies	23 Frozen Cookies	24	25	26
29	30	31		



Return to Sub Process 14c



Return to Key Process

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Baked Cookies	2 Brownies	3 Baked Cookies	4 Baked Cookies	5 Frozen Cookies
8 Baked Cookies	9 Brownies	10 Baked Cookies	11 Baked Cookies	12 Frozen Cookies
15 Baked Cookies	16 Frozen Cookies	17 Closed	18 Closed	19 Frozen
22 Baked Cookies	23 Frozen Cookies	24	25	26
29	30	31		



Return to Sub Process 14a



Return to Key Process

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Baked Cookies	2 Brownies	3 Baked Cookies	4 Baked Cookies	5 Frozen Cookies
8 Baked Cookies	9 Brownies	10 Baked Cookies	11 Baked Cookies	12 Frozen Cookies
15 Baked Cookies	16 Frozen Cookies	17 Closed	18 Closed	19 Frozen
22 Baked Cookies	23 Frozen Cookies	24	25	26
29	30	31		



Return to Sub Process 14b



Return to Key Process

2006

DECEMBER

2008

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Chili- 50 gal Taco	2 Brocc-Cheese 400 gal Veggie Soup 150 gal Salsa	3 Jello- 399 gal Turkey Rice 400 gal Carrots Baked Beans	4 Chili Soup 250 gal Nacho cheese 150 gal Minestrone 100 gal Mashed Potatoes	5 Ranch Dressing 100 gal Rice
8 Taco 400 gal Taco	9 Cheese Sauce 200 gal ^(1 1/2) Teriaky Sauce 50 Gal Asian Sauce 40 gal Beaked Beans	10 Meat Chili 50 gal Meat Sauce 30 gal	11 Jello 399 gal BBQ Sauce 25 gal Baked Beans / Rice	12
15 Macaroni & Cheese	16 Gravy Mashed Potatoes	17 Brocc Cheese 400 gal Jello 399 gal Carrots	18 Ranch Dressing - 100 gal Salsa	19 Nacho Cheese 75 gal Rice Baked Beans
22	23 Mashed Potatoes	24 HOLIDAY	25 HOLIDAY	26 HOLIDAY
29	30	31		



Return to Sub Process 12



Return to Key Process

Scalable Recipe Report

Item ID: R11013 Yield: 50 GAL - 205257.97 g - 7240.14 oz

Recipe: R11013 Description: CHILI W/ BEEF/BEANS (TURK/BEEF)
Fat ID: Fat Change: 0.00 Moisture Change: 0.00

CP CHECK CONDITION, QUALITY & TEMPERATURE, <45 F., () OF ALL INGREDIENTS.

- 7. SPRAY KETTLE WITH NON-STICK VEGETABLE SPRAY.
- 8. ADD MEAT TO KETTLE, AGITATOR ON SLOW SPEED.
- 9. SET TEMPERATURE TO 170 F., BROWN MEAT.
- 10. ADD DRY INGREDIENTS, CONTINUE TO COOK FOR ANOTHER 5 MIN., AGITATOR ON SLOW SPEED.
- 11. ADD REMAINING INGREDIENTS AND WATER.
- 12. CP BRING TO A BOIL, REDUCE HEAT TO 180 F., SIMMER FOR 25 MIN., LID CLOSED.

PUMPING: DATE: TIME/INITIALS

13. CHECK TUMBLE CHILLER, TEMP. <45 F. () CHECK COOKING KETTLE VOLUME AND ADD WATER AS NECESSARY.

14. PUMP INTO CASINGS @ 180 F.

C LING: DATE: TIME/INITIALS

- 15. CP COOL PRODUCT IN TUMBLE CHILLER TO <40 F. ()
- 16. CP LABEL WITH NAME, STOCK #, USE/FREEZE BY DATE, & PRODUCT ID CODE.

STORAGE: DATE: TIME/INITIALS

17. CP STORE @ 28 F. UNTIL DISTRIBUTED.

COMMENTS: YIELD'S & OTHER RECIPE RELATED COMMENTS

Amount of nutrients contained in 1 serving:

				% of Calories	
Water (grams):	1,365.77 *	Calories	2,383.55 *	Protein (grams):	154.10 * 25.86
Chol. (mg):	395.68 *	Sodium (mg)	13,317.54 *	Carb. (grams):	306.73 * 51.47
Fiber (grams):	81.37 *	Ash (grams):	24.77 *	Total Fat (grams):	44.33 * 16.74
Calcium (mg):	1,125.18 *	Iron (mg):	34.03 *	Sat. Fat (grams):	10.90 * 4.11
Vitamin C (mg):	382.43 *	Vitamin A (IU):	11,400.88 *	Trans Fat (grams):	0.55 *
		Vitamin A (RE):	1,681.93 *		

* Nutrient information is missing.



Return to Sub Process 12



Return to Key Process

Requisition Request Consolidation

Page 1

Source Site: Central Production Facility

Delivery Site: All

Delivery Date (PO & RQ): 12/08/08 to 12/08/08

Bin	Type	Item ID	Description	Unit	On Hand Qty	Total Order Qty
A001	Cooler	232000	NO ORDER PLACED	EA	0.00 *	2.00
A009	Cooler	233295	HP BBQ CHICKEN DRUMMIES / MSH POT	BSK	0.00 *	1,009.00
A051	Freezer	053601	PIZZA CHEESE 5" ROUND (2)	CS	15.00 *	465.00
B003	Stock Room	711035	WG DINNER ROLL	PKG	126.00 *	595.00
B004	Stock Room	711004	WHITE LOAF	LF	1,900.00	2.00
B005	Stock Room	711003	WHEAT LOAF	LF	19.00	2.00
B006	Stock Room	711006	ENGLISH MUFFIN	PKG	71.00	44.00
Cooler	Cooler	232406	ALTERNATE SECONDARY HOT PACK	EA	0.00 *	11.00
Cooler	Cooler	602186	ASSORTED FRESH FRUIT	CS	18.00 *	139.00
S002	Cooler	232401	CP SACK LUNCH HAM & CHEESE	EA	0.00 *	20.00
S003	Cooler	232402	CP SACK LUNCH CHICKEN PATTIE	EA	0.00 *	6.00
S004	Cooler	232403	ALT SACK LUNCH	EA	0.00 *	28.00
S005	Cooler	232404	ALT BOX/BIN	EA	0.00 *	5.00
S007	Cooler	232405	ALT SACK BREAKFAST	EA	0.00 *	41.00
X043	Cooler	252690	SA BROCC/CHEESE PUFF	EA	0.00 *	11.00
X048	Cooler	252715	SA MACARONI/CHEESE	EA	0.00 *	46.00
X064	Cooler	252780	SA GRL CHEESE/TOM/RYE	EA	0.00 *	49.00
Totals:					2,149.00	2,475.00

Note: * denotes On Hand Quantity is less than or equal to Requisition Releases Quantity; All quantities in terms of On Hand units of measure.

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Return to Sub Process 15



Return to Key Process

Scalable Recipe Report

12/11

Item ID: R11013 Yield: 50 GAL - 205257.97 g - 7240.14 oz

Recipe: R11013

Description: CHILI W/ BEEF/BEANS (TURK/BEEF)

Fat ID:

Fat Change: 0.00

Moisture Change: 0.00

No.	Food ID	Description	Quantity
1	013535	BEEF CRUMBLES USDA	110.00 LB
2	023715	TURKEY CRUMBLES COOKED	55.00 LB
3	071064	BEANS RED KIDNEY	15.25 #10 CN
4	071078	ONIONS CHOPPED DEHYDRATED^	2.81 LB
5	071083	PEPPER GREEN DEHYDRATED ^	1 lb
6	071101	TOMATOES DICED	14.25 #10 CN
7	071103	TOMATO PASTE	3.50 #10 CN
8	081120	FLOUR ALL-PURPOSE	1.00 LB
9	081132	BROWN SUGAR	1.75 LB
10	081133	SUGAR GRANULATED	0.50 LB
11	101159	CHILI POWDER BULK	1.56 LB
12	101164	GARLIC GRANULES BULK	0.63 LB
13	101172	ONION POWDER	0.13 LB
14	101180	SALT COOKING	0.28 LB
15	101181	PEPPER HOT SAUCE BULK	3 floz 1 Tbl
16	101277	PEPPER BLACK GROUND BULK	0.08 LB
17	101282	TACO SEASONING BULK	5.75 LB
18	181201	STARCH MODIFIED	1.25 LB
19	P00001	WATER MUNICIPAL	6.50 GAL
20	081129	SALAD OIL VEGETABLE	3 floz

Handwritten notes: 50, 200

Preparation Instructions:

PREPARATION:

SANITATION INSTRUCTIONS: WASH, RINSE, & SANITIZE ALL EQUIPMENT & UTENSILS BEFORE & AFTER USE. WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOOD, & AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

DATE: 11-30-08 TIME/INITIALS

1. CP THAW FROZ. MEAT UNDER REFRIGERATION, <45 F. TAG WITH RECIPE & DATE.

DATE: 12-1-08 PM TIME/INITIALS

2. WEIGH / MEASURE ALL DRY INGREDIENTS & COMBINE IN TUBS. COVER & TAG WITH RECIPE & DATE.

3. OPEN CANNED ITEMS, PLACE IN TUBS, COVER & TAG WITH RECIPE & DATE. 12-1-08

4. CP ASSEMBLE ALL INGREDIENTS BY RECIPE & STAGE IN REFERIGERATOR AT <45 F.

PREPARATION:

SANITATION INSTRUCTIONS: WASH, RINSE, & SANITIZE ALL EQUIPMENT & UTENSILS BEFORE & AFTER USE. WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOOD, & AFTER ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

DATE: _____ TIME/INITIALS

5. REMOVE RECIPE INCLUDING ALL INGREDIENTS FROM STAGING AREA.

* Nutrient information is missing.



Return to Sub Process 12



Return to Key Process

Scalable Recipe Report

Item ID: R11013 Yield: 50 GAL - 205257.97 g - 7240.14 oz

Recipe: R11013
Fat ID:

Description: CHILI W/ BEEF/BEANS (TURK/BEEF)
Fat Change: 0.00

Moisture Change: 0.00

JP CHECK CONDITION, QUALITY & TEMPERATURE, <45 F., () OF ALL INGREDIENTS.

- 7. SPRAY KETTLE WITH NON-STICK VEGETABLE SPRAY.
- 8. ADD MEAT TO KETTLE, AGITATOR ON SLOW SPEED.
- 9. SET TEMPERATURE TO 170 F., BROWN MEAT.
- 10. ADD DRY INGREDIENTS, CONTINUE TO COOK FOR ANOTHER 5 MIN., AGITATOR ON SLOW SPEED.
- 11. ADD REMAINING INGREDIENTS AND WATER.
- 12. CP BRING TO A BOIL, REDUCE HEAT TO 180 F., SIMMER FOR 25 MIN., LID CLOSED.

PUMPING: DATE: TIME/INITIALS

13. CHECK TUMBLE CHILLER, TEMP. <45 F. () CHECK COOKING KETTLE VOLUME AND ADD WATER AS NECESSARY.

14. PUMP INTO CASINGS @ 180 F.

C LING: DATE: TIME/INITIALS

15. CP COOL PRODUCT IN TUMBLE CHILLER TO <40 F. ()

16. CP LABEL WITH NAME, STOCK #, USE/FREEZE BY DATE, & PRODUCT ID CODE.

STORAGE: DATE: TIME/INITIALS

17. CP STORE @ 28 F. UNTIL DISTRIBUTED.

COMMENTS: YIELD'S & OTHER RECIPE RELATED COMMENTS

Amount of nutrients contained in 1 serving:

% of Calories

Water (grams):	1,365.77 *	Calories	2,383.55 *	Protein (grams):	154.10 *	25.86
Chol. (mg):	395.68 *	Sodium (mg)	13,317.54 *	Carb. (grams):	306.73 *	51.47
Fiber (grams):	81.37 *	Ash (grams):	24.77 *	Total Fat (grams):	44.33 *	16.74
Calcium (mg):	1,125.18 *	Iron (mg):	34.03 *	Sat. Fat (grams):	10.90 *	4.11
Vitamin C (mg):	382.43 *	Vitamin A (IU):	11,400.88 *	Trans Fat (grams):	0.55 *	
		Vitamin A (RE):	1,681.93 *			

* Nutritional information is missing.



Return to Sub Process 12



Return to Key Process

Shipping List by Bin

CPF

12/3/08 r e 1

Source Site: Central Warehouse

Delivery Site: All

Delivery Date (PO & RQ): 12/3/08 to 12/3/08
Exclude ASAP

Delivery Site: 986 Central Production Facility

Route Date: 12/03/2008

Route No. & Stop: 00986-09, 05

Bin	Item ID	Description	Req. Num	Ordered	Released	Issued	Unit	Need Date	Delivery Date	Price	Total Price
A0091	181318	HOT PACK HAMBURGER	10948	20	21	21	CS 11,000.00 EA	12/03/08	12/03/08	\$65.6000	\$1,377.60
C0781A	111187	CATSUP TOMATO	10948	12	11	11	CS 66.00 #10 CN	12/03/08	12/03/08	\$13.9704	\$153.67
C0840	071065	VEGETARIAN BEANS	10948	68	64	56 *	CS 336.00 #10 CN	12/03/08	12/03/08	\$19.9500	\$1,117.20
D1120	171315	PAN LINERS	10948	1	1	1	CS 1,000.00 EA	12/03/08	12/03/08	\$23.2200	\$23.22
D1420	081132	BROWN SUGAR	10948	2	4	4	BG 200.00 LB	12/03/08	12/03/08	\$23.3500	\$93.40
D1430	081133	SUGAR GRANULATED	10948	6	6	6	BG 300.00 LB	12/03/08	12/03/08	\$21.8600	\$131.16
D1540	081134	SUGAR 6X	10948	4	4	4	BG 100.00 LB	12/03/08	12/03/08	\$12.0200	\$48.08
E1872	081213	COCOA	10948	2	2	2	CS 12.00 5lb EA	12/03/08	12/03/08	\$30.8400	\$61.68
F2502	071078	ONIONS CHOPPED DEHYDRATED^	10948	3	11	11	3 lb EA 33.00 LB	12/03/08	12/03/08	\$5.4283	\$59.71
H5070A	022611	PORK HAM PULLMAN ^	10948	20	10	10	13 LB EA 130.00 LB	12/03/08	12/03/08	\$19.7600	\$197.60
L7341A	053153	CHEESE DIPPERS	10948	200	204	204	CS 81,600.00 EA	12/03/08	12/03/08	\$29.0000	\$5,916.00
L7400A	083110	MARGARINE	10948	4	4	4	CS 120.00 1lb EA	12/03/08	12/03/08	\$25.0000	\$100.00
M7821A	043016	EGGS FROZEN WHOLE	10948	4	4	4	CS 120.00 LB	12/03/08	12/03/08	\$0.0000	\$0.00
P0005	602205	BROCCOLI FLORETTES FRESH	10949	1	1	1	CS 5.00 LB	12/03/08	12/03/08	\$14.6500	\$14.65
P0010	602220	CAULIFLOWER FLORETTES FRESH	10949	1	1	0 *	CS 0.00 LB	12/03/08	12/03/08	\$14.6500	\$0.00
P0011	602225	CELERY DICED FRESH	10949	2	2	2	CS 10.00 LB	12/03/08	12/03/08	\$10.6500	\$21.30
P0012	602231	CELERY STICKS FRESH	10949	1	1	1	CS 5.00 LB	12/03/08	12/03/08	\$10.6500	\$10.65
P0036	602260	RADISHES FRESH	10949	3	3	3	BG 18.00 OZ	12/03/08	12/03/08	\$0.5000	\$1.50
P0041	602270	SPINACH FRESH	10949	1	1	1	BG 10.00 OZ	12/03/08	12/03/08	\$1.5000	\$1.50
P0046	612298	TOMATO CHERRY	10949	2	2	0 *	PT 0.00 PT	12/03/08	12/03/08	\$2.0000	\$0.00
P0047	602275	SALAD MIX FRESH	10949	4	4	4	BG 20.00 LB	12/03/08	12/03/08	\$4.7500	\$19.00
P0073	602216	CARROTS BABY FRESH	10949	1	1	1	CS 200.00 EA	12/03/08	12/03/08	\$19.6500	\$19.65
P0102	612295	TOMATO GRAPE	10949	4	4	4	PT 4.00 PT	12/03/08	12/03/08	\$2.0000	\$8.00

Total Cooler Items: 27.00

Total Freezer Items: 212.00

Total Stock Room Items: 116.00

Total Items: 355.00

\$9,375.57

Received By: _____

Date: _____

Time: _____

Signature implies receipt in full and in good condition unless noted in writing.

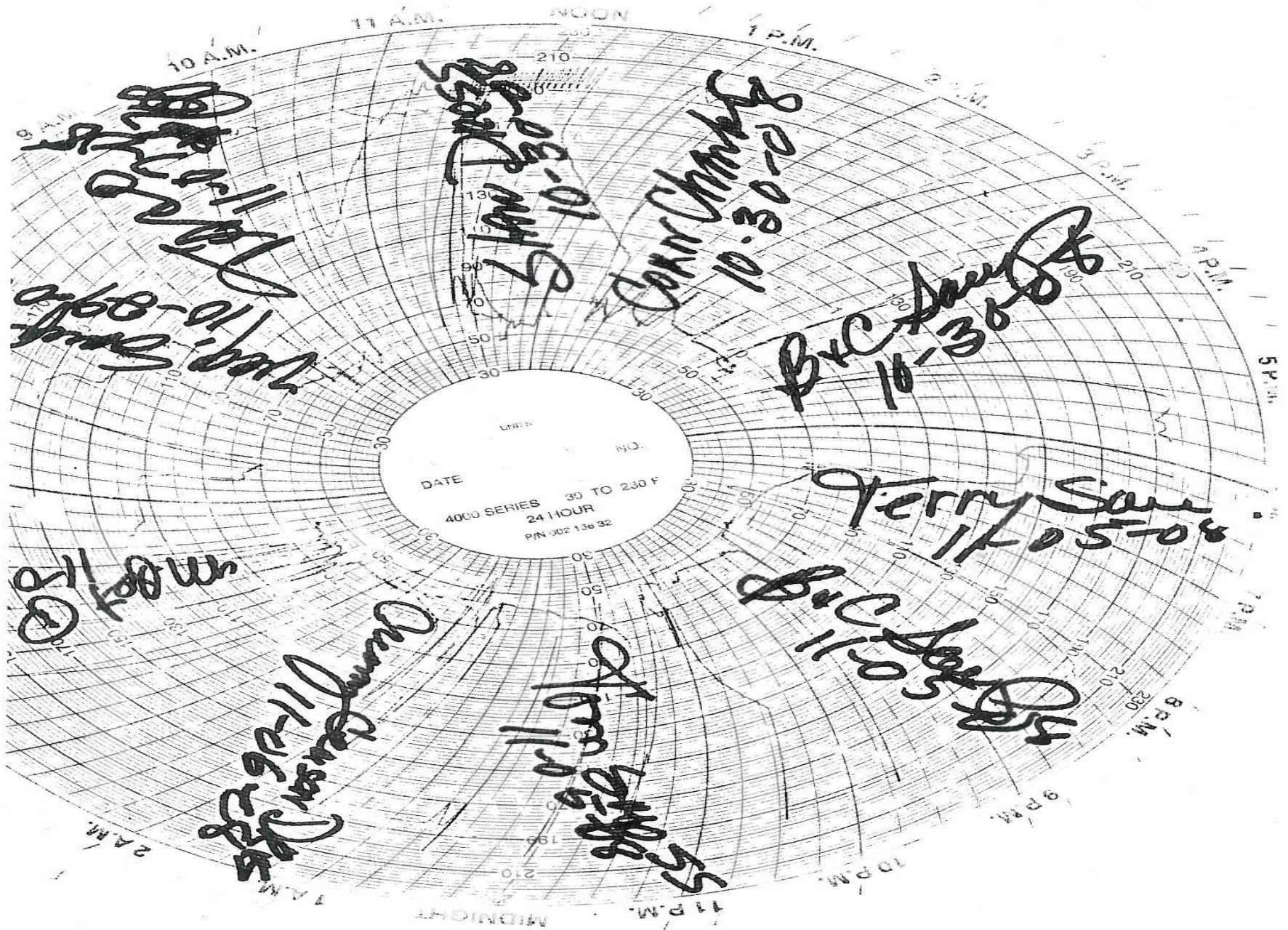
NOTE: * denotes Issued Quantity is Not equal to the Released Quantity.



Return to Sub Process 15



Return to Key Process



Return to Sub Process 12



Return to Key Process

SCOOP

ITEM	SCOOP #	
All Vegetables	10	
Sauce, BBQ	16	
Sauce, Teriyaki	30	
Beef - a - Roni	6	
Cheese Dipper Tomato Sauce	16	
Cheese Dipper Salsa	10	
Chix Alferdo	6 & 16	
Chili	10	
Cornbread	16	
Corndog	12	
Fruit Bread	16	
Gravy	16	
Lasagna Tomato Sauce	16	
Macaroni & Cheese (entrée)	6	
Macaroni & Cheese (1 cup entrée)	2- #8	
Macaroni & Cheese (side item)	10	
Mashed Potatoes	10	
Peanut Butter	30	
Penna Pasta	2 - #10	
Pizza Bagel Sauce	10	1/2 oz Cheese
Popcorn Chicken	6	
Rice	10	
Shrimp Poppers	6	
Sloppy Joe (HOT)	10	
Sloppy Joe (COLD)	12	
Spaghetti w/3 Meatballs	10	
Spaghetti w/ Meatsauce	10 & 16	
Spaghetti w/ Tomato Sauce	10 & 16	
Spanish Rice	10	
Spiced Apples	8	
Stuffing	20 or 40	
Taco (Hot)	8	
Taco (Cold)	10	
Tomato Sauce for Stuffed Shells	12	
Vegetable Chili	6	



Return to Sub Process 11



Return to Key Process