

# PHF Same Day Service - Apple Coleslaw

Recipe:	R-0726	HACCP Process:	Same Day Service		
# of Servings:	50.00	Serving Size:	1/2 cup	Source:	11-1-11
Grams Per Serving:	79.26	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	6.88				

Inventory Item Code	Ingredients	Measurements	Directions
90023	Cabbage, raw	4 LB + 8 OZ	1. Finely shred cabbage and carrots. Wash, quarter and core apples, then grate or cut into ¼ inch dice - with the peel for extra color.
90029	Carrots, Baby, Fresh	0.50 LB	
90019	Apple, Fresh, Red	4 MEDIUM (2-3/4" DIA) (APPROX 3 PER LB)	
23096	Sugars, granulated	1 CUP	2. To make dressing, mix all remaining ingredients and blend until smooth.  3. Add cabbage and carrots. Toss to evenly distribute dressing throughout cabbage and carrot mixture.  4. Cover and chill to 41° or below before serving  5.  <b>CCP: Hold and serve at 41° f or below</b> <b>CCP: No bare hand contact on any exposed cooked or ready to eat foods.</b>
23236	Spices, pepper, black	2 TSP	
90012	Milk, 1%, half pint, Pet Dairy	1 1/2 PINT	
23023	Mayonnaise, Reduced Calorie, Light, Dukes	1.75 CUP	
22173	Vinegar, cider	0.25 CUP	
23082	Lemon juice, canned or bottled	0.50 CUP	
90010	Buttermilk, Fat-Free, Pet Dairy	0.50 CUP	
23244	Salt, Table	1.50 TSP	

## Notes:

### Production Notes:

### Serving Notes:

Replace serving utensil with each new pan - or every 30 minutes, whichever comes first.  
Record temperature of all remaining product at the end of service. Discard product on lines.  
If temperature of remaining product is below 41°, product may be held at 41° or below and served within 3 days.  
If temperature has been compromised, any remaining product must be discarded.

## Nutrients Per Serving:

( per 1/2 cup )

Calories	63.752	Trans Fat (gm)	0.000*	Iron (mg)	0.276
Protein (gm)	0.846	Chol (mg)	5.546	Calc (mg)	28.493
Carb (gm)	9.441	Vit A (IU)	738.265	Sodium (mg)	146.284
Tot Fat (gm)	2.772	VitC (mg)	16.264	Fiber (gm)	1.451
Sat Fat (gm)	0.315			Sugars (gm)	0.370*

Note: \* means nutrient data is missing or not available.

Nutrients with a border are not required by USDA.

## Meal Components:

( per 1/2 cup )

Fruit (Cups)	Vegetables (Cups)					Other	.5
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other		
Whole Grain (Oz. Eq.)	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)			

**Allergens:**

**Milk, Eggs, Soybeans (oil), modified food starch is corn**