



Sizing Prep Report

American Dairy Association North East

990051 - Walking Taco

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 50

Portion Size: each

Ingredient #	Ingredient Name	Measurements	Instructions
121758	Doritos Nacho Cheese Tortilla Chips	50 bag	No Instructions Assigned
900347	CHEESE SUB,"SCHOOL CHOICE SHRED CHEDDAR CHEES	6 LB + 4 oz	
990369	Taco Meat Beef, JTM	8 LB + 8 oz	
			<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Heat the taco meat to 165 degrees. Pan for line service.</p>
120317	Chunky Salsa - Mild	1 qt + 2 1/4 cup	Prepare other entree components for line service.
011252	LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW	1 qt + 2 1/4 CUP (shredded)	
			<p>Assembly: Open bag of chips fill with #12 scoop of meat,2 Tbsp of cheese,2 Tbsp of lettuce and 2 Tbsp of salsa.</p> <p>Note: Lettuce and salsa could be placed out for students to add on their own.</p> <p>CCP: Hold at 135° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher</p>

*Nutrients are based upon 1 Portion Size (each)

Calories ¹	500.460 kcal	Total Fat	81.076 g	Total Dietary Fiber	4.108 g	Vitamin C	*0.252* mg	145.803% Calories from Total Fat
Saturated Fat ¹	6.140 g	Trans Fat ²	*0.000* g	Protein	30.462 g	Iron	2.789 mg	11.042% Calories from Sat Fat
Sodium ¹	1526.482 mg	Cholesterol	51.268 mg	Vitamin A	*1853.542* IU	Water	*35.171* g	*0.000%* Calories from Trans Fat
Sugars	*2.177* g	Carbohydrate	33.982 g	Calcium	498.192 mg	Ash	*N/A* g	27.160% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			24.347% Calories from Protein
Type of Fat	-							

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Components					
Meat/Meat ALT	2 oz eq	Grain	1.5 oz eq	Fruit	cup
				Vegetable	cup
				Milk	cup

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