

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

Fat Item:

Yield: 100 - SERVING

Fat Change: 0%

Moisture Change: 0%

Recipe Card #: R40020

Item ID	Description	Quantity
40020	EGG OMELET, CHEDDAR CHEESE, NOI	100 - Each
41000	BISCUITS,ENRICHED FLOUR	100 - Each

Step Ingredients	Instructions
	<p>1. TCS – Same Day Service. CCP: No bare hand contact of any exposed cooked or ready-to-eat food.</p>
	<p>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.</p>
	<p>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.</p>
	<p>4. Day of: Preheat oven to 350°F.</p>
	<p>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.</p>
	<p>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.)</p>
	<p>7. CCP: Heat to 155°F or higher for 15 seconds.</p>
	<p>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.</p>
	<p>9. CCP: Hold for hot service at 135°F or higher.</p>
	<p>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.</p>
	<p>11. CCP: Discard wrapped biscuits.</p>

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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: Meat=2 Grain=2																				
This product contains the following allergens: Egg Milk Seed Soy Wheat																				
Serving	Calories	Total Fat		Saturated Fat		Trans Fat ** (Grams)	Protein		Carbohydrates		Total Sugars (grams)	Calcium (mg)	Iron (mg)	Vit. C (mg)	Vit. A (IU)	Sodium (mg)	Chol. (mg)	Fiber (grams)	Ash (grams)	Water (grams)
		grams	% Cal	grams	% Cal		grams	% Cal	grams	% Cal										
100 Gm	281.442	17.59	56.3	8.355	26.7	0.0	9.675	13.8	21.108	30.0	1.759	99.525	1.882	0.114	264.864	826.737	149.516	0.607	Missing	Missing
SERVING	320.0	20.0	56.3	9.5	26.7	0.0	11.0	13.8	24.0	30.0	2.0	113.16	2.14	0.13	301.15	940.0	170.0	0.69	Missing	Missing
* 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.																				