

Falcon's Hash browns & Eggs Sandwich

Recipe:	R-3809	HACCP Process:	Same Day Service	
# of Servings:	100.00	Serving Size:	1 Sandwich	Source: Cornwell Lebanon SD, PA
Grams Per Serving:	185.84	Ounces per Serving	6.55	Meal Components: 2 oz. eq. meat/meat alternative and ½ cup starchy vegetable

Ingredients	Measurements	Directions
Colby Cheese Omelet	100 OMELET, 2.1 OZ. PORTION	1. Ingredients:
Hash Brown Ovals	200 OVAL PATTIES	
Pan Spray	1 OZ	
		2. Day of Service: Pre-prep: Clean and sanitize workstation. Wash hands thoroughly. Prep: Pull omelets and hash brown patties and place at workstation. Wash hands thoroughly Prep: place hash brown patties on parchment paper lined sheet pans which have been lightly sprayed with oil. Spray tops of hash brown patties lightly. Place on rolling rack to move to ovens. Prep: In 2-inch steamer pans, shingle omelets to fill up pan, 2 omelets across. Place on rolling rack to move to oven. CCP: Prepare foods at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
		3. Cook: Place hash brown patties in a pre-heated convection oven at 425°F for 15 minutes or until they are golden brown. CCP: Heat until an internal temperature is reached of 140°F for 15 seconds.
		4. Cook: Place Colby omelet in steamers for 10 minutes or until they reach an internal temperature of 165°F. CCP: Heat until an internal temperature is reached of 165°F for 15 seconds.
		5. Hold: Place finished omelets and hash brown patties in holding carts, held at 135°F for service. CCP: Hold above 135°F. CCP: Batch cook as necessary to insure best end product and nutritional.
		6. Serve: At time of service, assemble the sandwiches by placing one omelet on top of a hash brown patty and top with a second hash brown patty. CCP: Hold above 135°F.

Notes:

- Production Notes:** Note: potatoes will be soggy if they are thawed before baking so if you must hold them after traying, place rolling rack back into the freezer.
- Serving Notes:** Each Falcon Hash brown and Egg Sandwich provides 2 oz. eq. meat/meat alternate and ½ cup starchy vegetable. Serve with a muffin and fruit for a fun breakfast or brunch for lunch. Each portion weighs 185.84 grams or 6.5 ounces.

Nutrients Per Serving:		(per 1 Sandwich)			
Calories	330.000	Trans Fat (gm)	0.000	Iron (mg)	1.000
Protein (gm)	9.916	Chol (mg)	165.000	Calc (mg)	96.000
Carb (gm)	25.000	Vit A (IU)	685.050*	Sodium (mg)	790.000
Tot Fat (gm)	20.000	Vit C (mg)	0.000*	Fiber (gm)	2.000
Sat Fat (gm)	5.500			Sugars (gm)	0.000

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

Meal Components:							(per 1 Sandwich)		
Fruit (Cups)		Vegetables (Cups)			Starchy		0.500	Other	
	Dark Green	Red/Orange	Beans/Peas						
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)				

Allergens:
Milk, Eggs

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.