



Sizing Prep Report

American Dairy Association North East

990039 - Taco Bowl

Recipe HACCP Process: #2 Same Day Service
Source: DSB
Number of Portions: 50
Portion Size: each

Ingredient #	Ingredient Name	Measurements	Instructions
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 both the taco meat and cheese sauce separately to 165 degrees. Pan for line service.</p>
122112	RF, RS Nacho Cheese Sauce	3 LB + 2 oz	
990370	TACO TUB - Smokewood	3 LB + 2 oz	<p>Prepare other entree components for line service.</p> <p>Assembly: 1 taco boat with #12 scoop of meat,#32 scoop of cheese sauce,2 Tbsp of lettuce and 2 Tbsp of salsa.</p> <p>CCP: Hold at 135° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher</p>
120317	Chunky Salsa - Mild	1 qt + 2 1/4 cup	
011252	LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW	1 qt + 2 1/4 CUP (shredded)	

*Nutrients are based upon 1 Portion Size (each)

Calories ¹	326.744 kcal	Total Fat	70.937 g	Total Dietary Fiber	2.108 g	Vitamin C	*0.252* mg	195.393% Calories from Total Fat
Saturated Fat ¹	*4.442* g	Trans Fat ²	0.000 g	Protein	18.851 g	Iron	2.269 mg	*12.236%* Calories from Sat Fat
Sodium ¹	640.024 mg	Cholesterol	61.434 mg	Vitamin A	*547.615* IU	Water	*8.608* g	0.000% Calories from Trans Fat
Sugars	*3.172* g	Carbohydrate	24.800 g	Calcium	151.377 mg	Ash	*N/A* g	30.360% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			23.077% Calories from Protein
Type of Fat	-							

Components

Meat/Meat ALT	2 oz eq	Grain	1 oz eq	Fruit	cup	Vegetable	cup	Milk	cup
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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.