



# California Olive & Swiss Burger



**Yield: 100 (1 burger)**

**4.87 ounces or 138 grams**

**Meal Equivalencies:** 2.5 eq. meat/meat alternative, 1/8 cup other vegetable, 2 eq. grain

Ingredients	
California Ripe Olives, Sliced	6 pounds, 14 ounces
Ground Beef Burger, Raw, 3.1 oz. each, 95% lean	19 pounds, 6 ounces
Sliced RF Swiss Cheese, 1 slice = 1/2 oz.	3 pounds, 2 ounces
Whole Grain Rich Hamburger Buns, 2 oz. eq. grain	100 pieces

## Directions Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area.
- Prep:**
- Pull olives from storage. Wipe off lids, open and carefully discard lids. Drain well. Place in food storage container, cover and date stamp.
- Cool:**
- Place in cooler until service.
- CCP:** Hold below 41°F
- Prep:**
- Pull beef patties from freezer and place at work station.
  - Pull sheet pans and cover with parchment paper.
  - Wash hands thoroughly and cover with gloves.
  - Spray each sheet pan lightly. Place burgers in single layer on sheet pans.
- CCP:** Prepare foods at room temperature in two hours or less.
- Cook:**
- Bake in a preheated 350°F convection oven for 7–12 minutes or until an internal temperature of 155°F is reached.
  - Wash hands thoroughly and cover with gloves.
- CCP:** Heat until an internal temperature is reached of 155°F for 15 seconds
- Prep:**
- Pull cheese and olives from cooler and place at workstation. Pull buns from storage and place at work station. Set up assembly line with foil cheeseburger bags.
- CCP:** Hold above 135°F
- Wrap:**
- Place one burger on bun. Top with 2 Tablespoons of sliced California olives on top. Add 1 slice of Swiss cheese. Add top bun.
  - Wrap in foil and place in steamtable pan.
- CCP:** Hold above 135°F
- Hold:**
- Place olive cheeseburgers in warmer and hold above 135°F.
- CCP:** Hold above 135°F
- Serve:**
- 1 California Olive & Swiss Burger
- CCP:** Hold above 135°F