

Subs Your Way Day



Yield: 100 Turkey Sub Sandwiches

8.6 ounces or 243 grams

Meal Equivalencies: 2 m/meat alternates, 2 whole grain rich, ¼ cup other vegetable, ⅛ red/orange vegetable, ⅛ cup dark green vegetable

Ingredients

California Ripe Olives, Low Sodium, Sliced	3 quarts, ½ cup
Sliced Turkey, Frozen, .5 ounce slices (3 oz. = 2 m/ma)	18 pounds, 12 ounces
Romaine Lettuce, RTU	3 pounds, 4 ounces
Fresh Cucumbers	4 pounds, 2 ounces
Fresh Sliced Tomatoes, RTU	5 pounds, 11 ounces
Whole Grain Rich Sub Rolls (3 ounces = 2 wgr)	100 pieces

Directions Prior to Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Pull olives from dry storage

SOP: Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining

- Wipe off all lids, open cans and carefully discard lids
- Empty olives into food safe container
- Date stamp

CCP: Hold below 41°F

- Place in cooler and refrigerate overnight
- Pull sliced turkey from freezer and place unopened on sheet pans
- Do not stack packages
- Date stamp

CCP: Hold below 41°F

- Place turkey in cooler on bottom shelf to thaw overnight
- Wash hands thoroughly

Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Wash hands thoroughly
- Pull sub rolls from bakery dry storage and place at work station
- Pull cucumbers from cooler and place at produce sink
- Wash thoroughly and let drain well
- Wash hands thoroughly and cover with gloves

CCP: Prepare foods at room temperature in two hours or less

SOP: Never handle ready-to-eat foods with bare hands

Pre-Prep:

- Do not peel cucumbers. Slice cucumbers into circles and place in food storage container
- Date stamp
- Refrigerate until sub assembly time
- Pull sub bags and all utensils and place at work station

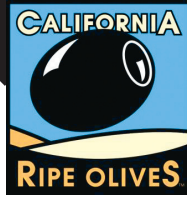
CCP: Hold below 41°F

Prep:

- Pull turkey, tomatoes, olives, romaine and cucumbers from cooler
- Place all ingredients at work station and line up for assembly
- Wash hands thoroughly and cover with gloves
- Place 6 pieces (.5 oz. each) of turkey shingled onto bottom of sub roll
- Top each with ¼ cup romaine lettuce, using a 2-ounce spoodle

SOP: Never handle ready-to-eat foods with bare hands

(Continued on next page)



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Day of Service, cont'd:

- Shingle 4 tomato slices on top
- Shingle 4 slices of cucumber on top
- Add $\frac{1}{8}$ cup sliced olives using a #30 scoop
- Press sub together and place in sub bag
- Date stamp

Hold:

- Refrigerate until service

CCP: Hold below 41°F

Serve:

- Serve turkey sub sandwich

CCP: Hold below 41°F