

# Orfalea Foundation- SFI

## 000170 - School Food Roasted Turkey :

HACCP Process: #3 Complex Food Preparation

Number of Portions: 520

Size of Portions: OZ

050385 OIL, VEGETABLE.....	2 Tbsp
002030 PEPPER.....	1 TBSP (ground)
011215 GARLIC,RAW.....	2 Tbsp
011282 ONIONS,RAW.....	1 qt + 2 CUPS (chopped)
011143 CELERY,RAW.....	1 QT (chopped)
011124 CARROTS,RAW.....	2 CUPS (chopped)
799906 THYME LEAF,DRIED.....	1/2 TSP (leaves)
005295 TURKEY RST,BNLESS,FRZ,SEASONED,LT&DK MEA..	44 lbs
014429 WATER, TAP, MUNICIPAL.....	2 qts

Defrost turkey roasts under refrigeration for 2-3 days.

Pre-heat convection oven to 425° F. (475° F. for conventional oven)

1. Mince garlic. Season onions, celery, carrots and garlic with oil, 1 tsp. black pepper, and dried thyme (optional) and place in bottom of hotel / roasting pan.

2. Season the turkey with the remaining 2 tsps of black pepper.

3. To avoid spilling, transfer roasting pans to a cart and pour water into the pan in front of the oven immediately before placing in pre-heated oven.

4. Roast uncovered for 18-20 until browned.

5. Turn oven down to 350° and continue roasting until internal temperature reaches 165° F, approximately 1 1/2 to 2 hours. Cover with foil if turkey begins to brown too much during cooking time.

6. Remove from oven and cover with foil if not yet tented. Let rest for 15 minutes and slice if serving immediately, hold or chill according to HACCP SOP.

**CCP:** Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours

**CCP:** Heat to 165° F or higher for at least 15 seconds

**CCP:** Hold at 135° F or higher.

Note: If making gravy, reserve drippings and vegetables separately. Discard any burnt vegetables.

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**EQUIPMENT:**

**1-Roasting pan(s) or 1 6-inch full sized hotel pan(s) per two turkey breasts**

**1-Liquid Measuring Cup, quart**

**1-Timer**

**1-Meat thermometer**

**1-Sheet of aluminum foil**

**If cooling:**

**Hotel pan(s), preferably chilled**

**If serving immediately or holding:**

**1-Each cutting board, slip mat and knife**

**Serving / holding container(s)**

\*Nutrients are based upon 1 Portion Size (OZ)

Calories	48 kcal	Cholesterol	20 mg	Protein	6.79 g	Calcium	1.53 mg	17.03%	Calories from Total Fat
Total Fat	0.90 g	Sodium	261 mg	Vitamin A	14.0 RE	Iron	0.82 mg	5.47%	Calories from Sat Fat
Sat Fat	0.29 g	Carbs	2.72 g	Vitamin A	86.4 IU	Water <sup>1</sup>	*33.50* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>1</sup>	*0.00* g	D. Fiber	0.06 g	Vitamin C	0.2 mg	Ash <sup>1</sup>	*1.33* g	22.82%	Calories from Carbs
								56.97%	Calories from Protein

\*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

<sup>1</sup> - denotes optional nutrient values