

JHU Hopkins Cafe [None] Monday 11/6/2023 Late Night

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger

5 4 OZ

- 1. Keep frozen prior to cooking.
- 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
- 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distributio	n	Portions	Yield
Hopkins Cafe			
11/6/2023	Late Night		5 4 oz



JHU Hopkins Cafe [None]
Monday 11/6/2023 Late Night

Grill Vegan Cheddar Cheese

Cooking Time:Serving Pan:Yield: 2 sliceCooking Temp:Serving Utensil:Portions: 2 sliceInternal Temp:

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

CCP: Hold or serve cold food at or below 40 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Monday 11/6/2023 Late Night

Lemonade Blue Jay

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Portions: 1 8 oz

Ingredients & Instructions...

Drink Lemonade Powder
Syrup Blue Curacao
Water Tap
2 Cup

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution	n	Portions	Yield
Hopkins Cafe 11/6/2023 L	_ate Night	1 8 oz	2 Cup



JHU Hopkins Cafe Grill
Monday 11/6/2023 Late Night

Eggs Scrambled BIB

Cooking Time: 10 min	Serving Pan:	Yield: 9.38 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 50 3 oz
Internal Temp: 155		

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

Liquid Whole Egg
 Coarse Kosher Salt
 Ground Black Pepper
 1/8 Teaspoon

- 1. Gather all ingredients
- 2. Boil water. Add Eggs BIB into boiling water.
- 3. Turn occasionally to ensure even cooking.
- 4. Cook eggs until eggs reach an internal temperature of 160 degrees F

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CCP: Cook to a minimum internal temperature of 160 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/6/2023 Late Night	50 3 oz	9.38 Pound

4



JHU Hopkins Cafe

Monday 11/6/2023

Cooking Time:
Cooking Temp:

Serving Pan:
Serving Utensil:

Serving Utensil:

Grill

American Cheese

Yield: 10 slice
Portions: 10 slice

Ingredients & Instructions...

Internal Temp:

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/6/2023 Late Night 10 slice

5

5 Burger



Hopkins Cafe 11/6/2023

Late Night

IUII Hankina Cafa			Grill
JHU Hopkins Cafe			Griii
Monday 11/6/2023			Late Night
Grill Black Bean Burg	ger		
Cooking Time:	Serving Pan:	Yield: 5 Burg	jer
Cooking Temp:	Serving Utensil:	Portions: 5 Burg	jer
Internal Temp:			
- 3.4 oz Black Bean Bee	r Sub	5 Ea.	
Ingredients & Instruction - 3.4 oz Black Bean Bee		5 Ea.	
- 1. Pre-heat grill to n flip the burger until		approximately 5-7 minutes on each side.	Do not
-	it is charred		
	nimum internal temperature hot food at or above 140 de	of 165 degrees F for 15 seconds egrees F	
Distribution		Portions	Yield



JHU Hopkins Cafe

Monday 11/6/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 5 slice



JHU Hopkins Cafe Grill
Monday 11/6/2023 Late Night

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

-	Halal Boneless Skinless Chicken Breast	12.5 Pound
-	Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
-	Garlic Cloves	3.75 Clove
	Minced	
-	Ground Italian Seasoning	2 1/3 Tablespoon
-	Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
-	Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

- 1. Coat the chicken with olive oil, minced garlic, and seasoning blend
- 2. Grill on preheated char-grill to mark both sides of the chicken.
- 3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/6/2023 Late Night		50 4 oz



JHU Hopkins Cafe

Grill

Monday 11/6/2023

Late Night

Grill Hamburger

Cooking Time:10 minServing Pan:Yield:25BurgerCooking Temp:CharGServing Utensil:Portions:25BurgerInternal Temp:158

Ingredients & Instructions...

- Fz 4 oz Beef Patty 25 Ea.

- Small Potato Bun 25 Ea.

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1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 25 Burger



JHU Hopkins Cafe

Monday 11/6/2023

Cooking Time:
Cooking Temp:
Serving Pan:
Serving Utensil:
Portions: 10 leaf

Ingredients & Instructions...

Internal Temp:

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 10 leaf



JHU Hopkins Cafe

Monday 11/6/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill Pickle Chips

Serving Pan:
Serving Utensil:
Portions: 10 Ounce
Portions: 10 Ounce

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 10 Ounce



JHU Hopkins Cafe

Monday 11/6/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill
Serving Pan:
Serving Pan:
Serving Utensil:
Portions: 5 slice
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 5 slice



Sliced

JHU Hopkins Cafe

Monday 11/6/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

Tomatoes 6X6 25#

Serving Utensil:
10 slice

Distribution... Portions Yield

Hopkins Cafe
11/6/2023 Late Night 10 slice



JHU Hopkins Cafe

Monday 11/6/2023

Late Night

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 10	Burger
Cooking Temp:	Serving Utensil:	Portions: 10	Burger
Internal Temp:			

Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10 5.33 Oz
-	Small Potato Bun	10 Ea.

1. Place turkey burger on grill and cook 8 minutes on one side.

2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/6/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill Monday 11/6/2023 **Late Night** Sausage Sub Breakfast Vegan **Cooking Time:** Serving Pan: Yield: 2 serving **Cooking Temp:** Serving Utensil: Portions: 2 2 patties **Internal Temp:** Ingredients & Instructions... Vegan Breakfast Sausage 8 Ounce 1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat. CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribut	ion	Portions	Yield
Hopkins Cafe	е		
11/6/2023	Late Night	2 2 patties	2 serving



JHU Hopkins Cafe Waffle Bar Monday 11/6/2023 [All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

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- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution... Portions Yield

Hopkins Cafe

11/6/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None] Tuesday 11/7/2023 Late Night

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger

5 4 OZ

- 1. Keep frozen prior to cooking.
- 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
- 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution		Portions	Yield
Hopkins Cafe			
11/7/2023 La	ate Night		5 4 oz



JHU Hopkins Cafe [None]
Tuesday 11/7/2023 Late Night
Grill Vegan Cheddar Cheese

Serving Pan: Viold: 2 slice

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Yield: 2 slice

Portions: 2 slice

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

CCP: Hold or serve cold food at or below 40 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Tuesday 11/7/2023 Late Night

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 1 8 oz
Internal Temp:		

Ingredients & Instructions...

-	Drink Lemonade Powder	0.07 14 Oz Pouch
-	Syrup Blue Curacao	0.04 1 LT
-	Water Tap	2 Cup

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/7/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Tuesday 11/7/2023

Late Night

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155

Serving Pan: Serving Utensil:

Yield: 9.38 Pound Portions: 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

- Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

- 1. Gather all ingredients
- 2. Boil water. Add Eggs BIB into boiling water.
- 3. Turn occasionally to ensure even cooking.
- 4. Cook eggs until eggs reach an internal temperature of 160 degrees F

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CCP: Cook to a minimum internal temperature of 160 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe	50.0	
11/7/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Tuesday 11/7/2023

Crill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:
Serving Utensil:

Serving Utensil:

Grill

Serving Pan:
Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/7/2023 Late Night 10 slice



JHU Hopkins Cafe Grill Tuesday 11/7/2023 **Late Night Grill Black Bean Burger Cooking Time:** Serving Pan: Yield: 5 Burger **Cooking Temp:** Serving Utensil: Portions: 5 Burger **Internal Temp:** Ingredients & Instructions... 3.4 oz Black Bean Beef Sub 5 Ea. 1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F Distribution... **Portions Yield**

Hopkins Cafe 11/7/2023

Late Night

5 Burger



JHU Hopkins Cafe
Tuesday 11/7/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill Cheddar Cheese

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 5 slice



JHU Hopkins Cafe Gri

Tuesday 11/7/2023 Late Night

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

-	Halal Boneless Skinless Chicken Breast	12.5 Pound
-	Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
-	Garlic Cloves	3.75 Clove
	Minced	
-	Ground Italian Seasoning	2 1/3 Tablespoon
-	Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
-	Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

- 1. Coat the chicken with olive oil, minced garlic, and seasoning blend
- 2. Grill on preheated char-grill to mark both sides of the chicken.
- 3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe

11/7/2023 Late Night 50 4 oz



JHU Hopkins Cafe
Tuesday 11/7/2023

Late Night

Grill

Grill Hamburger

Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158 Serving Pan: Serving Utensil:

Yield: 25 Burger Portions: 25 Burger

Ingredients & Instructions...

Fz 4 oz Beef Patty

25 Ea.

- Small Potato Bun

25 Ea.

-

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun

-

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 25 Burger



JHU Hopkins Cafe

Tuesday 11/7/2023

Late Night

Grill Lettuce

 Cooking Time:
 Serving Pan:
 Yield: 10 leaf

 Cooking Temp:
 Serving Utensil:
 Portions: 10 leaf

 Internal Temp:
 Postions: 10 leaf

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 10 leaf



JHU Hopkins Cafe
Tuesday 11/7/2023
Late Night

Grill Pickle Chips

Cooking Time: Serving Pan: Yield: 10 Ounce
Cooking Temp: Serving Utensil: Portions: 10 Ounce

Ingredients & Instructions...

Internal Temp:

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe

11/7/2023 Late Night 10 Ounce



JHU Hopkins Cafe
Tuesday 11/7/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill Swiss Cheese

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 5 slice

cbord Fusion"

JHU Hopkins Cafe
Tuesday 11/7/2023

Crill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Pan:
Serving Utensil:
Portions: 10 slice
Portions: 10 slice

Distribution... Portions Yield

Hopkins Cafe 11/7/2023 Late Night

Sliced

Tomatoes 6X6 25#

10 slice

10 slice



JHU Hopkins Cafe Grill

Tuesday 11/7/2023 Late Night

Grill Turkey Burger

Cooking Time:Serving Pan:Yield: 10 BurgerCooking Temp:Serving Utensil:Portions: 10 BurgerInternal Temp:

Ingredients & Instructions...

5.33 oz White Turkey Burger Patty
 Small Potato Bun
 10 5.33 Oz
 10 Ea.

1. Place turkey burger on grill and cook 8 minutes on one side.

2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 10 Burger



JHU Hopkins Cafe Grill Tuesday 11/7/2023 **Late Night** Sausage Sub Breakfast Vegan **Cooking Time:** Serving Pan: Yield: 2 serving **Cooking Temp:** Serving Utensil: Portions: 2 2 patties **Internal Temp:** Ingredients & Instructions... Vegan Breakfast Sausage 8 Ounce 1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off

excess fat.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 2 2 patties 2 serving



JHU Hopkins Cafe Waffle Bar Tuesday 11/7/2023 [All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

-

- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution... Portions Yield

Hopkins Cafe
11/7/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]

Wednesday 11/8/2023 Late Night

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger

5 4 OZ

- 1. Keep frozen prior to cooking.
- 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
- 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/8/2023 Late Night		5 4 oz



JHU Hopkins Cafe [None]
Wednesday 11/8/2023 Late Night

Grill Vegan Cheddar Cheese

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

Yield: 2 slice

Portions: 2 slice

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

CCP: Hold or serve cold food at or below 40 degrees F

Distribution... Portions Yield

Hopkins Cafe

11/8/2023 Late Night 2 slice



JHU Hopkins Cafe [None] Wednesday 11/8/2023 Late Night

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 1 8 oz
Internal Temp:		

Ingredients & Instructions...

-	Drink Lemonade Powder	0.07	14 Oz Pouch
-	Syrup Blue Curacao	0.04	1 LT
-	Water Tap	2 Cup)

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution	Portions	Yield
Hopkins Cafe 11/8/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Wednesday 11/8/2023 Late Night

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155 Serving Pan: Serving Utensil: **Yield:** 9.38 Pound **Portions:** 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

- Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

1. Gather all ingredients

2. Boil water. Add Eggs BIB into boiling water.

3. Turn occasionally to ensure even cooking.

4. Cook eggs until eggs reach an internal temperature of 160 degrees F

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CCP: Cook to a minimum internal temperature of 160 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/8/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Wednesday 11/8/2023

Crill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

- American Cheese

10 Slice

Distribution... Portions Yield

Hopkins Cafe
11/8/2023 Late Night 10 slice

5 Burger



11/8/2023

Late Night

JHU Hopkins Cafe Grill **Late Night** Wednesday 11/8/2023 **Grill Black Bean Burger Cooking Time:** Serving Pan: Yield: 5 Burger **Cooking Temp:** Serving Utensil: Portions: 5 Burger **Internal Temp:** Ingredients & Instructions... 3.4 oz Black Bean Beef Sub 5 Ea. 1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F Distribution... **Portions Yield** Hopkins Cafe



JHU Hopkins Cafe

Wednesday 11/8/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:

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Servin

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/8/2023 Late Night 5 slice



JHU Hopkins Cafe Gri

Wednesday 11/8/2023 Late Night

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

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- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

- 1. Coat the chicken with olive oil, minced garlic, and seasoning blend
- 2. Grill on preheated char-grill to mark both sides of the chicken.
- 3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/8/2023 Late Night		50 4 07



JHU Hopkins Cafe

Grill

Wednesday 11/8/2023

Late Night

Grill Hamburger

Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158 Serving Pan: Serving Utensil:

Yield: 25 Burger **Portions:** 25 Burger

Ingredients & Instructions...

- Fz 4 oz Beef Patty

25 Ea.

Small Potato Bun

25 Ea.

-

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun

-

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe

11/8/2023 Late Night 25 Burger



Grill JHU Hopkins Cafe Wednesday 11/8/2023 **Late Night Grill Lettuce** Serving Pan: **Cooking Time:** Yield: 10 leaf

Cooking Temp: Serving Utensil: Portions: 10 leaf **Internal Temp:**

Ingredients & Instructions...

Green Leaf Lettuce 10 Leaf

Distribution... **Portions** Yield Hopkins Cafe 11/8/2023 Late Night 10 leaf



JHU Hopkins Cafe

Wednesday 11/8/2023

Cooking Time:

Serving Pan:

Serving Pan:

Serving Pan:

Yield: 10 Ounce

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 Ounce

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/8/2023 Late Night 10 Ounce



JHU Hopkins Cafe

Wednesday 11/8/2023

Crill Swiss Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese

Serving Utensil:

5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/8/2023 Late Night 5 slice



Grill JHU Hopkins Cafe Wednesday 11/8/2023 **Late Night Grill Tomato** Serving Pan: **Cooking Time:** Yield: 10 slice **Cooking Temp:** Serving Utensil: Portions: 10 slice **Internal Temp:** Ingredients & Instructions... Tomatoes 6X6 25# 10 slice Sliced

Distribution... Portions Yield

Hopkins Cafe
11/8/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Wednesday 11/8/2023 Late Night

Grill Turkey Burger

Cooking Time:Serving Pan:Yield: 10 BurgerCooking Temp:Serving Utensil:Portions: 10 BurgerInternal Temp:

Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10	5.33 Oz
-	Small Potato Bun	10	Ea.

_

- 1. Place turkey burger on grill and cook 8 minutes on one side.
- 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/8/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill **Late Night** Wednesday 11/8/2023 Sausage Sub Breakfast Vegan **Cooking Time:** Serving Pan: Yield: 2 serving **Cooking Temp:** Serving Utensil: Portions: 2 2 patties **Internal Temp:** Ingredients & Instructions... Vegan Breakfast Sausage 8 Ounce 1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.

Distribution... Portions Yield

Hopkins Cafe

11/8/2023 Late Night 2 2 patties 2 serving

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F



JHU Hopkins Cafe Waffle Bar Wednesday 11/8/2023 [All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

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- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

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CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F.

Distribution... Portions Yield

Hopkins Cafe

11/8/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]

Thursday 11/9/2023 Late Night

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger

5 4 OZ

- 1. Keep frozen prior to cooking.
- 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
- 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribu	tion	Portions	Yield
Hopkins Ca	fe		
11/9/2023	Late Night		5 4 oz



JHU Hopkins Cafe [None]
Thursday 11/9/2023 Late Night

Grill Vegan Cheddar Cheese

Cooking Time: Serving Pan: Yield: 2 slice
Cooking Temp: Serving Utensil: Portions: 2 slice

Ingredients & Instructions...

Internal Temp:

- Vegan Cheddar Cheese 2 Slice

CCP: Hold or serve cold food at or below 40 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Thursday 11/9/2023 Late Night

Lemonade Blue Jay

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Portions: 1 8 oz

Ingredients & Instructions...

-	Drink Lemonade Powder	0.07	14 Oz Pouch
-	Syrup Blue Curacao	0.04	1 LT
-	Water Tap	2 Cu	р

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution		Portions	Yield
Hopkins Cafe 11/9/2023 Late	Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Thursday 11/9/2023 Late Night

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155 Serving Pan: Serving Utensil: **Yield:** 9.38 Pound **Portions:** 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

1. Gather all ingredients

2. Boil water. Add Eggs BIB into boiling water.

3. Turn occasionally to ensure even cooking.

4. Cook eggs until eggs reach an internal temperature of 160 degrees F

-

CCP: Cook to a minimum internal temperature of 160 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe	F0. 0	
11/9/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Thursday 11/9/2023

Grill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Grill

Serving Pan:
Serving Utensil:

Portions: 10 slice

Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/9/2023 Late Night 10 slice

5 Burger



Hopkins Cafe 11/9/2023

Late Night

JHU Hopkins Cafe Grill **Late Night** Thursday 11/9/2023 **Grill Black Bean Burger Cooking Time:** Serving Pan: Yield: 5 Burger **Cooking Temp:** Serving Utensil: Portions: 5 Burger **Internal Temp:** Ingredients & Instructions... 3.4 oz Black Bean Beef Sub 5 Ea. 1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F Distribution... **Portions Yield**



JHU Hopkins Cafe
Thursday 11/9/2023

Grill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Grill

Late Night

Yield: 5 slice
Portions: 5 slice

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 5 slice



JHU Hopkins Cafe Gril

Thursday 11/9/2023 Late Night

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

_	
- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

- 1. Coat the chicken with olive oil, minced garlic, and seasoning blend
- 2. Grill on preheated char-grill to mark both sides of the chicken.
- 3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/9/2023 Late Night		50 4 07



JHU Hopkins Cafe Grill

Thursday 11/9/2023 Late Night

Grill Hamburger

Internal Temp: 158

Cooking Time:10 minServing Pan:Yield:25 BurgerCooking Temp:CharGServing Utensil:Portions:25 Burger

Ingredients & Instructions...

- Fz 4 oz Beef Patty 25 Ea.

- Small Potato Bun 25 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 25 Burger



JHU Hopkins Cafe

Thursday 11/9/2023

Grill Lettuce

Grill Lettuce

Cooking Time:Serving Pan:Yield: 10 leafCooking Temp:Serving Utensil:Portions: 10 leafInternal Temp:

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 10 leaf



JHU Hopkins Cafe
Thursday 11/9/2023
Late Night

Grill Pickle Chips

Cooking Time: Serving Pan: Yield: 10 Ounce
Cooking Temp: Serving Utensil: Portions: 10 Ounce

Ingredients & Instructions...

Internal Temp:

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 10 Ounce



JHU Hopkins Cafe
Thursday 11/9/2023

Corill Swiss Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Grill

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 5 slice



Sliced

JHU Hopkins Cafe
Thursday 11/9/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Pan:
Serving Utensil:
Portions: 10 slice
Portions: 10 slice

Ingredients & Instructions...

Tomatoes 6X6 25#

10 slice

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 10 slice



JHU Hopkins Cafe Grill Thursday 11/9/2023

Late Night

Grill	Turkey	Burger
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Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

Ingredients & Instructions...

-	5.33 oz White Turkey Burger Patty	10	5.33 Oz
-	Small Potato Bun	10	Ea.

1. Place turkey burger on grill and cook 8 minutes on one side.

2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/9/2023 Late Night		10 Burger



JHU Hopkins Cafe
Thursday 11/9/2023

Sausage Sub Breakfast Vegan

Cooking Time:
Cooking Temp:
Internal Temp:
Serving Utensil:

1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/9/2023 Late Night 2 2 patties 2 serving



JHU Hopkins Cafe Waffle Bar Thursday 11/9/2023 [All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

3/4 Cup 1/3 Tablespoon Water

Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F.

Distribution... **Portions** Yield Hopkins Cafe

11/9/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None] Sunday 11/12/2023 Late Night

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger

5 4 OZ

- 1. Keep frozen prior to cooking.
- 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
- 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/12/2023 Late Night		5 4 oz



JHU Hopkins Cafe [None]
Sunday 11/12/2023 Late Night

Grill Vegan Cheddar Cheese

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Yield: 2 slice

Portions: 2 slice

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

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CCP: Hold or serve cold food at or below 40 degrees F

Distribution... Portions Yield

Hopkins Cafe

11/12/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Sunday 11/12/2023 Late Night

Lemonade Blue Jay

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

Yield: 2 Cup

Portions: 1 8 oz

Ingredients & Instructions...

Drink Lemonade Powder
 Syrup Blue Curacao
 Water Tap
 2 Cup

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Sunday 11/12/2023

Late Night

Eggs Scrambled BIB

Cooking Time: 10 min Cooking Temp: MedH Internal Temp: 155 Serving Pan: Serving Utensil: Yield: 9.38 Pound Portions: 50 3 oz

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Liquid Whole Egg

1 Gallon 3 3/4 Cup

- Coarse Kosher Salt

1/4 Teaspoon

Ground Black Pepper

1/8 Teaspoon

- 1. Gather all ingredients
- 2. Boil water. Add Eggs BIB into boiling water.
- 3. Turn occasionally to ensure even cooking.
- 4. Cook eggs until eggs reach an internal temperature of 160 degrees F

-

CCP: Cook to a minimum internal temperature of 160 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe 11/12/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Sunday 11/12/2023
Late Night

Grill American Cheese

Cooking Time: Serving Pan: Yield: 10 slice
Cooking Temp: Serving Utensil: Portions: 10 slice

Ingredients & Instructions...

Internal Temp:

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/12/2023 Late Night 10 slice

5 Burger



11/12/2023

Late Night

JHU Hopkins Cafe Grill Sunday 11/12/2023 **Late Night Grill Black Bean Burger Cooking Time:** Serving Pan: Yield: 5 Burger **Cooking Temp:** Serving Utensil: Portions: 5 Burger **Internal Temp:** Ingredients & Instructions... 3.4 oz Black Bean Beef Sub 5 Ea. 1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F Distribution... **Portions Yield** Hopkins Cafe



Grill JHU Hopkins Cafe Sunday 11/12/2023 **Late Night Grill Cheddar Cheese** Serving Pan: **Cooking Time:** Yield: 5 slice **Cooking Temp:** Serving Utensil: Portions: 5 slice **Internal Temp:** Ingredients & Instructions...

Mild Cheddar Cheese 5 Slice

Distribution... **Portions** Yield Hopkins Cafe 11/12/2023 Late Night 5 slice



JHU Hopkins Cafe Grill Sunday 11/12/2023 Late Night

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

-	Halal Boneless Skinless Chicken Breast	12.5 Pound
-	Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
-	Garlic Cloves	3.75 Clove
	Minced	
-	Ground Italian Seasoning	2 1/3 Tablespoon
-	Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
-	Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

- 1. Coat the chicken with olive oil, minced garlic, and seasoning blend
- 2. Grill on preheated char-grill to mark both sides of the chicken.
- 3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/12/2023 Late Night		50 4 oz

Grill



JHU Hopkins Cafe

Sunday 11/12/2023 Late Night

Grill Hamburger

Cooking Time:10 minServing Pan:Yield:25 BurgerCooking Temp:CharGServing Utensil:Portions:25 Burger

Internal Temp: 158

Ingredients & Instructions...

- Fz 4 oz Beef Patty 25 Ea.

- Small Potato Bun 25 Ea.

-

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun

-

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/12/2023 Late Night 25 Burger



JHU Hopkins Cafe
Sunday 11/12/2023
Late Night

Grill Lettuce
Cooking Time: Serving Pan: Yield: 10 leaf

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Pan:

Serving Utensil:

Portions: 10 leaf

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe
11/12/2023 Late Night 10 leaf



JHU Hopkins Cafe
Sunday 11/12/2023
Late Night
Grill Pickle Chips

Cooking Time:Serving Pan:Yield: 10 OunceCooking Temp:Serving Utensil:Portions: 10 OunceInternal Temp:

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/12/2023 Late Night 10 Ounce



JHU Hopkins Cafe
Sunday 11/12/2023

Crill Swiss Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Grill

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/12/2023 Late Night 5 slice



JHU Hopkins Cafe
Sunday 11/12/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill

Serving Pan:
Serving Pan:
Serving Utensil:
Portions: 10 slice
Portions: 10 slice

Ingredients & Instructions...

- Tomatoes 6X6 25# 10 slice

Sliced

Distribution... Portions Yield

Hopkins Cafe
11/12/2023 Late Night 10 slice



JHU Hopkins Cafe Grill
Sunday 11/12/2023 Late Night

Grill Turkey Burger

Cooking Time:Serving Pan:Yield: 10 BurgerCooking Temp:Serving Utensil:Portions: 10 BurgerInternal Temp:

Ingredients & Instructions...

5.33 oz White Turkey Burger Patty
 Small Potato Bun
 10 5.33 Oz
 10 Ea.

-

- 1. Place turkey burger on grill and cook 8 minutes on one side.
- 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution	Portions	Yield
Hopkins Cafe		
11/12/2023 Late Night		10 Burger



JHU Hopkins Cafe
Sunday 11/12/2023
Late Night
Sausage Sub Breakfast Vegan

Cooking Time:
Cooking Temp:
Internal Temp:
Serving Utensil:
Portions: 2 2 patties

Ingredients & Instructions...

Vegan Breakfast Sausage
8 Ounce

1. Sausage Links: Bake in oven at 375 F for 20 minutes. Turn over after 5 minutes. Drain off excess fat.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds CCP: Hold or serve hot food at or above 140 degrees F

Distribution... Portions Yield

Hopkins Cafe
11/12/2023 Late Night 2 2 patties 2 serving



JHU Hopkins Cafe Waffle Bar Sunday 11/12/2023 [All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 5 Waffle
Cooking Temp:	Serving Utensil:	Portions: 5 Waffle
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

-	Mix Waffle and Pancake	1 1/4 Cup
-	Large Egg	1.25 Ea.

* Water 3/4 Cup 1/3 Tablespoon

- Dairy-Free Margarine 1 Tablespoon 3/4 Teaspoon

Melted

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- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution... Portions Yield

Hopkins Cafe

11/12/2023 Late Night 5 Waffle