Portions: 2 slice



Cooking Temp:

Internal Temp:

JHU Hopkins Cafe [None]

Monday 12/4/2023 Late Night

Grill Vegan Cheddar Cheese

Cooking Time: Serving Pan: Yield: 2 slice

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

Serving Utensil:

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

Distribution... Portions Yield

Hopkins Cafe
12/4/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Monday 12/4/2023 Late Night

Lemonade Blue Jay

Cooking Time:Serving Pan:Yield: 2 CupCooking Temp:Serving Utensil:Portions: 1 8 ozInternal Temp:

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	Late Night	1 8 oz	2 Cup

2



JHU Hopkins Cafe Grill
Monday 12/4/2023 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 Gallon 3 3/4 Cup
 1/4 Teaspoon
 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			
12/4/2023	Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Monday 12/4/2023

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
12/4/2023 Late Night 10 slice

5 Burger



12/4/2023

Late Night

JHU Hopkins Cafe Grill Monday 12/4/2023 **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

5



JHU Hopkins Cafe

Monday 12/4/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/4/2023 Late Night 5 slice



JHU Hopkins Cafe Grill
Monday 12/4/2023 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		
12/4/2023 Late Night		50 4 07



JHU Hopkins Cafe Monday 12/4/2023

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
12/4/2023 Late Night 25 Burger

8



Grill JHU Hopkins Cafe Monday 12/4/2023 **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 12/4/2023 Late Night 10 leaf



JHU Hopkins Cafe

Monday 12/4/2023

Cooking Time:
Cooking Temp:

Serving Pan:
Serving Utensil:

Serving Utensil:

Grill

Corill

Cooking Temp:

Cooking Temp

Ingredients & Instructions...

Internal Temp:

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
12/4/2023 Late Night 10 Ounce



JHU Hopkins Cafe Grill
Monday 12/4/2023 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			
12/4/2023 Late Night		5 4 oz	



Grill JHU Hopkins Cafe Monday 12/4/2023 **Late Night Grill Swiss Cheese** Serving Pan: **Cooking Time:** Yield: 5 slice **Cooking Temp:** Serving Utensil: Portions: 5 slice **Internal Temp:** Ingredients & Instructions...

.75 oz Slcd Swiss Cheese 5 Slice

Distribution... **Portions** Yield Hopkins Cafe 12/4/2023 Late Night 5 slice



Sliced

JHU Hopkins Cafe

Monday 12/4/2023

Grill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

Ingredients & Instructions...

Tomatoes 6X6 25#

10 slice

Distribution... Portions Yield

Hopkins Cafe
12/4/2023 Late Night 10 slice



JHU Hopkins Cafe

Monday 12/4/2023

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		
12/4/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill Monday 12/4/2023 **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
12/4/2023 Late Night 2 2 patties 2 serving



JHU Hopkins Cafe Waffle Bar Monday 12/4/2023 [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

12/4/2023 Late Night 5 Waffle



JHU Hopkins Cafe
Tuesday 12/5/2023

Corill Vegan Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Vegan Cheddar Cheese 2 Slice

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

Distribution... Portions Yield

Hopkins Cafe
12/5/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Tuesday 12/5/2023 Late Night

Lemonade Blue Jay

Cooking Time:Serving Pan:Yield: 2 CupCooking Temp:Serving Utensil:Portions: 1 8 ozInternal Temp:

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		
12/5/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Tuesday 12/5/2023

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		
12/5/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Tuesday 12/5/2023

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
12/5/2023 Late Night 10 slice

5 Burger



Hopkins Cafe 12/5/2023

Late Night

JHU Hopkins Cafe Grill Tuesday 12/5/2023 **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**



JHU Hopkins Cafe
Tuesday 12/5/2023

Corill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/5/2023 Late Night 5 slice



JHU Hopkins Cafe Gril

Tuesday 12/5/2023 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
12/5/2023 Late Night 50 4 oz



JHU Hopkins Cafe

Grill

Tuesday 12/5/2023 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
12/5/2023 Late Night 25 Burger



JHU Hopkins Cafe

Tuesday 12/5/2023

Late Night

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
12/5/2023 Late Night 10 leaf



JHU Hopkins Cafe
Tuesday 12/5/2023

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

Ingredients & Instructions...

Internal Temp:

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
12/5/2023 Late Night 10 Ounce



JHU Hopkins Cafe Grill

Tuesday 12/5/2023 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		
12/5/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Tuesday 12/5/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill
Swiss Cheese

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

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/5/2023 Late Night 5 slice



JHU Hopkins Cafe
Tuesday 12/5/2023

Corill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving Utens

Distribution... Portions Yield

Hopkins Cafe

Sliced

12/5/2023 Late Night

Tomatoes 6X6 25#

10 slice

10 slice



JHU Hopkins Cafe

Tuesday 12/5/2023

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		
12/5/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill Tuesday 12/5/2023 **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 12/5/2023 Late Night 2 2 patties 2 serving



JHU Hopkins Cafe Waffle Bar Tuesday 12/5/2023 [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

12/5/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]
Wednesday 12/6/2023 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

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

Distribution... Portions Yield

Hopkins Cafe
12/6/2023 Late Night 2 slice



JHU Hopkins Cafe [None] Wednesday 12/6/2023 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 12/6/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

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		
12/6/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Wednesday 12/6/2023

Carill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 10 slice

Ingredients & Instructions...

- American Cheese

Grill

Late Night

Yield: 10 slice
Portions: 10 slice

Distribution... Portions Yield

Hopkins Cafe
12/6/2023 Late Night 10 slice

5 Burger



12/6/2023

Late Night

			i roddollori Necipe
JHU Hopkins Cafe			Grill
Wednesday 12/6/2023			Late Night
Grill Black Bean Burger			
Cooking Time:	Serving Pan:	Yield: 5	Burger
Cooking Temp: Internal Temp:	Serving Utensil:	Portions: 5	Burger
Ingredients & Instructions			
- 3.4 oz Black Bean Beef Su	b	5 Ea.	
-			
 Pre-heat grill to med flip the burger until it is 		oximately 5-7 minutes on each s	side. Do not
-			
	um internal temperature of 16 food at or above 140 degree		
Distribution	F	Portions	Yield
Hopkins Cafe			



JHU Hopkins Cafe

Wednesday 12/6/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Serving Utensil:

Portions: 5 slice

Ingredients & Instructions...

- Mild Cheddar Cheese

5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/6/2023 Late Night 5 slice



JHU Hopkins Cafe Grill

Wednesday 12/6/2023 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
12/6/2023 Late Night 50 4 oz



JHU Hopkins Cafe

Grill

Wednesday 12/6/2023

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
12/6/2023 Late Night 25 Burger



JHU Hopkins Cafe

Wednesday 12/6/2023

Corill Lettuce

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

Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe
12/6/2023 Late Night 10 leaf



Grill JHU Hopkins Cafe Wednesday 12/6/2023 **Late Night**

Grill Pickle Chips

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

Ingredients & Instructions...

Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... **Portions** Yield Hopkins Cafe 12/6/2023 Late Night 10 Ounce



JHU Hopkins Cafe Grill

Wednesday 12/6/2023 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

Distribution	Portions	Yield
Hopkins Cafe		
12/6/2023 Late Night		5 4 oz



JHU Hopkins Cafe

Wednesday 12/6/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

Solice

Solice

Solice

Solice

Solice

Solice

Solice

Distribution... Portions Yield

Hopkins Cafe
12/6/2023 Late Night 5 slice



Grill JHU Hopkins Cafe Wednesday 12/6/2023 **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
12/6/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Wednesday 12/6/2023 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

Distribution	Portions	Yield
Hopkins Cafe		
12/6/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill **Late Night** Wednesday 12/6/2023 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
12/6/2023 Late Night 2 2 patties 2 serving

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



JHU Hopkins Cafe Waffle Bar Wednesday 12/6/2023 [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.

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 12/6/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None] Thursday 12/7/2023 **Late Night**

Grill Vegan Cheddar Cheese

Cooking Time: Serving Pan: Yield: 2 slice **Cooking Temp:** Serving Utensil: Portions: 2 slice **Internal 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 12/7/2023 Late Night 2 slice



JHU Hopkins Cafe [None] Thursday 12/7/2023 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 12/7/2023	e Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Thursday 12/7/2023 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

-

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

Distribution	Portions	Yield
Hopkins Cafe		
12/7/2023 Late N	light 50 3 oz	9.38 Pound



JHU Hopkins Cafe
Thursday 12/7/2023

Grill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe
12/7/2023 Late Night 10 slice



JHU Hopkins Cafe Grill Thursday 12/7/2023 **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 12/7/2023 Late Night 5 Burger



JHU Hopkins Cafe
Thursday 12/7/2023

Grill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:
Portions: 5 slice

Ingredients & Instructions...

Mild Cheddar Cheese

5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/7/2023 Late Night 5 slice



JHU Hopkins Cafe Gril

Thursday 12/7/2023 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		
12/7/2023 Late Night		50 4 07



JHU Hopkins Cafe

Grill

Thursday 12/7/2023

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
12/7/2023 Late Night 25 Burger



Grill JHU Hopkins Cafe Thursday 12/7/2023 **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 12/7/2023 Late Night 10 leaf



JHU Hopkins Cafe
Thursday 12/7/2023
Late Night
Grill Pickle Chips
Cooking Time: Serving Pan: Yield: 10 Ounce

Ingredients & Instructions...

Cooking Temp:

Internal Temp:

- Crinkle Cut Bread & Butter Pickle Chips

Serving Utensil:

10 Ounce

Portions: 10 Ounce

Distribution... Portions Yield

Hopkins Cafe

12/7/2023 Late Night 10 Ounce



JHU Hopkins Cafe Grill

Thursday 12/7/2023 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

Distribution	Portions	Yield
Hopkins Cafe		
12/7/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Thursday 12/7/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill
Swiss Cheese

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

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/7/2023 Late Night 5 slice

10 slice



Tomatoes 6X6 25#

Sliced

JHU Hopkins Cafe
Thursday 12/7/2023

Corill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving Uten

Distribution... Portions Yield

Hopkins Cafe
12/7/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Thursday 12/7/2023 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

Distribution	Portions	Yield
Hopkins Cafe		
12/7/2023 Late Night		10 Burger



JHU Hopkins Cafe
Thursday 12/7/2023
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
12/7/2023 Late Night 2 2 patties 2 serving



JHU Hopkins Cafe Waffle Bar Thursday 12/7/2023 [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 1/0 de

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

12/7/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]
Sunday 12/10/2023 Late Night

Grill Vegan Cheddar Cheese

Cooking Time:

Cooking Temp:
Internal Temp:

Serving Pan:
Serving Pan:
Serving Utensil:
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
12/10/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Sunday 12/10/2023 Late Night

Lemonade Blue Jay

Cooking Time:Serving Pan:Yield: 2 CupCooking Temp:Serving Utensil:Portions: 1 8 ozInternal Temp:

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 12/10/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Sunday 12/10/2023 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

Distribution	Portions	Yield
Hopkins Cafe 12/10/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Sunday 12/10/2023
Late Night

Grill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utensil:

Grill

American Cheese

Serving Pan:
Portions: 10 slice

Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe
12/10/2023 Late Night 10 slice

5 Burger



Hopkins Cafe

12/10/2023 Late Night

JHU Hopkins Cafe			Grill
Sunday 12/10/2023			Late Night
Grill Black Bean Burg	jer		
Cooking Time:	Serving Pan:	Yield	d: 5 Burger
Cooking Temp: Internal Temp:	Serving Utensil:	Portions	s: 5 Burger
Ingredients & Instructions			
- 3.4 oz Black Bean Beef	Sub	5 Ea.	
flip the burger until - CCP: Cook to a min	it is charred	pproximately 5-7 minutes on ea f 165 degrees F for 15 seconds grees F	
Distribution		Portions	Yield



JHU Hopkins Cafe
Sunday 12/10/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/10/2023 Late Night 5 slice



JHU Hopkins Cafe Grill Sunday 12/10/2023 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		
12/10/2023 Late Night		50 4 07

Grill



JHU Hopkins Cafe

Sunday 12/10/2023 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
12/10/2023 Late Night 25 Burger



JHU Hopkins Cafe
Sunday 12/10/2023
Late Night

Grill Lettuce

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

Ingredients & Instructions...

Internal Temp:

- Green Leaf Lettuce 10 Leaf

Distribution... Portions Yield

Hopkins Cafe
12/10/2023 Late Night 10 leaf



JHU Hopkins Cafe
Sunday 12/10/2023
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
12/10/2023 Late Night 10 Ounce



JHU Hopkins Cafe Grill

Sunday 12/10/2023 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

Distribution	Portions	Yield	
Hopkins Cafe			
12/10/2023 Late Night		5 4 oz	



JHU Hopkins Cafe
Sunday 12/10/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill
Swiss Cheese

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

Ingredients & Instructions...

- .75 oz Slcd Swiss Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
12/10/2023 Late Night 5 slice



JHU Hopkins Cafe
Sunday 12/10/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Pan:
Serving Utensil:

Serving Utensil:

Serving Utensil:

Serving Utensil:

Serving Utensil:

Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Utensil:
Serving Ut

Ingredients & Instructions...

- Tomatoes 6X6 25#

10 slice

Sliced

Distribution... Portions Yield

Hopkins Cafe
12/10/2023 Late Night 10 slice



JHU Hopkins Cafe

Sunday 12/10/2023

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

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



JHU Hopkins Cafe Grill Sunday 12/10/2023 **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 12/10/2023 2 2 patties Late Night 2 serving



JHU Hopkins Cafe Waffle Bar Sunday 12/10/2023 [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 PancakeLarge Egg1.25 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
12/10/2023 Late Night 5 Waffle