

JHU Hopkins Cafe [None]
Monday 11/13/2023 Late Night

**Grill Vegan Cheddar Cheese** 

Cooking Time:

Cooking Temp:

Internal Temp:

Serving Pan:

Serving Utensil:

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
11/13/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Monday 11/13/2023 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	Portions	Yield
Hopkins Cafe 11/13/2023 Late Night	1 8 oz	2 Cup

1/8 Teaspoon



JHU Hopkins Cafe Grill
Monday 11/13/2023 Late Night

**Eggs Scrambled BIB** 

Cooking Time:10 minServing Pan:Yield:9.38 PoundCooking Temp:MedHServing Utensil:Portions:50 3 ozInternal Temp:155

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

Liquid Whole Egg
 Coarse Kosher Salt
 1 Gallon 3 3/4 Cup
 1/4 Teaspoon

Ground Black Pepper

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 11/13/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Monday 11/13/2023

Crill American Cheese

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

Serving Utensil:

Grill

Serving Pan:
Serving Utensil:

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Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/13/2023 Late Night 10 slice

5 Burger



11/13/2023 Late Night

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JHU Hopkins Cafe			Grill
Monday 11/13/2023			Late Night
Grill Black Bean Burge	er		
Cooking Time:	Serving Pan:	Yield: 5 Bu	ırger
Cooking Temp: Internal Temp:	Serving Utensil:	Portions: 5 Bu	urger
Ingredients & Instructions			
- 3.4 oz Black Bean Beef S	iub	5 Ea.	
-			
<ol> <li>Pre-heat grill to me flip the burger until it</li> </ol>		roximately 5-7 minutes on each sid	e. Do not
-			
	num internal temperature of 16 ot food at or above 140 degree		
Distribution	F	Portions	Yield
Hopkins Cafe			



JHU Hopkins Cafe

Monday 11/13/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/13/2023 Late Night 5 slice

6



JHU Hopkins Cafe Grill
Monday 11/13/2023 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		
11/13/2023 Late Night		50 4 07



Monday 11/13/2023

JHU Hopkins Cafe

Grill

**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
11/13/2023 Late Night 25 Burger

8



JHU Hopkins Cafe

Monday 11/13/2023

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
11/13/2023 Late Night 10 leaf



JHU Hopkins Cafe

Monday 11/13/2023

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
11/13/2023 Late Night 10 Ounce



# JHU Hopkins Cafe Grill Monday 11/13/2023 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		
11/13/2023 Late Night		5 4 oz



JHU Hopkins Cafe

Monday 11/13/2023

Grill 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
11/13/2023 Late Night 5 slice



JHU Hopkins Cafe

Monday 11/13/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Vield: 10 slice
Portions: 10 slice

Ingredients & Instructions...

- Tomatoes 6X6 25# 10 slice

Sliced

Distribution... Portions Yield

Hopkins Cafe
11/13/2023 Late Night 10 slice



JHU Hopkins Cafe Grill
Monday 11/13/2023 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
11/13/2023 Late Night 10 Burger



JHU Hopkins Cafe

Monday 11/13/2023

Sausage Sub Breakfast Vegan

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Internal Temp:

Serving Utensil:
Serving Utensil:
Portions: 2 2 patties

Serving Pan:
Portions: 2 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
11/13/2023 Late Night 2 2 patties 2 serving



# JHU Hopkins Cafe Waffle Bar Monday 11/13/2023 [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.

**Portions** 

Hopkins Cafe

Distribution...

11/13/2023 Late Night 5 Waffle

Yield



JHU Hopkins Cafe

Tuesday 11/14/2023

Crill 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
11/14/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Tuesday 11/14/2023 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 11/14/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Tuesday 11/14/2023

**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 11/14/2023 Lat	te Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Tuesday 11/14/2023

Crill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe

11/14/2023 Late Night 10 slice

5 Burger



Hopkins Cafe 11/14/2023

Late Night

JHU Hopkins Cafe Grill Tuesday 11/14/2023 **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 11/14/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill

Cooking Cafe

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

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/14/2023 Late Night 5 slice



JHU Hopkins Cafe Gri

Tuesday 11/14/2023 Late Night

### **Grill Chicken Breast**

Cooking Time: 30 minServing Pan:Yield: 50 4 ozCooking Temp: GrillServing Utensil:Portions: 50 4 ozInternal 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
11/14/2023 Late Night 50 4 oz



JHU Hopkins Cafe

Grill

Tuesday 11/14/2023 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
11/14/2023 Late Night 25 Burger



Grill JHU Hopkins Cafe Tuesday 11/14/2023 **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 11/14/2023 Late Night 10 leaf

Portions: 10 Ounce



JHU Hopkins Cafe
Tuesday 11/14/2023

Cooking Time:

Serving Pan:

Grill

Counce

Ingredients & Instructions...

**Cooking Temp:** 

**Internal Temp:** 

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Serving Utensil:

Distribution... Portions Yield

Hopkins Cafe
11/14/2023 Late Night 10 Ounce



# JHU Hopkins Cafe Grill

# Tuesday 11/14/2023 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		
11/14/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Tuesday 11/14/2023

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
11/14/2023 Late Night 5 slice

10 slice



Tomatoes 6X6 25#

Sliced

JHU Hopkins Cafe
Tuesday 11/14/2023

Grill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving Utens

Distribution... Portions Yield

Hopkins Cafe
11/14/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Tuesday 11/14/2023 **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		
11/14/2023 Late Night		10 Burger



JHU Hopkins Cafe
Tuesday 11/14/2023
Late Night
Sausage Sub Breakfast Vegan

Cooking Time:
Cooking Temp:
Internal Temp:
Serving Utensil:
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
11/14/2023 Late Night 2 2 patties 2 serving



#### JHU Hopkins Cafe Waffle Bar Tuesday 11/14/2023 [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 11/14/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None] Wednesday 11/15/2023 **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 11/15/2023 Late Night 2 slice



# JHU Hopkins Cafe [None] Wednesday 11/15/2023 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 11/15/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

**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 11/15/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe

Wednesday 11/15/2023

Grill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Serving Utens

- American Cheese 10 Slice

Distribution... Portions Yield

Hopkins Cafe
11/15/2023 Late Night 10 slice

5 Burger



11/15/2023

Late Night

# JHU Hopkins Cafe Grill **Late Night** Wednesday 11/15/2023 **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 11/15/2023

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

11/15/2023 Late Night

5 slice



# JHU Hopkins Cafe

Grill

# Wednesday 11/15/2023

**Late Night** 

# **Grill Chicken Breast**

Cooking Time:	30 min
Cooking Temp:	Grill
Internal Temp:	165

Serving Pan: Serving Utensil: **Yield:** 50 4 oz **Portions:** 50 4 oz

# 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

Distribution	Portions	Yield
Hopkins Cafe		
11/15/2023 Late Night		50 4 oz



JHU Hopkins Cafe

Grill

Wednesday 11/15/2023

**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
11/15/2023 Late Night 25 Burger

Portions: 10 leaf



Grill JHU Hopkins Cafe Wednesday 11/15/2023 **Late Night Grill Lettuce** Serving Pan: **Cooking Time:** Yield: 10 leaf **Cooking Temp:** Serving Utensil:

Ingredients & Instructions...

**Internal Temp:** 

Green Leaf Lettuce 10 Leaf

Distribution... **Portions** Yield Hopkins Cafe 11/15/2023 Late Night 10 leaf



JHU Hopkins Cafe

Wednesday 11/15/2023

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
11/15/2023 Late Night 10 Ounce



# JHU Hopkins Cafe Grill

# Wednesday 11/15/2023 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		
11/15/2023 Late Night		5 4 oz



JHU Hopkins Cafe

Wednesday 11/15/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Serving

Distribution... Portions Yield

Hopkins Cafe
11/15/2023 Late Night 5 slice

10 slice



JHU Hopkins Cafe

Wednesday 11/15/2023

Cooking Time:
Cooking Temp:
Internal Temp:

Grill

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

Ingredients & Instructions...

- Tomatoes 6X6 25#

Sliced

Distribution... Portions Yield

Hopkins Cafe
11/15/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Wednesday 11/15/2023 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

Distribution	Portions	Yield
Hopkins Cafe		
11/15/2023 Late Night		10 Burger



# JHU Hopkins Cafe Grill Wednesday 11/15/2023 **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		
11/15/2023 Late Night	2 2 patties	2 serving



# JHU Hopkins Cafe Waffle Bar Wednesday 11/15/2023 [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.

**Portions** 

Hopkins Cafe

Distribution...

11/15/2023 Late Night 5 Waffle

Yield



JHU Hopkins Cafe
Thursday 11/16/2023
Late Night

Grill 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
11/16/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Thursday 11/16/2023 Late Night

**Lemonade Blue Jay** 

Cooking Time:

Cooking Temp:

Serving Pan:

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 Cu	p

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 11/16/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Thursday 11/16/2023

**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 11/16/2023 Late Night	50 3 oz	9.38 Pound



JHU Hopkins Cafe
Thursday 11/16/2023

Grill American Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

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

Distribution... Portions Yield

Hopkins Cafe

11/16/2023 Late Night

10 slice

5 Burger



Hopkins Cafe 11/16/2023

Late Night

JHU Hopkins Cafe Grill Thursday 11/16/2023 **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
Thursday 11/16/2023

Corill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:
Ser

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/16/2023 Late Night 5 slice



JHU Hopkins Cafe Grill

Thursday 11/16/2023 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		
11/16/2023 Late Night		50 4 07



JHU Hopkins Cafe

Grill

Thursday 11/16/2023

**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
11/16/2023 Late Night 25 Burger

Portions: 10 leaf



**Cooking Temp:** 

**Internal Temp:** 

JHU Hopkins Cafe
Thursday 11/16/2023

Grill Lettuce

Cooking Time: Serving Pan: Yield: 10 leaf

Ingredients & Instructions...

- Green Leaf Lettuce 10 Leaf

Serving Utensil:

Distribution... Portions Yield

Hopkins Cafe
11/16/2023 Late Night 10 leaf



JHU Hopkins Cafe Grill

Thursday 11/16/2023 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

11/16/2023 Late Night 10 Ounce



# JHU Hopkins Cafe Grill

# Thursday 11/16/2023 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		
11/16/2023 Late Night		5 4 oz



Grill JHU Hopkins Cafe Thursday 11/16/2023 **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 11/16/2023 Late Night 5 slice



Sliced

JHU Hopkins Cafe
Thursday 11/16/2023

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
11/16/2023 Late Night 10 slice



JHU Hopkins Cafe Grill

Thursday 11/16/2023 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

Distribution	Portions	Yield
Hopkins Cafe		
11/16/2023 Late Night		10 Burger



# JHU Hopkins Cafe Thursday 11/16/2023 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		
11/16/2023 Late Night	2 2 patties	2 serving



# JHU Hopkins Cafe Waffle Bar Thursday 11/16/2023 [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

11/16/2023 Late Night 5 Waffle



JHU Hopkins Cafe [None]
Sunday 11/19/2023 Late Night

**Grill Vegan Cheddar Cheese** 

 Cooking Time:
 Serving Pan:
 Yield: 2 slice

 Cooking Temp:
 Serving Utensil:
 Portions: 2 slice

 Internal Temp:
 Postions: 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
11/19/2023 Late Night 2 slice



JHU Hopkins Cafe [None]
Sunday 11/19/2023 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 11/19/2023 Late Night	1 8 oz	2 Cup



JHU Hopkins Cafe

Grill

Sunday 11/19/2023

**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 11/19/2023 Late Night	50 3 oz	9.38 Pound

Portions: 10 slice



**Cooking Temp:** 

**Internal Temp:** 

JHU Hopkins Cafe
Sunday 11/19/2023

Cooking Time:

Serving Pan:

Grill

Late Night

Yield: 10 slice

Ingredients & Instructions...

- American Cheese 10 Slice

Serving Utensil:

Distribution... Portions Yield

Hopkins Cafe

11/19/2023 Late Night 10 slice

5 Burger



Hopkins Cafe 11/19/2023

Late Night

**JHU Hopkins Cafe** Grill Sunday 11/19/2023 **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
Sunday 11/19/2023

Crill Cheddar Cheese

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

Ingredients & Instructions...

- Mild Cheddar Cheese 5 Slice

Distribution... Portions Yield

Hopkins Cafe
11/19/2023 Late Night 5 slice



JHU Hopkins Cafe Grill
Sunday 11/19/2023 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
11/19/2023 Late Night 50 4 oz



JHU Hopkins Cafe Grill

Sunday 11/19/2023 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
11/19/2023 Late Night 25 Burger

Portions: 10 leaf



JHU Hopkins Cafe
Sunday 11/19/2023

Cooking Time:

Serving Pan:

Grill

Late Night

Yield: 10 leaf

Ingredients & Instructions...

**Cooking Temp:** 

**Internal Temp:** 

- Green Leaf Lettuce 10 Leaf

Serving Utensil:

Distribution... Portions Yield

Hopkins Cafe
11/19/2023 Late Night 10 leaf



JHU Hopkins Cafe
Sunday 11/19/2023
Late Night

Grill Pickle Chips

Cooking Time: Serving Pan: Yield: 10 Quace

Cooking Time:

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

Ingredients & Instructions...

- Crinkle Cut Bread & Butter Pickle Chips 10 Ounce

Distribution... Portions Yield

Hopkins Cafe
11/19/2023 Late Night 10 Ounce



JHU Hopkins Cafe Grill

Sunday 11/19/2023 Late Night

Grill	<b>Plant</b>	<b>Based</b>	<b>Perfect</b>	Burger
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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		
11/19/2023 Late Night		5 4 oz



JHU Hopkins Cafe
Sunday 11/19/2023

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
11/19/2023 Late Night 5 slice

10 slice



JHU Hopkins Cafe
Sunday 11/19/2023

Crill Tomato

Cooking Time:
Cooking Temp:
Internal Temp:

Serving Utensil:

mgredients & mstructions...

- Tomatoes 6X6 25#

Sliced

Distribution... Portions Yield

Hopkins Cafe
11/19/2023 Late Night 10 slice



JHU Hopkins Cafe

Sunday 11/19/2023

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		
11/19/2023 Late Night		10 Burger



JHU Hopkins Cafe Grill Sunday 11/19/2023 **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
11/19/2023 Late Night 2 2 patties 2 serving



# JHU Hopkins Cafe Waffle Bar Sunday 11/19/2023 [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
11/19/2023 Late Night 5 Waffle