

NEW CASTLE FOOD SERVICE

BAKING & COOKING INSTRUCTIONS

Cooking to proper temperatures will prevent food borne illness.

VEGETABLES



VEGETABLES IN BLACK MICROWAVE BOWLS SHOULD BE PLACED IN THE MICROWAVE FOR 1 MINUTE. OPEN AND STIR AND CONTINUE COOKING FOR 30 SECONDS OR UNTIL THE INTERNAL TEMPERATURE IS 145 DEGREES FARENHEIT OR HOTTER.

VEGETABLES IN BAGGIES SHOULD BE PLACED IN A MICROWAVE SAFE CONTAINER, COVERED WITH PLASTIC WRAP AND MICROWAVED FOLLOWING THE **SAME DIRECTIONS AS ABOVE.**

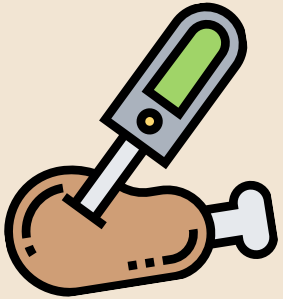
FRIES SHOULD BE PLACED ON A BAKING SHEET IN A SINGLE LAYER AND BAKED AT 400 DEGREES FARENHEIT FOR 13-15 MINUTES OR UNTIL BROWN AND CRISPY.



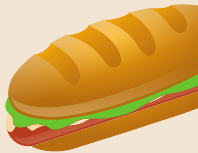
MAIN DISH ITEMS



PIZZA SINGLE SERVING PIZZA SHOULD BE PLACED ON A BAKING SHEET AND BAKED IN A 400 DEGREE OVEN FOR 9-12 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 160 DEGREES IS REACHED.



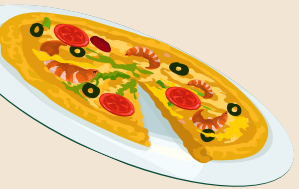
CALZONE AFTER THAWING, PLACE ON A BAKING SHEET AND COOK FOR 12-15 MINUTES IN A 350 DEGREE OVEN.



STROMBOLI AFTER THAWING, PLACE ON A BAKING SHEET AND COOK FOR 8-10 MINUTES IN A 375 DEGREE OVEN, OR UNTIL AN INTERNAL TEMPERATURE OF 165 DEGREES IS REACHED.

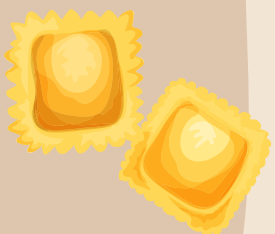
CHEESE-TOPPED BREADSTICKS - STUFFED

BREADSTICKS AFTER THAWING, COOK ON A BAKING SHEET FOR 9-12 MINUTES AT 350 DEGREES OR UNTIL IT HAS REACHED AN INTERNAL TEMPERATURE OF 160 DEGREES.



TOASTED CHEESE DO NOT REMOVE WRAP BEFORE HEATING. AFTER THAWING PLACE ON BAKING PAN IN TO OVEN FOR 10-12 MINUTES AT 350 DEGREES.

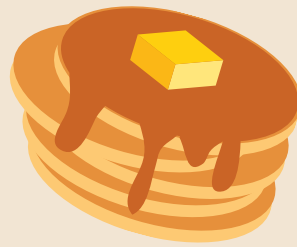
HAMBURGER PATTIES—CHICKEN PATTIES—CHICKEN TENDERS HAMBURGER PATTIES MICROWAVE 1-2 MIN OR BAKE FOR 10-12 MINUTES @ 350 F
CHICKEN PATTIES MICROWAVE FOR 1-2 MIN OR BAKE FOR 15-20 MINUTES @ 350 F
CHICKEN TENDERS MICROWAVE FOR 1-2 MIN OR BAKE FOR 15-20 MINUTES @ 350 F
INTERNAL TEMPERATURES SHOULD BE 160 F





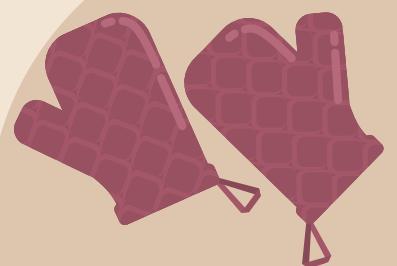
TACO STICK PLACE ONE TACO STICK ON A BAKING SHEET AND BAKE IN A 300 DEGREE OVEN FOR 18-20 MINUTES AND HAVE AN INTERNAL TEMPERATURE OF 160 F.

EGG & CHEESE OMELET AFTER THAWING, PLACE EACH OMELET ON A BAKING SHEET AND BAKE IN A 375 DEGREE OVEN FOR 21-24 MINUTES.



CHOCOLATE CHIP COOKIES

BAKE FROM FROZEN AT 325 DEGREES FOR 11-14 MINUTES.



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STORING INSTRUCTIONS

Holding food at proper temperatures will prevent food borne illness.

FRESH FRUIT



FRESH FRUIT THAT IS NOT PACKAGED SHOULD BE WASHED BEFORE EATING
COMMERCIALY SEALED FRUIT CAN BE STORED AT ROOM TEMPERATURE OR IN THE REFRIGERATOR
FRUIT CUPPED IN BLACK BOWLS SHOULD BE STORED IN THE REFRIGERATOR AND CONSUMED WITHIN 5 DAYS
JUICE BOXES CAN BE REFRIGERATED OR STORED UNTIL USE.
ALL ITEMS SHOULD BE CONSUMED WITHIN 5 DAYS.

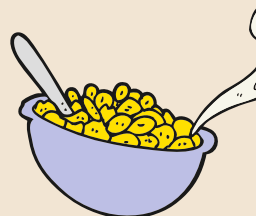
MILK & DAIRY PRODUCTS



MILK, CHEESE STICKS, AND YOGURT SHOULD ALL BE REFRIGERATED IMMEDIATELY AND USED WITHIN 5 DAYS OR DISCARDED.

BREAKFAST ITEMS

CEREAL, POP TARTS, DONUTS, GRAHAM CRACKERS, CEREAL BARS, MINI DONUTS, ARE ALL SHELF STABLE BUT SHOULD BE CONSUMED IN 5 DAYS OR DISCARDED.



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