

International
Dysphagia
Diet
(IDDSI)
Resources



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IDDSI packet includes:

Page 3 IDDSI Framework and definitions

Page 4 IDDSI competency training material and quizzes

Page 13 Sample diet spreadsheet including IDDSI consistencies

Page 14 Sample recipes for Minced & Moist and Soft & Bite-Sized consistencies

Page 26 Thickened liquid flow test guidelines and syringe information

Foodservice with a Difference

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INTERNATIONAL DYSPHAGIA DIET STANDARDISATION INITIATIVE COMPETENCY LEVEL 5 MINCED & MOIST

NAME _____

- 1. Read IDDSI level 5 Minced & Moist general information sheet.**
- 2. Watch video of the fork test, the fork drip test, and spoon tilt test at**
<https://youtu.be/9tMowfeuzVY>
- 3. Test a prepared food item on the menu using the fork drip and spoon tilt test.**
- 4. Complete the Minced & Moist sandwich competency.**
- 5. Draw a 4 mm x 4 mm square on this paper.**
(hint: the space between the tines of a fork are about 4 mm)

6. Circle the foods below if they are allowed on the MM5 diet.

| | | | |
|------------------------|----------------------|----------------------------------|------------|
| Vegetable Soup | Cold Cereal w/ Milk | Minced & Moist, Drained Fruit | Hot Cereal |
| Pineapple | Watermelon | Minced & Moist Cooked Vegetable | Rice |
| Cooked Broccoli Spears | Bread or Dinner Roll | Finely Minced Meat w/Thick Gravy | |

Manager Signature _____ Date _____



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5. Draw a 4 mm x 4 mm square on this paper.
(hint: the space between the tines of a fork are about 4 mm)

6. Circle the foods below if they are allowed on the MM5 diet.

| | | | |
|------------------------|----------------------|--|--|
| Vegetable Soup | Cold Cereal w/ Milk | <input checked="" type="checkbox"/> Minced & Moist, Drained Fruit | <input checked="" type="checkbox"/> Hot Cereal |
| Pineapple | Watermelon | <input checked="" type="checkbox"/> Minced & Moist Cooked Vegetable | <input type="checkbox"/> Rice |
| Cooked Broccoli Spears | Bread or Dinner Roll | <input checked="" type="checkbox"/> Finely Minced Meat w/Thick Gravy | |

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INTERNATIONAL DYSPHAGIA DIET STANDARDISATION INITIATIVE

MINCED & MOIST SANDWICH COMPETENCY

NAME _____

Watch Minced and Moist Sandwich Video: found on

www.youtube.com/watch?v=W7bOufqmz18

Need square mold, spray bottle filled with water or flavor compatible liquid, bread, minced & moist sandwich filling.

1. Read the Steps of preparing a minced and moist Sandwich

- a) Remove crusts from the bread.
- b) Finely chop the bread into tiny pieces that are 4 mm in size or less using a food processor.
- c) Sprinkle half the finely chopped bread crumbs (equivalent to 1 slice of bread) into a square mold.
- d) Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.
- e) Scoop 1 serving of minced & moist sandwich filling onto the moistened, finely chopped bread crumbs.
- f) Spread the filling evenly over the moistened finely chopped bread crumbs.
- g) Sprinkle half of the finely chopped bread crumbs (equivalent to 1 slice of bread) on top of the minced & moist sandwich filling.
- h) Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.
- i) Remove the square mold.
- j) Cover the sandwich and refrigerate for at least 1 hour.
- k) Divide the sandwich in halves or quarters for service.

2. Prepare a minced & moist sandwich following the steps above.

3. Perform the fork test (making sure the bread crumbs and sandwich filling pieces are all less than 4 mm).

4. Use the fork to press the sandwich to be sure the filling squashes easily.

5. Perform the IDDSI Spoon tilt test. (Make sure a spoonful of the minced and moist sandwich can be scooped up and holds together on the spoon. Then tilt the spoon to see that it falls off easily or with a gentle flick of the wrist.

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5 MINCED & MOIST



Level 5 Minced & Moist Food for Adults

What is this food texture level?

Level 5 – Minced & Moist Foods:

- ✓ Soft and moist, but with no liquid leaking/dripping from the food
- ✓ Biting is **not** required
- ✓ Minimal chewing required
- ✓ Lumps of 4mm in size
- ✓ Lumps can be mashed with the tongue
- ✓ Food can be easily mashed with just a little pressure from a fork
- ✓ Should be able to scoop food onto a fork, with no liquid dripping and no crumbles falling off the fork



Why is this food texture level used for adults?

Level 5 – Minced & Moist food may be used if you are not able to bite off pieces of food safely but have some basic chewing ability. Some people may be able to bite off a large piece of food, but are not able to chew it down into little pieces that are safe to swallow. Minced & Moist foods only need a small amount of chewing and for the tongue to 'collect' the food into a ball and bring it to the back of the mouth for swallowing. It's important that Minced & Moist foods are not too sticky because this can cause the food to stick to the cheeks, teeth, roof of the mouth or in the throat. These foods are eaten using a spoon or fork.

How do I test my food to make sure it is Level 5 Minced & Moist?

It is safest to test Minced & Moist food using the IDDSI Fork Drip Test **and** the IDDSI Spoon Tilt Test.

See videos of the IDDSI Fork Test and IDDSI Spoon Tilt Test at www.IDDSI.org/framework/food-testing-methods/

IDDSI Fork Test

For **adults** the lump size is **4mm**, which is about the gap between the prongs of a standard dinner fork

ADULT 4mm

CHILD 2mm

Minced & Moist food must pass both tests!

IDDSI Spoon Tilt Test

Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked

Sample should **not** be firm or sticky

Intended for general information only
Please consult with your health care professional for specific advice for your needs



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INTERNATIONAL DYSPHAGIA DIET STANDARDISATION INITIATIVE

COMPETENCY LEVEL 6 SOFT & BITE-SIZED

NAME _____

1. Read IDDSI level 6 Soft & Bite-Sized general information sheet.

2. Watch video of fork pressure test at

<https://youtu.be/9tMowfeuzVY>

3. Test a prepared food item on the menu using the fork pressure test.

4. Visually draw a bite-sized (1.5 cm x 1.5 cm) piece on this paper.
(hint: about the width of a standard dinner fork)

5. Circle the food items that are allowed on SB6 diet.

Vegetable Soup

Cold Cereal w/ Milk

Hot Cereal

Watermelon

Pineapple

Soft & Bite-Sized Vegetable

Soft & Bite-Sized Meat

Bread or Dinner Roll

Soft & Bite-Sized Rice Casserole

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INTERNATIONAL DYSPHAGIA DIET STANDARDISATION INITIATIVE COMPETENCY LEVEL 6 SOFT & BITE-SIZED

NAME _____

1. Read IDDSI level 6 Soft & Bite-Sized general information sheet.

2. Watch video of fork pressure test at

<https://youtu.be/9tMowfeuzVY>

3. Test a prepared food item on the menu using the fork pressure test.

4. Visually draw a bite-sized (1.5 cm x 1.5 cm) piece on this paper.
(hint: about the width of a standard dinner fork)

5. Circle the food items that are allowed on SB6 diet.

Vegetable Soup

Cold Cereal w/ Milk

Hot Cereal

Watermelon

Pineapple

Soft & Bite-Sized Vegetable

Soft & Bite-Sized Meat

Bread or Dinner Roll

Soft & Bite-Sized Rice Casserole

Manager Signature _____ Date _____



SOFT & BITE-SIZED



Level 6 Soft & Bite-Sized for Adults

What is this food texture level?

Level 6 – Soft & Bite-Sized Foods:

- ✓ Soft, tender and moist, but with no thin liquid leaking/dripping from the food
- ✓ Ability to 'bite off' a piece of food is *not* required
- ✓ Ability to chew 'bite-sized' pieces so that they are safe to swallow *is required*
- ✓ 'Bite-sized' pieces no bigger than 1.5cm x 1.5cm in size
- ✓ Food can be mashed/broken down with pressure from fork
- ✓ A knife is *not* required to cut this food



Why is this food texture level used for adults?

Level 6 – Soft & Bite-Sized food may be used if you are not able to bite off pieces of food safely but are able to chew bite-sized pieces down into little pieces that are safe to swallow. Soft & Bite-Sized foods need a moderate amount of chewing, for the tongue to 'collect' the food into a ball and bring it to the back of the mouth for swallowing. The pieces are 'bite-sized' to reduce choking risk. If you notice the food pieces are not being chewed well though, please contact your clinician to make sure you are on the correct food texture to reduce choking risk. Soft & Bite-Sized foods are eaten using a fork, spoon or chopsticks.

How do I test my food to make sure it is Level 6 Soft & Bite-Sized?

It is safest to test Soft & Bite-Sized food using the IDDSI Fork Pressure test.

See videos of the IDDSI Fork Pressure Test at
www.IDDSI.org/framework/food-testing-methods/

IDDSI Fork Pressure Test

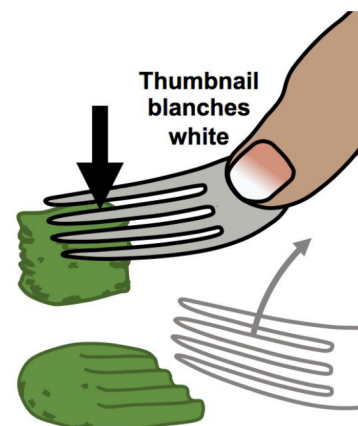
For **adults** the lump size is *no bigger than 1.5cm x 1.5cm*, which is about the **width** of a standard dinner fork.

To make sure the food is soft enough, press down on the fork until the thumbnail blanches to white, then lift the fork to see that the food is completely squashed and does not regain its shape

No bigger than
1.5cm x 1.5cm bite size
for adults



**Soft & Bite-Sized food
must pass both
size and softness tests!**





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FLOW TEST COMPETENCY (1-3)

NAME _____

1. Watch IDDSI Flow Test Video.

<https://iddsi.org/framework/drink-testing-methods>

2. Thicken a liquid to moderately thick using manufacturer directions or use a pre-made level 3 moderately thick liquid.

Perform the IDDSI Flow test using an approved 10 mL syringe.

Determine if the liquid is in fact level 3 moderately thick (if 8-10 mL remains in syringe after 10 seconds).

3. Thicken a liquid to mildly thick using manufacturer directions on your communities thickener or use a pre-made level 2 mildly thick liquid.

Perform the IDDSI Flow Test using an approved 10 mL syringe.

Determine if the liquid is in fact level 2 mildly thick (if 4-8 mL remains in syringe after 10 seconds).

4. T or F The IDDSI Flow Test can be used to measure the thickness of soups and smoothies.

5. T or F Any 10 mL syringe can be used for the IDDSI Flow Test.

6. How much liquid should remain in syringe when performing Flow Test for level 1 liquid?

a) 1-4 mL b) 4-8 mL c) 8-10 mL d) none.

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INTERNATIONAL DYSPHAGIA DIET STANDARDISATION INITIATIVE

FLOW TEST COMPETENCY (1-3)

NAME _____

1. Watch IDDSI Flow Test Video.

<https://iddsi.org/framework/drink-testing-methods>

2. Thicken a liquid to moderately thick using manufacturer directions or use a pre-made level 3 moderately thick liquid.

Preform the IDDSI Flow test using an approved 10 mL syringe.

Determine if the liquid is in fact level 3 moderately thick
(if 8-10 mL remains in syringe after 10 seconds).

3. Thicken a liquid to mildly thick using manufacturer directions on your communities thickener or use a pre-made level 2 mildly thick liquid.

Perform the IDDSI Flow Test using an approved 10 mL syringe.

Determine if the liquid is in fact level 2 mildly thick
(if 4-8 mL remains in syringe after 10 seconds).

4. ☒ T or ☐ F The IDDSI Flow Test can be used to measure the thickness of soups and smoothies.

5. T or ☒ F Any 10 ml syringe can be used for the IDDSI Flow Test.

6. How much liquid should remain in syringe when performing Flow Test for level 1 liquid?

☒ a) 1-4 ml b) 4-8 ml c) 8-10 ml d) none.

Manager Signature _____ Date _____

| Week 1 Sunday | | | FALL WINTER 2020-2021 BASE MENU | | | | | | Diet Spreadsheets | |
|------------------|-------------|----------------------|---------------------------------|---|---------------------|---|------------------|---|-------------------|-----------------------------------|
| | REGULAR/NAS | | 7 REGULAR EASY TO CHEW | | 6 SOFT & BITE-SIZED | | 5 MINCED & MOIST | | 4 PUREED | |
| B F S T | 4 FL OZ | CHOICE OF JUICE | 4 FL OZ | CHOICE OF JUICE | 4 FL OZ | CHOICE OF JUICE | 4 FL OZ | CHOICE OF JUICE | 4 FL OZ | CHOICE OF JUICE |
| | 1 SERV | CHOICE OF CEREAL | 1 SERV | EC7 CHOICE OF CEREAL, NO WHOLE GRAIN DRY OR COURSE CEREAL, GRANOLA OR BRAN, DRAIN | 1 SERV | SB6 COOKED CEREAL OR WELL MOISTENED DRY CEREAL, DRAIN | 1 SERV | MM5 COOKED CEREAL OR WELL MOISTENED DRY CEREAL, DRAIN | 4 OZ L | PU4 CHOICE OF HOT CEREAL |
| | 1 EACH | EGG:_____ | 1 EACH | EC7 EGG:_____ | #10 SCP | SB6 EGG:_____ | #10 SCP | MM5 EGG:_____ | #12 SCP | PU4 SCRAMBLED EGG |
| | 1 EACH | DONUT | 1 EACH | EC7 DONUT | 1 EACH | PU4 OR SLURRY DONUT | 1 EACH | PU4 OR SLURRY DONUT | #16 SCP | PU4 DONUT |
| | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK |
| N O O N | 3 OZ | CRANBERRY GLAZED HAM | 3 OZ | EC7 CRANBERRY GLAZED HAM | #8 SCP | SB6 CRANBERRY GLAZED HAM | #8 SCP | MM5 CRANBERRY GLAZED HAM | #10 SCP | PU4 CRANBERRY GLAZED HAM |
| | #8 SCP | BAKED YAM SOUFFLE | #8 SCP | BAKED YAM SOUFFLE, NO NUTS | #8 SCP | BAKED YAM SOUFFLE, NO NUTS | #8 SCP | BAKED YAM SOUFFLE, NO NUTS | #8 SCP | BAKED YAM SOUFFLE, NO NUTS |
| | 4 OZ S | GREEN BEANS | 4 OZ S | EC7 GREEN BEANS | 4 OZ S | SB6 GREEN BEANS | 4 OZ S | MM5 GREEN BEANS | #12 SCP | PU4 GREEN BEANS |
| | 1 EACH | ROLL/MARG | 1 EACH | EC7 ROLL/MARG | 1 EACH | PU4 OR SLURRY ROLL/MARG | 1 EACH | PU4 OR SLURRY ROLL/MARG | #20 SCP | PU4 ROLL/MARG |
| | 1 SLICE | PEACH PIE | 1 SLICE | EC7 PEACH PIE, NO CRUST | 1 SLICE | SB6 PEACH PIE, NO CRUST | 1 SLICE | MM5 PEACH PIE, NO CRUST | #10 SCP | PU4 PEACH PIE |
| | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK |
| A | 1 EACH | BEEF MINUTE STEAK | 1 EACH | EC7 BEEF MINUTE STEAK, NOT TOUGH | #8 SCP | SB6 BEEF MINUTE STEAK, NOT TOUGH | #8 SCP | MM5 BEEF MINUTE STEAK, NOT TOUGH | #8 SCP | PU4 BEEF MINUTE STEAK |
| | #8 SCP | MASHED POTATOES | #8 SCP | MASHED POTATOES | #8 SCP | MASHED POTATOES | #8 SCP | MASHED POTATOES | #8 SCP | MASHED POTATOES |
| | 2 OZ L | BEEF GRAVY | 2 OZ L | BEEF GRAVY | 2 OZ L | BEEF GRAVY | 2 OZ L | BEEF GRAVY | 2 OZ L | BEEF GRAVY |
| E V E | 1 EACH | HAMBURGER ON BUN | 1 EACH | EC7 HAMBURGER ON BUN | 1 SQ | SB6 HAMBURGER ON SLURRY BUN | 1 SQ | MM5 HAMBURGER ON SLURRY BUN | #6 SCP | PU4 HAMBURGER/BUN |
| | 1 SERV | ASSORTED CONDIMENTS | 1 SERV | EC7 CONDIMENTS, NO RAW VEGS | 1 SERV | SB6 CONDIMENTS, NO RAW VEGS | 1 SERV | MM5 CONDIMENTS, NO RAW VEGS | 1 SERV | PU4 ASSORTED CONDIMENTS |
| | #8 SCP | POTATO SALAD | #8 SCP | EC7 POTATO SALAD, NO RAW VEG, NO SKIN | #8 SCP | SB6 POTATO SALAD, NO RAW VEG, NO SKIN | #8 SCP | MM5 POTATO SALAD, NO RAW VEG, NO SKIN | #8 SCP | PU4 POTATO SALAD |
| | #8 SCP | BAKED BEANS | #8 SCP | EC7 BAKED BEANS | #8 SCP | SB6 BAKED BEANS | #8 SCP | MM5 BAKED BEANS | #8 SCP | PU4 BAKED BEANS |
| | 1 EACH | COOKIE | 1 EACH | EC7 COOKIE, NO CHIPS, NUTS, RAISINS | 1 EACH | PU4 OR SLURRY COOKIE, NO NUTS/ CHIPS/ RAISINS | 1 EACH | PU4 OR SLURRY COOKIE, NO NUTS/ CHIPS/ RAISINS | #16 SCP | PU4 COOKIE, NO CHIPS/NUTS/RAISINS |
| | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK | 8 FL OZ | MILK |
| A | 1 EACH | CHEDDAR OMELET | 1 EACH | EC7 CHEDDAR OMELET | 1 EACH | SB6 CHEDDAR OMELET | 1 EACH | MM5 CHEDDAR OMELET | #12 SCP | PU4 CHEESE OMELET |
| | 4 FL OZ | TOMATO JUICE | 4 FL OZ | TOMATO JUICE | 4 FL OZ | TOMATO JUICE | 4 FL OZ | TOMATO JUICE | 4 FL OZ | TOMATO JUICE |

Menus Approved By:



[9/27/20, 10/25/20, 11/22/20, 12/20/20, 1/17/21, 2/14/21, 3/14/21, 4/11/21, 5/09/21]

Notes:

SB6 CRANBERRY GLAZED HAM

Portion: #8 SCP

Recipe #: 5133

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|-------------------|------------|----------------|-------------|------------------|
| Pan Size: | | | | |
| WATER | 1 tsp | 2 tsp | 2 3/4 tsp | 1 tbsp + 1/2 tsp |
| ORANGE JUICE BASE | to taste | to taste | 1/4 oz | 1/4 oz |
| CRANBERRY SAUCE | 1/8 cup | 1/3 cup | 1/2 cup | 2/3 cup |
| BROWN SUGAR | 2 1/2 tsp | 1 tbsp + 2 tsp | 1/8 cup | 1/4 cup |
| ALLSPICE | to taste | to taste | 1/4 tsp | 1/4 tsp |
| CINNAMON | to taste | to taste | 1/4 tsp | 1/4 tsp |
| PIT HAM | 12 oz | 1 lb + 8 oz | 2 lb + 4 oz | 3 lb |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Prepare orange juice by combining water and orange juice base (if not using RTU).

2. In a sauce pan, combine orange juice, cranberry sauce, brown sugar and spices. Cook and stir over low heat until sugar is dissolved.

3. Slice ham into 4 oz slices. Layer slices in 2" deep steamtable pan.

3. Pour cranberry glaze over ham. Cover with foil.

Bake**Spoon glaze over ham slices every 30 minutes to 1 hour.

CONVENTIONAL OVEN: 350°F until thoroughly heated (approximately 15-18 minutes/pound).

CONVECTION OVEN: 325°F until thoroughly heated (approximately 15-18 minutes/pound).

CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 145°F FOR 4 MINUTES.

4. Remove glazed ham from oven and chop so pieces are no bigger than 1.5 cm x 1.5 cm. If cannot serve soft and tender, serve as minced and moist.

CCP: MAINTAIN TEMPERATURE OF 135°F OR ABOVE DURING THE ENTIRE SERVICE PERIOD.

Soft & Bite-Sized foods must pass the IDDSI Fork Pressure Test.

IDDSI Fork Pressure Test: For adults, the lump size is no bigger than 1.5 cm x 1.5 cm, which is about the width of a standard dinner fork. To make sure the food is soft enough, press down on the fork until the thumbnail blanches white, then lift the fork to see that the food is completely squashed and does not regain its shape.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

ALLERGENS:

**It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.

FALL WINTER 2020-2021 BASE MENU - Week 1 Sunday - NOON



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MM5 CRANBERRY GLAZED HAM

Portion: #8 SCP

Recipe #: 4965

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|--------------------------------|------------|------------|------------|-------------|
| Pan Size: | | | | |
| CRANBERRY GLAZED HAM, PREPARED | 3 serv | 6 serv | 9 serv | 12 serv |
| PORK GRAVY, PREPARED, HOT | 3 fl oz | 6 fl oz | 9 fl oz | 12 fl oz |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place prepared glazed ham into processor and pulse until lump particle size is 4 mm (for adults).

2. Prepare gravy mix and add to minced ham to add moisture and bind.

CCP: REHEAT TO 165°F.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

Level 5 Minced & Moist foods must pass the critical tests including Appearance, Fork Test and Spoon Tilt Test. Consider method of cooking and amount of time food is held.

Appearance: Lumps less than or equal to 4mm (adults). No separate thin liquid.

Fork Test: Foods can be easily mashed with little pressure from a dinner fork (pressure should not make thumb nail blanch to white). Easily separates and comes through prongs of a dinner fork.

Spoon Tilt Test: Holds shape on teaspoon. Food slides off spoon with little food left on teaspoon (i.e. not sticky).

May spread or slump slowly on a flat plate.

PREP:

NOTES:

ALLERGENS: Soy, Wheat, Gluten, Milk

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

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PUR CRANBERRY GLAZED HAM

Portion: #10 SCP

Recipe #: 4951

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|--------------------------------|------------|------------|------------|-------------|
| Pan Size: | | | | |
| CRANBERRY GLAZED HAM, PREPARED | 3 serv | 6 serv | 9 serv | 12 serv |
| CRANBERRY JUICE OR BROTH, HOT | 3 serv | 6 serv | 9 serv | 12 serv |
| THICKENER | 2 1/4 tsp | 1 1/2 tbsp | 2 1/4 tbsp | 3 tbsp |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Weigh the number of pureed portions required from the regular recipe. Weigh meat only, do not include cooking juices or gravy.

2. Add to food processor and process to fine consistency.

3. Combine hot liquid and thickener. Gradually add to meat while processing. All liquid may not be required.

4. Scrape down sides of processor and process for 30 seconds.

CCP: REHEAT TO 165°F.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

ALLERGENS:

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

FALL WINTER 2020-2021 BASE MENU - Week 1 Sunday - NOON



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SB6 HAMBURGER ON SLURRY BUN

Portion: 1 SQ

Recipe #: 4355

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|-----------------|------------|------------|-----------------------------|-------------|
| Pan Size: | | | | |
| BEEF PATTY, 4X1 | 3 each | 6 each | 9 each | 12 each |
| BEEF BASE | 1/4 tsp | 1/4 tsp | 1/2 tsp | 3/4 tsp |
| WATER | 1/3 cup | 3/4 cup | 1 cup + 1 tbsp + 3/4 tsp | 1 1/2 cup |
| HAMBURGER BUN | 3 each | 6 each | 9 each | 12 each |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

CCP: AVOID TOUCHING READY-TO-EAT FOOD WITH BARE HANDS. WEAR GLOVES IF TOUCHING READY TO EAT FOODS WITH YOUR HANDS.

1. Preheat oven to 375°F or preheat grill.

2. Place hamburger patties on greased sheet pans for oven preparation or onto hot grill for grilled preparation.

3. Bake at 375°F for 20 minutes or grill.

CCP: COOK HOT FOODS TO MINIMUM END-POINT TEMPERATURES OR HIGHER. AVOID OVER-COOKING. USE A CALIBRATED THERMOMETER TO CHECK PRODUCT TEMPERATURE IN THICKEST PART OF THE ITEM: 155°F FOR 15 SECONDS.

4. Remove hamburgers from oven or grill and chop so pieces are no bigger than 1.5 cm x 1.5 cm. If cannot serve soft and tender, serve as minced and moist.

CCP: MAINTAIN TEMPERATURE OF 135°F OR ABOVE DURING THE ENTIRE SERVICE PERIOD.

Prepare Buns:

5. Finely chop the bread into tiny pieces that are 4 mm in size or less (for adults) using a food processor.

6. Sprinkle half of the finely chopped bread crumbs into 9x9 square pan.

7. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

8. Scoop soft & bite-sized hamburger filling onto the moistened, finely chopped bread crumbs.

9. Spread the hamburger filling evenly over the moistened finely chopped bread crumbs.

10. Sprinkle half of the finely chopped bread crumbs on top of the soft & bite-sized hamburger filling.

11. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

12. Cover the hamburgers.

CCP: REHEAT TO 165°F if hot sandwich.

13. Divide the hamburger pans in quarters for service.

Soft & Bite-Sized foods must pass the IDDSI Fork Pressure Test.

IDDSI Fork Pressure Test: For adults, the lump size is no bigger than 1.5 cm x 1.5 cm, which is about the width of a standard dinner fork. To make sure the food is soft enough, press down on the fork until the thumbnail blanches white, then lift the fork to see that the food is completely squashed and does not regain its shape.

PREP:

NOTES:

ALLERGENS: Wheat, Gluten

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**



Martin Bros.
DISTRIBUTING CO INC

MM5 HAMBURGER ON SLURRY BUN

Portion: 1 SQ

Recipe #: 4354

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|----------------------------|------------|------------|------------|-------------|
| Pan Size: | | | | |
| HAMBURGER ON BUN, PREPARED | 3 serv | 6 serv | 9 serv | 12 serv |
| BROWN GRAVY, PREPARED, HOT | 3 fl oz | 6 fl oz | 9 fl oz | 12 fl oz |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place prepared hamburgers into processor and pulse until lump particle size is 4 mm (for adults).

2. Prepare gravy mix and add to minced hamburger to add moisture and bind.

CCP: REHEAT TO 165°F.

Prepare Buns:

3. Finely chop the bread into tiny pieces that are 4 mm in size or less (for adults) using a food processor.

4. Sprinkle half of the finely chopped bread crumbs into a square pan.

5. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

6. Scoop minced & moist hamburger filling onto the moistened, finely chopped bread crumbs.

7. Spread the filling evenly over the moistened finely chopped bread crumbs.

8. Sprinkle half of the finely chopped bread crumbs on top of the minced & moist hamburger filling.

9. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

10. Cover the hamburgers on buns.

CCP: REHEAT TO 165°F.

11. Divide the hamburger pans in quarters for service.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

Minced & moist foods must pass the IDDSI Fork Test and IDDSI Spoon Tilt Test.

IDDSI Fork Test: For adults the lump size is 4 mm, which is about the gap between the prongs of a standard dinner fork.

IDDSI Fork Drip Test: Liquid does not dollop, or drip continuously through the fork prongs.

IDDSI Spoon Tilt Test: Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked. Sample should not be firm or sticky.

PREP:

NOTES:

ALLERGENS: Soy, Wheat, Gluten, Milk

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

FALL WINTER 2020-2021 BASE MENU - Week 1 Sunday - EVE

PUR HAMBURGER/BUN

Portion: #6 SCP

Recipe #: 10476

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|-------------------------------------|------------|------------|------------|-------------|
| Pan Size: | | | | |
| HAMBURGER ON BUN, PREPARED SERVINGS | 3 serving | 6 serving | 9 serving | 12 serving |
| BEEF BASE | 1/4 tsp | 1/2 tsp | 1 tsp | 1 1/4 tsp |
| WATER | 3 fl oz | 6 fl oz | 9 fl oz | 12 fl oz |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Measure the number of pureed portions required from the regular recipe.
2. Add to food processor and process to fine consistency.
3. Prepare broth by dissolving soup base in boiling water.
4. Gradually add hot broth to burgers while processing. All liquid may not be required.
5. Scrape down sides of processor and process for 30 seconds.

CCP: REHEAT TO 165°F.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

ALLERGENS: Soy, Wheat, Gluten

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

FALL WINTER 2020-2021 BASE MENU - Week 1 Sunday - EVE



Martin Bros.
DISTRIBUTING CO INC

SB6 STEAKHOUSE VEGETABLE SOUP

Portion: 1 SERV

Recipe #: 5182

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|---------------------------------|------------|-------------|--------------|-------------|
| Pan Size: | | | | |
| WATER | 2 cup | 1 qt | 1 qt + 2 cup | 2 qt |
| MIREPOIX BASE (OR BEEF BASE) | 3/4 tsp | 1 1/2 tsp | 2 1/4 tsp | 1 tbsp |
| BEEF BASE | 3/4 tsp | 1 1/2 tsp | 2 1/4 tsp | 1 tbsp |
| WORCESTERSHIRE SAUCE | 1 1/2 tsp | 1 tbsp | 1 1/2 tbsp | 2 tbsp |
| KETCHUP | 2 tbsp | 1/4 cup | 1/3 cup | 1/2 cup |
| VINEGAR | 1/4 tsp | 1/2 tsp | 3/4 tsp | 1 tsp |
| BLACK PEPPER | to taste | 1/4 tsp | 1/4 tsp | 1/4 tsp |
| GARLIC POWDER | 1/2 tsp | 1 tsp | 1 1/2 tsp | 2 tsp |
| BEEF POT ROAST, FC, CUBED | 9 oz | 1 lb + 2 oz | 1 lb + 11 oz | 2 lb + 4 oz |
| CARROTS, FZN OR FRESH, DICED | 3/4 cup | 1 1/2 cup | 2 1/4 cup | 3 cup |
| DICED POTATOES, FRESH OR REFRIG | 3/4 cup | 1 1/2 cup | 2 1/4 cup | 3 cup |
| CHOPPED ONION | 1/4 cup | 1/2 cup | 3/4 cup | 1 cup |
| DICED TOMATOES | 1/4 cup | 1/2 cup | 3/4 cup | 1 cup |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

CCP: WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. In a large stockpot or kettle, bring water to a boil. Whisk in mirepoix and beef bases and stir until dissolved.

2. Add worcestershire sauce, ketchup, vinegar, black pepper and garlic powder. Stir to combine.

3. Roughly chop beef pot roast into bite size pieces. Add beef, carrots, potatoes, onions and diced tomatoes to the pot. Bring to a boil, stirring occasionally.

4. Reduce heat and simmer for an hour. Replace water as needed.

CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

5. Drain soup and retain solids.

6. Chop solids so pieces are no bigger than 1.5 cm x 1.5 cm. If cannot serve soft and tender, serve as minced and moist.

CCP: MAINTAIN TEMPERATURE OF 135°F OR ABOVE DURING THE ENTIRE SERVICE PERIOD.

Soft & Bite-Sized foods must pass the IDDSI Fork Pressure Test.

IDDSI Fork Pressure Test: For adults, the lump size is no bigger than 1.5 cm x 1.5 cm, which is about the width of a standard dinner fork. To make sure the food is soft enough, press down on the fork until the thumbnail blanches white, then lift the fork to see that the food is completely squashed and does not regain its shape.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

ALLERGENS: Soy



Martin Bros.
DISTRIBUTING CO INC

MM5 STEAKHOUSE VEGETABLE SOUP

Portion: 1 SERV

Recipe #: 5181

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|---------------------------------|------------|-------------|--------------|-------------|
| Pan Size: | | | | |
| WATER | 2 cup | 1 qt | 1 qt + 2 cup | 2 qt |
| MIREPOIX BASE (OR BEEF BASE) | 3/4 tsp | 1 1/2 tsp | 2 1/4 tsp | 1 tbsp |
| BEEF BASE | 3/4 tsp | 1 1/2 tsp | 2 1/4 tsp | 1 tbsp |
| WORCESTERSHIRE SAUCE | 1 1/2 tsp | 1 tbsp | 1 1/2 tbsp | 2 tbsp |
| KETCHUP | 2 tbsp | 1/4 cup | 1/3 cup | 1/2 cup |
| VINEGAR | 1/4 tsp | 1/2 tsp | 3/4 tsp | 1 tsp |
| BLACK PEPPER | to taste | 1/4 tsp | 1/4 tsp | 1/4 tsp |
| GARLIC POWDER | 1/2 tsp | 1 tsp | 1 1/2 tsp | 2 tsp |
| BEEF POT ROAST, FC, CUBED | 9 oz | 1 lb + 2 oz | 1 lb + 11 oz | 2 lb + 4 oz |
| CARROTS, FZN OR FRESH, DICED | 3/4 cup | 1 1/2 cup | 2 1/4 cup | 3 cup |
| DICED POTATOES, FRESH OR REFRIG | 3/4 cup | 1 1/2 cup | 2 1/4 cup | 3 cup |
| CHOPPED ONION | 1/4 cup | 1/2 cup | 3/4 cup | 1 cup |
| DICED TOMATOES | 1/4 cup | 1/2 cup | 3/4 cup | 1 cup |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

CCP: WASH VEGETABLES IN CLEAN AND SANITIZED SINK.

1. In a large stockpot or kettle, bring water to a boil. Whisk in mirepoix and beef bases and stir until dissolved.

2. Add worcestershire sauce, ketchup, vinegar, black pepper and garlic powder. Stir to combine.

3. Roughly chop beef pot roast into bite size pieces. Add beef, carrots, potatoes, onions and diced tomatoes to the pot. Bring to a boil, stirring occasionally.

4. Reduce heat and simmer for an hour. Replace water as needed.

CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

5. Drain soup and retain solids.

6. Place solids into processor and pulse until lump particle size is 4 mm (for adults).

7. Add soup liquid to minced solids to add moisture and bind.

CCP: REHEAT TO 165°F.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

Minced & moist foods must pass the IDDSI Fork Test and IDDSI Spoon Tilt Test.

IDDSI Fork Test: For adults the lump size is 4 mm, which is about the gap between the prongs of a standard dinner fork.

IDDSI Fork Drip Test: Liquid does not dollop, or drip continuously through the fork prongs.

IDDSI Spoon Tilt Test: Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked. Sample should not be firm or sticky.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:



Martin Bros.
DISTRIBUTING CO INC

PUR STEAKHOUSE VEGETABLE SOUP

Portion: 8 OZ L

Recipe #: 5003

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|---------------------------|------------|------------|------------|-------------|
| Pan Size: | | | | |
| STEAKHOUSE VEGETABLE SOUP | 3 serv | 6 serv | 9 serv | 12 serv |
| THICKENER THICKEN EASY | 1/3 cup | 2/3 cup | 1 cup | 1 1/4 cup |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Measure the number of prepared portions required from the regular recipe.

2. Add to food processor and process to fine consistency.

3. Add thickener gradually while processing.

4. Scrape down sides of processor and process for 30 seconds.

CCP: REHEAT TO 165°F.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

ALLERGENS: Soy

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

FALL WINTER 2020-2021 BASE MENU - Week 1 Tuesday - EVE



Martin Bros.
DISTRIBUTING CO INC

SB6 ROAST TURKEY FRENCH DIP ON SLURRY BUN

Portion: 2 OZEP

Recipe #: 5144

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|----------------------------|------------|-------------|--------------|-------------|
| Pan Size: | | | | |
| TURKEY THIGH POT ROAST | 9 oz | 1 lb + 2 oz | 1 lb + 11 oz | 2 lb + 4 oz |
| MARGARINE, SOFTENED | 1 tbsp | 2 tbsp | 1/4 cup | 1/4 cup |
| GARLIC & HERB SEASONING | 1/2 tsp | 3/4 tsp | 1 1/4 tsp | 1 1/2 tsp |
| HOT DOG BUN OR HOAGIE BUN | 3 each | 6 each | 9 each | 12 each |
| SHREDDED MOZZARELLA CHEESE | 1 1/2 oz | 3 oz | 4 1/2 oz | 6 oz |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Remove turkey from bag and place in deep baking pan(s). There will be quite a bit of free liquid that will go in the pan with the turkey.

Bake: Conventional Oven: 350 F for 2 - 2 1/2 hours, or until heated through. OR Convection Oven: 350 F for 1 1/2 hours, or until heated through.

CCP: COOK UNTIL INTERNAL TEMPERATURE REACHES 165°F FOR 15 SECONDS.

2. Use fork or tongs to shred turkey.

CCP: COOK TO INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.

3. Chop turkey so pieces are no bigger than 1.5 cm x 1.5 cm. If cannot serve soft and tender, serve as minced and moist.

CCP: MAINTAIN TEMPERATURE OF 135°F OR ABOVE DURING THE ENTIRE SERVICE PERIOD.

Prepare Buns:

4. Finely chop the bread into tiny pieces that are 4 mm in size or less (for adults) using a food processor.

5. Sprinkle half of the finely chopped bread crumbs into 9x9 square pan.

6. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

7. Scoop soft & bite-sized sandwich filling onto the moistened, finely chopped bread crumbs.

8. Spread the filling evenly over the moistened finely chopped bread crumbs.

9. Sprinkle half of the finely chopped bread crumbs on top of the soft & bite-sized sandwich filling.

10. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

11. Cover the sandwiches.

CCP: REHEAT TO 165°F if hot sandwich.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

12. Divide the French dip sandwich pans in quarters for service.

Soft & Bite-Sized foods must pass the IDDSI Fork Pressure Test.

IDDSI Fork Pressure Test: For adults, the lump size is no bigger than 1.5 cm x 1.5 cm, which is about the width of a standard dinner fork. To make sure the food is soft enough, press down on the fork until the thumbnail blanches white, then lift the fork to see that the food is completely squashed and does not regain its shape.

PREP:

NOTES:

ALLERGENS: Soy, Milk

****It is not implied nor should it be inferred that recipes that do not list an allergen are free from allergens.**

FALL WINTER 2020-2021 BASE MENU - Week 1 Saturday - EVE



Martin Bros.
DISTRIBUTING CO INC

MM5 ROAST TURKEY FRENCH DIP ON SLURRY BUN

Portion: 1 SQ

Recipe #: 5141

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|-----------------------------------|------------|------------|------------|-------------|
| Pan Size: | | | | |
| ROAST TURKEY FRENCH DIP, PREPARED | 3 serv | 6 serv | 9 serv | 12 serv |
| RESERVED COOKING JUICES FROM BEEF | 3 fl oz | 6 fl oz | 9 fl oz | 12 fl oz |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Place prepared roast turkey into processor and pulse until lump particle size is 4 mm (for adults).

2. Add reserved juices to minced beef to add moisture and bind.

CCP: REHEAT TO 165°F.

Prepare Buns:

3. Finely chop the bread into tiny pieces that are 4 mm in size or less (for adults) using a food processor.

4. Sprinkle half of the finely chopped bread crumbs into a square pan.

5. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

6. Scoop minced & moist sandwich filling onto the moistened, finely chopped bread crumbs.

7. Spread the filling evenly over the moistened finely chopped bread crumbs.

8. Sprinkle half of the finely chopped bread crumbs on top of the minced & moist sandwich filling.

9. Spray the finely chopped bread crumbs with water or flavor-compatible liquid until moist.

10. Cover the sandwiches.

CCP: REHEAT TO 165°F if hot sandwich.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

11. Divide the French dip sandwich pans in quarters for service.

Minced & moist foods must pass the IDDSI Fork Test and IDDSI Spoon Tilt Test.

IDDSI Fork Test: For adults the lump size is 4 mm, which is about the gap between the prongs of a standard dinner fork.

IDDSI Fork Drip Test: Liquid does not dollop, or drip continuously through the fork prongs.

IDDSI Spoon Tilt Test: Sample holds its shape on the spoon and falls off fairly easily if the spoon is tilted or lightly flicked. Sample should not be firm or sticky.

PREP:

NOTES:

ALLERGENS: Soy, Milk

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FALL WINTER 2020-2021 BASE MENU - Week 1 Saturday - EVE



Martin Bros.
DISTRIBUTING CO INC

PUR ROAST TURKEY FRENCH DIP

Portion: #6 SCP

Recipe #: 5007

| Ingredient | 3 Servings | 6 Servings | 9 Servings | 12 Servings |
|--|------------|------------|------------|-------------|
| Pan Size: | | | | |
| RST TURKEY FRENCH DIP, PREPARED SERVINGS | 3 serv | 6 serv | 9 serv | 12 serv |
| HOT WATER | 3 fl oz | 6 fl oz | 9 fl oz | 12 fl oz |
| SOUP BASE | 1/4 tsp | 1/2 tsp | 1 tsp | 1 1/4 tsp |
| THICKENER | 2 1/4 tsp | 1 1/2 tbsp | 2 1/4 tbsp | 3 tbsp |

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

1. Measure the number of pureed portions required from the regular recipe of meat.
2. Add to food processor and process to fine consistency.
3. Prepare broth by dissolving soup base in boiling water.
4. Add hot broth to meat.
5. Add buns to mixture while processing.
6. Scrape down sides of processor and process for 30 seconds.

CCP: REHEAT TO 165°F.

CCP: HOLD FOR SERVICE AT 135°F OR ABOVE.

PREP:

NOTES:

ALLERGENS: Soy, Milk

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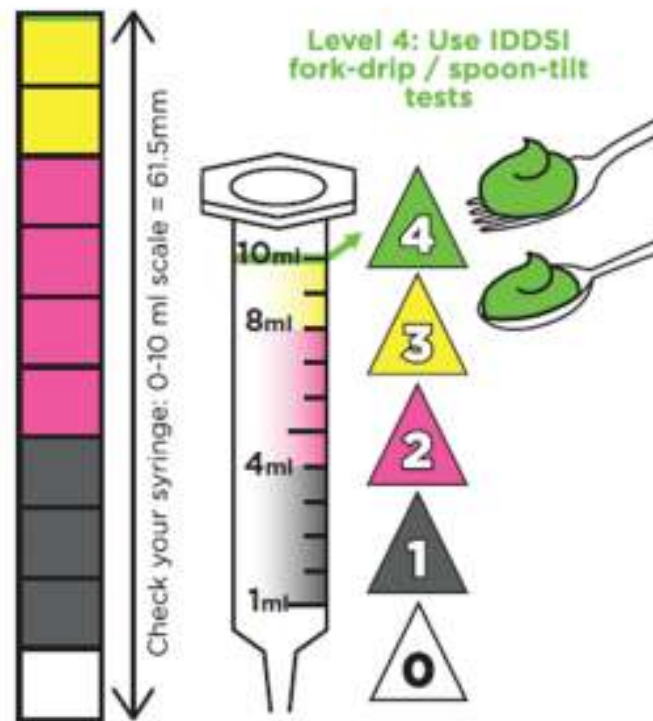
FALL WINTER 2020-2021 BASE MENU - Week 1 Saturday - EVE



Martin Bros.
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Flow Test

IDDSI level depends
on liquid remaining
after 10 seconds flow.



SYRINGE FOR FLOW TEST



Brand: BECTON DICK

Manufacturer Item #: 303134

Syringe 10 ML Slip Tip Sterile
ITEM NUMBER: 358383

Description: BD Slip-Tip Medical Syringe, Disposable, 10mL

Storage Temperature: -