

HEATING & PORTION CONTROL SHEET

Week of: _____

ABC Catering, Inc.

WRAAA

Address: _____

Older Americans Act Nutrition Program

Day: _____

Set thermostat at 350°F unless otherwise stated

Menu Item	Portion	Serving Utensil	Reheating w/Convection Oven	Reheating w/Conventional Oven
Salisbury Steak	1 per	Spatula	Heat with lid at 325° for 60 minutes. Stir and check temperature every 20 minutes.	Heat with lid at 350° for 90 minutes. Stir and check temperature every 20 minutes.
Mushroom Gravy	2 ounces	#16 scoop ¼ cup	Heat with lid for 45 minutes. Stir and check temperature every 15 minutes.	Heat with lid for 60 minutes. Stir and check temperature every 15 minutes.
Mashed Potatoes	4 ounces	#8 scoop ½ cup	Heat with lid for 45 minutes. Stir and check temperature every 10 minutes.	Heat with lid for 60 minutes. Stir and check temperature every 10 minutes.
Spinach	4 ounces	Slotted spoodle ½ cup	Heat with lid for 60 minutes. Stir and check temperature every 15 minutes. Cook to degree of tenderness desired.	Heat with lid for 75 minutes. Stir and check temperature every 15 minutes. Cook to degree of tenderness desired.
Lemon Juice	1 packet	Gloved hand	Serve at room temperature.	Serve at room temperature.
Bread/Margarine	1sl / 1 pat	Gloved hand	Refrigerate until served.	Refrigerate until served.
Peanut Butter Cookie	2 per	Gloved hand	Serve at room temperature.	Serve at room temperature.
Fresh Orange	1 per	Gloved hand	Refrigerate until served.	Refrigerate until served.
Milk	1 per	Gloved hand	Refrigerate until served.	Refrigerate until served.

Comments:

To heat vegetables, remove margarine and add water to cover the bottom. Heat according to above instructions. Drain. Add margarine back, mix and serve. **All food should be heated at 165°F, with the exception of frozen vegetables which should be heated at 145°F.** Note variations in time & temperature of convection / conventional ovens.