

Accessing the Touch Recipes at Scale Report (right)

Under Production Reports, tap Recipes at Scale Report.

Running the Touch Kitchen Production Sheet (below)

- 1. Select the date to run the report (the default is today's date).
- 2. Select the meal period or snack time.
- 3. Select the production area(s).
- 4. Select the menu service location(s) to determine the menu and dining areas.
- If your facility forecasts the advanced ordering (AO) census: Use Forecast generate numbers from the AO forecasting calculations. Use Orders generates numbers from the AO item-selection logic, including placed orders.
- Production Reports
 Service & Delivery Production Sheet
 Kitchen Production Sheet
 Recipes at Scale Report
 Therapeutic Spreadsheet

6. Click the Create Report button.

TOUCH | Recipes at Scale 1) Date (3) Production area 4 Tue, January 21 Hot Production , Cold Production 2 Meal type (4) Menu Service Location West MSL (5) Additional Options for Advance Ordering 🚯 Use Forecast 6 Recipes at Scale Sort Order Breakfas Menu Category ack PM Snack HS

Viewing a Recipe

The recipes are listed on the left. To view the details of a recipe, click its **View** button.

% Milk	VIEW	N C C & X & O 3 0 3 C 7 × C N C N C C & X & 0 0 3	1 8 7 3 4 1 9 5 8 8 6 1 8 7 3 4 0	An	nount requ each ingre	ired dient
PT/EX4 Milk 2%	VIEW	Turkey Patty				
Skim Milk	VIEW	Method Cook	Cook Time	20 min	Step V Ingr	edients
	_	Serving Size 1 Each	Cook	N/A	2 6.94lb	Turkey, Ground Bu 85/15 NEP
WhIG Garlic Texas Bread	VIEW	Yield 37	Temperature Serving Utensil	Not Specified	2 0.83qt	Bread Crumbs, Pla
		Droppyration Stons			2 0.92cup	Egg, Liquid Frz
Turkey Burger	VIEW	WASH HANDS before beg	Yield	SANITIZE surfaces	2 0.56tsp	Salt, Kosher
Turkey Patty	CLOSE	& equipment. Combine ingredients in a	arge bowl and mix well. V	Vorking with 1/2 cup of	2 0.56tsp	Marjoram, Ground
Fish & Newburg Sauce	VIEW	turkey mixture at a time, shape into patties 1/2 inch thick. Cook on flat top for 7-10 minutes per side, or to minimum "internal temp of 165F/74C held for 15 sec. Or grill 5-6 inches over medium high heat for 7-10 min on each side. CCP – Cook to internal temp of 165F/74C held for 15 sec.			2 0.56tsp	Pepper, Black Grou
P/PU4 Fish & Newburg Sauce	VIEW	CCP Maintain: Produ should be taken every 2 h temperature will present affect food quality.	ct held at >:135F/57C& ours during holding. *Mai no food safety issue; long	nbsp;Temperature ntaining at the proper hot holding times can		
		CCP Cool: Product m hrs and 70F/21C to 40F/40	ust reach 135F/57C within 4 hrs. :	p;to 70F/21C within 2		
BtS.Baked Tilapia	VIEW	(5) CCP Reheat: To&nbs least 15 seconds.	p:internal temperature of	f165F/74C held for at		

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