

Last Name: Maheri

First Name: Maryam

Ground beef for patties:

Name: Beef, ground, raw

Form: frozen, no more than 15% fat, (like IMPS 136)

Quality: USDA choice

Quantity: 16.67 lbs

Pricing Unit: 16.75 lbs

Miscellaneous: Receiving conditions:

Bright cherry red, firm flesh that springs back when touched, free of bruises, blood clots, and bloody tissues, no odor, intact and clean packaging.

Stored at a temperature that will keep the frozen food frozen.

Fresh Oranges:

Name: Oranges, fresh, 113 counts, Arizona or California

Form: whole, medium

Quality: USDA organic, extra fancy

Quantity: 17.86lbs

Pricing Unit: 18 lbs

Miscellaneous: Receiving Conditions:

Free of insects, insect eggs, and egg cases, Free of molds, cuts, wilting, unpleasant odor, and discoloration, Store whole citrus fruit in a cool dry-storage area. Temperatures of 60°F to 70°F (16°C to 21°C) are best. Do not directly store oranges on the floor to prevent growth of molds. Fruit and vegetables kept in the cooler can dry out quickly. Keep the relative humidity at 85 to 95 percent.

Last Name: Maheri

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1% milk for individual portions:

Name: Milk, skim milk, unflavored

Form: 1% fat, 8 oz portion

Quality: grade A

Quantity: 50 1/2 pint

Pricing Unit: 1/2 pint (8 fl oz)

Miscellaneous

Receiving Conditions:

sweetfish flavor

Must be cooled at 41 degree F (5 degree C) or lower in four hours

Store milk at 41 degree F (5 degree C) or lower

Canned green beans:

Name: Beans, Green

Form: canned, whole, includes USDA Foods, drained unheated beans

Quality: US fancy

Quantity: 6.90

Pricing unit: 3# No. 2-1/2 cans (28 oz)

Miscellaneous:

Cans should be free of any damages, free of flipper, Springer, soft and hard swell. Cans should have labels that are intact and not having bulging or swollen ends, rust, or dents. It should be kept in dry storage; it should be cleaned before opening it so the dust won't get into the food and become a physical contamination.

Works Cited

- (n.d.). Retrieved from USDA Food Buying Guide:
<http://fbg.nfsmi.org/EditShoppingListItem.aspx?list=a5e9c4b1-08f7-44c8-b0af-0594f28b7ce4&title=51bad242-6261-4ef3-9c22-50d49c8953f6&listindex=1301247&item=2188&servings=50&size=1%20cup&editrecord=5>
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- (n.d.). National Restaurant Association. (2012). Servsafe Coursebook 6th Restaurant Association Educational Foundation Edition. Chicago, IL: National