MEAT, FISH, AND POULTRY No.L 096 00

ROAST FRESH HAM

Yield 100 Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
247 cal	0 g	31 g	12 g	82 mg	2082 mg	11 mg

IngredientWeightMeasureIssuePORK,HAM,FRESH,BONELESS,RAW45 lbs6 gal 7/8 qts

Method

- 1 Place hams in pans.
- 2 Insert meat thermometer into thickest part of ham. DO NOT ADD WATER. DO NOT COVER.
- 3 Using a convection oven, bake at 300 F. for 4 hours. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes. Remove string or netting before slicing. CCP: Hold for service at 140 F. or higher.