

Recipe I/D... E4V2 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BOILED SPAGHETTI Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000260	SPAGHETTI, 20 LB BOX	12.00 LB	.00
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. BRING WATER TO A BOIL.
2. SLOWLY ADD SPAGHETTI WHILE STIRRING CONSTANTLY UNTIL WATER BOILS AGAIN. COOK ABOUT 15 MIN OR UNTIL TENDER; STIRRING OCCASIONALLY. DO NOT OVERCOOK. (COP 1)
(SEE NOTES)
3. DRAIN. RINSE WITH WATER; DRAIN THOROUGHLY. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE. (COP 2) (SEE NOTES) ADD 1 TBSP OF OIL TO EACH STEAM TABLE PAN TO PREVENT PASTA FROM STICKING TOGETHER.
4. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED. (COP3)

COP Notes:

- (COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F OR HIGHER FOR 15 SECONDS.
- (C/A) - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 2) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.
- (COP 3) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFT OVER PRODUCT, FOLLOW THESE STEPS:
1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES - 135 DEGREES F) AT ANY POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE

Recipe I/D...	E4V2 AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BOILED SPAGHETTI			Conversion Factor	1.00

CCP Notes:

COOLING METHOD. (LOOP 1) (SEE NOTES)

3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION
5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LOOP 2)
(SEE NOTES)

LEFTOVER CRITICAL CONTROL POINTS

(LOOP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR COOLER WITHIN TWO (2) HOURS. THEN COOLED TO 40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL OF SIX (6) HOURS.

(LOOP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. ANY LEFTOVERS BEING USED FOR A COLD SALAD MUST BE COOLED USING THE TWO STEP COOLING METHOD. (LOOP 1) (SEE NOTES)

CCP - CRITICAL CONTROL POINT CA - CORRECTIVE ACTION

LOOP- LEFTOVER CRITICAL CONTROL POINT

YIELD: 100 PORTIONS (6 1/4 GALLONS)