

Recipe I/D... Y2 AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description... COFFEE (OFFER V.S. SERVE) Conversion Factor 1.00

Item #	Item Description	Weight	Measure
95-100681	COFFEE, INST 12/8 OZ	4.00 OZ	.00
62-000040	SUGAR, WHITE 8/5# LBS. CP	1.50 LB	.75 QT
		Water:	6.250 GAL

Method # / Cooking Instructions:

1. ADD COFFEE AND SUGAR TO BOILING WATER, STIR UNTIL DISSOLVED. {COP 1} SEE NOTES}
2. KEEP HOT. DO NOT BOIL!! TRANSFER TO BEVERAGE DISPENSER. HOLD FOR HOT SERVICE. {COP 2} SEE NOTES}
3. PLEASE DISCARD ANY LEFTOVER PRODUCT. {COP 3} SEE NOTES}

COP Notes:

OMIT STEPS 1 AND 2 IF USING INSTANT COFFEE DISPENSER. PLACE 4 OZ. COFFEE AND FOLLOW INSTRUCTIONS ON DISPENSER. IF SERVING BOTH SWEET AND UNSWEET COFFEE, ADD COFFEE TO WATER, REMOVE AMOUNT OF COFFEE FOR SERVING UNSWEET AND THEN ADD SUGAR ADJUSTED FOR AMOUNT OF COFFEE REMAINING.

{COP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE. MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR 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 VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

COP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION