

Recipe I / D . . . Y26 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . APPLESAUCE Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 000051	APPLE SAUCE 6/ 10	. 00	4. 00 CAN
99- 700062	CINNAMON	1. 00 OZ	2. 00 TBSP

Method # / Cooking Instructions:

1. PLACE APPLESAUCE IN STEAM JACKETED KETTLE OR STOCK POT.
{ COP 1} SEE NOTES}
2. BRING TO A BOIL; REDUCE HEAT AND SIMMER 10 MINUTES.
3. ADD CINNAMON AND MIX WELL. { COP 2} SEE NOTES}
4. PLACE IN SERVING PANS. USE 4 OZ. LADLE TO SERVE. HOLD
FOR HOT SERVICE. { COP 3} SEE NOTES}

COP Notes:

YOU MAY SERVE THE APPLESAUCE COLD.

{ 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE
RECIPE.

{ COP 2}: COOK TO AN INTERNAL TEMPERATURE OF 140 DEGREES F.
FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG
ACCORDING TO SOP I VL01- 0026.

{ COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR
HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING
TO SOP I 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 4}: LEFTOVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE

Recipe I/D...	Y26 AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	APPLESAUCE			Conversion Factor	1.00

CCP Notes:

COOKING IN THE EVENT THAT YOU HAVE LEFTOVERS

PLEASE FOLLOW THESE INSTRUCTIONS:

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 LEFTOVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE 2 STAGE COOLING METHOD. { CCP 1} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. { CCP 2} SEE NOTES}

LEFTOVER CRITICAL CONTROL POINTS

{ CCP 1}: ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

{ CCP 2}: ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... Y11V1AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BAKED BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000033	BEANS, WHITE #25 LB DRY	16.00 LB	2.50 GAL
		Water:	5.000 GAL
99-700730	SALT, TABLE 24/26 OZ	3.00 OZ	4.50 TBSP
99-700603	MUSTARD, DRY	2.00 OZ	10.00 TBSP
70-800055	ONIONS, FRESH (LCP)	2.00 LB	.00
33-300956	KETCHUP, 6/10 CANS	.00	2.00 CAN
35-000630	SAUCE, WORCESTERSHIRE 4/1 GL	.00	1.00 CUP
		Conv Factor:	16.000
62-000010	SUGAR, DRK BROWN 24/1 LB	3.37 LB	2.25 QT

Method # / Cooking Instructions:

- PICK OVER BEANS, REMOVING DISCOLORED BEANS AND FOREIGN MATTER. WASH BEANS THOROUGHLY. (CCP 1) (SEE NOTES)
- COVER WITH WATER; BRING TO BOIL. BOIL 2 MINUTES; TURN OFF HEAT. COVER; LET SOAK 1 HOUR.
- BRING BEANS TO BOIL; ADD MORE WATER TO COVER BEANS, IF NECESSARY. SIMMER 1 1/2 HRS. OR UNTIL BEANS ARE TENDER (CCP 3) (SEE NOTES)
- CHOP ONIONS. COMBINE DRY MUSTARD, SALT, ONIONS, KETCHUP, WORCESTERSHIRE SAUCE, AND BROWN SUGAR. ADD BEANS; MIX WELL (CCP 1 & 2) (SEE NOTES)
- POUR MIXTURE INTO GREASED STEAM TABLE PANS. BAKE 3 TO 4 HOURS. COVER MAY BE REMOVED LAST HOUR TO ALLOW BEANS TO BROWN (CCP3) (SEE NOTES)
- HOLD FOR HOT SERVICE. (CCP 4) (SEE NOTES)
- PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (CCP 5) (SEE NOTES)

CCP Notes:

40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL

CCP Notes:

Recipe I/D...	Y11V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BAKED BEANS			Conversion Factor	1.00

 CCP Notes:

OF SIX (6) HOURS.

(LOOP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT

(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.

(CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

(CCP 5) - 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 POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE 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

Recipe I/D...	Y11V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BAKED BEANS			Conversion Factor	1.00

CCP Notes:

YIELD: 100 PORTIONS = 3 STEAM TABLE PANS.
TEMPERATURE: 350F OVEN

(CCP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F
OR HIGHER FOR 15 SECONDS.

Recipe I / D . . . Y45B AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . BAKED BEEF SKI LLET Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.00 LB *	1.00 QT
33-320915	TOMATOES, 6/ 10 USDA	.00	1.00 CAN
		Water:	1.000 GAL
33-300000	MIXED VEGETABLES, 6/ # 10 cans	.00	1.00 CAN
99-700631	OREGANO	1.00 OZ	.00
99-700730	SALT, TABLE 24/ 26 OZ	.50 OZ	2.00 TBSP
98-000180	MACARONI , 20 LB Box	8.50 LB	.00
		Water:	3.500 GAL

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP I VL01-0026
GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN IT'S OWN FAT UNTIL BEEF LOSES IT'S PINK
COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF
EXCESS FAT. ADD DICED ONIONS
TO BEEF MIXTURE AND SIMMER FOR 20 MINUTES, STIR-
RING CONSTANTLY. (COP 2) (COP 3) (COP 4) (SEE NOTES)
3. BLEND COOKED BEEF MIX BULK WITH MIXED VEGETABLES
TOMATOES, WATER, SALT, PEPPER AND ITALIAN SEASONING
SIMMER 10 MINS. OR UNTIL THICKENED. STIR AS NECESSARY.
(COP 3) (SEE NOTES)
4. ADD MACARONI TO WATER, BRING TO A BOIL, STIRRING
OCCASIONALLY. BOIL 20 MINUTES; DRAIN WELL!!
5. ADD COOKED MACARONI TO MEATSAUCE MIXTURE AND TRANSFER
INTO SERVING PANS.
6. BAKE AT 350 DEGREES F. FOR APPROXIMATELY 25-30 MIN OR
UNTIL IT REACHES AN INTERNAL TEMPERATURE OF 165F DEGREES
FOR AT LEAST 15 SECONDS. (COP 5) (SEE NOTES)
7. HOLD AT 135F DEGREES OR HIGHER FOR HOT SERVICE. (COP 6)
(SEE NOTES)
8. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 7) (SEE
NOTES)

Recipe I/D...	Y45B AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BAKED BEEF SKILLET			Conversion Factor	1.00

CCP Notes:

NOTES:

- (CCP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (CCP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 5) - HEAT BEEF & MACARONI TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 6) - HOLD BEEF & MACARONI FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (CCP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT
TEMPERATURE: 350 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION

Recipe I/D... L144 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BAKED CHICKEN AND NOODLES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	85.00 LB	.00
		Water:	7.000 GAL
99-700730	SALT, TABLE 24/26 OZ	5.00 OZ	7.50 TBSP
98-000260	SPAGHETTI, 20 LB BOX	4.00 LB	1.50 GAL
79-100202	SHORTENING, VEGETABLE 50 LBS	1.50 LB	3.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.75 LB	1.75 QT
23-000322	M LK, REPLACER 50# BAG	13.00 OZ	2.90 CUP
		Conv Factor:	16.000
		Water:	3.750 QT
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP I VL01-0026
GUIDELINES {COP1} SEE NOTES}
2. PLACE CHICKEN IN STOCK POT OR STEAM JACKETED KETTLE; ADD
WATER, SALT, AND BAY LEAVES. BRING TO A BOIL; REDUCE
HEAT AND SIMMER TWO HOURS OR UNTIL TENDER {COP 2 & 5}
SEE NOTES}
3. REMOVE CHICKEN FROM STOCK; DRAIN WELL. STRAIN STOCK.
RESERVE STOCK FOR USE IN STEP 7. {COP 4} SEE NOTES}
4. REMOVE MEAT FROM BONES AND DEBONE, CUT INTO 1 INCH
PIECES. SET ASIDE TO USE IN STEP 10. {COP 3} SEE NOTES}
5. COOK NOODLES IN WATER FOR 15 MINUTES OR UNTIL TENDER.
DRAIN. PLACE ABOUT 1 GALLON OF NOODLES IN EACH GREASED
PAN. SET ASIDE FOR USE IN STEP 10. {COP 5} SEE NOTES}
6. BLEND SHORTENING AND FLOUR TOGETHER; MIX UNTIL SMOOTH.
{COP 5} SEE NOTES}
7. GRADUALLY ADD SHORTENING AND FLOUR MIXTURE TO SAVED
HOT STOCK, STIRRING CONSTANTLY; HEAT TO BOILING POINT.
BOIL 2 MIN. STIRRING FREQUENTLY TO PREVENT STICKING
8. RECONSTITUTE M LK WITH WARM WATER {COP 5} SEE NOTES}
9. ADD M LK AND PEPPER TO STOCK MIXTURE, STIRRING
CONSTANTLY. COOK UNTIL SMOOTH AND THICKENED.
{COP 5 & 7} SEE NOTES}
10. ADD CHICKEN. MIX THOROUGHLY. POUR ABOUT 2 GAL. SAUCE

Recipe I/D...	L144 AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BAKED CHICKEN AND NOODLES			Conversion Factor	1.00

Method # / Cooking Instructions:

OVER NOODLES IN EACH PAN.

11. BAKE 30 MINUTES OR UNTIL THE TEMPERATURE IS 165 DEGREES IN A 350 DEGREES OVEN {COP 2} SEE NOTE}
12. TRANSFER CHICKEN MIXTURE EVENLY TO STEAM TABLE PANS FOR SERVICE. {COP 9} SEE NOTES}
13. PLEASE DISCARD ANY LEFT OVER PRODUCT. {COP 10} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

- {COP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.
- {COP 2}: Cook chicken to an internal temperature of 165 degrees F. for 15 seconds. Document on the temperature log according to SCP IVL01-0026.
- {COP 3}: Cool product using 1 stage cooling method. Cool product from 140 degree F. to 41 degrees F. or lower within 4 hours. Divide product into small batches and place in shallow pans to aid in cooling
- {COP 4}: Hold stock at 135 degree F. or higher until ready to add to recipe. Document on the temperature log according to SCP IVL01-0026.
- {COP 5}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or higher for 15 seconds.
- {COP 6}: Hold product under proper refrigeration according to SCP IVL01-0026 until ready to use in the recipe.
- {COP 7}: Cook product to an internal temperature of 140 degrees F. or higher for 15 seconds. Document on the temperature log according to SCP IVL01-0026.
- {COP 8}: Hold product under proper refrigeration according to SCP IVL01-0026 until ready to use in the recipe.

Recipe I/D...	L144 AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BAKED CHICKEN AND NOODLES			Conversion Factor	1.00

COP Notes:

{COP 9}: Hold chicken for hot service at 135 degrees F. or higher. Document on temperature log.

{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.

{COP10}: Progressive-cooking techniques should minimize waste of product, therefore limiting the amounts of product that will need to be discarded.

COP = Critical Control Point CA = Corrective Action

Recipe I/D... L90 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BAKED CHICKEN BREAKFAST PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710311	BREAKFAST PATTY CHICKEN (FARM) 1	12.50 LB	200.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
	Conv Factor:	16.000	

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (CCP 1) (SEE NOTES)
2. PLACE PATTIES ON LIGHTLY GREASED PANS (18 X 26 INCHES);
 BAKED IN 350 DEGREE F OVEN FOR 20 MINUTES OR UNTIL
 INTERNAL TEMPERATURE REACHES 165 DEGREES F. (CCP 2)
 (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS AND HOLD FOR HOT SERVICES.
 (CCP 3) (SEE NOTES) PLEASE DISCARD ANY LEFTOVER PRODUCT.
 (CCP 4) (SEE NOTES)

CCP Notes:

- { CCP 1 }: PORTION PRODUCT IN SMALL BATCHES. HOLD PRODUCT AT
 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- { CCP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165
 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE
 TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- { CCP 3 }: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR
 HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING
 TO SOP I VL01-0026.
- { C/A } - IF THE PRODUCT FALLS BELOW 135 DEGREES F THEN
 REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM
 OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE
 THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR
 ABOVE 135 DEGREES F ON THE SERVING LINE.
- { CCP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
 WASTE OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

Recipe I/D... L124 AM Portion Size: 4.00 OZ Adjusted Servings 100
 Description... BAKED FISH PORTIONS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000057	BREADED FISH PORTIONS	25.00 LB	.00

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. {COP 1} SEE NOTES}
2. ARRANGE FISH ON A SHEET PAN IN A SINGLE LAYER (COP 1) (SEE NOTES)
3. BAKE AT 375 DEGREES F. COOK UNTIL THE INTERNAL TEMPERATURE REACHES 155 DEGREES F FOR 15 SECONDS (COP 2) AND (COP 3) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING HOLD FOR HOT SERVICE. (COP 4) SEE NOTES)
5. DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

IN STEP 1, PORTIONS SHOULD NOT TOUCH EACH OTHER WHILE BAKING

COP 1 - PORTION FISH IN SMALL BATCHES. HOLD FISH AT 0 DEGREES F OR BELOW UNTIL READY TO COOK.

COP 2 - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

COP 3 - COOK FISH TO AN INTERNAL TEMPERATURE OF 155 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

COP 4 - HOLD FISH FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

Recipe I/D...	L124 AM	Portion Size:	4.00 OZ	Adjusted Servings	100
Description...	BAKED FISH PORTIONS			Conversion Factor	1.00

CCP Notes:

PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES
F ON THE SERVING LINE.

CCP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.
YIELD - 100 PORTIONS (4 PANS)

Recipe I/D... L146 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... BARBEQUED CHICKEN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	100.00 LB	100.00 EA
70-800055	ONIONS, FRESH (LOP)	2.00 LB *	1.50 QT
99-600140	VINEGAR, CIDER 4/1 GAL	4.00 CUP	1.00 QT
		Conv Factor:	16.000
		Water:	3.000 QT
35-000630	SAUCE, WORSTERSH 4/1 GL	.00	1.00 CUP
		Conv Factor:	16.000
33-300956	KETCHUP, 6/10 CANS	6.00 LB	3.00 QT
		Conv Factor:	6.000
35-000295	MUSTARD PREPARED 4/1 GAL*	7.00 OZ	.75 CUP
		Conv Factor:	128.000
62-000010	SUGAR, DRK BROWN 24/1 LB	1.25 LB	3.00 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TSP
		Conv Factor:	12.000
79-200010	MARGARINE 30/1 LB	8.00 OZ	1.00 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. PRE-PREP CHICKEN.
2. MIX ONIONS, VINEGAR, WATER, WORCESTERSHIRE SAUCE, KETCHUP, MUSTARD, BROWN SUGAR, AND PEPPER.
3. BRING TO A BOIL, STIRRING CONSTANTLY.
4. REDUCE HEAT; SIMMER 10 MINUTES OR UNTIL WELL BLENDED.
5. STIR IN BUTTER OR MARGARINE.

COP Notes:

YIELD: 100 PORTIONS (4 PANS)
 PAN SIZE: 18 X 26" SHEET PAN
 TEMPERATURE: 325F OVEN
 EACH PORTION = 1 LEG QUARTER

NOTE: 1. IN STEP 2, 2 LBS. 4 OZS. DRY ONIONS A.P. WILL
 YIELD 2 LBS. FINELY CHOPPED ONIONS.

Recipe I/D... Y01V2AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BEEF AND BEAN BURRITOS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-020035	BEAN, PINTO #25 USDA	14.00 LB	.00
70-710725	BEEF M X (BULK)	10.25 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.25 LB	.00
99-700082	GARLIC POWDER	1.33 OZ	4.00 TBSP
99-700662	PEPPER, BLACK, PURE	.62 OZ	2.50 TBSP
33-320966	TOMATO PASTE, 6/10 USDA	.00	1.00 CAN
	Water:		5.000 QT
99-700052	CHILI POWDER	1.00 OZ	4.00 TBSP
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	200.00 EA
	Conv Factor:		12.000

Method # / Cooking Instructions:

6. DRAIN BEANS. ADD BEANS TO MEAT MIXTURE. SIMMER FOR 10-15 MINUTES.
7. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE (COP 7) (SEE NOTES)
8. TO SERVE; PORTION MEAT/ BEAN MIXTURE WITH A #12 SCOOP (3 OZ) ONTO EACH TORTILLA ON TRAY.
9. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 8) (SEE NOTES)
1. PICK OVER BEANS, REMOVE DISCOLORED BEANS AND FOREIGN OBJECTS. WASH BEANS THOROUGHLY. COVER WITH WATER, BRING TO A BOIL; BOIL 2 MINUTES; TURN OFF HEAT AND LET BEANS SOAK FOR ONE HOUR (COP 1) (SEE NOTES)
2. BRING BEANS BACK TO A BOIL; ADD MORE WATER IF NECESSARY; COVER. SIMMER FOR 1 1/2 HOURS OR UNTIL TENDER. HOLD AT 135 DEGREES F. UNTIL READY TO USE IN STEP 6. (COP 2 & 3) (SEE NOTES)
3. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES (COP 4) (SEE NOTES)
4. COOK BEEF IN ITS OWN FAT UNTIL IT LOSES ITS PINK COLOR; STRIPPING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. (COP 5) (SEE NOTES)
5. ADD ONIONS, GARLIC POWDER, PEPPER, TOMATO PASTE, WATER, AND SEASONINGS. BLEND WELL. SIMMER FOR 30 MINUTES. (COP 1 & 6) (SEE NOTES)

Recipe I/D...	Y01V2AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	BEEF AND BEAN BURRITOS			Conversion Factor	1.00

CCP Notes:

- (CCP 1): VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- (C/A): IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (CCP 2): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I LV01-0026.
- (CCP 3): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I LV01-0026.
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- (CCP 4): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (CCP 5): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I LV01-0026.
- (CCP 6): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 7): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I LV01-0026.
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- (CCP 8): PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE

Recipe I/D...	Y01V2AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	BEEF AND BEAN BURRITOS			Conversion Factor	1.00

CCP Notes:

WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP= CRITICAL CONTROL POINT

CA= CORRECTIVE ACTION

Recipe I/D... Y45TBAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BEEF AND MACARONI Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.38 LB *	1.00 QT
70-800065	PEPPERS, GRN FRESH (LOP)	1.50 LB *	4.50 CUP
99-700082	GARLIC POWDER	.75 OZ	2.25 TBSP
45-000440	Flour, AP, 50 lb. Bag	8.00 OZ	2.00 CUP
		Conv Factor:	16.000
33-320966	TOMATO PASTE, 6/10 USDA	.00	1.00 CAN
33-320915	TOMATOES, 6/10 USDA	.00	1.00 CAN
		Water:	1.000 GAL
99-700730	SALT, TABLE 24/26 OZ	5.00 OZ	.50 CUP
99-700662	PEPPER, BLACK, PURE	.50 OZ	2.00 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	6.00 OZ	.75 CUP
		Conv Factor:	16.000
98-000180	MACARONI, 20 LB Box	8.00 LB	.00
		Water:	3.000 GAL

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP I VL01-0026
GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN ITS OWN FAT UNTIL BEEF LOSES ITS PINK
COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF
EXCESS FAT. ADD DICED ONIONS, GREEN PEPPERS, AND GARLIC
POWDER TO BEEF MIXTURE AND SIMMER FOR 20 MINUTES, STIR-
RING CONSTANTLY. (COP 2) (COP 3) (COP 4) (SEE NOTES)
3. BLEND FLOUR WITH COOKED BEEF MIX BULK. ADD TOMATO PASTE,
TOMATOES, WATER, SALT, PEPPER AND SUGAR.
SIMMER 10 MINS. OR UNTIL THICKENED. STIR AS NECESSARY.
(COP 3) (SEE NOTES)
4. ADD MACARONI TO WATER, BRING TO A BOIL, STIRRING
OCCASIONALLY. BOIL 20 MINUTES; DRAIN WELL!!
5. ADD COOKED MACARONI TO MEATSAUCE MIXTURE AND TRANSFER
INTO SERVING PANS.
6. BAKE AT 350 DEGREES F. FOR APPROXIMATELY 25-30 MIN OR
UNTIL IT REACHES AN INTERNAL TEMPERATURE OF 165F DEGREES
FOR AT LEAST 15 SECONDS. (COP 5) (SEE NOTES)
7. HOLD AT 135F DEGREES OR HIGHER FOR HOT SERVICE. (COP 6)
(SEE NOTES)

Recipe I/D...	Y45TBAM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BEEF AND MACARONI			Conversion Factor	1.00

Method # / Cooking Instructions:

8. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 7) (SEE NOTES)

COP Notes:

NOTES:

- (COP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (COP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (COP 5) - HEAT BEEF & MACARONI TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6) - HOLD BEEF & MACARONI FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (COP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT
TEMPERATURE: 350 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION

Recipe I/D... L89V4AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BEEF BREAKFAST PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710312	Breakfast Beef Patty (Farm)	15.63 LB	200.00 EA

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. {COP 1} (SEE NOTES)
2. PLACE LINKS ON SHEET PANS (18 X 26 INCHES); BAKE IN 350 DEGREES F OVEN FOR 25 MINUTES OR UNTIL DONE. {COP 2} (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING {COP 3} (SEE NOTES) PLEASE DISCARD ANY LEFTOVER PRODUCT. {COP 4} (SEE NOTES)

COP Notes:

- {COP 1}: PORTION PRODUCT IN SMALL BATCHES. HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- {COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {C/A} - IF THE PRODUCT FALLS BELOW 135 DEGREES F THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- {COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

Recipe I/D... D2 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BISCUITS FROM MIX Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000213	MIX, BISCUIT, 50#	14.20 LB	.00
		Water:	.800 GAL

Method # / Cooking Instructions:

1. Place mix in mixer. Add 1/3 the water to the mix and incorporate into dough. Slowly add the water until dough forms to biscuit mix. Scrape the bowl to make sure all the product is mixed. (CCP 1)
2. Turn dough out on floured board and roll it out.
3. Fold dough in half once. Roll out to 1/2 inches thick.
4. Cut with 2 1/2 inch floured biscuit cutter. Place biscuits on sheet pans (18 x 26) in rows of 6 x 9.
5. Bake at 425 degrees F for 13 to 15 minutes or until lightly browned. Brush with margarine. (CCP 2)
6. Hold for hot service. (CCP 3)
7. Progressive cooking techniques should be used to minimize leftovers. (CCP 4)

CCP Notes:

{ CCP 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{ CCP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CCP 3 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF

Recipe I/D...	D2	AM	Portion Size:	2.00	EA	Adjusted Servings	100
Description...	BISCUITS FROM MIX				Conversion Factor	1.00	

CCP Notes:

PRODUCT THAT WILL BE REMAINING AFTER SERVICE.
IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS
MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

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)

Recipe I/D... N17V0AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... BLOLOGNA W/ YELLOW CHEESE SANDW Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800000	BREAD, WHITE 20 SLICES	12.00 LB	200.00 SL
		Conv Factor:	1.200
16-105037	BLOLOGNA, ALL CHICKEN	6.25 LB	.00
22-000015	CHEESE, YELLOW AMER (CP)	3.75 LB	.00

Method # / Cooking Instructions:

1. THAW PRODUCTS UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. {COP 1} SEE NOTES}
2. EACH SANDWICH SHOULD HAVE 1 OZ. OF MEAT AND 1/2 OZ. OF CHEESE PER 2 SLICES OF BREAD. (COP 2) (SEE NOTES)
3. IF SANDWICHES ARE BEING USED FOR PACKOUTS, WRAP EACH SANDWICH SEPARATELY. HOLD UNDER PROPER REFRIGERATION UNTIL READY TO SERVE.
4. THERE SHOULD NOT BE ANY LEFTOVER PRODUCT. {COP 3} SEE NOTES}

COP Notes:

{COP 1}: PREPARE SANDWICHES IN SMALL BATCHES. HOLD MEAT/CHEESE AT 40 DEGREES F. OR LOWER UNTIL READY TO USE.

{COP 2}: VISUALLY INSPECT DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

[CA]: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... L30 AM Portion Size: .67 CUP Adjusted Servings 100
 Description... BREAKFAST GRAVY Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	12.00 LB	.00
45-000440	Flour, AP, 50 lb. Bag	1.33 LB	1.33 QT
99-700662	PEPPER, BLACK, PURE	.14 OZ	1.78 TSP
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	3.00 OZ	8.00 TBSP
		Conv Factor:	16.000
23-000322	M LK, REPLACER 50# BAG	1.28 LB	7.72 CUP
		Water:	2.670 GAL
35-000630	SAUCE, WORCTSHR 4/ 1 GL	1.00 OZ	.00
		Conv Factor:	128.000

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (OCP 1) (SEE NOTES)
2. BROWN MEAT IN ITS OWN FAT IN STEAM JACKETED KETTLE OR
 ROASTING PAN UNTIL MEAT LOSES ITS PINK COLOR, STIRRING
 TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. (OCP 3)
 (SEE NOTES)
3. ADD SIFTED FLOUR, PEPPER, AND SOUP/ GRAVY BASE TO MEAT.
 MIX THOROUGHLY. COOK ABOUT 5 MINUTES, UNTIL FLOUR IS
 ABSORBED. (OCP 2) (OCP 3) (SEE NOTES)
4. RECONSTITUTE MILK WITH WARM WATER. ADD TO MIXTURE.
 (OCP 2) (SEE NOTES)
5. ADD WORCESTERSHIRE SAUCE; HEAT TO A SIMMER, STIRRING
 FREQUENTLY. COOK UNTIL THICKENED. (OCP 3) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT
 SERVICE. (OCP 4) (SEE NOTES)
7. DISCARD ANY LEFT OVER PRODUCT. (OCP 5) (SEE NOTES)

OCP Notes:

{ OCP 1}: HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY
 TO COOK.

{ OCP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
 CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F

Recipe I/D...	L30 AM	Portion Size:	.67 CUP	Adjusted Servings	100
Description...	BREAKFAST GRAVY			Conversion Factor	1.00

CCP Notes:

- OR HIGHER FOR 15 SECONDS.
- {C/A}: IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, AND MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTIONS. REPLACE PRODUCT TO BE USED IN RECIPE.
- {CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026
- {C/A}: IF PRODUCT FALLS BELOW 135 DEGREES F THEN REHEAT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- {CCP 5}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT

CA = CORRECTIVE ACTION

Recipe I/D... 016TBAM Portion Size: 2.00 OZ Adjusted Servings 100
 Description... BROWN GRAVY Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-100202	SHORTENING, VEGETABLE 50 LBS	1.00 LB	2.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.00 LB	.48 QT
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	2.85 OZ	.35 CUP
		Conv Factor:	16.000
		Water:	1.340 GAL
99-700662	PEPPER, BLACK, PURE	.00	.66 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. Melt shortening. {OCP 1} See Notes}
2. Sprinkle flour evenly over melted shortening; stirring frequently to avoid over-browning. {OCP 1} See Notes}
3. Combine base and pepper with water. Carefully add to roux stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened; stirring constantly. {OCP 1} See Notes}
4. Cook product to an internal temperature of 165 degrees F. for 15 seconds. {OCP 2} See Notes}
5. Transfer to steamtable pans and hold for hot service. {OCP 3} See Notes}
6. Progressive cooking techniques should be used to minimize leftovers. {OCP 4} See Notes}

OCP Notes:

YIELD: 100 PORTIONS (1 1/2 GALS)

{OCP 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{OCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165

Recipe I/D...	O16TBAM	Portion Size:	2.00 OZ	Adjusted Servings	100
Description...	BROWN GRAVY			Conversion Factor	1.00

COP Notes:

DEGREES F. OR HIGHER FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CA}: IF PRODUCT FALLS BELOW 135 DEGREES F., 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 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVERS FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED OR DISCARDED WITHIN 48 HOURS.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... H2 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... BROWNIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	2.75 LB	2.75 QT
62-000040	SUGAR, WHITE 8/5# LBS. CP	5.50 LB	3.25 QT
99-800452	COCOA 5 LB	1.38 LB	5.50 CUP
99-400600	BAKING POWDER, 8/5 LB (CP)	1.00 OZ	2.33 TBSP
99-700730	SALT, TABLE 24/26 OZ	.00	1.00 TBSP
		Conv Factor:	1.500
79-100202	SHORTENING VEGETABLE 50 LBS	2.75 LB	6.33 CUP
38-010124	EGGS, FROZ 6/5 LBS FARM	2.75 LB	5.28 CUP
99-300046	SYRUP IMITATION MAPLE 4/1 GAL	.00	2.67 CUP
		Conv Factor:	16.000
87-100630	Flavoring, Vanilla 1 qt	.00	3.00 TBSP
		Conv Factor:	64.000

Method # / Cooking Instructions:

1. PLACE SIFTED FLOUR, SUGAR, COCOA, BAKING POWDER, AND SALT IN MIXER BOWL; BLEND WELL. {OCP 2} SEE NOTES}
2. ADD SHORTENING, EGGS, SYRUP, AND VANILLA TO DRY INGREDIENTS. MIX AT MEDIUM SPEED 3 MINUTES OR UNTIL THOROUGHLY BLENDED. {OCP 1 & 2} SEE NOTES}
3. SPREAD 1.125 GALS. OF BATTER INTO EACH GREASED SHEET PAN (18 X 26).
4. BAKE AT 350 DEGREES F. FOR 20 TO 25 MINUTES UNTIL DONE. DO NOT OVER BAKE. COOL AND CUT 6 X 9. HOLD FOR SERVICE. {OCP 3} SEE NOTES}
5. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

YIELD: 100 PORTIONS (2 PANS).

{OCP 1}: HOLD PRODUCT AT 40 DEGREES OR LOWER UNTIL READY TO COOK.

{OCP 2}: 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

Recipe I/D...	H2	AM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	BROWNIES			Conversion Factor	1.00	

COP Notes:

ASIDE MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... L22B AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BRUNSWICK STEW Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	15.00 LB	.00
99-700082	GARLIC POWDER	2.00 OZ	.00
70-800055	ONIONS, FRESH (LOP)	2.00 LB	.00
32-200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	12.00 OZ	.00
33-300390	CORN, W/ KERN 6/ 10 cans	.00	3.00 CAN
34-000051	Beans, Mixed, Dry 50 lbs	5.00 LB	.00
33-300915	TOMATOES, 6/ 10 CP	.00	2.00 CAN
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
99-700730	SALT, TABLE 24/ 26 OZ	.00	2.00 TBSP
79-200010	MARGARINE 30/ 1 LB	.00	2.00 LB

Method # / Cooking Instructions:

1. COOK CHICKEN UNTIL PINK IS GONE STIRRING TO BREAK APART.
DRAIN EXCESS FAT
2. ADD HOT WATER, CHICKEN BASE, ONIONS, CORN, LIMA BEANS, &
TOMATOES COVER AND SIMMER UNTIL VEGETABLES AND BEAN ARE
TENDER
3. THICKEN GRAVY IF NECESSARY ADD SIFTED FLOUR AND WATER
CONTINUE STIRRING COOK FIVE MINUTES OR UNTIL THICKENED
4. TRANSFER TO HOT TABLE FOR SERVICE

CCP Notes:

YIELD: 100 PORTIONS

PAN SIZE: 18 X 24" ROASTING PAN

1. DRY ONIONS A.P. WILL YIELD 3 LBS.
ONIONS CUT IN QUARTERS.
2. IN STEPS 2 THROUGH 7, A STEAM JACKETED KETTLE OR
2 ROASTING PANS (18 X 24") ON TOP OF RANGE, OR
350F OVEN MAY BE USED TO BROWN AND COOK MEAT AND
VEGETABLE MIXTURE.
3. IN STEPS 4 THROUGH 6, VEGETABLES MAY BE COOKED
SEPARATELY AND THEN ADDED TO BROWNED MEAT.

Recipe I / D . . . M73PAAM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . CABBAGE RELISH SALAD Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
70- 800015	CABBAGE, GRN FRESH (LCP)	12. 00 LB *	1. 44 GAL
70- 800055	ONIONS, FRESH (LCP)	9. 00 OZ *	1. 12 CUP
		Conv Factor :	16. 000
70- 800065	PEPPERS, GRN FRESH (LCP)	3. 00 LB *	. 36 GAL
99- 600140	VINEGAR, CIDER 4/ 1 GAL	. 00	1. 50 QT
		Conv Factor :	4. 000
79- 120025	SALAD OIL, 6/ 1 GAL BULK USDA	. 00	. 50 QT
		Conv Factor :	4. 000
99- 700730	SALT, TABLE 24/ 26 OZ	. 75 OZ	1. 50 TBSP
99- 700662	PEPPER, BLACK, PURE	. 00	6. 00 TSP
		Conv Factor :	12. 000
62- 000040	SUGAR, WHITE 8/ 5# LBS. CP	1. 50 LB	2. 88 CUP
99- 700603	MUSTARD, DRY	. 00	3. 00 TBSP
		Conv Factor :	5. 000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE VEGETABLES AS DIRECTED ON RECIPE CARD M7G-1. { COP 1} SEE NOTES}
2. COMBINE FINELY CHOPPED CABBAGE, ONIONS, AND PEPPERS. { COP 1} SEE NOTES}
3. COMBINE VINEGAR, SALAD OIL, SALT, PEPPER, SUGAR, AND DRY MUSTARD. POUR OVER CABBAGE MIXTURE; MIX WELL. { COP 2} SEE NOTES}
4. COVER; REFRIGERATE UNTIL READY TO SERVE. { COP 3} SEE NOTES}
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. { COP 4} SEE NOTES}

COP Notes:

IN STEP 1: 15 LB FRESH CABBAGE A.P. WILL YIELD 12 LB
 FINELY CHOPPED CABBAGE.
 10. 5 OZ. DRY ONIONS A.P. WILL YIELD 9 OZ FINELY
 CHOPPED ONIONS.
 3. 75 LB FRESH SWEET PEPPERS A.P. WILL YIELD 4 LB
 FINELY CHOPPED PEPPERS.
 YIELD: 100 PORTIONS

Recipe I/D...	M73PAAM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	CABBAGE RELISH SALAD			Conversion Factor	1.00

COP Notes:

- { COP 1 }: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- { COP 2 }: 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- { COP 3 }: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.
- { COP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
A.P. = AS PURCHASED

Recipe I/D... G25C AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... CARROT CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	4.00 LB	4.00 QT
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.50 LB	7.87 CUP
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	3.00 TBSP
99-400600	BAKING POWDER, 8/5 LB (CP)	2.50 OZ	5.00 TBSP
99-400620	BAKING SODA, 24/1 LB.	.50 OZ	1.00 TBSP
99-700012	ALLSPICE	.25 OZ	.50 TBSP
23-000322	MILK, REPLACER 50# BAG	6.00 OZ	2.25 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	1.91 LB	.90 QT
		Water:	4.670 CUP
33-000051	APPLE SAUCE 6/10	.00	3.00 CUP
62-000010	SUGAR, DRK BROWN 24/1 LB	8.00 OZ	1.00 CUP
		Conv Factor:	16.000
		Water:	1.125 CUP
33-310300	CARROTS, 6/10 FARM	6.00 LB	.00
87-100632	FLAVORING VANILLA 12/1 QT	2.00 OZ	4.00 TBSP
		Conv Factor:	32.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SUGAR, SALT, BAKING POWDER, BAKING SODA, ALLSPICE, AND MILK INTO MIXER BOWL.
2. ADD MARGARINE AND WATER TO DRY INGREDIENTS. BEAT AT LOW SPEED 1 MINUTE OR UNTIL BLENDED; CONTINUE BEATING AT MEDIUM SPEED 2 MINUTES. SCRAPE DOWN BOWL.
3. COMBINE APPLESAUCE, SUGAR, WATER, VANILLA, & CARROTS SLOWLY TO MIXTURE WHILE BEATING AT LOW SPEED. SCRAPE DOWN BOWL. BEAT AT MEDIUM SPEED 3 MINUTES.
4. POUR 1 GAL. (ABOUT 7 LBS. 10 OZ.) BATTER INTO EACH GREASED AND FLOURED PAN.
5. BAKE 30 TO 35 MINUTES OR UNTIL DONE.
6. COOL; FROST IF DESIRED. CUT 6 X 9.

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
 PAN SIZE: 18 X 26" SHEET PAN
 TEMPERATURE: 375F OVEN

Recipe I/D... QG1V7AM Portion Size: .50 CUP Adjusted Servings 100
 Description... CARROTS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310300	CARROTS, 6/10 FARM	.00	4.00 CAN
79-200010	MARGARINE 30/1 LB	.50 LB	.00

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (COP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT.
DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (COP 4) (SEE NOTES)

COP Notes:

FOR A MINIMUM OF 15 SECONDS.

COP Notes:

NOTES:

- (COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135F DEGREES 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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 2) - HOLD REFRIGERATED PRODUCTS AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- (COP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING

Recipe I/D...	QG1V7AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	CARROTS			Conversion Factor	1.00

CCP Notes:

TO SOP I VL01-0026.

- C/A - IF PRODUCT FALLS BELOW 135 DEGREES F., THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECS PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.

SAFE HANDLING FOR LEFT OVERS

LEFT OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT WE HAVE LEFT OVERS -

PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (CCP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT OVERS WITHIN 48 HOURS OR DISCARD. (CCP 2) (SEE NOTES)

NOTES: LEFT OVER CRITICAL CONTROL POINTS

(CCP 1) - ALL LEFT OVERS SHOULD BE COOLED TO 70F DEGREES OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40F DEGREES WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

(CCP 2) - ALL LEFT OVERS MUST BE REHEATED TO 165F DEGREES

Recipe I / D . . . Y6PA AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . CHEESE GRITS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
43-010104	GRITS, FARM 50LB BAG	8.55 LB	1.42 GAL
		Water:	7.950 GAL
35-000668	CHEESE SAUCE, CHD 12/ 25.5 OZ	1.00 LB	.00
		Conv Factor:	1.590
		Water:	6.000 CUP

Method # / Cooking Instructions:

1. ADD SALT TO WATER. HEAT TO BOILING {OCP 1} SEE NOTES}
TO PREVENT LUMPING {OCP 1} SEE NOTES}
3. BRING TO A BOIL AND COOK 45 MINUTES. STIR
OCCASIONALLY BUT KEEP COVERED. {OCP 2} SEE NOTES}
4. MIX CHEESE SAUCE POWDER WITH WARM WATER {OCP 1} SEE NOTES
5. STIR IN CHEESE SAUCE AND COOK FIVE MINUTES. {OCP 4}
SEE NOTES}
6. TRANSFER TO STEAM TABLE PANS FOR HOT SERVICE.
7. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE
LEFTOVER PRODUCT. {OCP 4} SEE NOTES}

OCP Notes:

YIELD: 100 PORTIONS

- NOTE: 1. FOR - QUICK-COOKING GRITS - DECREASE WATER TO
6 GALS PER 100. ADD SALT AND GRITS TO BOILING
WATER, STIR TO PREVENT LUMPING. RETURN TO A BOIL,
REDUCE HEAT AND LET SIMMER 5 MINUTES. TURN OFF
HEAT, COVER AND LET STAND 5 MINUTES BEFORE
SERVING
2. OUTSIDE PURCHASE GRITS MAY ONLY TAKE 25 TO 30
MINUTES TO COOK.

{OCP 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE

Recipe I/D...	Y6PA AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHEESE GRITS			Conversion Factor	1.00

CCP Notes:

RECIPE.

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CCP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. REHEAT PRODUCT TO 165 DEGREE 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.

{CCP 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... F2TD AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHEESEBURGER MAC Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.86 LB	4.16 CUP
70-800065	PEPPERS, GRN FRESH (LOP)	1.40 LB	4.16 CUP
98-000180	MACARONI, 20 LB Box	8.00 LB	2.00 GAL
		Water:	4.000 GAL
23-000322	M LK, REPLACER 50# BAG	2.00 LB	1.75 QT
		Water:	1.750 GAL
35-000668	CHEESE SAUCE, CHD 12/ 25.5 OZ	2.75 LB	.00
		Conv Factor:	1.590
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
33-300956	KETCHUP, 6/ 10 CANS	.33 CAN	4.16 CUP
35-000295	MUSTARD PREPARED 4/ 1 GAL*	.00	1.50 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN ITS OWN FAT UNTIL BEEF LOSES ITS PINK COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. ADD DICED ONIONS AND DICED GREEN PEPPERS. SIMMER FOR 5 MINUTES. (COP 2, 3, 4) (SEE NOTES)
3. ADD MACARONI TO WATER; BRING TO A BOIL, STARTING OCCASIONALLY. BOIL 20 MINUTES; DRAIN WELL!
4. M X WARM WATER WITH M LK, CHEESE, PEPPER, KETCHUP, AND MUSTARD. HEAT TO JUST BELOW BOILING AND SIMMER UNTIL THICK (COP 3) (SEE NOTES)
5. ADD MACARONI TO BEEF, ONIONS AND PEPPERS, M X. ADD CHEESE SAUCE AND M X WELL.
6. PLACE AN EQUAL QUANTITY INTO EACH PAN.
7. BAKE IN OVEN AT 350 DEGREES FOR 20 MINUTES OR UNTIL IT REACHES AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR AT LEAST 15 SECONDS. (COP 5 AND 6)
8. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 7) (SEE NOTES)

Recipe I/D...	F2TD AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHEESEBURGER MAC			Conversion Factor	1.00

COP Notes:

- (COP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK
- (COP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (COP 5) - HEAT CHEESEBURGER MAC TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6) - HOLD CHEESEBURGER MAC FOR HOT SERVICE AT 140 F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 140F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 140 DEGREES F ON THE SERVING LINE.
- (COP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT
TEMPERATURE: 350 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION

Recipe I/D... E9CJ AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHICKEN & BEEF JAMBALYA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	20.00 LB	.00
70-710725	BEEF M X (BULK)	10.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.81 LB *	1.75 QT
33-320915	TOMATOES, 6/10 USDA	.00	1.12 CAN
32-200185	SOUP/ GRAVY CHICKEN BASE 12/1#	.00	.50 OZ
35-000632	SAUCE, WROCHTSR GAL	.00	6.50 TBSP
99-700052	CHILI POWDER	.66 OZ	.37 CUP
99-700082	GARLIC POWDER	.50 OZ	1.50 TBSP
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.00 TBSP
99-700662	PEPPER, BLACK, PURE	.25 OZ	1.00 TBSP
99-920281	RICE, 25 LB LONG GRAIN USDA	10.12 LB	1.47 GAL

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN ITS OWN FAT UNTIL MEAT LOSES ITS PINK
 COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF EXCESS
 FAT. (COP 2) (SEE NOTES)
3. PLACE CHICKEN IN STOCK POT OR STEAM JACKETED KETTLE WITH
 WATER. BRING TO A BOIL. REDUCE HEAT AND SIMMER 2 HOURS OR
 UNTIL TENDER (COP 2) (SEE NOTES)
4. REMOVE CHICKEN FROM BONES AND DEBONE CUT INTO 1 INCH
 PIECES. SET ASIDE FOR USE IN STEP 5
5. COMBINE ONIONS, TOMATOES, CHICKEN, BEEF, AND SPICES. COOK
 FOR 5 MINUTES ON MEDIUM HEAT. (COP 3) (SEE NOTES)
6. STIR IN RICE. RETURN TO BOIL. REDUCE HEAT AND COVER
 TIGHTLY. COOK OVER LOW HEAT FOR 20-30 MINUTES OR UNTIL
 RICE IS TENDER (COP 4 AND 5) (SEE NOTES)
7. POUR 10 LB 9 OZ (1 GALLON 1/2 CUP) INTO EACH STEAMTABLE
 PAN (12" X 20" X 2 1/2 "). FOR 100 SERVINGS, USE 4 PANS.
8. HOLD FOR HOT SERVICE. (COP 6) (SEE NOTES)
9. SERVE 1 CUP PORTION

Recipe I/D...	E9CJ AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHICKEN & BEEF JAMBALYA			Conversion Factor	1.00

CCP Notes:

- (CCP 1): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (CCP 2): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO CCP I VL01-0026.
- (CCP 3): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMPERATURE OF 135 DEGREES F. FOR 15 SECONDS.
- (CCP 4): 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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (CCP 5): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 6): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026,
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

Recipe I / D . . . Y19V1AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . CHICKEN AND BISCUITS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	40.00 LB	.00
		Water:	9.000 GAL
99-700022	BAY LEAVES	.00	9.00 LEAF
		Conv Factor:	97.000
33-300000	MIXED VEGETABLES, 6/ # 10 cans	3.50 CAN	.00
79-200010	MARGARINE 30/ 1 LB	2.00 LB	1.00 QT
45-000673	FLOUR, WHOLE WHEAT 50 LB (OP)	2.00 LB	2.00 QT
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/ 26 OZ	2.00 OZ	3.00 TBSP

Method # / Cooking Instructions:

1. Thaw chicken under refrigeration following SOP I VL01-0025 guidelines. {CCP 1} See notes}
2. Cut chicken in 1 inch cubes. Place chicken in steam jacketed-kettle and add water and bay leaves. Bring to a boil; reduce heat and let simmer for 2 hours or until tender. (CCP 2) (See notes)
3. Remove chicken from stock, drain well. Strain stock. Reserve chicken for use in step 7 (CCP 4) (See notes)
4. Blend butter/margarine and flour together. Stir until smooth. (CCP 5&6) (See notes)
5. Gradually add butter or margarine and flour mixture to stock, stirring to prevent sticking.
6. Add black pepper and salt; heat slowly until smooth and thickened, stirring constantly. {CCP 5} See notes}
7. Add chicken and canned mixed vegetables to sauce; heat to an internal temperature of 165 degree F. for 15 seconds. {ccp 6 & 7}
8. Transfer chicken mixture evenly to steamtable pans for hot service. {CCP 8} See notes}
9. Serve 3/4 cup over 1 biscuit. Follow recipe W022 for biscuit recipe.
10. Discard any leftover product. {CCP 9} See Notes}

Recipe I / D . . .	Y19V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description . . .	CHICKEN AND BISCUITS			Conversion Factor	1.00

CCP Notes:

YIELD: 100 PORTIONS

- {CCP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.
- {CCP 2}: Cook chicken to an internal temperature of 165 degrees F. for 15 seconds. Document on the temperature log according to SCP I VL01-0026.
- {CCP 3}: Cool product using 1 stage cooling method. Cool product from 140 degree F. to 41 degrees F. or lower within 4 hours. Divide product into small batches and place in shallow pans to aid in cooling
- {CCP 4}: Hold stock at 135 degree F. or higher until ready to add to recipe. Document on the temperature log according to SCP I VL01-0026.
- {CCP 5}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or higher for 15 seconds.
- {CCP 6}: Hold product under proper refrigeration according to SCP I VL01-0026 until ready to use in the recipe.
- {CCP 7}: Reheat chicken mixture to 165 degrees F. for a minimum of 15 seconds. Document on the temperature log according to SCP I VL01-0026. -
- {CCP 8} Hold chicken for hot service at 135 degrees F. or higher. Document on temperature log.
- {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.
- {CCP 9}: Progressive-cooking techniques should minimize waste of product, therefore limiting the amounts of product that will need to be discarded.

Recipe I / D . . .	Y19V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description . . .	CHICKEN AND BISCUITS			Conversion Factor	1.00

CCP Notes:

CCP = Critical Control Point CA = Corrective Action

Recipe I/D... Y19A AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHICKEN & DUMPLINGS V2 Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	50.00 LB	.00
		Water:	9.000 GAL
99-700730	SALT, TABLE 24/26 OZ	3.00 OZ	4.50 TBSP
70-800025	CARROTS, FRESH (LCP)	14.00 OZ	4.00 EA
		Conv Factor:	16.000
70-800055	ONIONS, FRESH (LCP)	2.00 LB*	4.00 EA
45-000213	MAX BISCUIT, 50#	7.10 LB	.00
		Water:	.800 GAL

Method # / Cooking Instructions:

1. Wash chicken thoroughly inside and out under cold running water. Drain well.
2. Place chicken in stock pot or steam jacketed kettle; add water, salt, carrots, and onions. Bring to a boil; reduce heat, simmer 2 hours or until tender.
3. Remove chicken from stock; drain well. Strain vegetables from stock and discard.
4. Remove meat from bones; cut into 1 inch pieces.
5. Place biscuit mix in mixer. Add 1/3 water to the mix and incorporate into dough. Slowly add the water until dough forms to biscuit mix. Scrape the bowl to make sure all of the product is mixed.
6. Turn the dough out on floured board and roll it out.
7. Fold the dough in half once. Roll out to 1/2 inches thick.
8. Cut the dough into 1/2 inch thick strips and place to the side.
9. Add chicken pieces and cut biscuit dough pieces to hot simmering stock. Cover; cook for 15 minutes. Do not remove cover during cooking time.
10. Hold for hot service.

CCP Notes:

Recipe I/D...	Y19A AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHICKEN & DUMPLINGS V2			Conversion Factor	1.00

COP Notes:

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... L90 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BAKED CHICKEN BREAKFAST PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710311	BREAKFAST PATTY CHICKEN (FARM) 1	12.50 LB	200.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
	Conv Factor:		16.000

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (CCP 1) (SEE NOTES)
2. PLACE PATTIES ON LIGHTLY GREASED PANS (18 X 26 INCHES);
 BAKED IN 350 DEGREE F OVEN FOR 20 MINUTES OR UNTIL
 INTERNAL TEMPERATURE REACHES 165 DEGREES F. (CCP 2)
 (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS AND HOLD FOR HOT SERVICES.
 (CCP 3) (SEE NOTES) PLEASE DISCARD ANY LEFTOVER PRODUCT.
 (CCP 4) (SEE NOTES)

CCP Notes:

- { CCP 1 }: PORTION PRODUCT IN SMALL BATCHES. HOLD PRODUCT AT
 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- { CCP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165
 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE
 TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- { CCP 3 }: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR
 HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING
 TO SOP I VL01-0026.
- { C/A } - IF THE PRODUCT FALLS BELOW 135 DEGREES F THEN
 REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM
 OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE
 THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR
 ABOVE 135 DEGREES F ON THE SERVING LINE.
- { CCP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
 WASTE OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

Recipe I / D . . . O16V2AM Portion Size: 2.00 OZ Adjusted Servings 100
 Description . . . CHICKEN GRAVY Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-120202	SHORTENING 12/3 LB USDA	1.00 LB	2.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.00 LB	1.00 QT
32-200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	2.85 OZ	.44 CUP
		Conv Factor:	16.000
		Water:	1.340 GAL
99-700662	PEPPER, BLACK, PURE	.00	.67 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. MELT SHORTENING BLEND TOGETHER FLOUR AND SHORTENING UNTIL SMOOTH. (COP 1) (SEE NOTES)
2. MIX WATER WITH GRAVY BASE. ADD WATER TO ROUX, STIRRING CONSTANTLY. BRING TO A BOIL. REDUCE HEAT. SIMMER 10 MINUTES OR UNTIL THICKENED; STIRRING CONSTANTLY. (COP 1) (COP 2) (SEE NOTES)
3. ADD PEPPER. (COP 1) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE. (COP 3) (SEE NOTES)
5. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (COP 4) (SEE NOTES)

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 RECIPE.
- (COP 2) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING

Recipe I/D...	O16V2AM	Portion Size:	2.00 OZ	Adjusted Servings	100
Description...	CHICKEN GRAVY			Conversion Factor	1.00

COP Notes:

TO SOP I VL01-0026.

- (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

- (COP 4) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE.

COP - CRITICAL CONTROL POINT CA - CORRECTIVE ACTION

Recipe I/D... L150 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHICKEN MASHED POTATO BOWL Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000086	Chicken Tenders, Breaded	18.75 LB	.00
79-100202	SHORTENING VEGETABLE 50 LBS	1.00 LB	2.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.00 LB	1.00 QT
32-200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	2.85 OZ	.44 CUP
	Conv Factor:		16.000
	Water:		1.340 GAL
99-700662	PEPPER, BLACK, PURE	.00	.67 TBSP
	Conv Factor:		4.000
33-310761	POTATOES, WHITE 6/ 10 FARM	.00	6.00 CAN
23-000322	M LK, REPLACER 50# BAG	12.00 OZ	2.50 CUP
	Conv Factor:		16.000
79-200010	MARGARINE 30/ 1 LB	1.00 LB	2.00 CUP
	Water:		13.500 QT
99-700730	SALT, TABLE 24/ 26 OZ	2.00 OZ	3.00 TBSP
99-700662	PEPPER, BLACK, PURE	.00	2.00 TSP
	Conv Factor:		12.000
33-300390	CORN, W/ KERN 6/ 10 cans	.00	4.00 CAN
79-200010	MARGARINE 30/ 1 LB	.33 LB	.00

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (COP 1)
2. ARRANGE CHICKEN FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (COP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 165 DEGREES FOR 15 SECONDS. (COP 3)
4. AFTER COOKED, CHOP CHICKEN W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE).
5. MELT SHORTENING BLEND TOGETHER FLOUR AND SHORTENING UNTIL SMOOTH (COP 1) (SEE NOTES)
6. MIX WATER WITH GRAVY BASE. ADD WATER TO ROUX, STIRRING CONSTANTLY. BRING TO A BOIL. REDUCE HEAT. SIMMER 10 MINUTES OR UNTIL THICKENED; STIRRING CONSTANTLY. (COP 1) (COP 2) (SEE NOTES)
7. ADD PEPPER (COP 1) (SEE NOTES)
8. BOIL POTATOES FOR 3-5 MINUTES, DRAIN AND THEN MIX WITH STEP 10. {COP 1} SEE NOTES}

Recipe I/D... L150 AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... CHICKEN MASHED POTATO BOWL Conversion Factor 1.00

Method # / Cooking Instructions:

9. BLEND POTATOES, BUTTER, AND SALT IN MIXER BOWL. {COP 1, 2 & 3} SEE NOTES
10. AT LOW SPEED, RAPIDLY ADD MILK MIXTURE TO POTATOES; MIX 1/2 MINUTE. STOP MACHINE; SCRAPE DOWN SIDES AND BOTTOM OF BOWL.
11. ADD PEPPER. WHIP AT HIGH SPEED ABOUT 2 MINUTES OR UNTIL LIGHT AND FLUFFY. DO NOT OVERBEAT.
12. POUR OFF HALF THE LIQUID FROM CORN.
13. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT. DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
14. LADLE .67 CUP OF POTATOES INTO TRAY, TOP WITH 1/4 CUP OF CORN AND 1/3 CUP OF CHICKEN.
15. TOP WITH 2 OZ OF CHICKEN GRAVY AND SERVE

COP Notes:

- {COP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.
- {COP 2}: 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 DO NOT USE, contact Central Office for instruction. Replace product to be used in the recipe.
- {COP 3}: Cook chicken to an internal temperature of 165 degrees for 15 seconds. Document on the temperature log according to SCP I VL01-0026.
- {COP 4}: Hold chicken for hot service at 135 degrees F. or higher. Document on the temperature log according to SCP I VL01-0026.
- {CA}: If product falls below 135 degrees F. then reheat

Recipe I/D...	L150 AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHICKEN MASHED POTATO BOWL			Conversion Factor	1.00

CCP Notes:

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.

{CCP 5}: Progressive-cooking techniques should minimize waste of product, therefore limiting the amounts of product that will need to be discarded.

CCP = Critical Control Point

CA: Corrective Action

Recipe I/D... L130 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... CHICKEN WRAPS (2 EACH) Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000086	Chicken Tenders, Breaded	18.75 LB	.00
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	200.00 EA
	Conv Factor:		12.000

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (OCP 1)
2. ARRANGE CHICKEN FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (OCP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 165 DEGREES FOR 15 SECONDS. (OCP 3)
4. AFTER COOKED, CHOP CHICKEN W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE).
5. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (OCP 4)
6. WHEN READY FOR SERVICE, SCOOP 1/3 CUP CHOPPED CHICKEN PER EACH TORTILLA (TOTAL SERVING 2/3 CUP CHOPPED CHICKEN AND TWO TORTILLAS).
8. DISCARD ANY LEFTOVER PRODUCT. (OCP 5)

OCP Notes:

- OCP 1 - PORTION CHICKEN IN SMALL BATCHES. HOLD CHICKEN AT 0 DEGREES F OR BELOW UNTIL READY TO COOK.
- OCP 2 - VISUALLY INSPECT ALL INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- OCP 3 - COOK CHICKEN TO INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

Recipe I/D...	L130 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	CHICKEN WRAPS (2 EACH)			Conversion Factor	1.00

COP Notes:

COP 4 - HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER
DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP
I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT
TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.
PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES
F ON THE SERVING LINE.

COP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.

Recipe I/D... Y44V4AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHILI Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000031	BEANS, DRY KIDNEY 25 LB BAG	8.50 LB	.00
		Water:	2.500 GAL
70-710093	CHICKEN, GRND DRK (WH) FARM	15.00 LB	.00
99-700082	GARLIC POWDER	2.00 OZ	.00
70-800055	ONIONS, FRESH (LCP)	2.00 LB *	.00
99-700052	CHILI POWDER	.00	1.75 CUP
99-700673	PEPPER, RED	.42 OZ	2.12 TBSP
33-320966	TOMATO PASTE, 6/10 USDA	.00	.21 CAN
		Water:	.850 GAL
33-320915	TOMATOES, 6/10 USDA	.00	.85 CAN

Method # / Cooking Instructions:

- PICK OVER AND WASH BEANS THOROUGHLY. COVER WITH WATER. BOIL 2 MINUTES; TURN OFF HEAT. COVER AND LET STAND ONE (1) HOUR. (CCP 1) (SEE NOTES)
- BRING BEANS TO A BOIL; SIMMER 1 1/2 HOURS UNTIL TENDER. (CCP 1) (SEE NOTES)
- THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (CCP 2) (SEE NOTES)
- COOK MEAT IN ITS OWN FAT UNTIL MEAT LOSES ITS PINK COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. (CCP 3) (SEE NOTES)
- ADD DICED ONIONS, GARLIC, CHILI POWDER, AND RED PEPPER. STIR WELL. (CCP 1) (CCP 4) (SEE NOTES)
- ADD BEANS, TOMATOES, TOMATO PASTE, AND WATER. STIR AND BRING TO A SIMMER; COOK 1 HOUR. DO NOT BOIL!!! (CCP 1 & 5) (SEE NOTES)
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (CCP 5) (SEE NOTES)
- PRODUCT LEFT OVER AFTER SERVING CAN BE SAVED. PLEASE REFER TO CCP 6 (SEE NOTES).

CCP Notes:

Recipe I/D...	Y44V4AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHILI			Conversion Factor	1.00

CCP Notes:

(CCP - ALL LEFTOVERS MUST BE REHEATED TO A MINIMUM OF

CCP Notes:

165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
CONTAMINANTS.

YIELD: 100 PORTIONS

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT
ASIDE, MARK IT "DO NOT USE" AND CONTACT CENTRAL
OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE
USED IN THE RECIPE.

(CCP 2) - HOLD MEAT AND CHEESE AT 40 DEGREES F. OR BELOW
UNTIL READY TO COOK.

(CCP 3) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165
DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE
TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT
40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN
SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES
NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMP-
ERATURE OF 135 DEGREES F. FOR 15 SECONDS.

(CCP 5) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR
HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORD-
ING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT
PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECS
PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
OF MAINTAINING TEMPERATURES AT OR ABOVE 135
DEGREES F. ON THE SERVING LINE.

(CCP 6) - PROGRESSIVE-COOKING TECHNIQUES SHOULD STILL BE
USED TO MINIMIZE LEFTOVERS. FOLLOW INSTRUCTIONS
BELOW FOR THE PROPER HANDLING OF LEFTOVERS.

1. THE PRODUCT SHOULD NOT HAVE BEEN MISHANDLED IN THE
DANGER ZONE (40 DEGREES F. - 135 DEGREES F.).
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND
PROPERLY COOL THE PRODUCT FOLLOWING THE 2 STAGE COOLING
METHOD. (CCP - ALL LEFTOVERS SHOULD BE COOLED TO 70
DEGREES F. OR COOLER WITHIN TWO (2) HOURS. THEN COOLED

Recipe I/D...	Y44V4AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	CHILI			Conversion Factor	1.00

COP Notes:

TO 40 DEGREES F. WITHIN FOUR (4) HOURS FOR NO MORE THAN
A TOTAL OF SIX (6) HOURS. RECORD TEMPERATURES AS
REQUIRED BY SOP I VL01-0026.

3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION AND USE WITHIN 48 HOURS.

(COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL

Recipe I/D... G11B AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... EASY CHOCOLATE CAKE FROM M X Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000198	M X, CHOCOLATE CAKE, 50LB(CP)	10.00 LB	.00
		Water:	3.000 QT

Method # / Cooking Instructions:

1. Place mix in mixer bowl; add 1/3 the amount of water to mix. Using a paddle, mix on low speed for 10 seconds. Change to medium speed and continue mixing for 3 mins.
2. Change to low speed: mix 1 minute while gradually adding remaining water.
3. Scrape down and paddle. Continue mixing on low speed for 2 minutes.
4. Pour 3 3/4 quarts (about 8 lbs 7 oz) batter into each greased sheet pan (18 x 26).
5. Bake at 350 degrees for 25 to 30 minutes or until done. {CCP 2, see notes}
6. Cool and frost (G44). Out 6 x 9.
7. Hold for service.
8. Leftovers should be minimal.

CCP Notes:

{CCP 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

Recipe I/D...	G11B AM	Portion Size:	1.00 PC	Adjusted Servings	100
Description...	EASY CHOCOLATE CAKE FROM M X			Conversion Factor	1.00

CCP Notes:

{ CCP 3 } : PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... Y54 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... CHUCKWAGON PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710315	BEEF CHUCKWAGON PATTIES, (FARM)	28.12 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1)
2. PLACE MEAT PATTIES ON LIGHTLY GREASED PANS. BAKE AT 325 DEGREES F. DO NOT OVER COOK (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

(COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

(COP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(COP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135 DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F., THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. *PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR

Recipe I/D...	Y54	AM	Portion Size:	1.00	EA	Adjusted Servings	100
Description...	CHUCKWAGON PATTIE					Conversion Factor	1.00

CCP Notes:

ABOVE 135 DEGREES F. ON THE SERVING LINE.

(CCP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT
PAN SIZE: 18 x 24 SHEET PAN
TEMPERATURE: 325 DEGREE OVEN

C/A - CORRECTIVE ACTION

Recipe I/D... D40 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... CINNAMON MUFFIN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	11.50 LB	.00
62-000010	SUGAR, DRK BROWN 24/1 LB	2.00 LB	.00
62-000040	SUGAR, WHITE 8/5# LBS. CP	4.20 LB	.00
99-400600	BAKING POWDER, 8/5 LB (CP)	4.75 OZ	.00
99-700062	CINNAMON	.75 OZ	3.00 TBSP
99-700730	SALT, TABLE 24/26 OZ	1.66 OZ	2.50 TBSP
23-000322	MILK, REPLACER 50# BAG	4.50 OZ	.00
		Conv Factor:	16.000
		Water:	2.250 QT
38-010124	EGGS, FROZ 6/5 LBS FARM	1.50 LB	.00
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	2.00 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SUGAR, BROWN SUGAR, SALT AND CINNAMON. (COP 1)
2. RECONSTITUTE MILK. ADD EGG AND OIL TO MILK. ADD MILK MIXTURE TO DRY INGREDIENTS. STIR JUST ENOUGH TO MIX.
3. GREASE BOTTOMS OF MUFFIN PANS. PORTION BATTER INTO PANS WITH NO. 12 DIPPER. IF USING SHEET PANS POUR 1.08 GAL. INTO EACH PAN. CUT 6 X 9. SERVE 2 EACH.
4. BAKE AT 400 F FOR 18-20 MINUTES. {COP 2} SEE NOTES}
5. HOLD FOR HOT SERVICE. {COP 3} SEE NOTES}
6. LEFTOVERS SHOULD BE MINIMAL. {COP 4} SEE NOTES}

COP Notes:

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

Recipe I/D...	D40	AM	Portion Size:	2.00	EA	Adjusted Servings	100
Description...	CINNAMON MUFFIN				Conversion Factor	1.00	

COP Notes:

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... G44 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... COCOA FUDGE FROSTING Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-200010	MARGARINE 30/1 LB	1.00 LB	2.00 CUP
79-120202	SHORTENING 12/3 LB USDA	8.00 OZ	1.13 CUP
		Conv Factor:	16.000
62-000050	SUGAR, CONFECTION 24/1 LB	4.00 LB	1.00 GAL
99-800452	COCOA 5 LB	8.00 OZ	2.00 CUP
		Conv Factor:	16.000
23-000322	MILK, REPLACER 50# BAG	1.75 OZ	6.00 TBSP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/26 OZ	.00	1.50 TSP
		Conv Factor:	4.500
87-100632	FLAVORING VANILLA 12/1 QT	.00	2.00 TBSP
		Conv Factor:	64.000
		Water:	1.875 CUP

Method # / Cooking Instructions:

1. PLACE SOFTENED BUTTER AND SHORTENING IN MIXER BOWL. {COP 1 & 2} SEE NOTES}
2. SIFT TOGETHER POWDERED SUGAR, COCOA, MILK, AND SALT; ADD TO SOFTENED BUTTER AND SHORTENING MIX AT LOW SPEED UNTIL SMOOTH. {COP 2} SEE NOTES}
3. COMBINE WATER AND VANILLA; ADD TO MIXTURE IN BOWL. BEAT AT MEDIUM SPEED UNTIL MIXTURE OBTAINS DESIRED SPREADING CONSISTENCY. {COP 2} SEE NOTES}
4. SPREAD IMMEDIATELY ON COOL CAKES.
5. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES}

COP Notes:

{COP 1}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

{COP 2}: 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

Recipe I/D...	G44	AM	Portion Size:	1.00	EA	Adjusted Servings	100
Description...	COCOA FUDGE FROSTING				Conversion Factor	1.00	

CCP Notes:

FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE
RECIPE.

{ CCP 3 } : PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE
LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY
COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER
REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED
WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
YIELD = 2 1/2 QUARTS (1 1/4 QUARTS PER SHEET CAKE).

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

Recipe I / D . . . MBV6 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . COLE SLAW Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LOP)	10. 00 LB *	1. 20 GAL
70-800025	CARROTS, FRESH (LOP)	2. 00 LB *	. 00
35-000200	MAYONNAISE, 4/ 1 GAL	4. 00 LB	1. 92 QT
		Conv Factor:	8. 000
62-000040	SUGAR, WHITE 8/ 5# LBS. OP	12. 00 OZ	1. 50 CUP
		Conv Factor:	16. 000
99-600140	VINEGAR, CIDER 4/ 1 GAL	. 00	. 50 CUP
		Conv Factor:	16. 000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE CABBAGE AND CARROT AS DIRECTED ON RECIPE CARD M G-1. FINELY SHRED CARROTS. {COP 1} SEE NOTES}
2. CHILL CABBAGE AND CARROT IN COVERED CONTAINER UNTIL CRI SP.
3. COMBINE MAYONNAISE, SUGAR, AND VINEGAR {COP 2} SEE NOTES}
4. POUR OVER CABBAGE; MIX WELL.
5. COVER; REFRIGERATE UNTIL READY TO SERVE. {COP 3} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

IN STEP 1, 15 LB FRESH CABBAGE A.P. WILL YIELD 12 LB
 FINELY SHREDDED CABBAGE.
 2 LB 7 OZ CARROTS A.P. WILL YIELD 2 LB FINELY SHREDDED

CARROTS.
 YIELD: 100 PORTIONS.
 SERVE WITH A #8 SCOOP.

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT
 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN
 SMALL QUANTITIES AS NEEDED.

Recipe I/D...	M8V6 AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	COLE SLAW			Conversion Factor	1.00

COP Notes:

{COP 2}: 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 3}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.

IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.

(1). PROPERLY COVER, LABEL AND DATE PRODUCT.

(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... D14 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... CORN BREAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	3.50 LB	3.50 QT
45-010245	CORNMEAL, FARM 50 LB BAG	4.50 LB	3.00 QT
23-000322	M LK, REPLACER 50# BAG	12.00 OZ	2.50 CUP
		Conv Factor:	16.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	8.00 OZ	1.00 CUP
		Conv Factor:	16.000
99-400600	BAKING POWDER, 8/5 LB (CP)	2.60 OZ	.30 CUP
99-700730	SALT, TABLE 24/26 OZ	2.43 OZ	4.84 TBSP
38-010124	EGGS, FROZ 6/5 LBS FARM	1.50 LB	2.81 CUP
		Water:	3.750 QT
79-100202	SHORTENING, VEGETABLE 50 LBS	1.25 LB	2.40 CUP

Method # / Cooking Instructions:

1. BLEND SIFTED FLOUR, CORNMEAL, M LK, SUGAR, BAKING POWDER, AND SALT IN MIXER BOWL.
2. COMBINE EGGS AND WATER, ADD TO INGREDIENTS. IN MIXER BOWL, BLEND AT LOW SPEED APPROX 1 MINUTE. SCRAPE DOWN BOWL.
3. ADD MELTED SHORTENING MIX AT MEDIUM SPEED UNTIL BLENDED.
4. POUR ABOUT 1 GAL. (10 LBS.) BATTER INTO EACH WELL-GREASED PAN.
5. BAKE 20 TO 25 MINUTES OR UNTIL DONE.

CCP Notes:

CUT CORNBREAD 6 BY 9.
 PAN SIZE: 18 X 26" SHEET PAN
 TEMPERATURE: 425F OVEN
 NOTE: 3 CUPS EGGS = 15 EGGS
 YIELD: 100 PORTIONS (2 PANS)

Recipe I/D... D33A AM Portion Size: .00 EA Adjusted Servings 100
 Description... CORN MUFFINS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
62-000040	SUGAR, WHITE 8/5# LBS. CP	4.27 LB	2.40 QT
79-100202	SHORTENING, VEGETABLE 50 LBS	3.15 LB	1.76 QT
38-010124	EGGS, FROZ 6/5 LBS FARM	2.03 LB	3.80 CUP
45-000440	Flour, AP, 50 lb. Bag	6.92 LB	1.73 GAL
23-000322	M LK, REPLACER 50# BAG	1.35 LB	1.18 QT
99-400600	BAKING POWDER, 8/5 LB (CP)	5.04 OZ	.72 CUP
99-700730	SALT, TABLE 24/26 OZ	1.20 OZ	1.80 TBSP
45-010245	CORNMEAL, FARM 50 LB BAG	6.13 LB	1.15 GAL
87-100630	Flavoring, Vanilla 1 qt	1.80 OZ	.22 CUP
		Conv Factor:	32.000
		Water:	1.350 GAL

Method # / Cooking Instructions:

1. CREAM SUGAR AND SHORTENING UNTIL FLUFFY, ABOUT 10 MINUTES, USING FLAT BEATER {OCP 1} SEE NOTES}
2. ADD EGGS SLOWLY TO CREAMED MIXTURE. MIX UNTIL BLENDED. SCRAPE SIDES OF BOWL. {OCP 1} SEE NOTES}
3. COMBINE DRY INGREDIENTS. {OCP 1} SEE NOTES}
4. ADD WATER AND VANILLA ALTERNATELY WITH DRY INGREDIENTS TO CREAMED MIXTURE. DO NOT OVERMIX. {OCP 1} SEE NOTES}
5. GREASE BOTTOMS OF MUFFIN PANS. PORTION BATTER INTO PANS WITH NO. 12 DIPPER. IF USING SHEET PANS POUR 1.08 GAL. INTO EACH PAN. CUT 6 X 9. SERVE 2 EACH
6. BAKE AT 350 F FOR 18-20 MINUTES. {OCP 2} SEE NOTES}
7. HOLD FOR HOT SERVICE. {OCP 3} SEE NOTES}
8. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

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

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT

Recipe I/D...	D33A AM	Portion Size:	.00 EA	Adjusted Servings	100
Description...	CORN MUFFINS			Conversion Factor	1.00

COP Notes:

ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF THE 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 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNT OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... P15 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CREAM OF POTATO SOUP Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-200010	MARGARINE 30/1 LB	1.00 LB	2.00 CUP
70-800055	ONIONS, FRESH (LOP)	1.50 LB *	.72 QT
70-800030	CELERY, FRESH (LOP)	1.50 LB *	.72 QT
45-000440	Flour, AP, 50 lb. Bag	1.50 LB	.72 QT
32-200185	SOUP/ GRAVY CHICKEN BASE 12/1#	8.00 OZ	.00
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
		Water:	1.000 GAL
33-310761	POTATOES, WHITE 6/10 FARM	.00	3.00 CAN
23-000322	M LK, REPLACER 50# BAG	2.67 LB	1.28 QT
		Water:	2.750 GAL

Method # / Cooking Instructions:

1. SAUTE ONIONS AND CELERY IN MARGARINE. (CCP1) (CCP 3) 1
(SEE NOTES)
2. ADD FLOUR, CHICKEN BASE, AND PEPPER. STIR UNTIL
BLENDED. COOK 5 MINUTES. (CCP 2) (SEE NOTES)
3. ADD WATER AND STIR UNTIL MIXTURE THICKENS.
4. ADD DRAINED POTATOES. (CCP 2) (SEE NOTES)
5. RECONSTITUTE MILK WITH WATER. STIR WARM MILK INTO SOUP.
HEAT TO 180 DEGREES F. DO NOT OVER HEAT. (CCP 2)
(CCP 4) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PLANS FOR SERVING. HOLD FOR HOT
SERVE. (CCP 5) (SEE NOTES)
7. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO
MINIMIZE LEFTOVERS. (CCP 6) (SEE NOTES)

CCP Notes:

- (CCP 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

Recipe I/D... P15 AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... CREAM OF POTATO SOUP Conversion Factor 1.00

CCP Notes:

OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT
TO BE USED IN RECIPE.

- (CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 5) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (CCP 6) - 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 (135 DEGREES F - 40 DEGREES F) AT ANY POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE 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) HRS. 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.

Recipe I/D...	P15	AM	Portion Size:	1.00	CUP	Adjusted Servings	100
Description...	CREAM OF POTATO SOUP				Conversion Factor	1.00	

CCP Notes:

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT

Recipe I/D... H15 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... CRISP DROP COOKIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	4.50 LB	1.12 GAL
62-000040	SUGAR, WHITE 8/5# LBS. CP	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.00 LB	5.76 CUP
99-300046	SYRUP IMITATION MAPLE 4/1 GAL	.00	.25 CUP
		Conv Factor:	16.000
79-100202	SHORTENING VEGETABLE 50 LBS	2.00 LB	4.50 CUP
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.66 TBSP
38-010124	EGGS, FROZ 6/5 LBS FARM	5.00 OZ	.62 CUP
		Conv Factor:	16.000
87-100630	Flavoring, Vanilla 1 qt	.00	2.00 TBSP
		Conv Factor:	64.000
23-000322	M LK, REPLACER 50# BAG	2.50 OZ	.93 CUP
		Conv Factor:	16.000
		Water:	2.750 CUP
99-400620	BAKING SODA, 24/1 LB.	1.00 OZ	2.33 TBSP

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR AND SUGAR. SET ASIDE FOR USE IN
IN STEP 4. {COP 1} SEE NOTES
2. CREAM SUGAR, SYRUP, SHORTENING, SALT, EGGS, AND VANILLA
AT LOW SPEED 5 MINUTES OR UNTIL LIGHT AND FLUFFY.
{COP 1} SEE NOTES}
3. RECONSTITUTE M LK WITH WATER; ADD SODA; THEN
ADD TO CREAMED MIXTURE. BLEND THOROUGHLY. {COP 1} SEE
NOTES}
4. ADD DRY INGREDIENTS TO MIXTURE; MIX ONLY UNTIL
INGREDIENTS ARE COMBINED. DO NOT OVERMIX. {COP 1} SEE
SEE NOTES}
5. DROP BY TABLESPOONS, OR THROUGH SIZE 10 PLAIN PASTRY
TUBE, IN ROWS 5 BY 7, ONTO LIGHTLY GREASED PANS.
6. BAKE 14 TO 16 MINUTES AT 375 DEGREES F. OR UNTIL
LIGHTLY BROWNED. {COP 2} SEE NOTES}
7. LOOSEN COOKIES FROM PANS WHILE STILL WARM
8. HOLD FOR SERVICE.
9. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES}

Recipe I/D...	H15 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	CRI SP DROP COOKIES			Conversion Factor	1.00

COP Notes:

{ 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{ COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I / D . . . M15A AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . CUCUMBER AND ONION SALAD Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
70-800035	CUCUMBERS, FRESH (LOP)	15. 00 LB *	1. 87 GAL
70-800055	ONIONS, FRESH (LOP)	3. 00 LB *	1. 44 QT
99-700730	SALT, TABLE 24/ 26 OZ	. 75 OZ	1. 50 TBSP
99-700662	PEPPER, BLACK, PURE	. 00	1. 00 TSP
		Conv Factor:	12. 000
62-000040	SUGAR, WHITE 8/ 5# LBS. OP	1. 00 LB	1. 92 CUP
99-600140	VINEGAR, CIDER 4/ 1 GAL	. 00	1. 50 QT
		Conv Factor:	4. 000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE SALAD VEGETABLES AS DIRECTED ON RECIPE CARD M&G-1. {COP 1} SEE NOTES}
2. COMBINE SLICED CUCUMBERS AND ONIONS. {COP 1} SEE NOTES}
3. COMBINE SALT, PEPPER, SUGAR, AND VINEGAR; BLEND WELL. {COP 2} SEE NOTES}
4. POUR OVER CUCUMBERS AND ONIONS.
5. COVER; REFRIGERATE AT LEAST 1 1/2 HOURS. KEEP REFRIGERATED UNTIL READY TO SERVE. {COP 3} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

IN STEP 1: 17 LB 14 OZ FRESH CUCUMBERS A.P. WILL YIELD
 15 LB SLICED, PARED CUCUMBERS.
 3 LB 6 OZ DRY ONIONS A.P. WILL YIELD 3 LB
 SLICED ONIONS.

YIELD: 100 PORTIONS.

SERVE WITH A 4 OZ. SPOON

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

Recipe I/D...	M15A AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	CUCUMBER AND ONION SALAD			Conversion Factor	1.00

CCP Notes:

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 3}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{CCP 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED POINT.

IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.

(1). PROPERLY COVER, LABEL AND DATE PRODUCT.

(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... Y21V4AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... DRY MIXED BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000051	Beans, Mixed, Dry 50 lbs	15.00 LB	.00
		Water:	7.500 GAL
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	4.00 OZ	8.00 TBSP
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	1.50 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

- PICK OVER BEANS, REMOVING DISCOLORED BEANS AND FOREIGN MATTER. WASH BEANS THOROUGHLY. {COP 1} SEE NOTES}
- COVER WITH COLD WATER, BRING TO A BOIL; BOIL 2 MINUTES; TURN OFF HEAT.
- COVER; LET SOAK 1 HOUR.
- ADD GRAVY BASE AND PEPPER TO BEANS. {COP 1} SEE NOTES}
- BRING TO A BOIL; ADD MORE WATER IF NECESSARY; COVER. SIMMER 1- 1/2 HOURS OR UNTIL BEANS ARE TENDER. (EXTRA HOT WATER MAY BE ADDED TO KEEP BEANS MOIST). {COP 3&4} SEE NOTES.
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {COP 4} SEE NOTES}
- PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

ALTERNATE METHOD FOR SOAKING BEANS:

FOLLOW STEP 1.
 OMIT STEPS 2 AND 3.
 COVER BEANS WITH COLD WATER; SOAK OVERNIGHT.
 FOLLOW STEPS 4 AND 5.

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

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT

Recipe I/D... Y21V4AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... DRY MIXED BEANS Conversion Factor 1.00

CCP Notes:

ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CCP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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

{CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT YOU HAVE LEFT-OVERS
PLEASE FOLLOW THESE INSTRUCTIONS:

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. {CCP 3} SEE NOTES
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{CCP 4} SEE NOTES
LEFT-OVER CRITICAL CONTROL POINTS

{CCP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

{CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

Recipe I / D . . . L32V1AM Portion Size: 1.00 EA Adjusted Servings 100
 Description . . . EGG CASSEROLE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	5.00 LB	.00
33-310761	POTATOES, WHITE 6/10 FARM	.00	2.00 CAN
23-000322	M LK, REPLACER 50# BAG	2.00 OZ	.00
		Water:	1.000 CUP
38-010124	EGGS, FROZ 6/5 LBS FARM	12.00 LB	.00
99-700662	PEPPER, BLACK, PURE	1.00 OZ	1.50 TBSP
99-700730	SALT, TABLE 24/26 OZ	.00	1.50 TBSP
99-700082	GARLIC POWDER	.00	1.90 TBSP

Method # / Cooking Instructions:

1. Brown meat. Set aside. (CCP 1 and 2)
2. Mix eggs and milk replacer in a bowl until there are no large clumps from the milk. (CCP 3) (Drain Potatoes)
3. Assemble breakfast casserole by placing meat and potatoes on the bottom of a serving pan (greased preferably). Pour egg mixture over the meat and potatoes. Add salt, pepper, and garlic powder
4. Cover and refrigerate over night. (CCP 4)
5. The next morning, heat oven to 325 degrees F and cook for 1 hour. (CCP 5)
6. Cut 6 x 9 (for 18" x 26" pan).
7. Hold for service. (CCP 6)
8. Leftovers should be minimal. (CCP 7)

CCP Notes:

NOTES:

- (CCP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK
- (CCP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 155F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

Recipe I/D...	L32V1AM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	EGG CASSEROLE			Conversion Factor	1.00

COP Notes:

- (COP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 4) - COOL CASSEROLE TO BELOW 40 DEGREES. STORE IN COOLER AT 40 DEGREES OR LOWER UNTIL NEEDED. REMOVE NEXT MORNING FOR COOKING.
- (COP 5) - COOK BREAKFAST CASSEROLE TO 165 DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6) - HOLD BREAKFAST CASSEROLE FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (COP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT
TEMPERATURE: 325 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION

Recipe I/D... L131 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... FISH TACOS (2 EACH) Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000064	Fish Sticks, 1 oz/each	18.75 LB	.00
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	200.00 EA
	Conv Factor:		12.000

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (COP 1)
2. ARRANGE FISH FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (COP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 155 DEGREES FOR 15 SECONDS. (COP 3)
4. AFTER COOKED, CHOP FISH W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE).
5. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (COP 4)
6. WHEN READY FOR SERVICE, SCOOP 1/3 CUP CHOPPED FISH PER EACH TORTILLA (TOTAL SERVING 2/3 CUP CHOPPED FISH AND TWO TORTILLAS).
8. DISCARD ANY LEFTOVER PRODUCT. (COP 5)

COP Notes:

- COP 1 - PORTION FISH IN SMALL BATCHES. HOLD FISH AT 0 DEGREES F OR BELOW UNTIL READY TO COOK.
- COP 2 - VISUALLY INSPECT ALL INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- COP 3 - COOK FISH TO INTERNAL TEMPERATURE OF 155 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

Recipe I/D...	L131 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	FISH TACOS (2 EACH)			Conversion Factor	1.00

COP Notes:

COP 4 - HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER
DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP
I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT
TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.
PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES
F ON THE SERVING LINE.

COP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.

Recipe I/D... E7V1 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... FRI ED RI CE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-920281	RI CE, 25 LB LONG GRAIN USDA	12.00 LB	6.99 QT
		Water:	3.665 GAL
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	2.25 TBSP
79-120025	SALAD OIL, 6/1 GAL BULK USDA	5.33 OZ	.66 CUP
		Conv Factor:	128.000
70-800055	ONIONS, FRESH (LOP)	3.33 LB	2.33 QT
33-300670	PEAS, SWEET 6/10 CP	.00	.50 CAN
33-310300	CARROTS, 6/10 FARM	.00	.50 CAN
70-710725	BEEF MX (BULK)	9.33 LB	.00
38-010124	EGGS, FROZ 6/5 LBS FARM	2.67 LB	1.25 QT
1-200906	Sauce, Teriyaki	.00	3.00 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. Place equal amounts of rice, boiling water, salt, and salad oil in well greased roasting pans. Stir to combine. (CCP 1) (See Notes)
2. Cover tightly; place in 350 degree F. oven for 20 minutes. Remove from oven. Uncover.
3. Sauté onion in salad oil until tender. (CCP 2) (See note)
4. Add an equal quantity of sautéed onion, and canned veg to rice in each pan. Toss well.
5. Bake uncovered 30 minutes.
6. Thaw meat under proper refrigeration following SCP I VL01-0026 Guidelines. (CCP 3) (See Notes)
7. Cook beef; stirring to break apart. Drain or skim off excess fat. Hold for use in Step 9. (CCP 4 & CCP 6) (See Notes)
8. Pour beaten eggs on 350 degree F. lightly greased griddle. Cook until just set; do not turn. Cut into strips; add an equal amount to rice mixture in each pan. (CCP 5) (See Notes)
9. Add an equal amount of cooked beef to rice mixture in each pan. (CCP 5&6)
10. Add an equal amount of teriyaki sauce to rice mixture and hold until ready to serve. (CCP 5&6)

Recipe I/D...	E7V1 AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	FRI ED RI CE			Conversion Factor	1.00

Method # / Cooking Instructions:

11. Please discard any leftover product. (CCP 7) (See Notes)

CCP Notes:

- (CCP 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.
- (CCP 2): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 3): HOLD MEAT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- (CCP 4): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 5): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 6): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- (CCP 7): PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT

C/A = CORRECTIVE ACTION

Recipe I / D . . . Y41W3AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description . . . FRUIT PUNCH BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200092	PUNCH BASE, FRUIT 72/ 5 OZS	10.00 OZ	2.00 PKT
		Conv Factor:	5.000
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. ADD COLD WATER TO BEVERAGE GRANULES AND STIR UNTIL DISSOLVED. TRANSFER TO BEVERAGE DISPENSER. HOLD FOR SERVICE. {COP 1 - 2} SEE NOTES}
2. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 3} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

{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 AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL & DATE THE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION

Recipe I / D . . . Y23 AM Portion Size: . 50 CUP Adjusted Servings 100
Description . . . FRUIT SALAD Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 000310	PEACHES, CLINGSTONE DICED 6/ 10	. 00	1. 00 CAN
70- 800012	BANANAS, FRESH (LCP)	5. 00 LB*	5. 00 LB
70- 800010	APPLES, FRESH (LCP)	6. 00 LB*	6. 00 LB

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE FRESH FRUITS AS DIRECTED ON RECIPE M/G 1.
2. DO NOT DRAIN JUICES. COMBINE PEACHES sliced bananas and diced apples. Mix well and refrigerate until ready to serve.

CCP Notes:

YIELD: 100 PORTIONS

Recipe I / D . . . Q17V1AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . GLAZED CARROTS Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 310300	CARROTS, 6/ 10 FARM	. 00	4. 00 CAN
62- 000010	SUGAR, DRK BROWN 24/ 1 LB	1. 00 LB	. 50 QT
99- 700730	SALT, TABLE 24/ 26 OZ	. 00	4. 00 TBSP
79- 200010	MARGARINE 30/ 1 LB	. 50 LB	1. 00 CUP

Method # / Cooking Instructions:

1. RESERVE LIQUID FROM CARROTS (1 CUP/ 100).
(CCP 1) (SEE NOTES)
2. PLACE DRAINED CARROTS IN PANS (2 GALLONS PER PAN)
(CCP 1) (SEE NOTES)
3. COMBINE LIQUID WITH SUGAR, SALT, AND BUTTER; COOK UNTIL
BLENDED AND SYRUP IS FORMED. (CCP 1) (CCP 2) (SEE NOTES)
4. POUR AN EQUAL QUANTITY OF SYRUP OVER CARROTS IN EACH
PAN. M X.
5. BAKE 30 MINUTES AT 400 DEGREES F. STIRRING AT LEAST ONCE
DURING BAKING (CCP 3) (SEE NOTES)
6. HOLD FOR HOT SERVICE. (CCP 4) (SEE NOTES)
7. PROGRESSIVE- COOKING TECHNIQUES SHOULD BE USED TO
MINIMIZE LEFTOVERS. (CCP 5) (SEE NOTES)

CCP Notes:

**IN STEP 4, 1 LB 2 OZ CARROTS A.P. WILL YIELD 1 LB. SLICED

CARROTS.

OTHER SIZES AND TYPES OF PANS MAY BE USED. SEE RECIPE

CARD A- 25.

- (CCP 1) - HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY
TO COOK.
- (CCP 2) - 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

Recipe I/D...	Q17V1AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	GLAZED CARROTS			Conversion Factor	1.00

COP Notes:

ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN RECIPE.

- (COP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (COP 5) - 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 F - 135 DEGREES F) AT ANY POINT.
 2. DIVIDE THE LEFTOVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE 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.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT
 PAN SIZE: 18" X 24" ROASTING PAN
 YIELD: 100 PORTIONS (1 PAN)

Recipe I / D . . . Y41WAM Portion Size: 8.00 OZ Adjusted Servings 100
 Description . . . GRAPE BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200091	PUNCH BASE, GRAPE 72/ 5 OZS.	10.00 OZ	2.00 PKT
		Conv Factor:	5.000
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. ADD COLD WATER TO BEVERAGE GRANULES AND STIR UNTIL DISSOLVED. TRANSFER TO BEVERAGE DISPENSER. HOLD FOR SERVICE. { CCP 1 - 2 } SEE NOTES}
2. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. { CCP 3 } SEE NOTES}

CCP Notes:

YIELD: 100 PORTIONS

{ CCP 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.

{ CCP 2 } : HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{ CCP 3 } : PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
 (1). PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION

Recipe I / D . . . 048 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . GREEN BEANS AND POTATOES Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 300050	BEANS, GREEN 6/ # 10 cans	. 00	1. 75 CAN
33- 310761	POTATOES, WHITE 6/ 10 FARM	. 00	2. 25 CAN

Method # / Cooking Instructions:

1. POUR VEGETABLES AND LIQUID INTO STEAM JACKETED KETTLE OR STOCK POT. (COP 1) (SEE NOTES)
2. SIMMER VEGETABLES ABOUT 10 MINUTES, STIRRING GENTLY. DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING
4. HOLD FOR HOT SERVICE. (COP 3) (SEE NOTES)

COP Notes:

(COP1): 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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(COP 2): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.

(COP 3): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.

(C/ A): IF PRODUCT FALLS BELOW 135 DEGREES F., THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/ A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

SAFE HANDLING OF LEFT OVERS

LEFT OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
 IN THE EVENT THAT WE HAVE LEFT OVERS - PLEASE
 FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED

Recipe I/D...	048 AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	GREEN BEANS AND POTATOES			Conversion Factor	1.00

CCP Notes:

- IN THE DANGER ZONE (40 - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (CCP 1) (SEE NOTES)
 3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 4. STORE UNDER REFRIGERATION.
 5. USE LEFT OVERS WITHIN 48 HOURS OR DISCARD. (CCP 2) (SEE NOTES)

NOTES: LEFT OVER CRITICAL CONTROL POINTS

(CCP 1): ALL LEFT OVERS SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

(CCP 2): ALL LEFT OVERS MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

Recipe I / D . . . QG1TBAM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . GREEN BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-300050	BEANS, GREEN 6/ # 10 cans	.00	4.00 CAN
79-200010	MARGARINE 30/ 1 LB	.50 LB	.00

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (COP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT AND ADD BUTTER.
DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (COP 4) (SEE NOTES)

COP Notes:

NOTES:

(COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135F DEGREES 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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
TO COOK.

(COP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F., THEN REHEAT PRODUCT TO 165 DEGREES FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

SAFE HANDLING FOR LEFT OVERS

LEFT OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING

Recipe I/D...	QG1TBAM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	GREEN BEANS			Conversion Factor	1.00

COP Notes:

IN THE EVENT THAT WE HAVE LEFT OVERS -
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (COP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT OVERS WITHIN 48 HOURS OR DISCARD. (COP 2) (SEE NOTES)

NOTES: LEFT OVER CRITICAL CONTROL POINTS

(COP 1) - ALL LEFT OVERS SHOULD BE COOLED TO 70F DEGREES OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40F DEGREES WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

(COP 2) - ALL LEFT OVERS MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

Recipe I/D... D25TBAM Portion Size: 2.00 EA Adjusted Servings 100
 Description... GRIDDLE CAKES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	6.89 LB	1.72 GAL
99-400600	BAKING POWDER, 8/5 LB (CP)	3.83 OZ	.56 CUP
23-000322	M LK, REPLACER 50# BAG	1.92 LB	2.85 QT
99-700730	SALT, TABLE 24/26 OZ	.25 OZ	.50 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	1.70 LB	3.83 CUP
45-010245	CORNMEAL, FARM 50 LB BAG	4.59 LB	3.44 QT
38-010124	EGGS, FROZ 6/5 LBS FARM	2.55 LB	4.78 CUP
	Water:		1.580 GAL
79-120025	SALAD OIL, 6/1 GAL BULK USDA	1.00 LB	2.00 CUP
	Conv Factor:		8.000
87-100632	FLAVORING VANILLA 12/1 QT	2.00 OZ	.25 CUP
	Conv Factor:		32.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, BAKING POWDER, M LK, SALT, SUGAR, AND CORN MEAL INTO MIXER BOWL. {OCP 2} SEE NOTES}
2. ADD BEATEN EGGS, WATER, AND VANILLA; MIX AT LOW SPEED ONLY UNTIL BLENDED. {OCP 1} SEE NOTES}
3. BLEND IN SALAD OIL. {OCP 2} SEE NOTES}
4. POUR 1/4 CUP (2 OZ) BATTER ONTO LIGHTLY GREASED GRIDDLE. COOK ON ONE SIDE UNTIL TOP IS COVERED WITH BUBBLES AND UNDERSIDE IS BROWNED. TURN; COOK ON OTHER SIDE. {OCP 3} SEE NOTES}
5. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE. {OCP 4} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {OCP 5} SEE NOTES.

OCP Notes:

YIELD: 100 PORTIONS
 TEMPERATURE: 375F GRIDDLE

{OCP 1}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

{OCP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL

Recipe I/D...	D25TBAM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	GRI DDLE CAKES			Conversion Factor	1.00

CCP Notes:

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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I 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.

{CCP 5}: PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... L117AAM Portion Size: 2.00 OZ Adjusted Servings 100
 Description... GRILLED BLOLOGNA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-105037	BLOLOGNA, ALL CHICKEN	12.50 LB	.00
79-200010	MARGARINE 30/1 LB	5.00 OZ	.62 CUP
	Conv Factor:	16.000	

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. GRILL THE MEAT SLICES ON A LIGHTLY GREASED GRIDDLE FOR THREE (3) MINUTES ON EACH SIDE OR UNTIL BROWNED. DO NOT OVER COOK. {COP 2} (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING {COP 3} (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 4) (SEE NOTES)

COP Notes:

- {COP 1}: HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.
- {COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREE F OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {CA}: IF THE PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT THE PRODUCT TO 165 DEGREES F. OR 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 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

Recipe I/D...	L117AAM	Portion Size:	2.00 OZ	Adjusted Servings	100
Description...	GRILLED BLOLOGNA			Conversion Factor	1.00

CCP Notes:

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

Recipe I/D... N29PAAM Portion Size: 1.00 EA Adjusted Servings 100
 Description... GRILLED HAMBURGER Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710360	BEEF PATTIES, 4 OZS. FARM	25.00 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP
 I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COOK MEAT PATTIES ON A LIGHTLY GREASED GRILL FOR APPROX
 IMATELY 4-5 MINUTES ON EACH SIDE OR UNTIL DONE. (COP 2)
 AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE
 NOTES)

COP Notes:

(COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT
 AT 40F DEGREES OR BELOW UNTIL READY TO COOK.

(COP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
 CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT
 ASIDE, MARK "DO NOT USE", AND CONTACT CENTRAL
 OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE
 USED IN THE RECIPE.

(COP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF
 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE
 TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135F DEGREES
 OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG
 ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PROD-
 UCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS.
 PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
 OF MAINTAINING TEMPERATURES AT OR ABOVE 135F
 DEGREES ON THE SERVING LINE.

(COP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE

Recipe I/D...	N29PAAM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	GRILLED HAMBURGER			Conversion Factor	1.00

CCP Notes:

WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
YIELD - 100 PORTIONS
TEMPERATURE - 350F DEGREES GRIDDLE
BROILER MAY ALSO BE USED FOR COOKING PATTIES

Recipe I/D... Y3PA AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... GRI TS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-200010	MARGARINE 30/1 LB	1.10 LB	.00
43-010104	GRI TS, FARM 50LB BAG	8.55 LB	1.42 GAL

Method # / Cooking Instructions:

1. ADD GRI TS GRADUALLY TO WATER STIR FREQUENTLY TO PREVENT LUMPING {COP 1}
2. BRING TO A BOIL AND COOK THE FARM GRI TS FOR 45 MINUTES. STIR OCCASIONALLY BUT KEEP COVERED DURING THE COOKING PERIOD. {COP 2}
3. ADD BUTTER TO GRI TS AND STIR IN UNTIL MELTED.
4. TRANSFER TO STEAM TABLE PANS FOR SERVING
5. HOLD FOR HOT SERVICE. {COP 3} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVER PRODUCT. {COP 4} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

- NOTE: 1. FOR - QUICK-COOKING GRI TS - DECREASE WATER TO 6 GALS PER 100 ADD SALT AND GRI TS TO BOILING WATER, STIR TO PREVENT LUMPING RETURN TO A BOIL, REDUCE HEAT AND LET SIMMER 5 MINUTES. TURN OFF HEAT, COVER AND LET STAND 5 MINUTES BEFORE SERVING
2. OUTSIDE PURCHASE GRI TS MAY ONLY TAKE 25 TO 30 MINUTES TO COOK

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165

Recipe I/D...	Y3PA AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	GRI TS			Conversion Factor	1.00

COP Notes:

DEGREES F. 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. REHEAT PRODUCT TO 165 DEGREE 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 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... N17V8AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... HAM W/ YELLOW CHEESE SANDWICH Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800000	BREAD, WHITE 20 SLICES	12.00 LB	200.00 SL
		Conv Factor:	1.200
22-000015	CHEESE, YELLOW AMER (CP)	3.75 LB	.00
16-105046	HAM ALL CHICKEN	6.25 LB	.00

Method # / Cooking Instructions:

1. THAW PRODUCTS UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. {COP 1} SEE NOTES}
2. EACH SANDWICH SHOULD HAVE 1 OZ. OF MEAT AND 1/2 OZ. OF CHEESE PER 2 SLICES OF BREAD. (COP 2) (SEE NOTES)
3. IF SANDWICHES ARE BEING USED FOR PACKOUTS, WRAP EACH SANDWICH SEPARATELY. HOLD UNDER PROPER REFRIGERATION UNTIL READY TO SERVE.
4. THERE SHOULD NOT BE ANY LEFTOVER PRODUCT. {COP 3} SEE NOTES}

COP Notes:

{COP 1}: PREPARE SANDWICHES IN SMALL BATCHES. HOLD MEAT/CHEESE AT 40 DEGREES F. OR LOWER UNTIL READY TO USE.

{COP 2}: VISUALLY INSPECT DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

[CA]: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... V21HJAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... HOPPIN JOHN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
99-900281	RICE, M LLED 25 LB BAG CP	10.00 LB	.00
99-700730	SALT, TABLE 24/26 OZ	.00	2.00 TBSP
34-000051	Beans, M xed, Dry 50 lbs	6.00 LB	.00
99-700052	CHILI POWDER	.00	.37 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
70-800055	ONIONS, FRESH (LCP)	2.80 LB	.00
33-300915	TOMATOES, 6/10 CP	.00	1.00 CAN
99-700016	BASIL	.00	1.00 TBSP
99-700631	OREGANO	.00	.50 TBSP
70-800030	CELERY, FRESH (LCP)	2.00 LB	.00

Method # / Cooking Instructions:

- PICK OVER AND WASH BEANS THOROUGHLY. COVER WITH WATER. BOIL 2 MINUTES; TURN OFF HEAT. COVER AND LET STAND ONE (1) HOUR (COP 1) (SEE NOTES)
- BRING BEANS TO A BOIL; SIMMER 1 1/2 HOURS UNTIL TENDER (COP 1) (SEE NOTES)
- COOK BEEF M X BULK UNTIL PINK IS GONE; DRAIN EXCESS FAT
- ADD BEEF M X; BREAK APART LARGE PIECES; BEGIN TO COOK. STIR FREQUENTLY TO PREVENT STICKING
- ADD DICED ONIONS, GARLIC, CHILI POWDER, CORN, BLACK EYE PEAS, RICE, DICED CELERY. (SEE NOTES)
- ADD BEANS, TOMATOES, BASIL, OREGANO & WATER. STIR AND BRING TO A SIMMER; COOK 1 HOUR. DO NOT BOIL!!! (COP 1) (COP 5) (SEE NOTES)
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE (COP 5) (SEE NOTES)
- PRODUCT LEFT OVER AFTER SERVING CAN BE SAVED. PLEASE REFER TO COP 6 (SEE NOTES).

COP Notes:

NOTES:

Recipe I/D...	V21HJAM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	HOPPIN JOHN			Conversion Factor	1.00

COP Notes:

- (COP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK
- (COP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (COP 5) - HEAT BEEF & MACARONI TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6) - HOLD BEEF & MACARONI FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (COP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT
TEMPERATURE: 350 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION

Recipe I/D... N30PAAM Portion Size: 1.00 EA Adjusted Servings 100
 Description... HOT DOG Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-105025	Franks, All Chicken	10.00 LB	100.00 EA

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COVER FRANKFURTERS WITH 2 1/2 GALS. OF WATER; BRING TO A BOIL; REDUCE HEAT; SIMMER 10 MINUTES. (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING LEAVE ENOUGH WATER TO COVER THE BOTTOM OF THE CONTAINER (COP 4) (SEE NOTES)
4. SERVE ON HOT ROLLS.
5. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5 - SEE NOTES)

COP Notes:

IN STEP 2 HOT DOGS MAY BE SIMMERED OR STEAMED FOR 10-12 MINUTES AT 5 LBS. PRESSURE OR 9 MINUTES AT 15 LBS. PRESSURE.

COP 1 - HOLD HOT DOGS AT 40F DEGREES OR LOWER UNTIL READY TO COOK

COP 2 - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN RECIPE.

COP 3 - COOK HOT DOGS TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

COP 4 - HOLD PRODUCT FOR HOT SERVICE AT 135F DEGREES OR HIGHER DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135F DEGREES, THEN REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS.

Recipe I/D...	N30PAAM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	HOT DOG			Conversion Factor	1.00

CCP Notes:

PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF
MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES
ON THE SERVING LINE.

CCP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
YIELD - 100 PORTIONS

Recipe I / D . . . D33 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description . . . HOT ROLLS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-400631	BAKERS YEAST, 12/2 LB	3.50 OZ	.43 CUP
		Conv Factor:	16.000
		Water:	3.500 CUP
62-000040	SUGAR, WHITE 8/5# LBS. CP	9.00 OZ	1.12 CUP
		Conv Factor:	16.000
		Water:	3.000 QT
99-700730	SALT, TABLE 24/26 OZ	2.00 OZ	4.00 TBSP
45-000440	Flour, AP, 50 lb. Bag	6.00 LB	.00
45-000673	FLOUR, WHOLE WHEAT 50 LB (CP)	6.00 LB	.00
23-000322	M LK, REPLACER 50# BAG	1.56 LB	3.00 CUP
79-100202	SHORTENING, VEGETABLE 50 LBS	12.50 OZ	1.56 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. SPRI NKLE YEAST OVER WARM WATER (105 DEGREE F. TO 110 DEGREE F.) DO NOT USE TEMPERATURES ABOVE 110 DEGREE F.!!! M X WELL. LET STAND 5 M NUTES; STI R { COP 1} SEE NOTES}
2. PLACE COLD WATER I N M XER BOWL; ADD SUGAR AND SALT; STI R UNTI L DI SSOLVED. ADD YEAST SOLUTI ON { COP 1} SEE NOTES}
3. COMBI NE SI FTED FLOURS AND M LK; ADD TO LI QUI D SOLUTI ON USI NG DOUGH HOOK, M X AT LOW SPEED 1 M NUTE OR UNTI L FLOUR M XTURE I S I NCORPORATED I NTO M XTURE. { COP 1} SEE NOTES}
4. ADD SOFTENED SHORTENING, M X AT MEDI UM SPEED 10 M NUTES OR UNTI L DOUGH I S SMOOTH AND ELASTI C. DOUGH TEMPERATURE SHOULD BE 78 DEGREE F. TO 82 DEGREE F. { COP 1} SEE NOTES
5. FERMENT: SET I N WARM PLACE (80 DEGREE F) FOR 1 1/2 HOURS OR UNTI L DOUBLE I N BULK
6. PUNCH: DI VI DE DOUGH I NTO 3 TO 4- LB PI ECES. SHAPE EACH PI ECE I NTO A SMOOTH BALL; LET REST 10 TO 20 M NS.
7. ROLL EACH PI ECE I NTO A LONG ROPE OF UNI FORM DI AMETER. CUT ROPE I NTO PI ECES ABOUT 1 I NCH THI CK, WEI GHI NG 1 1/2 TO 2 OZ EACH. PLACE ON SHEET PANS (18 X 26).
8. MAKE- UP: PLACE ON GREASED SHEET PANS I N ROWS 6 BY 9. BRUSH WTH BUTTER/ AEP BUTTER WASH

Recipe I/D...	D33	AM	Portion Size:	2.00	EA	Adjusted Servings	100
Description...	HOT ROLLS				Conversion Factor	1.00	

Method # / Cooking Instructions:

9. PROOF: AT 90 DEGREES F UNTIL DOUBLE IN SIZE
10. BAKE AT 400 DEGREES F FOR 15 TO 20 MINUTES OR UNTIL GOLDEN BROWN
11. HOLD FOR HOT SERVICE {COP 3 - SEE NOTES}
12. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS {COP 4 - SEE NOTES}.

COP Notes:

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I 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 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS SHOULD BE USED

Recipe I/D... Y50 AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description... ICED TEA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-500765	TEA, CONCENTRATE 4/1 GALLON	.00	.50 GAL
		Water:	5.750 GAL

Method # / Cooking Instructions:

1. COMBINE TEA CONCENTRATE WITH WATER.
DO NOT ADD SUGAR. TRANSFER TO BEVERAGE DISPENSER.
HOLD FOR SERVICE. {COP 1 - 2} SEE NOTES}
2. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO
MINIMIZE LEFTOVERS. {COP 3} SEE NOTES}

COP Notes:

{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 AT 40 DEGREES F. OR LOWER UNTIL READY
TO SERVE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE.
IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE THE PRODUCT.
(2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS
MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION

Recipe I / D . . . M69PIAM Portion Size: 1.00 OZ Adjusted Servings 100
 Description . . . ITALIAN DRESSING Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-700631	OREGANO	1.00 OZ	.00
62-000040	SUGAR, WHITE 8/5# LBS. CP	.00	.74 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	.00	1.33 TBSP
99-700082	GARLIC POWDER	.00	1.00 TBSP
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	1.33 CUP
		Conv Factor:	4.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.66 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. COMBINE ITALIAN SEASONING PEPPER, SALT, & SUGAR WATER, BLEND WELL. {COP 1} SEE NOTES}
2. ADD OIL AND VINEGAR, MIX WELL. {COP 1} SEE NOTES}
3. COVER, REFRIGERATE UNTIL READY TO SERVE. {COP 2} SEE NOTES}
4. SHAKE OR BEAT WELL BEFORE USING. SERVE WITH A 1 OZ. LADDLE.
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

* DO NOT MIX WITH SALAD

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

Recipe I/D...	M69PIAM	Portion Size:	1.00 OZ	Adjusted Servings	100
Description...	ITALIAN DRESSING			Conversion Factor	1.00

CCP Notes:

{ CCP 3 } : PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I / D . . . Y41V3AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description . . . LEMONADE BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200097	PUNCH BASE, LEMONADE 72/ 5 OZ (O	10.00 OZ	2.00 PKG
		Conv Factor:	5.000
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. ADD COLD WATER TO BEVERAGE GRANULES AND STIR UNTIL DI SOLVED. TRANSFER TO BEVERAGE DI SPENSER HOLD FOR SERVICE. { CCP 1 - 2} SEE NOTES}
2. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. { CCP 3} SEE NOTES}

CCP Notes:

YIELD: 100 PORTIONS

{ CCP 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.

{ CCP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{ CCP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
 (1). PROPERLY COVER, LABEL & DATE THE PRODUCT.
 (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION

Recipe I / D . . . Q17 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . LYONNAISE CARROTS Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 310300	CARROTS, 6/ 10 FARM	. 00	4. 00 CAN
62- 000040	SUGAR, WHITE 8/ 5# LBS. CP	4. 00 OZ	. 50 CUP
		Conv Factor:	16. 000
99- 700730	SALT, TABLE 24/ 26 OZ	2. 00 OZ	3. 00 TBSP
70- 800055	ONIONS, FRESH (LOP)	1. 00 LB *	3. 00 CUP
79- 200010	MARGARINE 30/ 1 LB	1. 00 LB	2. 00 CUP
99- 700730	SALT, TABLE 24/ 26 OZ	1. 00 OZ	1. 67 TBSP
99- 700662	PEPPER, BLACK, PURE	. 00	1. 00 TSP
		Conv Factor:	12. 000

Method # / Cooking Instructions:

1. COMBINE CARROTS AND SUGAR. BRING TO A BOIL; BOIL 15 MINUTES. DRAIN; PLACE IN PAN.
2. SAUTE CHOPPED ONIONS IN BUTTER OR MARGARINE UNTIL TENDER. ADD TO CARROTS.
3. ADD SALT AND PEPPER; MIX LIGHTLY. BAKE 30 MINUTES.

CCP Notes:

IN STEP 4, 1 LB 2 OZ DRY ONIONS A.P. WILL YIELD 1 LB CHOPPED ONIONS.
 OTHER SIZES AND TYPES OF PANS MAY BE USED. SEE RECIPE

CARD A-25.

PAN SIZE: 18 BY 24 INCH ROASTING PAN

TEMPERATURE: 400 DEGREE F. OVEN

YIELD: 100 PORTIONS (1 PAN).

Recipe I/D... F1TD AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... MAC & CHEESE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	8.00 LB	2.00 GAL
		Water:	4.000 GAL
35-000668	CHEESE SAUCE, CHD 12/ 25.5 OZ	2.75 LB	1.75 PKT
		Conv Factor:	1.590
23-000322	MLK, REPLACER 50# BAG	2.00 LB	1.75 QT
		Water:	1.750 GAL
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. ADD MACARONI SLOWLY TO BOILING WATER COOK 15 MINUTES OR UNTIL TENDER; STIR OCCASIONALLY TO PREVENT STICKING (COP 1) (SEE NOTES)
2. DRAIN SET ASIDE FOR USE IN STEP 4.
3. MIX WARM WATER WITH MLK, CHEESE AND PEPPER. HEAT TO JUST BELOW BOILING AND SIMMER UNTIL THICK (COP 1) (SEE NOTES)
4. ADD CHEESE SAUCE TO MACARONI; MIX WELL.
5. PLACE AN EQUAL QUANTITY INTO EACH PAN ABOUT 3 1/4 GAL.
6. BAKE IN OVEN AT 350 DEGREES FOR 20 MINUTES. (COP 2) AND (COP 3) (SEE NOTES)
7. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 4) (SEE NOTES)

COP Notes:

- (COP 1) - VISUALLY INSPECT DRY INGREDIENTS FOR CONTAMINATION
- (C/A) - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN RECIPE.
- (COP 2) - HEAT ALL INGREDIENTS TO A MINIMUM INTERNAL TEMPERATURE OF 140F DEGREES FOR 15 SECONDS. DOCUMENT

Recipe I/D... F1TD AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... MAC & CHEESE Conversion Factor 1.00

COP Notes:

ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

- (C/A) - IF TEMPERATURE FALLS BELOW 140F DEGREES, REHEAT TO 165F DEGREES FOR 15 SECONDS.
- (COP 3) - HOLD MACARONI AND CHEESE FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (C/A) - IF PRODUCT FALLS BELOW 135F DEGREES, THEN REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. *PROVIDING THE C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.
- (COP 4) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT
YIELD: 100 PORTIONS (2 PANS)
PAN SIZE: 4" PAN

C/A = CORRECTIVE ACTION

Recipe I/D... M43 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... MACARONI SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	5.25 LB	2.50 QT
		Water:	4.900 GAL
70-800030	CELERY, FRESH (LOP)	1.87 LB	.90 QT
70-800055	ONIONS, FRESH (LOP)	1.50 LB *	.75 QT
35-000551	RELISH, PICKLE SWEET 4/1 GAL.	1.50 LB	3.00 CUP
		Conv Factor:	8.000
35-000200	MAYONNAISE, 4/1 GAL	1.50 LB	3.00 CUP
		Conv Factor:	8.000
99-700662	PEPPER, BLACK, PURE	.00	1.50 TSP
		Conv Factor:	12.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.67 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. TRIM WASH AND CHOP CELERY AND ONIONS. {COP 1} SEE NOTES}
2. BRING WATER TO A ROLLING BOIL.
3. SLOWLY ADD MACARONI WHILE STIRRING CONSTANTLY, UNTIL WATER BOILS AGAIN. COOK 15 MINUTES OR UNTIL TENDER {COP 2 & 3} SEE NOTES}
4. DRAIN. RINSE WITH COLD WATER; DRAIN THOROUGHLY. PLACE IN REFRIGERATOR TO CHILL FOR USE IN STEP 6. {COP 4} SEE NOTES}
5. COMBINE MACARONI, CELERY, ONIONS, PICKLE RELISH, MAYO, SALT, PEPPER, AND VINEGAR. TOSS LIGHTLY. {COP 2} SEE NOTES}
6. COVER AND REFRIGERATE UNTIL READY TO SERVE. {COP 5} SEE NOTES}
7. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 6} SEE NOTES}

COP Notes:

1. IN STEP 6: 3 T.L.S. 3 OZ. FRESH CELERY WILL YIELD 2 T.L.S. 5 OZ CHOPPED CELERY.
2. ONE #8 SCOOP SHOULD BE USED.

Recipe I/D...	M43 AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	MACARONI SALAD			Conversion Factor	1.00

CCP Notes:

- { CCP 1 }: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREE F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- { CCP 2 }: 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- { CCP 3 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- { CCP 4 }: PRODUCT SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.
- { CCP 5 }: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.
- { CCP 6 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MSHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... Q57 AM Portion Size: .67 CUP Adjusted Servings 100
 Description... MASHED POTATOES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	7.00 CAN
23-000322	M LK, REPLACER 50# BAG	12.00 OZ	2.50 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	1.00 LB	2.00 CUP
		Water:	13.500 QT
99-700730	SALT, TABLE 24/26 OZ	2.00 OZ	3.00 TBSP
99-700662	PEPPER, BLACK, PURE	.00	2.00 TSP
		Conv Factor:	12.000

Method # / Cooking Instructions:

1. BRING POTATOES TO A BOIL FOR 3-5 MINUTES AND THEN DRAIN
STEP 3. {OCP 1} SEE NOTES}
2. BLEND POTATOES, BUTTER AND SALT IN
MIXER BOWL. {OCP 1, 2 & 3} SEE NOTES}
3. AT LOW SPEED, RAPIDLY ADD M LK MIXTURE TO POTATOES
; MIX 1/2 MINUTE. STOP MACHINE; SCRAPE DOWN
SIDES AND BOTTOM OF BOWL.
4. ADD PEPPER. WHIP AT HIGH SPEED ABOUT 2 MINUTES OR
UNTIL LIGHT AND FLUFFY. DO NOT OVERBEAT.
5. TRANSFER TO STEAM TABLE PANS FOR SERVING
6. HOLD FOR HOT SERVICE {OCP 4} SEE NOTES}
7. PROGRESSIVE COOKING TECHNIQUES NEED TO BE USED
TO MINIMIZE LEFTOVERS.

OCP Notes:

OCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

OCP Notes:

{OCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES OR

Recipe I/D... Q57 AM Portion Size: .67 CUP Adjusted Servings 100
Description... MASHED POTATOES Conversion Factor 1.00

CCP Notes:

HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET IT ASIDE,
MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR
INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{CCP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL
READY TO COOK.

{CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 135
DEGREES F. FOR 15 SECONDS. DOCUMENT ON TEMPERATURE
LOG ACCORDING TO SOP I VL01-0026.

{CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F.
DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO
SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THE 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.

SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING

IN THE EVENT THAT WE HAVE LEFT-OVERS

PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED
IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.)
AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND
PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING
METHOD. {CCP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{CCP 2} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{CCP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F.
OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40
DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

{CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F.
FOR A MINIMUM OF 15 SECONDS.

Recipe I / D . . . L35TBAM Portion Size: 1.00 EA Adjusted Servings 100
 Description . . . MEATLOAF PATTIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710370	MEATLOAF, BEEF PATTIES, FARM	28.12 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. PLACE MEAT ON A LIGHTLY GREASED PAN. BAKE AT 350 F. DEGREES. DO NOT OVER COOK. (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

- (COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (COP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135 DEGREES, REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F

Recipe I / D . . .	L35TBAM	Portion Size:	1.00 EA	Adjusted Servings	100
Description . . .	MEATLOAF PATTIES			Conversion Factor	1.00

CCP Notes:

DEGREES ON THE SERVING LINE.

(CCP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT
PAN SIZE - 18" X 26" SHEET PAN

C/A - CORRECTIVE ACTION

Recipe I / D . . . M47V2AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . M XED GREEN SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LCP)	7.00 LB	.00
70-800050	LETTUCE, FRESH (LCP)	7.00 LB *	.00
70-800025	CARROTS, FRESH (LCP)	6.00 LB *	.00

Method # / Cooking Instructions:

1. TRIM WASH AND PREPARE LETTUCE, CABBAGE, AND CARROTS (COP 1)
2. SHRED CARROTS AND TEAR LETTUCE AND CABBAGE INTO SMALLER PIECES. { COP 1} SEE NOTES}
3. REFRI GERATE UNTIL READY TO USE. { COP 2} SEE NOTES}
4. PROGRESSI VE COOKI NG TECHNI QUES SHOULD BE USED TO M NI NI ZE LEFTOVERS. { COP 3} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

{ COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{ COP 2}: HOLD AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{ COP 3}: PROGRESSI VE-COOKI NG TECHNI QUES SHOULD BE USED TO MINIMZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN M SHANDLED IN THE DANGER ZONE(40 DEGREES - 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT (2). STORE UNDER REFRI GERATI ON. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... OG15BAM Portion Size: .50 CUP Adjusted Servings 100
 Description... MIXED VEG + CARROTS + POTATOES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	1.00 CAN
33-310300	CARROTS, 6/10 FARM	.00	1.00 CAN
33-300000	MIXED VEGETABLES, 6/ # 10 cans	.00	2.00 CAN
99-700730	SALT, TABLE 24/26 OZ	.75 OZ	1.00 TBSP
99-700662	PEPPER, BLACK, PURE	.25 OZ	1.00 TBSP

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (COP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT.
3. ADD SALT AND PEPPER AND SIMMER 10 MINUTES, STIRRING GENTLY. DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (COP 4) (SEE NOTES)

COP Notes:

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT
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 AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.

(COP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

Recipe I/D...	OG15BAM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	MIXED VEG + CARROTS + POTATOES			Conversion Factor	1.00

CCP Notes:

(C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

(CCP 5) - 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. POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE 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

Recipe I/D... H23 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... OATMEAL COOKIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	2.00 LB	2.00 QT
99-700730	SALT, TABLE 24/26 OZ	.89 OZ	1.33 TBSP
99-400620	BAKING SODA, 24/1 LB.	.32 OZ	2.25 TSP
99-400600	BAKING POWDER, 8/5 LB (CP)	1.25 OZ	2.67 TBSP
38-010124	EGGS, FROZ 6/5 LBS FARM	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
		Water:	.500 CUP
87-100630	Flavoring, Vanilla 1 qt	1.00 OZ	2.00 TBSP
		Conv Factor:	32.000
79-100202	SHORTENING VEGETABLE 50 LBS	2.00 LB	4.50 CUP
62-000040	SUGAR, WHITE 8/5# LBS. CP	1.50 LB	3.37 CUP
62-000010	SUGAR, DRK BROWN 24/1 LB	2.00 LB	6.00 CUP
43-000111	OATS, 50 LB (CP)	2.50 LB	4.00 QT

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SALT, BAKING SODA, AND BAKING POWDER; SET ASIDE FOR USE IN STEP 2. {COP 1} SEE NOTES}
2. PLACE EGGS, WATER, VANILLA, SHORTENING AND SUGARS IN MIXER BOWL. BEAT AT LOW SPEED 1 TO 2 MINUTES OR UNTIL WELL BLENDED. ADD DRY INGREDIENTS; MIX AT LOW SPEED 2 TO 3 MINUTES OR UNTIL SMOOTH. {COP 1 COP 4 SEE NOTES}
NOTE: BROWN SUGAR IS LIGHTLY PACKED
3. ADD ROLLED OATS; MIX ONLY UNTIL BLENDED. {COP 1} {SEE NOTES}
4. DIVIDE DOUGH INTO 10 PIECES, ABOUT 1 LB 4 OZ EACH. FORM INTO ROLLS ABOUT 2 INCHES THICK; SLICE EACH ROLL INTO 20 PIECES.
5. PLACE IN ROWS, 5 X 7, ON LIGHTLY GREASED PANS, FLATTEN TO 1/4 IN THICKNESS.
6. BAKE AT 375 DEGREES F. FOR 10 MINUTES. {COP 2} SEE NOTES}
7. COOL AND REMOVE FROM PANS.
8. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES}

Recipe I/D...	H23 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	OATMEAL COOKIES			Conversion Factor	1.00

COP Notes:

18 X 26 INCH SHEET PANS.
375 DEGREE F. OVEN
100 PORTIONS (6 PANS)

{ 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{ COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

{ COP 4}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I / D . . . Y14V2AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . OATMEAL Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-700062	CINNAMON	2.00 OZ	.00
43-000111	OATS, 50 LB (CP)	8.00 LB	.00
		Water:	5.000 GAL
62-000040	SUGAR, WHITE 8/5# LBS. CP	2.00 LB	.00

Method # / Cooking Instructions:

1. ADD OATMEAL TO BOILING WATER; STIR TO PREVENT LUMPING
{ COP 1 } SEE NOTES}
2. RETURN TO A BOIL, REDUCE HEAT. ADD SUGAR AND CINNAMON,
LET SIMMER 1 TO 3 MINUTES STIRRING OCCASIONALLY.
{ COP 1 } SEE NOTES}
3. TURN OFF HEAT, COVER AND LET STAND 10 MINUTES BEFORE
SERVING
4. TRANSFER TO STEAM TABLE PANS FOR SERVING
5. PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE LEFTOVER
PRODUCT. { COP 4 } SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

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

{ CA }: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT
ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE
FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE
RECIPE.

{ COP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165
DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE
TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3 }: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR
HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING
TO SOP I VL01-0026.

Recipe I / D . . .	Y14V2AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description . . .	OATMEAL			Conversion Factor	1.00

CCP Notes:

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

{ CCP 4 } : PROGRESSIVE- COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT REMAINING AFTER SERVICE.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... Q50 AM Portion Size: .67 CUP Adjusted Servings 100
 Description... OVEN BROWNED POTATOES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	7.00 CAN
79-200010	MARGARINE 30/1 LB	.50 LB	1.00 CUP
99-700082	GARLIC POWDER	2.00 OZ	.37 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. DRAIN POTATOES AND PLACE AN EQUAL QUANTITY IN EACH PAN.
{ CCP 1} SEE NOTES}
2. POUR BUTTER OR MARGARINE OVER POTATOES; STIR WELL.
{ CCP 2} SEE NOTES}
3. SPRINKLE WITH MIXTURE OF SALT AND PEPPER.
{ CCP 1} SEE NOTES}
4. BAKE 45 MINUTES OR UNTIL BROWNED AND TENDER. TURN
POTATOES ONCE DURING COOKING PERIOD.
{ CCP 3} SEE NOTES}
5. TRANSFER TO STEAM TABLE PANS FOR SERVING
6. HOLD FOR HOT SERVICE { CCP 4} SEE NOTES}
7. PROGRESSIVE COOKING TECHNIQUES NEED TO BE USED TO
MINIMIZE LEFTOVERS.

CCP Notes:

DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

CCP Notes:

{ CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F.
FOR A MINIMUM OF 15 SECONDS.
18X26" SHEET PAN

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D...	Q50	AM	Portion Size:	.67 CUP	Adjusted Servings	100
Description...	OVEN BROWNED POTATOES				Conversion Factor	1.00

COP Notes:

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

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE. MARK IT DO NOT USE, CONTACT CENTRAL OFFICE, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

{COP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I 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.

SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT WE HAVE LEFT-OVERS
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. {COP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{COP 2} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{COP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 YIELD: 100 PORTIONS (3 PANS)

Recipe I/D... L156 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... OVEN FRIED CHICKEN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	100.00 LB	100.00 EA
79-120025	SALAD OIL, 6/1 GAL BULK USDA	4.00 LB	2.00 QT
		Conv Factor:	8.000
70-800000	BREAD, WHITE 20 SLICES	5.00 LB	1.25 GAL
		Conv Factor:	1.500
99-700730	SALT, TABLE 24/26 OZ	3.33 OZ	.33 CUP
99-700662	PEPPER, BLACK, PURE	.00	3.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. Thaw chicken under proper refrigeration following SCP I VL01-0026 guidelines {OCP 1} See Notes
2. Dip chicken pieces in salad oil; drain. (OCP 2)
(See Notes)
3. Dredge chicken in mixture of breadcrumbs, salt, and pepper; shake off excess. {OCP 2} See notes
4. Place chicken on pans, skin side up, without crowding on a greased pan. Bake at 325 degrees for about 1 hour or until done. {OCP 1 & 3} See notes
5. Transfer to steam table pans for serving {OCP 4} See note
6. Discard any left over product. {OCP 5} See notes

OCP Notes:

Pan Size: 18 x 26 " Sheet Pan

{OCP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.

{OCP 2}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or high for 15 seconds.

{CA}: If physical contaminants are found, set product aside, mark DO NOT USE, contact Central Office for instruction. Replace product to be used in the recipe.

Recipe I/D...	L156 AM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	OVEN FRI ED CHI CKEN			Conversion Factor	1.00

COP Notes:

- {COP 3}: Cook chicken to an internal temperature of 165 degrees for 15 seconds. Document on the temperature log according to SCP I VL01-0026.
- {COP 4}: Hold chicken for hot service at 135 degrees F. or higher. Document on the temperature log according to SCP I 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 5}: Progressive-cooking techniques should minimize waste of product, therefore limiting the amounts of product that will need to be discarded.

COP = Critical Control Point

CA: Corrective Action

Recipe I/D... Y42V1AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... PEANUT BTR/ APPLE JELLY SAND Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800000	BREAD, WHITE 20 SLICES	12.00 LB	200.00 SL
		Conv Factor:	1.200
35-000457	Peanut Butter	5.00 LB	.00
33-200210	JELLY, APPLE 6/10	6.00 LB	.00

Method # / Cooking Instructions:

1. PLACE PEANUT BUTTER AND JELLY IN MIXER BOWL. USE PADDLE ATTACHMENT AND MIX AT MEDIUM SPEED UNTIL BLENDED. {COP 2} (SEE NOTES)
2. USE 1 1/2 OUNCES OF MIXTURE PER SANDWICH. (1 #20 SCOOP OR 2 #40 SCOOPS).
3. IF SANDWICHES ARE BEING USED FOR PACKOUTS, WRAP EACH SANDWICH SEPARATELY. HOLD UNDER PROPER REFRIGERATION UNTIL READY TO SERVE.
4. THERE SHOULD NOT BE ANY LEFTOVER PRODUCT. {COP 3} SEE NOTES}

COP Notes:

{COP 1}: PREPARE SANDWICHES IN SMALL BATCHES.

{COP 2}: VISUALLY INSPECT DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

[CA]: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I / D . . . D25 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description . . . PANCAKES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	9.00 LB	2.50 GAL
99-400600	BAKING POWDER, 8/5 LB (CP)	4.00 OZ	.56 CUP
23-000322	M LK, REPLACER 50# BAG	1.25 LB	4.50 CUP
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	2.33 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	12.00 OZ	1.75 CUP
		Conv Factor:	16.000
38-010124	EGGS, FROZ 6/5 LBS FARM	3.50 LB	6.56 CUP
		Water:	1.375 GAL
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	1.00 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, BAKING POWDER, M LK, SALT, AND SUGAR INTO MIXER BOWL. {COP 2} SEE NOTES}
2. ADD BEATEN EGGS AND WATER; MIX AT LOW SPEED ONLY UNTIL BLENDED. {COP 1} SEE NOTES}
3. BLEND IN SALAD OIL.
4. POUR 1/4 CUP (2 oz.) BATTER ONTO LIGHTLY GREASED GRIDDLE. COOK ON ONE SIDE UNTIL TOP IS COVERED WITH BUBBLES AND UNDERSIDE IS BROWNED. TURN; COOK ON OTHER SIDE. {COP 3} SEE NOTES}
5. TRANSFER TO STEAM TABLE PANS FOR SERVING HOLD FOR HOT SERVICE. {COP 4} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 5} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS
 TEMPERATURE: 375F GRIDDLE

{COP 1}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

{COP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

Recipe I/D...	D25 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	PANCAKES			Conversion Factor	1.00

CCP Notes:

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I 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.

{CCP 5}: PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I / D . . . M9TB1AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . PEA SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	12.00 LB	.00
		Water:	12.000 GAL
99-700631	OREGANO	.00	2.75 TSP
		Conv Factor:	36.000
99-700662	PEPPER, BLACK, PURE	.00	1.50 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.00 TBSP
		Water:	1.330 CUP
99-700082	GARLIC POWDER	.00	.66 TSP
		Conv Factor:	9.000
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	1.33 QT
		Conv Factor:	4.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	2.00 QT
		Conv Factor:	4.000
70-800025	CARROTS, FRESH (LOP)	5.00 LB	.00
33-300670	PEAS, SWEET 6/10 CP	.00	2.00 CAN

Method # / Cooking Instructions:

1. HEAT WATER TO A ROLLING BOIL.
2. SLOWLY ADD MACARONI NOODLES TO BOILING WATER WHILE STIRRING CONSTANTLY UNTIL WATER BOILS AGAIN {OCP 1} SEE NOTES}
3. STIR OCCASIONALLY; COOK ABOUT 12 MINUTES OR UNTIL TENDER DO NOT OVERCOOK.
4. RINSE WITH COLD WATER; DRAIN THOROUGHLY.
5. COMBINE OREGANO, PEPPER, SALT, WATER, GARLIC POWDER, OIL AND VINEGAR {OCP 1} SEE NOTES}
6. ADD MIXTURE TO PASTA AND TOSS GENTLY TO MIX.
7. TRIM WASH AND CHOP CARROTS
8. DRAIN PEAS AND FOLD INTO PASTA MIXTURE {OCP 2} SEE NOTES}
9. FOLD CARROTS INTO PASTA MIXTURE. {OCP 3} SEE NOTES}
10. TRANSFER TO STEAM TABLE PANS FOR SERVICE.
11. COVER AND REFRIGERATE UNTIL READY TO SERVE. {OCP 4} SEE

Recipe I/D...	M9TB1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	PEA SALAD			Conversion Factor	1.00

Method # / Cooking Instructions:

NOTES}

12. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 5} SEE NOTES}

COP Notes:

TRIM, WASH, AND PREPARE SALAD VEGETABLES AS DIRECTED ON

RECIPE CARD M-G-1.

2 LB 1 OZ A.P. WILL YIELD 1LB10 OZ CHOPPED CARROTS.

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREE F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 3}: PRODUCT SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

{COP 4}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 5}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... I37 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... PEACH COBBLER Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-000330	PEACHES, CLINGSTONE SLICED 6/10	.00	4.00 CAN
62-000040	SUGAR, WHITE 8/5# LBS. CP	5.00 LB	11.25 CUP
99-700730	SALT, TABLE 24/26 OZ	.00	1.00 TBSP
		Conv Factor:	1.500
45-000350	STARCH, CORN 24/1 LB.	12.00 OZ	2.62 CUP
		Conv Factor:	16.000
		Water:	3.000 CUP

Method # / Cooking Instructions:

1. DRAIN PEACHES; RESERVE JUICE FOR USE IN STEP 3 & PEACHES FOR USE IN STEP 5. {OCP 1} SEE NOTES}
2. COMBINE 1 GAL. RESERVED JUICE PER 100, SUGAR, AND SALT; BRING TO A BOIL. {OCP 1} SEE NOTES}
3. COMBINE CORNSTARCH AND COLD WATER; STIR UNTIL SMOOTH. ADD GRADUALLY TO BOILING MIXTURE. COOK AT MEDIUM HEAT, STIRRING CONSTANTLY UNTIL THICK AND CLEAR. REMOVE FROM HEAT. {OCP 1} SEE NOTES}
4. FOLD PEACHES CAREFULLY INTO THICKENED MIXTURE. COOL THOROUGHLY.
5. POUR 1 1/2 GALS. COOLED FRUIT FILLING INTO EACH SHEET PAN. (18 X 26).
6. ROLL PASTRY FOR TOP CRUST IN SAME MANNER AS BOTTOM CRUST (SEE RECIPE I-G-S). FOLD IN HALF, THEN IN HALF AGAIN. CUT SMALL SLITS (1/2 INCH) IN FOLDED EDGES. UNFOLD ON TOP OF FILLING. CRIMP TO SEAL EDGES.
7. BAKE AT 425 F. FOR 35 TO 40 MINUTES OR UNTIL LIGHTLY BROWNED. {OCP 2} SEE NOTES}
8. COOL; CUT 6 BY 9. HOLD FOR HOT SERVICE. {OCP 3} SEE NOTES}
9. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

YIELDS: 100 PORTIONS

Recipe I/D...	I37	AM	Portion Size:	1.00	PC	Adjusted Servings	100
Description...	PEACH COBBLER					Conversion Factor	1.00

COP Notes:

27 LBS FROZEN PEACHES MAY BE SUBSTITUTED FOR CANNED PEACHES.

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. 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 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I / D . . . QG16 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . PEAS AND CARROTS Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33-310300	CARROTS, 6/ 10 FARM	. 00	2. 00 CAN
33-300670	PEAS, SWEET 6/ 10 CP	. 00	2. 00 CAN
99-700730	SALT, TABLE 24/ 26 OZ	1. 00 OZ	1. 50 TBSP
99-700662	PEPPER, BLACK, PURE	. 25 OZ	1. 00 TBSP

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (CCP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT.
3. ADD SALT AND PEPPER AND SIMMER 10 MINUTES, STIRRING GENTLY. DO NOT ALLOW TO BOIL. (CCP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING (CCP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (CCP 4) (SEE NOTES)

CCP Notes:

FOR A MINIMUM OF 15 SECONDS.

CCP Notes:

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT
 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.

(CCP 2) - HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.

(CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPER-

Recipe I / D . . .	QG16 AM	Portion Size:	. 50 CUP	Adjusted Servings	100
Description . . .	PEAS AND CARROTS			Conversion Factor	1. 00

CCP Notes:

ATURE LOG ACCORDING TO SOP I VL01-0026.

- (CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (CCP 5) - 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. POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE 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
- (CCP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F

Recipe I/D... G29 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... PINEAPPLE CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-000465	PINEAPPLE, CHUNKS 6/ 10	.00	2.00 CAN
79-200010	MARGARINE 30/ 1 LB	1.50 LB	3.00 CUP
62-000010	SUGAR, DRK BROWN 24/ 1 LB	3.00 LB	2.00 QT

Method # / Cooking Instructions:

1. DRAIN FRUIT WELL. SET ASIDE FOR USE IN STEP 3. {COP 2}
SEE NOTES}
2. POUR 1 1/2 CUPS MELTED BUTTER OR MARGARINE IN EACH
18 X 26 IN. SHEET PAN. SPRINKLE 1 QT. BROWN SUGAR EVENLY
OVER THE BUTTER OR MARGARINE. {COP 1 & 2} SEE NOTES}
3. MIX FRUIT WITH THE BROWN SUGAR AND MARGARINE MIXTURE
FOR USE IN STEP 5.
4. PREPARE THREE-FOURTHS RECIPE FOR YELLOW CAKE (RECIPE
NO. G-32). YIELD SHOULD BE 5 1/2 QTS. BATTER PER 100.
{COP 1} SEE NOTES}
5. POUR 2 3/4 QTS. (ABOUT 5 LBS. 9 OZS.) BATTER EVENLY
IN EACH SHEET PAN (18 X 26 IN.).
6. BAKE AT 375 DEGREES F. FOR 40 TO 45 MINUTES OR UNTIL
DONE. {COP 3} SEE NOTES}
7. TURN CAKES FROM PANS WHILE STILL HOT.
8. CUT 6 BY 9. SERVE FRUIT SIDE UP. HOLD FOR SERVICE.
9. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE
LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS (2 PANS)
 PAN SIZE 18 X 26 SHEET PAN

{COP 1}: HOLD PRODUCT AT 40 DEGREES OR LOWER UNTIL READY TO
 COOK.

{COP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
 CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F.

Recipe I/D...	G29	AM	Portion Size:	1.00	PC	Adjusted Servings	100
Description...	PINEAPPLE CAKE				Conversion Factor	1.00	

CCP Notes:

OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNT OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, DATE AND LABEL PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS SHOULD BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

1. PANS MAY BE GREASED AND LINED WITH PAPER TO FACILITATE REMOVAL OF CAKE.
2. IN STEP ONE, CANNED FRUIT HALVES, SLICES, OR QUARTERS MAY BE USED. IF CRUSHED PINEAPPLE IS USED, ONLY ONE NO. 10 CAN IS NECESSARY.
3. IF BROWN SUGAR IS HARD, COMBINE SUGAR, BUTTER OR MARGINE AND 1 CUP OF THE FRUIT JUICE; MELT OVER LOW HEAT. DIVIDE MIXTURE BETWEEN PANS AND PROCEED WITH STEP THREE.

Recipe I/D... Y21PAAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... DRY PINTO BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-020035	BEAN, PINTO #25 USDA	15.00 LB	.00
		Water:	7.500 GAL
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	4.00 OZ	8.00 TBSP
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	2.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

- PICK OVER BEANS, REMOVING DISCOLORED BEANS AND FOREIGN MATTER. WASH BEANS THOROUGHLY. {OCP 1} (SEE NOTES)
- COVER WITH COLD WATER, BRING TO A BOIL; BOIL 2 MINUTES; TURN OFF HEAT.
- COVER; LET SOAK 1 HOUR.
- ADD GRAVY BASE AND PEPPER TO BEANS.
- BRING TO A BOIL; ADD MORE WATER IF NECESSARY; COVER. SIMMER 1- 1/2 HOURS OR UNTIL BEANS ARE TENDER. (EXTRA HOT WATER MAY BE ADDED TO KEEP BEANS MOIST). {OCP 3 & 4} (SEE NOTES)
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {OCP 4} (SEE NOTES)
- PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {OCP 4} (SEE NOTES)

OCP Notes:

ALTERNATE METHOD: FOLLOW STEP 1; OMIT STEPS 2 AND 3. COVER BEANS WITH COLD WATER; SOAK OVERNIGHT. FOLLOW STEPS 4, 5, 6, AND 7.
 YIELD: 100 PORTIONS

{OCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET IT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

Recipe I/D...	Y21PAAM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	DRY PINTO BEANS			Conversion Factor	1.00

CCP Notes:

HIGHER FOR 15 SECONDS.

{ CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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

CCP = CRITICAL CONTROL POINT C/A = CORRECTIVE ACTION
SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT WE HAVE LEFT-OVERS, PLEASE FOLLOW THESE INSTRUCTIONS:

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F - 135 DEGREES F) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. { CCP 3} (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

Recipe I/D... D30 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... PLAIN MUFFINS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
62-000040	SUGAR, WHITE 8/5# LBS. CP	4.27 LB	2.40 QT
79-100202	SHORTENING, VEGETABLE 50 LBS	3.15 LB	1.76 QT
38-010124	EGGS, FROZ 6/5 LBS FARM	2.03 LB	3.80 CUP
45-000440	Flour, AP, 50 lb. Bag	11.48 LB	2.87 GAL
23-000322	M LK, REPLACER 50# BAG	1.35 LB	1.18 QT
99-400600	BAKING POWDER, 8/5 LB (CP)	5.04 OZ	.72 CUP
99-700730	SALT, TABLE 24/26 OZ	1.20 OZ	1.80 TBSP
87-100630	Flavoring, Vanilla 1 qt	1.80 OZ	.22 CUP
		Conv Factor:	32.000
		Water:	1.350 GAL

Method # / Cooking Instructions:

1. CREAM SUGAR AND SHORTENING UNTIL FLUFFY, ABOUT 10 MINUTES, USING FLAT BEATER {OCP 1} SEE NOTES}
2. ADD EGGS SLOWLY TO CREAMED MIXTURE. MIX UNTIL BLENDED. SCRAPE SIDES OF BOWL. {OCP 1} SEE NOTES}
3. COMBINE DRY INGREDIENTS. {OCP 1} SEE NOTES}
4. ADD WATER AND VANILLA ALTERNATELY WITH DRY INGREDIENTS TO CREAMED MIXTURE. DO NOT OVERMIX {OCP 1} SEE NOTES}
5. GREASE BOTTOMS OF MUFFIN PANS. PORTION BATTER INTO PANS WITH NO. 12 DIPPER. IF USING SHEET PANS POUR 1.08 GAL. INTO EACH PAN. CUT 6 X 9. SERVE 2 EACH
6. BAKE AT 350 F FOR 18-20 MINUTES. {OCP 2} SEE NOTES}
7. HOLD FOR HOT SERVICE. {OCP 3} SEE NOTES}
8. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

{OCP 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

Recipe I/D...	D30	AM	Portion Size:	2.00	EA	Adjusted Servings	100
Description...	PLAIN MUFFINS				Conversion Factor	1.00	

COP Notes:

FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... M40APAM Portion Size: .67 CUP Adjusted Servings 100
 Description... POTATO SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	5.33 CAN
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.66 TBSP
70-800030	CELERY, FRESH (LOP)	3.00 LB	1.44 QT
70-800055	ONIONS, FRESH (LOP)	1.00 LB *	1.92 CUP
99-700662	PEPPER, BLACK, PURE	.00	2.00 TBSP
		Conv Factor:	4.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.67 CUP
		Conv Factor:	16.000
35-000551	RELISH, PICKLE SWEET 4/1 GAL.	2.00 LB	3.84 CUP
		Conv Factor:	8.000
35-000200	MAYONNAISE, 4/1 GAL	4.00 LB	2.00 QT
		Conv Factor:	8.000
35-000295	MUSTARD PREPARED 4/1 GAL*	2.49 OZ	.31 CUP
		Conv Factor:	128.000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE SALAD VEGETABLES AS DIRECTED ON RECIPE CARD M4G-1. {OCP 1} SEE NOTES}
2. OPEN POTATOES AND DRAIN WELL. {OCP 1} SEE NOTES}
3. COMBINE ONIONS, SALT, PEPPER, AND VINEGAR. ADD TO POTATOES. {OCP 1 & 2} SEE NOTES}
4. COMBINE CELERY, RELISH, SALAD DRESSING AND MUSTARD. ADD TO POTATO MIXTURE. {OCP 1, 2 & 3} SEE NOTES}
5. MIX LIGHTLY BUT THOROUGHLY TO COAT POTATOES WITH SALAD DRESSING MIXTURE.
6. GARNISH WITH PAPRIKA.
7. COVER AND REFRIGERATE UNTIL READY TO SERVE. {OCP 3} SEE NOTES}
8. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {OCP 4} SEE NOTES}

OCP Notes:

1. 1 POUND 12 OZ. ONIONS AP WILL YIELD 1 POUND 8 OZ CHOPPED.
6 POUNDS 3 OUNCES CELERY A.P. WILL YIELD 4.5 POUNDS

Recipe I/D...	M40APAM	Portion Size:	.67 CUP	Adjusted Servings	100
Description...	POTATO SALAD			Conversion Factor	1.00

CCP Notes:

CHOPPED.

- { CCP 1 }: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- { CCP 2 }: 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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- { CCP 3 }: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.
- { CCP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... D13 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... QUICK COFFEE CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
38-010124	EGGS, FROZ 6/5 LBS FARM	1.25 LB	2.34 CUP
79-120025	SALAD OIL, 6/1 GAL BULK USDA	1.50 LB	3.00 CUP
		Conv Factor:	8.000
87-100632	FLVRI NG V NLA 12/1 QT	1.00 OZ	2.00 TBSP
		Conv Factor:	32.000
		Water:	1.500 QT
45-000440	Flour, AP, 50 lb. Bag	3.50 LB	3.50 QT
99-400600	BAKING POWDER, 8/5 LB (CP)	2.50 OZ	5.67 TBSP
23-000322	M LK, REPLACER 50# BAG	6.00 OZ	1.25 CUP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/26 OZ	1.00 OZ	1.67 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.00 LB	6.75 CUP
45-000440	Flour, AP, 50 lb. Bag	1.50 LB	1.50 QT
99-700062	CINNAMON	.25 OZ	1.00 TBSP
99-700730	SALT, TABLE 24/26 OZ	.00	.25 TSP
		Conv Factor:	4.500
62-000010	SUGAR, DRK BROWN 24/1 LB	12.00 OZ	2.00 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	2.00 OZ	.25 CUP
		Conv Factor:	16.000
62-000050	SUGAR, CONFECTION 24/1 LB	2.00 LB	2.00 QT
87-100632	FLVRI NG V NLA 12/1 QT	.00	1.00 TSP
		Conv Factor:	192.000

Method # / Cooking Instructions:

1. BEAT EGGS IN MIXER BOWL AT LOW SPEED ABOUT 1 MINUTE;
ADD SALAD OIL, VANILLA AND WATER
2. SIFT TOGETHER FLOUR, BAKING POWDER, MILK, SALT AND
SUGAR. ADD TO EGG MIXTURE; MIX AT LOW SPEED UNTIL
BLENDED.
3. POUR 2 3/4 QT (ABOUT 6 LB 4 OZ) BATTER INTO EACH
GREASED AND FLOURED PAN. SET ASIDE FOR USE IN STEP 5.

- TOPPING -

4. COMBINE SIFTED FLOUR, CINNAMON, SALT, BROWN SUGAR AND
SOFTEN BUTTER OR MARGARINE; MIX UNTIL MIXTURE RESEMBLES
COARSE CORNMEAL.
5. SPRINKLE ABOUT 1 QT TOPPING OVER BATTER IN EACH PAN.

Recipe I/D... D13 AM Portion Size: 1.00 PC Adjusted Servings 100
Description... QUICK COFFEE CAKE Conversion Factor 1.00

Method # / Cooking Instructions:

6. BAKE 30 MINUTES OR UNTIL DONE.
- GLAZE -
7. COMBINE SOFTEN BUTTER OR MARGARINE, POWDERED SUGAR,
VANILLA AND 1 CUP BOILING WATER; MIX UNTIL SMOOTH.
8. DRIZZLE ABOUT 2 CUPS GLAZE OVER EACH BAKED CAKE WHILE
STILL WARM.
9. CUT 6 BY 9.

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
TEMPERATURE: 375 DEGREE F. OVEN
PAN SIZE: 18 BY 26-INCH SHEET PAN

Recipe I/D... Y46V1AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... RED BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000031	BEANS, DRY KIDNEY 25 LB BAG	16.00 LB	.00
		Water:	5.000 GAL
70-800055	ONIONS, FRESH (LOP)	4.00 LB *	2.00 QT
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	6.00 OZ	.67 CUP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/ 26 OZ	.00	2.00 TSP
		Conv Factor:	4.500
99-700662	PEPPER, BLACK, PURE	.00	3.00 TSP
		Conv Factor:	12.000

Method # / Cooking Instructions:

- PICK OVER AND WASH BEANS THOROUGHLY, COVER WITH WATER; BOIL 2 MINUTES; TURN OFF HEAT. COVER AND LET SOAK 1 HOUR {COP 1} SEE NOTES}
BRING BEANS TO A BOIL. SIMMER 1 1/2 HOURS UNTIL TENDER {COP 1} SEE NOTES}
- SAUTE CHOPPED ONIONS IN SHORTENING UNTIL CLEAR IN COLOR {COP 2} SEE NOTES}
- ADD SAUTEED ONIONS, GRAVY BASE, SALT, AND PEPPER TO BEANS.
- BRING TO A BOIL; ADD MORE WATER IF NECESSARY; SIMMER 1 1/2 HOURS OR UNTIL BEANS ARE TENDER. EXTRA HOT WATER MAY BE ADDED TO KEEP BEANS MOIST. {COP 3 & 4} SEE NOTES}
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {COP 4} SEE NOTES}
- PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

CHECK THE SEASONINGS BEFORE ADDING SALT.
 ALTERNATE METHOD: FOLLOW STEP 1; OMIT STEPS 2 AND 3. COVER BEANS WITH COOL WATER; SOAK OVERNIGHT. FOLLOW STEPS 4, 5, 6, AND 7.
 YIELD: 100 PORTIONS

{COP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL

Recipe I/D...	Y46V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	RED BEANS			Conversion Factor	1.00

COP Notes:

CONTAMINANTS. IF HEATING HEAT TO 135 DEGREES OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 2}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THE 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
SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT WE HAVE LEFT-OVERS
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. {COP 3} SEE NOTES
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{COP 4} SEE NOTES
LEFT-OVER CRITICAL CONTROL POINTS

{COP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

Recipe I / D . . .	Y46V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description . . .	RED BEANS			Conversion Factor	1.00

CCP Notes:

{ CCP 2 } : ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F.
FOR A MINIMUM OF 15 SECONDS.

Recipe I/D... Y61 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... SALISBURY PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710320	SALISBURY PATTIE, (FARM)	28.12 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1)
2. PLACE MEAT PATTIES ON LIGHTLY GREASED PANS. BAKE AT 325F DEGREES. DO NOT OVER COOK (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

- (COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT AT 40F DEGREES OR LOWER UNTIL READY TO COOK.
- (COP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, THEN REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. *PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR

Recipe I/D...	Y61	AM	Portion Size:	1.00	EA	Adjusted Servings	100
Description...	SALISBURY PATTIE				Conversion Factor	1.00	

CCP Notes:

ABOVE 135F DEGREES ON THE SERVING LINE.

(CCP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT
PAN SIZE: 18 x 26 SHEET PAN
TEMPERATURE: 325 DEGREE OVEN

C/A - CORRECTIVE ACTION

Recipe I / D . . . O12 AM Portion Size: 1.00 OZ Adjusted Servings 100
 Description . . . SALSA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-320915	TOMATOES, 6/10 USDA	.00	1.00 CAN
70-800065	PEPPERS, GRN FRESH (LOP)	.50 LB *	2.33 CUP
70-800055	ONIONS, FRESH (LOP)	.75 LB *	1.25 CUP
99-700082	GARLIC POWDER	.05 OZ	.25 TSP
99-600140	VINEGAR, CIDER 4/1 GAL	6.00 OZ	.75 CUP
		Conv Factor:	128.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	.66 OZ	1.00 TBSP
		Conv Factor:	16.000
99-700631	OREGANO	.11 OZ	.50 TSP
99-700673	PEPPER, RED	.22 OZ	1.00 TSP
99-700662	PEPPER, BLACK, PURE	.22 OZ	1.00 TSP

Method # / Cooking Instructions:

1. TRIM WASH AND CHOP GREEN PEPPERS AND ONIONS. {COP 1}
SEE NOTES}
2. MIX CANNED TOMATOES, GREEN PEPPERS AND ONIONS TOGETHER
{COP 2} SEE NOTES}
3. ADD GARLIC POWDER, VINEGAR, SALT, SUGAR, OREGANO, RED
PEPPER AND BLACK PEPPER TO TOMATO MIXTURE; MIX WELL.
{COP 2} SEE NOTES}
4. COVER AND STORE IN THE REFRIGERATOR UNTIL READY TO SERVE.
{COP 3} SEE NOTES}
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE
LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT
40 DEGREE F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL
QUANTITIES AS NEEDED.

{COP 2}: 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

Recipe I/D...	012 AM	Portion Size:	1.00 OZ	Adjusted Servings	100
Description...	SALSA			Conversion Factor	1.00

COP Notes:

ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 3}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... F10 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... SCRAMBLED EGGS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
38-010124	EGGS, FROZ 6/5 LBS FARM	25.00 LB	2.92 GAL
79-200010	MARGARINE 30/1 LB	.50 LB	1.00 CUP

Method # / Cooking Instructions:

1. THAW PRODUCT. (CCP 1) (SEE NOTES)
2. BEAT EGGS THOROUGHLY.
3. POUR ABOUT 1 QT. EGG MIXTURE ON LIGHTLY GREASED GRIDDLE. COOK SLOWLY TO DESIRED FIRMNESS, STIRRING OCCASIONALLY. EGGS SHOULD REACH 165 DEGREES F. (CCP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE. (CCP 3) (SEE NOTES)
5. DISCARD ANY LEFTOVERS. (CCP 4)

CCP Notes:

SCRAMBLED EGGS MAY BE COOKED IN A GREASED PAN ON TOP OF RANGE IN SMALL BATCHES OF 25 SERVINGS.

- (CCP 1) - HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.
- (CCP 2) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (CCP 4) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.
- TEMPERATURE: 325 DEGREES F GRIDDLE

Recipe I/D...	F10	AM	Portion Size:	.50	CUP	Adjusted Servings	100
Description...	SCRAMBLED EGGS				Conversion Factor	1.00	

CCP Notes:

CCP - CRITICAL CONTROL POINT

C/A - CORRECTIVE ACTION

Recipe I / D . . . Y8V1 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . SEASONED COLLARD GREENS Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 310400	GREENS, COLLARD 6/ 10 FARM	. 00	5. 00 CAN
32- 200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	3. 00 OZ	6. 00 TBSP
		Conv Factor:	16. 000

Method # / Cooking Instructions:

1. PLACE VEGETABLE AND HALF LIQUID IN STEAM KETTLE STOCK POT. { COP 1} SEE NOTES
2. ADD SEASONING AND HEAT TO SIMMERING SIMMER AT LEAST 30 MINUTES. { COP 2 & 3} SEE NOTES
3. PLACE IN STEAM TABLE PANS AND HOLD FOR HOT SERVING { COP 4} SEE NOTES
4. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

YIELD: 100 PORTIONS

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

{ CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{ COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.

{ COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.

{ CA}: IF THE 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.

Recipe I/D...	Y8V1 AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	SEASONED COLLARD GREENS			Conversion Factor	1.00

CCP Notes:

{ CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
SAFE HANDLING OF LEFT-OVERS
LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT WE HAVE LEFT-OVERS
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. { CCP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{ CCP 4} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{ CCP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

{ CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

Recipe I/D... VY8 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... SEASONED TURNIP GREENS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310420	GREENS, TURNIP 6/10 FARM	.00	5.00 CAN
32-200110	SOUP/ GRAVY BEEF BASE 12/1 LB	3.00 OZ	7.50 TBSP
	Conv Factor:	16.000	

Method # / Cooking Instructions:

1. PLACE VEGETABLES AND HALF LIQUID IN STEAM KETTLE OR STOCK POT. {COP 1} SEE NOTES}
2. ADD SEASONING AND HEAT UNTIL SIMMERING SIMMER AT LEAST 30 MINUTES. {COP 2 & 3} SEE NOTES}
3. PLACE IN STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {COP 3} SEE NOTES}
4. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

YIELD: 100 PORTIONS

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 135 DEGREES F. OR HIGHER. LOG ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT TEMPERATURES ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT PRODUCT TO 165 DEGREES 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.

Recipe I/D...	VY8	AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	SEASONED TURNIP GREENS				Conversion Factor	1.00

CCP Notes:

{ CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT WE HAVE LEFT-OVERS
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (135 DEGREES F. - 40 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOK THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. { CCP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{ CCP 4} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{ CCP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. OR COOLED WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

{ CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

Recipe I / D . . . D43 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . SHEPHERD'S PIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	18.50 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.00 LB	.00
33-310300	CARROTS, 6/10 FARM	.00	.57 CAN
33-300670	PEAS, SWEET 6/10 CP	.00	.57 CAN
33-310761	POTATOES, WHITE 6/10 FARM	.00	.57 CAN
32-200110	SOUP/ GRAVY BEEF BASE 12/1 LB	3.25 OZ	.00
		Conv Factor:	16.000
		Water:	1.000 GAL
45-000440	Flour, AP, 50 lb. Bag	.00	.50 LB
		Water:	2.000 CUP
79-200010	MARGARINE 30/1 LB	.00	13.00 OZ
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	2.25 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	.00	2.00 TBSP
		Conv Factor:	1.500

Method # / Cooking Instructions:

1. BROWN BEEF. DRAIN. CONTINUE IMMEDIATELY. (COP 1)
2. CHOP ONIONS AND ADD TO GROUND BEEF. SAUTEE FOR 5 MINUTES OR UNTIL TRANSLUCENT. (COP 4)
3. M X CARROTS, PEAS AND POTATOES INTO GROUND BEEF MIXTURE. SET ASIDE. (COP 3)
4. GRAVY: HEAT BEEF BASE AND WATER. ADD FLOUR TO WATER AND ADD FLOUR M X TO BEEF STOCK. HEAT TO BOIL, REMOVE FROM HEAT. (COP 2)
5. ADD SALT AND PEPPER TO GRAVY. (COP 2)
6. ADD GRAVY TO BEEF MIXTURE.
7. POUR 3 QT 3 CUPS (8 LB) MIXTURE INTO STEAM TABLE PANS. USE 4 PANS FOR 100 SERVINGS. (COP 5)
8. SERVE MASHED POTATOES ON SIDE OR ON TOP OF SHEPHERD'S PIE. (COP 6)

COP Notes:

Recipe I/D...	D43	AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	SHEPHERD'S PIE			Conversion Factor	1.00	

CCP Notes:

YIELD: 100 PORTIONS

- (CCP 1) - HOLD MEAT AT 40F DEGREES OR BELOW UNTIL READY TO COOK.
- (CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 3) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 F. DEGREES FOR 15 SECONDS. DOCUMENT OF THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 4) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
 - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (CCP 5) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
 - (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAD PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE. DISCARDED.
- (CCP 6) - PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT

C/A = CORRECTIVE ACTION

Recipe I/D... N27CKAM Portion Size: .67 CUP Adjusted Servings 100
 Description... SLOPPY Joes (w/ grnd chicken) Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	30.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	6.50 LB *	.00
33-300956	KETCHUP, 6/10 CANS	.00	2.00 CAN
35-000295	MUSTARD PREPARED 4/1 GAL*	.00	2.00 CUP
		Conv Factor:	16.000
62-000010	SUGAR, DRK BROWN 24/1 LB	2.00 OZ	.25 CUP
		Conv Factor:	16.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	2.00 CUP
		Conv Factor:	16.000
		Water:	2.000 QT

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP
SOP IVL01-0026 GUIDELINES. (CCP 1) (SEE NOTES)
2. COOK MEAT IN ITS OWN FAT UNTIL IT LOSES ITS PINK COLOR;
STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT.
(CCP 3) (SEE NOTES)
3. COMBINE ONIONS, KETCHUP, MUSTARD, BROWN SUGAR,
VINEGAR, AND WATER. ADD TO MEAT; STIR WELL. (CCP 2)
(CCP 4) (SEE NOTES)
4. COVER; SIMMER 45 MINUTES; STIR OCCASIONALLY TO PREVENT
BURNING (CCP 3) (SEE NOTES)
6. SERVE 2/3 CUP MIXTURE ON BOTTOM HALF OF THE BUN. TOP
WITH SECOND HALF OF BUN.
7. PRODUCT LEFT AFTER SERVING CAN BE SAVED, PLEASE REFER
TO CCP 6. (SEE NOTES)

CCP Notes:

CCP - CRITICAL CONTROL POINT

C/A - CORRECTION ACTION

CCP Notes:

NOTES:

Recipe I/D...	N27CKAM	Portion Size:	.67 CUP	Adjusted Servings	100
Description...	SLOPPY JCES (w/grnd chicken)			Conversion Factor	1.00

CCP Notes:

(CCP 1) - HOLD MEAT AT 40F DEGREES OR BELOW UNTIL READY TO COOK

(CCP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(CCP 3) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 F. DEGREES FOR 15 SECONDS. DOCUMENT OF THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 5) - HOLD MEAT MIXTURE FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.

(CCP 6) - PROGRESSIVE-COOKING TECHNIQUES SHOULD STILL BE USED TO MINIMIZE LEFTOVERS. FOLLOW INSTRUCTIONS BELOW FOR THE PROPER HANDLINE OF LEFTOVERS.

1. THE PRODUCT SHOULD NOT HAVE BEEN MSHANDLED IN THE DANGER ZONE (40 DEGREES - 135F DEGREES) AT ANY POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (CCP - ALL LEFTOVERS SHOULD BE COOLED TO 70F DEGREES OR COOLER WITHIN TWO (2) HOURS; THEN COOLED TO 40F DEGREES WITHIN FOUR (4) HOURS FOR NO MORE THAN A TOTAL OF SIX (6) HOURS.)
 3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 4. STORE UNDER REFRIGERATION AND USE WITHIN 48 HOURS.
- *** IN STEP 3, MIXTURE MAY BE COOKED IN 350F DEGREES OVEN 48 HOURS.
UNTIL THOROUGHLY HEATED.

Recipe I/D... L38TBAM Portion Size: .75 CUP Adjusted Servings 100
 Description... SPAGHETTI SAUCE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	10.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.75 LB *	1.77 QT
99-700082	GARLIC POWDER	.75 OZ	2.75 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	7.75 OZ	.75 CUP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/26 OZ	1.75 OZ	3.50 TBSP
99-700662	PEPPER, BLACK, PURE	.00	1.75 TSP
		Conv Factor:	12.000
99-700631	OREGANO	.00	4.75 TBSP
		Conv Factor:	5.000
99-700016	BASIL	.00	5.75 TBSP
		Conv Factor:	12.000
99-700022	BAY LEAVES	.00	5.75 LEAF
		Conv Factor:	97.000
33-300915	TOMATOES, 6/10 CP	.00	3.75 CAN
		Water:	1.000 GAL
33-300966	TOMATO PASTE 6/10 CP	.00	.75 CAN

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP IV-L01-0026. (COP 1) (SEE NOTES)
2. COOK CHICKEN IN ITS OWN FAT UNTIL IT LOSES ITS PINK COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. ADD ONIONS AND GARLIC, SAUTE 3 MINUTES. (COP 3) (COP 4) (SEE NOTES)
3. ADD SUGAR, SALT, PEPPER, OREGANO, BASIL AND BAY LEAVES TO MEAT MIXTURE. MIX WELL. (COP 2) (SEE NOTES)
4. ADD TOMATOES, TOMATO PASTE AND 1 GAL. OF WATER PER 100 SERVINGS. (COP 2) (SEE NOTES)
5. COOK OVER LOW HEAT ABOUT 1 HOUR, STARTING FREQUENTLY TO PREVENT SAUCE FROM STICKING. ADD MORE WATER IF SAUCE IS TOO THICK. (COP 3) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (COP 5) (SEE NOTES).
7. SERVE PROPER SERVING OVER PASTA. DO NOT MIX THE SAUCE AND PASTA TOGETHER AND THEN SERVE.

Recipe I/D...	L38TBAM	Portion Size:	.75 CUP	Adjusted Servings	100
Description...	SPAGHETTI SAUCE			Conversion Factor	1.00

Method # / Cooking Instructions:

8. PRODUCT LEFT AFTER SERVING CAN BE SAVED. PLEASE REFER TO CCP 6 (SEE NOTES).

CCP Notes:

- (CCP 1) - HOLD MEAT AT 40F DEGREES OR BELOW UNTIL READY TO COOK.
- (CCP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (CCP 3) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT OF THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 5) - HOLD MEAT MIXTURE FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.
- (CCP 6) - PROGRESSIVE-COOKING TECHNIQUES SHOULD STILL BE USED TO MINIMIZE LEFTOVERS. FOLLOW INSTRUCTIONS BELOW FOR THE PROPER HANDLINE OF LEFTOVERS.
1. THE PRODUCT SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40F DEGREES - 135F DEGREES).
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (CCP - ALL LEFTOVERS SHOULD BE COOLED TO 70F DEGREES OR COOLER WITHIN TWO (2) HOURS; THEN COOLED TO 40F DEGREES WITHIN FOUR (4) HOURS FOR NO MORE THAN A TOTAL OF SIX (6) HOURS.)
 3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.

Recipe I/D...	L38TBAM	Portion Size:	.75 CUP	Adjusted Servings	100
Description...	SPAGHETTI SAUCE			Conversion Factor	1.00

CCP Notes:

4. STORE UNDER REFRIGERATION AND USE WITHIN 48 HOURS. (CCP
- ALL LEFTOVERS MUST BE REHEATED TO A MINIMUM OF 165F
DEGREES FOR A MINIMUM OF 15 SECONDS.)

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

Recipe I/D... E9V2 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... SPANISH RICE WITH GROUND BEEF Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.81 LB *	1.75 QT
70-800065	PEPPERS, GRN FRESH (LOP)	2.25 LB *	1.68 QT
		Water:	2.813 GAL
33-320915	TOMATOES, 6/10 USDA	.00	1.12 CAN
33-320966	TOMATO PASTE, 6/10 USDA	.00	.37 CAN
99-700052	CHILI POWDER	.66 OZ	.37 CUP
99-700082	GARLIC POWDER	.50 OZ	1.50 TBSP
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.00 TBSP
99-700662	PEPPER, BLACK, PURE	.25 OZ	1.00 TBSP
99-920281	RICE, 25 LB LONG GRAIN USDA	10.12 LB	1.47 GAL

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN IT'S OWN FAT UNTIL BEEF LOSES IT'S PINK
 COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS
 FAT. (COP 2) (SEE NOTES)
3. ADD ONIONS AND GREEN PEPPERS. COOK APPROXIMATELY 5
 MINUTES ON MEDIUM HEAT. (COP 3) (SEE NOTES)
4. STIR IN RICE. RETURN TO BOIL. REDUCE HEAT AND COVER
 TIGHTLY. COOK OVER LOW HEAT FOR 20-30 MINUTES OR UNTIL
 RICE IS TENDER. (COP 4 AND 5) (SEE NOTES)
5. POUR 10 LB 9 OZ (1 GALLON 1/2 CUP) INTO EACH STEAMTABLE
 PAN (12" X 20" X 2 1/2"). FOR 100 SERVINGS, USE 4 PANS.
6. HOLD FOR HOT SERVICE. (COP 6) (SEE NOTES)
7. SERVE A 1 CUP PORTION

COP Notes:

(COP 1): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY
 TO COOK

(COP 2): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES
 F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE

Recipe I/D...	E9V2 AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	SPANISH RICE WITH GROUND BEEF			Conversion Factor	1.00

COP Notes:

LOG ACCORDING TO COP I VL01-0026.

- (COP 3): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMPERATURE OF 135 DEGREES F. FOR 15 SECONDS.
- (COP 4): 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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 5): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026,
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

Recipe I / D . . . G25A AM Portion Size: 1.00 PC Adjusted Servings 100
 Description . . . SPI CE CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	4.00 LB	4.00 QT
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.50 LB	2.00 QT
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	2.33 TBSP
99-400600	BAKING POWDER, 8/5 LB (CP)	2.50 OZ	5.67 TBSP
99-400620	BAKING SODA, 24/1 LB.	.50 OZ	3.25 TSP
99-700062	CINNAMON	1.00 OZ	4.00 TBSP
99-700012	ALLSPICE	.25 OZ	1.00 TBSP
23-000322	MILK, REPLACER 50# BAG	6.00 OZ	1.25 CUP
		Conv Factor:	16.000
79-120202	SHORTENING 12/3 LB USDA	1.88 LB	4.25 CUP
		Water:	4.670 CUP
38-010124	EGGS, FROZ 6/5 LBS FARM	2.00 LB	1.00 QT
62-000010	SUGAR, DRK BROWN 24/1 LB	.33 LB	1.00 CUP
		Water:	1.125 CUP
87-100632	FLAVORING VANILLA 12/1 QT	2.00 OZ	4.00 TBSP
		Conv Factor:	32.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SUGAR, SALT, BAKING POWDER, BAKING SODA, CINNAMON, CLOVES, ALLSPICE, AND MILK INTO MIXER BOWL. {COP 1} SEE NOTES}
2. ADD SHORTENING AND WATER TO DRY INGREDIENTS. BEAT AT LOW SPEED 1 MINUTE OR UNTIL BLENDED; CONTINUE BEATING AT MEDIUM SPEED 2 MINUTES. SCRAPE DOWN BOWL. {COP 1} SEE NOTES}
3. COMBINE EGGS, LIGHTLY PACKED BROWN SUGAR, WATER, AND VANILLA. ADD SLOWLY TO MIXTURE WHILE BEATING AT LOW SPEED. SCRAPE DOWN BOWL. BEAT AT MEDIUM SPEED 3 MINUTES {COP1 & 4 SEE NOTES}
4. POUR 1 GAL. (ABOUT 7 LBS. 10 OZ.) BATTER INTO EACH GREASED AND FLOURED PAN.
5. BAKE 30 TO 35 MINUTES OR UNTIL DONE. {COP 2} SEE NOTES
6. COOL. CUT 6 X 9.
7. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES

Recipe I/D...	G25A AM	Portion Size:	1.00 PC	Adjusted Servings	100
Description...	SPI CE CAKE			Conversion Factor	1.00

COP Notes:

YIELD: 100 PORTIONS (2 PANS)
PAN SIZE: 18 X 26" SHEET PAN
TEMPERATURE: 375F OVEN

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

{COP 4}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... E5QNPAM Portion Size: .50 CUP Adjusted Servings 100
 Description... STEAMED RICE - 1/2 CUP PORTION Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-920281	RICE, 25 LB LONG GRAIN USDA	6.00 LB	.72 GAL
		Water:	1.830 GAL

Method # / Cooking Instructions:

1. COMBINE RICE, COLD WATER, SALT AND SALAD OIL. BRING TO A BOIL. STIR OCCASIONALLY. (CCP 1) (SEE NOTES)
2. COVER TIGHTLY; SIMMER 20 TO 25 MINS. DO NOT STIR (CCP 2) (SEE NOTES)
3. REMOVE FROM HEAT; TRANSFER TO SHALLOW SERVING PANS. HOLD FOR HOT SERVICE. (CCP 3) (SEE NOTES)
4. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (CCP 4) (SEE NOTES)

CCP Notes:

LEFTOVER CRITICAL CONTROL POINTS

CCP Notes:

(LOOP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR 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.
COVER, AND BAKE 30 TO 40 MINS.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
 2. RICE MAY BE COOKED IN STEAMER USE 2.75 GALS.

LOOP - LEFTOVER CRITICAL CONTROL POINT
 BOILING WATER, PLACE INGREDIENTS IN STEAMER PAN;
 STIR, THEN STEAM APPROXIMATELY 20 MINS.
 3. IN STEP 1 - 18 LBS. OF MEDIUM GRAIN RICE MAY BE USED. PREPARE ACCORDING TO INSTRUCTIONS ON CONTAINER

Recipe I/D... E5QNPAM Portion Size: .50 CUP Adjusted Servings 100
Description... STEAMED RICE - 1/2 CUP PORTION Conversion Factor 1.00

CCP Notes:

- (CCP 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.
- (CCP 2) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 4) - PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVERS, FOLLOW THESE STEPS.
1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE 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)

YIELD: 100 PORTIONS

NOTE: 1. RICE MAY BE COOKED IN 350F OVEN. SUBSTITUTE BOILING WATER FOR COLD WATER; PLACE EQUAL AMOUNTS OF INGREDIENTS IN 2 ROASTING PANS (18 X 24); STIR,

Recipe I/D... E5PA AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... STEAMED RICE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-920281	RICE, 25 LB LONG GRAIN USDA	12.00 LB	1.44 GAL
		Water:	3.660 GAL

Method # / Cooking Instructions:

1. COMBINE RICE WITH COLD WATER. BRING TO A BOIL. STIR OCCASIONALLY. (COP 1) (SEE NOTES)
2. COVER TIGHTLY; SIMMER 20 TO 25 MINS. DO NOT STIR (COP 2) (SEE NOTES)
3. REMOVE FROM HEAT; TRANSFER TO SHALLOW SERVING PANS. HOLD FOR HOT SERVICE. (COP 3) (SEE NOTES)
4. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (COP 4) (SEE NOTES)

COP Notes:

YIELD: 100 PORTIONS

- NOTE: 1. RICE MAY BE COOKED IN 350F OVEN. SUBSTITUTE BOILING WATER FOR COLD WATER; PLACE EQUAL AMOUNTS OF INGREDIENTS IN 2 ROASTING PANS (18 X 24); STIR, COVER, AND BAKE 30 TO 40 MINS.
2. RICE MAY BE COOKED IN STEAMER. USE 2.75 GALS. BOILING WATER; PLACE INGREDIENTS IN STEAMER PAN; STIR, THEN STEAM APPROXIMATELY 20 MINS.
3. IN STEP 1 - 18 LBS. OF MEDIUM GRAIN RICE MAY BE USED. PREPARE ACCORDING TO INSTRUCTIONS ON CONTAINER.

(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) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

Recipe I/D...	E5PA AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	STEAMED RICE			Conversion Factor	1.00

COP Notes:

(COP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVERS, FOLLOW THESE STEPS.

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE 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 LOWER 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.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT

Recipe I/D... Y38 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... STIR FRIED VEGETABLES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LOP)	8.50 LB *	3.70 GAL
70-800025	CARROTS, FRESH (LOP)	5.00 LB *	1.00 GAL
70-800055	ONIONS, FRESH (LOP)	3.30 LB *	1.00 GAL
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.37 LB	.75 CUP
		Conv Factor:	8.000
99-700662	PEPPER, BLACK, PURE	.00	1.12 TBSP
		Conv Factor:	4.000
99-700082	GARLIC POWDER	.00	1.00 TBSP
		Conv Factor:	3.000

Method # / Cooking Instructions:

1. TRIM WASH AND COARSELY CHOP CABBAGE AND CARROTS. (COP 2)
(SEE NOTES)
2. PEEL ONIONS AND SLICE. (COP 2) (SEE NOTES)
3. SAUTE CARROTS FIVE MINUTES, ADD CABBAGE AND SAUTE FIVE MINUTES, ADD ONIONS SAUTE FIVE MINUTES OR JUST UNTIL ALL VEGETABLES ARE TENDER. STIR CONSTANTLY TO PREVENT BURNING. (COP 1) (COP 2) (COP 3) (SEE NOTES)
4. SPRINKLE MIXTURE OF SALT, PEPPER, AND GARLIC OVER VEGETABLES; FOLD SEVERAL TIMES TO BLEND. (COP 1) (SEE NOTES)
5. HEAT, STIRRING CONSTANTLY ABOUT 5 MINUTES. (COP 3) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PANS FOR SERVING
7. HOLD FOR HOT SERVICE. (COP 4) (SEE NOTES)
8. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (COP 5) (SEE NOTES)

COP Notes:

5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LOOP 2)

COP Notes:

Recipe I/D... Y38 AM Portion Size: .50 CUP Adjusted Servings 100
Description... STIR FRIED VEGETABLES Conversion Factor 1.00

CCP Notes:

(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.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT

(C/A) - IF PHYSICAL CONTAMINANTS WERE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

(CCP 5) - 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 POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE COOLING METHOD. (LOOP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.

Recipe I/D...	Y38 AM	Portion Size:	.50 CUP	Adjusted Servings	100
Description...	STIR FRIED VEGETABLES			Conversion Factor	1.00

CCP Notes:

YIELD 100 PORTIONS TEMPERATURE: 325 F GRIDDLE
IN STEP 1: 10 LBS OF FRESH CABBAGE A.P. WILL YIELD 8.5 LBS

CHOPPED CABBAGE E.P.
7 LBS OF FRESH CARROTS A.P. WILL YIELD 5 LBS OF CHOPPED

CARROTS E.P.
3.75 LBS OF FRESH ONIONS A.P. WILL YIELD 3.30 LBS OF SLICED
ONIONS E.P.

(CCP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F
OR HIGHER FOR 15 SECONDS.

Recipe I/D... H13 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... SUGAR COOKIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
38-010124	EGGS, FROZ 6/5 LBS FARM	1.00 LB	2.00 CUP
79-100202	SHORTENING, VEGETABLE 50 LBS	1.50 LB	3.33 CUP
	Water:		1.250 CUP
87-100630	Flavoring, Vanilla 1 qt	1.50 OZ	3.00 TBSP
		Conv Factor:	32.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	4.50 LB	2.50 QT
45-000440	Flour, AP, 50 lb. Bag	4.75 LB	4.75 QT
99-700730	SALT, TABLE 24/26 OZ	1.00 OZ	1.67 TBSP
99-400600	BAKING POWDER, 8/5 LB (CP)	3.00 OZ	6.75 TBSP
23-000322	M LK, REPLACER 50# BAG	1.25 OZ	.25 CUP
		Conv Factor:	16.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	6.00 OZ	.75 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing. (CCP 1 & 2) (See Notes)
2. Divide dough into 10 pieces, about 1 lb 4 oz each. Form into rolls; slice each roll into 20 pieces.
3. Dip each piece in sugar; place sugar side up in rows, 4 by 6 on greased pans.
4. Flatten cookies to approximately 1/4 inch thickness.
5. Bake in 400 degree F. oven for 10 minutes or until lightly browned. (CCP 3) (See Notes)
6. Loosen cookies from pans while still warm
7. Leftovers should be minimal. (CCP 4) (See Notes)

CCP Notes:

18 x 26 INCH SHEET PANS.
 400 DEGREE F. OVEN

(CCP 1): HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL NEEDED
 REMOVE IN SMALL QUANTITIES AS NEEDED.

Recipe I/D...	H13 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	SUGAR COOKIES			Conversion Factor	1.00

COP Notes:

- (COP 2): 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", CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 3): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4): PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT, FOLLOW THESE STEPS.
- (1). PROPERLY COVER, LABEL AND DATE PRODUCT.
 - (2). STORE UNDER REFRIGERATION
 - (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT

C/A = CORRECTIVE ACTION

Recipe I/D... G33A AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... SWEET CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	2.81 LB	10.00 CUP
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.28 LB	7.50 CUP
45-020245	CORN MEAL, 50 LB USDA	.70 LB	2.50 CUP
99-400600	BAKING POWDER, 8/5 LB (CP)	3.35 OZ	3.33 TBSP
99-400620	BAKING SODA, 24/1 LB.	.83 OZ	2.50 TSP
99-700730	SALT, TABLE 24/26 OZ	.50 OZ	2.50 TSP
23-000322	M LK, REPLACER 50# BAG	10.00 OZ	15.00 TBSP
		Conv Factor:	16.000
		Water:	7.500 CUP
79-200010	MARGARINE 30/1 LB	8.00 OZ	1.00 CUP
		Conv Factor:	16.000
38-010124	EGGS, FROZ 6/5 LBS FARM	1.25 LB	2.50 CUP

Method # / Cooking Instructions:

1. PREHEAT OVEN TO 350 F
2. GREASE BAKING SHEET AND SET ASIDE
3. IN LARGE MIXING BOWL, MIX TOGETHER FLOUR, SUGAR, CORNMEAL, BAKING POWDER, BAKING SODA, AND SALT. (OCP 1)
4. MELT BUTTER AND ADD TO MIXTURE (OCP 1)
5. MIX M LK REPLACER WITH WATER AND ADD TO MIXTURE (OCP 1)
6. ADD EGGS TO MIXTURE AND MIX ALL INGREDIENTS THOROUGHLY
7. POUR INTO PREPARED PAN AND COOK AT 350 F FOR 15-20 MINUTES OR UNTIL COOKED THROUGHOUT (OCP 2)
8. ONCE DONE COOKING, COOL AND PLACE ICING AND PREPARE FOR SERVICE (OCP 3)
9. THERE SHOULD BE MINIMAL LEFTOVERS (OCP 3)

OCP Notes:

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

Recipe I/D...	G33A AM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	SWEET CAKE			Conversion Factor	1.00

COP Notes:

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... L57TSAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... TACO SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	14.00 LB	.00
70-800050	LETTUCE, FRESH (LCP)	15.00 LB	.00
99-700082	GARLIC POWDER	2.00 OZ	.00
70-800055	ONIONS, FRESH (LCP)	.00	2.00 LB
99-700052	CHILI POWDER	.00	.37 CUP
33-300390	CORN, W/ KERN 6/10 cans	.00	2.00 CAN

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION
2. COOK MEAT IN FAT UNTIL IT LOSSES ITS PINK COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT.
3. ADD DICED ONION, GARLIC POWDER & CORN STIR WELL.
4. ADD WATER. STIR AND BRING TO A SIMMER; COOK FOR 15 MINUTES; DO NOT BOIL.
5. TRANSFER TO STEAM TABLE FOR SERVING HOT FOR SERVICE
6. TRIM, WASH, AND TEAR LETTUCE LEAVES INTO SMALLER PIECES
7. SERVE 1/2 CUP OF LETTUCE LEAVES ON THE BOTTOM OF TRAY TOPPED WITH 1/2 CUP OF TACO MIX.

CCP Notes:

- (CCP 1): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (CCP 2): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO CCP VL01-0026.
- (CCP 3): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMPERATURE OF 135 DEGREES F. FOR 15 SECONDS.
- (CCP 4): VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL

Recipe I/D...	L57TSAM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	TACO SALAD			Conversion Factor	1.00

COP Notes:

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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(COP 5): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 6): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026,

(C/A): IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

Recipe I/D... L130TAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... TERRAKYI CHICKEN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000086	Chicken Tenders, Breaded	50.00 LB	.00
1-200906	Sauce, Teriyaki	.00	3.00 CUP

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (COP 1)
2. ARRANGE CHICKEN FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (COP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 165 DEGREES FOR 15 SECONDS. (COP 3)
4. AFTER COOKED, CHOP CHICKEN W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE) AND MIX WITH SAUCE.
5. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (COP 4)
6. DISCARD ANY LEFTOVER PRODUCT. (COP 5)

COP Notes:

COP 1 - PORTION CHICKEN IN SMALL BATCHES. HOLD CHICKEN AT 0 DEGREES F OR BELOW UNTIL READY TO COOK.

COP 2 - VISUALLY INSPECT ALL INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

COP 3 - COOK CHICKEN TO INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

COP 4 - HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT

Recipe I/D...	L130TAM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	TERRAKYI CHICKEN			Conversion Factor	1.00

COP Notes:

TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.
PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES
F ON THE SERVING LINE.

COP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.

Recipe I / D . . . M47 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . TOSSED SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800050	LETTUCE, FRESH (LCP)	17.00 LB *	.00

Method # / Cooking Instructions:

1. TRIM WASH AND PREPARE LETTUCE AS DIRECTED ON RECIPE CARD M G-1. {COP 1} SEE NOTES}
2. TEAR GREENS INTO LARGE PIECES.
3. COVER, REFRIGERATE UNTIL READY TO SERVE. {COP 2} SEE NOTES}
4. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES.

COP Notes:

YIELD: 100 PORTIONS

NOTE: 18 LBS. 5 OZS. FRESH LETTUCE A.P. WILL YIELD
 17 LBS. TRIMMED LETTUCE.

USE ICEBURG LETTUCE ONLY.

* SALAD DRESSING SERVED SEPARATELY *

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... N19TBAM Portion Size: 1.00 EA Adjusted Servings 100
 Description... TURKEY & CHEESE WRAP Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	100.00 EA
		Conv Factor:	12.000
13-105044	TURKEY LUNCHEON MEAT, SLICED	6.25 LB	.00
22-000015	CHEESE, YELLOW AMER (CP)	3.75 LB	.00

Method # / Cooking Instructions:

1. THAW PRODUCTS UNDER REFRIGERATION FOLLOWING SOP VL01-0026 GUIDELINES {COP1} SEE NOTES}.
2. EACH WRAP SHOULD HAVE 1 OZ OF MEAT AND 1/2 OZ. CHEESE PER TORTILLA (COP 2) (SEE NOTES)
4. THERE SHOULD NOT BE ANY LEFT OVERS OF THIS PRODUCT {COP3} SEE NOTES}

COP Notes:

{COP 1}: PREPARE WRAPS IN SMALL BATCHES. HOLD PRODUCTS AT 40 DEGREES F. OR LOWER UNTIL READY TO USE.

{COP 2}: VISUALLY INSPECT DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

[CA]: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... N17V1AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... TURKEY & YELLOW CHEESE SANDWICH Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800000	BREAD, WHITE 20 SLICES	12.00 LB	200.00 SL
		Conv Factor:	1.200
22-000015	CHEESE, YELLOW AMER (OP)	3.75 LB	.00
13-105044	TURKEY LUNCHEON MEAT, SLICED	6.25 LB	.00

Method # / Cooking Instructions:

1. THAW PRODUCTS UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. {COP 1} SEE NOTES}
2. EACH SANDWICH SHOULD HAVE 1 OZ. OF MEAT AND 1/2 OZ. OF CHEESE PER 2 SLICES OF BREAD. (COP 2) (SEE NOTES)
3. IF SANDWICHES ARE BEING USED FOR PACKOUTS, WRAP EACH SANDWICH SEPARATELY. HOLD UNDER PROPER REFRIGERATION UNTIL READY TO SERVE.
4. THERE SHOULD NOT BE ANY LEFTOVER PRODUCT. {COP 3} SEE NOTES}

COP Notes:

{COP 1}: PREPARE SANDWICHES IN SMALL BATCHES. HOLD MEAT/CHEESE AT 40 DEGREES F. OR LOWER UNTIL READY TO USE.

{COP 2}: VISUALLY INSPECT DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

[CA]: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... F1VMAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... VEGGIE MAC & CHEESE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	12.00 LB	.00
35-000674	Cheese Sauce, 30 lb	2.75 LB	.00
89-000322	M LK, REPLACER 50# VEGAN/ KOSHER	2.00 LB	.00
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
33-300850	BROCCOLI CHOPPED FROZEN	12.00 LB	.00

Method # / Cooking Instructions:

1. ADD MACARONI & BROCCOLI TO WATER & BOIL FOR 15 MINUTES OR UNTIL TENDER; STIR OCCASIONALLY TO PREVENT STICKING
2. DRAIN SET ASIDE FOR USE IN STEP 7.
3. RECONSTITUTE M LK WITH WARM WATER; HEAT TO JUST BELOW BOILING DO NOT BOIL.
4. BLEND MELTED BUTTER AND SIFTED FLOUR TOGETHER; STIR
5. ADD SALT AND PEPPER BRING MIXTURE TO A BOIL; REDUCE HEAT; SIMMER 5 MINS. OR UNTIL THICKENED. STIR FREQUENTLY TO PREVENT SCORCHING
6. ADD CHEESE TO SAUCE; STIR ONLY UNTIL SMOOTH; REMOVE FROM HEAT.
7. COMBINE SAUCE AND MACARONI; MIX WELL.
8. PLACE AN EQUAL QUANTITY INTO EACH PAN ABOUT 3 1/4 GAL.

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
 PAN SIZE: 18 X 24" ROASTING PAN
 MAY BAKE IN A 350F OVEN FOR 20 MINUTES OR UNTIL TOP IS SLIGHTLY GOLDEN BROWN

Recipe I / D . . . M69PAAM Portion Size: 1.00 OZ Adjusted Servings 100
 Description . . . VI NEGAR AND CIL DRESSING Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-700631	OREGANO	.00	2.00 TSP
		Conv Factor:	15.000
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/ 26 OZ	1.00 OZ	2.00 TBSP
		Water:	1.670 CUP
99-700082	GARLIC POWDER	.00	1.25 TSP
		Conv Factor:	9.000
79-120025	SALAD CIL, 6/ 1 GAL BULK USDA	.00	1.00 QT
		Conv Factor:	4.000
99-600140	VI NEGAR, CIDER 4/ 1 GAL	.00	1.80 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. COMBINE OREGANO, PEPPER, SALT, GARLIC POWDER AND WATER, BLEND WELL. {COP 1} SEE NOTES}
2. ADD CIL AND VI NEGAR, MIX WELL. {COP 1} SEE NOTES}
3. COVER, REFRIGERATE UNTIL READY TO SERVE. {COP 2} SEE NOTES}
4. SHAKE OR BEAT WELL BEFORE USING. SERVE WITH A 1 OZ. LADDLE.
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

* DO NOT MIX WITH SALAD

{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 INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY

Recipe I/D...	M69PAAM	Portion Size:	1.00 OZ	Adjusted Servings	100
Description...	VINEGAR AND CIL DRESSING			Conversion Factor	1.00

CCP Notes:

TO SERVE.

{ CCP 3 } : PROGRESSIVE- COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

Recipe I/D... Y431 AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description... VITAMIN C ORANGE BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200086	BREAKFAST, OJ 6/5 LB	4.00 LB	.80 EA
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. MIX BREAKFAST BEVERAGE POWDER WITH WATER TO MAKE 3.125 GALLONS BEVERAGE PER 100. TRANSFER TO BEVERAGE DISPENSER. HOLD FOR SERVICE. {COP 1 - 2} SEE NOTES}
 2. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 3} SEE NOTES}
- DO NOT ADD SUGAR

COP Notes:

DO NOT ADD SUGAR

{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 AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
 (1). PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION

Recipe I / D . . . Y433 AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description . . . VI TAM N C PI NEAPPLE BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200088	BREAKFAST, P APL 6/ 5 LB	4.00 LB	.80 EA
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. M X BREAKFAST BEVERAGE POWDER WITH WATER TO MAKE
 3.125 GALLONS BEVERAGE PER 100. TRANSFER TO BEVERAGE
 DISPENSER HOLD FOR SERVICE. {COP 1 - 2} SEE NOTES}
2. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO
 MINIMIZE LEFTOVERS. {COP 3} SEE NOTES}

COP Notes:

1. CURRENTLY, WE ARE RECEIVING 6/ 6 LB CANS OF BEVERAGE. ONE
 6 LB CAN PLUS 8 GALLONS OF WATER WILL MAKE 256 4 OZ
 SERVINGS.
2. DO NOT ADD SUGAR.

{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 AT 40 DEGREES F. OR LOWER UNTIL READY
 TO SERVE.

{COP 3}: PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE
 WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
 OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE.
 IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
 (1). PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS
 MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION

Recipe I / D . . . QG1V5AM Portion Size: . 75 CUP Adjusted Servings 100
 Description . . . SEASONED CORN Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 300390	CORN, W/ KERN 6/ 10 cans	. 00	6. 00 CAN
79- 200010	MARGARINE 30/ 1 LB	. 50 LB	. 00

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (COP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT.
DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (COP 4) (SEE NOTES)

COP Notes:

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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.
- (COP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.
- C/ A - IF PRODUCT FALLS BELOW 135F DEGREES, THEN REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/ A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.
- SAFE HANDLING FOR LEFT OVERS
- LEFT OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING

Recipe I/D...	QG1V5AM	Portion Size:	.75 CUP	Adjusted Servings	100
Description...	SEASONED CORN			Conversion Factor	1.00

COP Notes:

IN THE EVENT THAT WE HAVE LEFT OVERS -
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 - 135F DEGREES) AT ANY POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (COP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT OVERS WITHIN 48 HOURS OR DISCARD. (COP 2) (SEE NOTES)

NOTES: LEFT OVER CRITICAL CONTROL POINTS

(COP 1) - ALL LEFT OVERS SHOULD BE COOLED TO 70F DEGREES OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40F DEGREES WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

(COP 2) - ALL LEFT OVERS MUST BE REHEATED TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS.