

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