

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