

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

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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