

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

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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