

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

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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

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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.