

Recipe I/D... L90 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BAKED CHICKEN BREAKFAST PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710311	BREAKFAST PATTY CHICKEN (FARM) 1	12.50 LB	200.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
	Conv Factor:	16.000	

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (CCP 1) (SEE NOTES)
2. PLACE PATTIES ON LIGHTLY GREASED PANS (18 X 26 INCHES); BAKED IN 350 DEGREE F OVEN FOR 20 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F. (CCP 2) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS AND HOLD FOR HOT SERVICES. (CCP 3) (SEE NOTES) PLEASE DISCARD ANY LEFTOVER PRODUCT. (CCP 4) (SEE NOTES)

CCP Notes:

- { CCP 1 }: PORTION PRODUCT IN SMALL BATCHES. HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- { CCP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- { CCP 3 }: 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 THE PRODUCT FALLS BELOW 135 DEGREES F THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- { CCP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION