

Recipe I/D... L124 AM Portion Size: 4.00 OZ Adjusted Servings 100
 Description... BAKED FISH PORTIONS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000057	BREADED FISH PORTIONS	25.00 LB	.00

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. {COP 1} SEE NOTES}
2. ARRANGE FISH ON A SHEET PAN IN A SINGLE LAYER (COP 1) (SEE NOTES)
3. BAKE AT 375 DEGREES F. COOK UNTIL THE INTERNAL TEMPERATURE REACHES 155 DEGREES F FOR 15 SECONDS (COP 2) AND (COP 3) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING HOLD FOR HOT SERVICE. (COP 4) SEE NOTES)
5. DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

IN STEP 1, PORTIONS SHOULD NOT TOUCH EACH OTHER WHILE BAKING

COP 1 - PORTION FISH IN SMALL BATCHES. HOLD FISH AT 0 DEGREES F OR BELOW UNTIL READY TO COOK

COP 2 - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

COP 3 - COOK FISH TO AN INTERNAL TEMPERATURE OF 155 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

COP 4 - HOLD FISH 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, REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

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CCP Notes:

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 PROD-
UCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.
YIELD - 100 PORTIONS (4 PANS)