

Recipe I/D... Y01V2AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BEEF AND BEAN BURRITOS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-020035	BEAN, PINTO #25 USDA	14.00 LB	.00
70-710725	BEEF M X (BULK)	10.25 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.25 LB	.00
99-700082	GARLIC POWDER	1.33 OZ	4.00 TBSP
99-700662	PEPPER, BLACK, PURE	.62 OZ	2.50 TBSP
33-320966	TOMATO PASTE, 6/10 USDA	.00	1.00 CAN
	Water:		5.000 QT
99-700052	CHILI POWDER	1.00 OZ	4.00 TBSP
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	200.00 EA
	Conv Factor:		12.000

Method # / Cooking Instructions:

6. DRAIN BEANS. ADD BEANS TO MEAT MIXTURE. SIMMER FOR 10-15 MINUTES.
7. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE (COP 7) (SEE NOTES)
8. TO SERVE; PORTION MEAT/ BEAN MIXTURE WITH A #12 SCOOP (3 OZ) ONTO EACH TORTILLA ON TRAY.
9. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 8) (SEE NOTES)
1. PICK OVER BEANS, REMOVE DISCOLORED BEANS AND FOREIGN OBJECTS. WASH BEANS THOROUGHLY. COVER WITH WATER, BRING TO A BOIL; BOIL 2 MINUTES; TURN OFF HEAT AND LET BEANS SOAK FOR ONE HOUR (COP 1) (SEE NOTES)
2. BRING BEANS BACK TO A BOIL; ADD MORE WATER IF NECESSARY; COVER. SIMMER FOR 1 1/2 HOURS OR UNTIL TENDER. HOLD AT 135 DEGREES F. UNTIL READY TO USE IN STEP 6. (COP 2 & 3) (SEE NOTES)
3. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES (COP 4) (SEE NOTES)
4. COOK BEEF IN ITS OWN FAT UNTIL IT LOSES ITS PINK COLOR; STRIPPING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. (COP 5) (SEE NOTES)
5. ADD ONIONS, GARLIC POWDER, PEPPER, TOMATO PASTE, WATER, AND SEASONINGS. BLEND WELL. SIMMER FOR 30 MINUTES. (COP 1 & 6) (SEE NOTES)

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CCP Notes:

- (CCP 1): 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.
- (CCP 2): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP ILV01-0026.
- (CCP 3): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP ILV01-0026.
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- (CCP 4): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (CCP 5): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP ILV01-0026.
- (CCP 6): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 7): HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP ILV01-0026.
- (C/A): IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- (CCP 8): PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE

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CCP Notes:

WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP= CRITICAL CONTROL POINT

CA= CORRECTIVE ACTION