

Recipe I/D... L89V4AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BEEF BREAKFAST PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710312	Breakfast Beef Patty (Farm)	15.63 LB	200.00 EA

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. {COP 1} (SEE NOTES)
2. PLACE LINKS ON SHEET PANS (18 X 26 INCHES); BAKE IN 350 DEGREES F OVEN FOR 25 MINUTES OR UNTIL DONE. {COP 2} (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING {COP 3} (SEE NOTES) PLEASE DISCARD ANY LEFTOVER PRODUCT. {COP 4} (SEE NOTES)

COP Notes:

- {COP 1}: PORTION PRODUCT IN SMALL BATCHES. HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- {COP 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.
- {COP 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.
- {COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION