

Recipe I/D... D2 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... BISCUITS FROM MIX Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000213	MIX, BISCUIT, 50#	14.20 LB	.00
		Water:	.800 GAL

Method # / Cooking Instructions:

1. Place mix in mixer. Add 1/3 the water to the mix and incorporate into dough. Slowly add the water until dough forms to biscuit mix. Scrape the bowl to make sure all the product is mixed. (CCP 1)
2. Turn dough out on floured board and roll it out.
3. Fold dough in half once. Roll out to 1/2 inches thick.
4. Cut with 2 1/2 inch floured biscuit cutter. Place biscuits on sheet pans (18 x 26) in rows of 6 x 9.
5. Bake at 425 degrees F for 13 to 15 minutes or until lightly browned. Brush with margarine. (CCP 2)
6. Hold for hot service. (CCP 3)
7. Progressive cooking techniques should be used to minimize leftovers. (CCP 4)

CCP Notes:

{ CCP 1 }: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{ CA }: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{ CCP 2 }: 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 3 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF

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CCP Notes:

PRODUCT THAT WILL BE REMAINING AFTER SERVICE.
IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS
MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION