

Recipe I/D... Y54 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... CHUCKWAGON PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710315	BEEF CHUCKWAGON PATTIES, (FARM)	28.12 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
	Conv Factor:		16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1)
2. PLACE MEAT PATTIES ON LIGHTLY GREASED PANS. BAKE AT 325 DEGREES F. DO NOT OVER COOK. (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

(COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT AT 40 DEGREES F. OR LOWER 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 MEAT PATTIES TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135 DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF 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

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CCP Notes:

ABOVE 135 DEGREES F. ON THE SERVING LINE.

(CCP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT
PAN SIZE: 18 x 24 SHEET PAN
TEMPERATURE: 325 DEGREE OVEN

C/A - CORRECTIVE ACTION