

Recipe I/D... P15 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CREAM OF POTATO SOUP Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-200010	MARGARINE 30/1 LB	1.00 LB	2.00 CUP
70-800055	ONIONS, FRESH (LOP)	1.50 LB *	.72 QT
70-800030	CELERY, FRESH (LOP)	1.50 LB *	.72 QT
45-000440	Flour, AP, 50 lb. Bag	1.50 LB	.72 QT
32-200185	SOUP/ GRAVY CHICKEN BASE 12/1#	8.00 OZ	.00
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
		Water:	1.000 GAL
33-310761	POTATOES, WHITE 6/10 FARM	.00	3.00 CAN
23-000322	M LK, REPLACER 50# BAG	2.67 LB	1.28 QT
		Water:	2.750 GAL

Method # / Cooking Instructions:

1. SAUTE ONIONS AND CELERY IN MARGARINE. (CCP1) (CCP 3) 1
(SEE NOTES)
2. ADD FLOUR, CHICKEN BASE, AND PEPPER. STIR UNTIL
BLENDED. COOK 5 MINUTES. (CCP 2) (SEE NOTES)
3. ADD WATER AND STIR UNTIL MIXTURE THICKENS.
4. ADD DRAINED POTATOES. (CCP 2) (SEE NOTES)
5. RECONSTITUTE MILK WITH WATER. STIR WARM MILK INTO SOUP.
HEAT TO 180 DEGREES F. DO NOT OVER HEAT. (CCP 2)
(CCP 4) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PLANS FOR SERVING. HOLD FOR HOT
SERVE. (CCP 5) (SEE NOTES)
7. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO
MINIMIZE LEFTOVERS. (CCP 6) (SEE NOTES)

CCP Notes:

- (CCP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F
OR HIGHER FOR 15 SECONDS.
- (C/A) - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT
ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL

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CCP Notes:

OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT
TO BE USED IN RECIPE.

- (CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
 - (CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
 - (CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
 - (CCP 5) - 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 PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
 - (CCP 6) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFT OVER PRODUCT, FOLLOW THESE STEPS:
 1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (135 DEGREES F - 40 DEGREES F) AT ANY POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (LOOP 1) (SEE NOTES)
 3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 4. STORE UNDER REFRIGERATION.
 5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LOOP 2) (SEE NOTES)
- LEFTOVER CRITICAL CONTROL POINTS
- (LOOP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR COOLER WITHIN TWO (2) HRS. THEN COOLED TO 40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL OF SIX (6) HOURS.
 - (LOOP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

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CCP Notes:

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT