

Recipe I/D... Y21V4AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... DRY MIXED BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000051	Beans, Mixed, Dry 50 lbs	15.00 LB	.00
		Water:	7.500 GAL
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	4.00 OZ	8.00 TBSP
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	1.50 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

- PICK OVER BEANS, REMOVING DISCOLORED BEANS AND FOREIGN MATTER. WASH BEANS THOROUGHLY. {COP 1} SEE NOTES}
- COVER WITH COLD WATER, BRING TO A BOIL; BOIL 2 MINUTES; TURN OFF HEAT.
- COVER; LET SOAK 1 HOUR.
- ADD GRAVY BASE AND PEPPER TO BEANS. {COP 1} SEE NOTES}
- BRING TO A BOIL; ADD MORE WATER IF NECESSARY; COVER. SIMMER 1- 1/2 HOURS OR UNTIL BEANS ARE TENDER. (EXTRA HOT WATER MAY BE ADDED TO KEEP BEANS MOIST). {COP 3&4} SEE NOTES.
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {COP 4} SEE NOTES}
- PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

ALTERNATE METHOD FOR SOAKING BEANS:

FOLLOW STEP 1.

OMIT STEPS 2 AND 3.

COVER BEANS WITH COLD WATER; SOAK OVERNIGHT.

FOLLOW STEPS 4 AND 5.

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

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT

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COP Notes:

ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON 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.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT PRODUCT TO 165 DEGREES F. FOR 15 SECONDS. HAVING A CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES ON THE SERVING LINE.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION
SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
IN THE EVENT THAT YOU HAVE LEFT-OVERS
PLEASE FOLLOW THESE INSTRUCTIONS:

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.) AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING METHOD. {COP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{COP 4} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{COP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

{COP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.