

Recipe I / D . . . L32V1AM Portion Size: 1.00 EA Adjusted Servings 100
 Description . . . EGG CASSEROLE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	5.00 LB	.00
33-310761	POTATOES, WHITE 6/10 FARM	.00	2.00 CAN
23-000322	M LK, REPLACER 50# BAG	2.00 OZ	.00
		Water:	1.000 CUP
38-010124	EGGS, FROZ 6/5 LBS FARM	12.00 LB	.00
99-700662	PEPPER, BLACK, PURE	1.00 OZ	1.50 TBSP
99-700730	SALT, TABLE 24/26 OZ	.00	1.50 TBSP
99-700082	GARLIC POWDER	.00	1.90 TBSP

Method # / Cooking Instructions:

1. Brown meat. Set aside. (CCP 1 and 2)
2. Mix eggs and milk replacer in a bowl until there are no large clumps from the milk. (CCP 3) (Drain Potatoes)
3. Assemble breakfast casserole by placing meat and potatoes on the bottom of a serving pan (greased preferably). Pour egg mixture over the meat and potatoes. Add salt, pepper, and garlic powder
4. Cover and refrigerate over night. (CCP 4)
5. The next morning, heat oven to 325 degrees F and cook for 1 hour. (CCP 5)
6. Cut 6 x 9 (for 18" x 26" pan).
7. Hold for service. (CCP 6)
8. Leftovers should be minimal. (CCP 7)

CCP Notes:

NOTES:

- (CCP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK
- (CCP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 155F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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Description...	EGG CASSEROLE			Conversion Factor	1.00

COP Notes:

- (COP 3) - 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 4) - COOL CASSEROLE TO BELOW 40 DEGREES. STORE IN COOLER AT 40 DEGREES OR LOWER UNTIL NEEDED. REMOVE NEXT MORNING FOR COOKING.
- (COP 5) - COOK BREAKFAST CASSEROLE TO 165 DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6) - HOLD BREAKFAST CASSEROLE FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (COP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT
TEMPERATURE: 325 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION