

Recipe I/D... E7V1 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... FRI ED RI CE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-920281	RI CE, 25 LB LONG GRAIN USDA	12.00 LB	6.99 QT
		Water:	3.665 GAL
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	2.25 TBSP
79-120025	SALAD OIL, 6/1 GAL BULK USDA	5.33 OZ	.66 CUP
		Conv Factor:	128.000
70-800055	ONIONS, FRESH (LOP)	3.33 LB	2.33 QT
33-300670	PEAS, SWEET 6/10 CP	.00	.50 CAN
33-310300	CARROTS, 6/10 FARM	.00	.50 CAN
70-710725	BEEF MX (BULK)	9.33 LB	.00
38-010124	EGGS, FROZ 6/5 LBS FARM	2.67 LB	1.25 QT
1-200906	Sauce, Teriyaki	.00	3.00 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. Place equal amounts of rice, boiling water, salt, and salad oil in well greased roasting pans. Stir to combine. (CCP 1) (See Notes)
2. Cover tightly; place in 350 degree F. oven for 20 minutes. Remove from oven. Uncover.
3. Sauté onion in salad oil until tender. (CCP 2) (See note)
4. Add an equal quantity of sautéed onion, and canned veg to rice in each pan. Toss well.
5. Bake uncovered 30 minutes.
6. Thaw meat under proper refrigeration following SCP I VL01-0026 Guidelines. (CCP 3) (See Notes)
7. Cook beef; stirring to break apart. Drain or skim off excess fat. Hold for use in Step 9. (CCP 4 & CCP 6) (See Notes)
8. Pour beaten eggs on 350 degree F. lightly greased griddle. Cook until just set; do not turn. Cut into strips; add an equal amount to rice mixture in each pan. (CCP 5) (See Notes)
9. Add an equal amount of cooked beef to rice mixture in each pan. (CCP 5&6)
10. Add an equal amount of teriyaki sauce to rice mixture and hold until ready to serve. (CCP 5&6)

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11. Please discard any leftover product. (CCP 7) (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 OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE 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): HOLD MEAT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.
- (CCP 4): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 5): 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 6): 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., REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- (CCP 7): PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT

C/A = CORRECTIVE ACTION