

Recipe I / D . . . Y41W3AM Portion Size: 8.00 OZ Adjusted Servings 100
 Description . . . FRUIT PUNCH BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200092	PUNCH BASE, FRUIT 72/ 5 OZS	10.00 OZ	2.00 PKT
		Conv Factor:	5.000
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. ADD COLD WATER TO BEVERAGE GRANULES AND STIR UNTIL DISSOLVED. TRANSFER TO BEVERAGE DISPENSER. HOLD FOR SERVICE. {COP 1 - 2} SEE NOTES}
2. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 3} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

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

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTION, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL & DATE THE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION