Recipe I/D.... Q17V1AM Portion Size: .50 CUP Adjusted Servings 100
Description... GLAZED CARROTS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310300	CARROTS, 6/10 FARM	.00	4.00 CAN
62-000010	SUGAR,DRK BROWN 24/1 LB	1.00 LB	.50 QT
99-700730	SALT, TABLE 24/26 OZ	.00	4.00 TBSP
79-200010	MARGARINE 30/1 LB	.50 LB	1.00 CUP

Method # / Cooking Instructions:

1. RESERVE LIQUID FROM CARROTS (1 CUP/100).
   (CCP 1) (SEE NOTES)

2. PLACE DRAINED CARROTS IN PANS (2 GALLONS PER PAN)
   (CCP 1) (SEE NOTES)

3. COMBINE LIQUID WITH SUGAR, SALT, AND BUTTER; COOK UNTIL
   BLENDED AND SYRUP IS FORMED. (CCP 1) (CCP 2) (SEE NOTES)

4. POUR AN EQUAL QUANTITY OF SYRUP OVER CARROTS IN EACH
   PAN. MIX.

5. BAKE 30 MINUTES AT 400 DEGREES F. STIRRING AT LEAST ONCE
   DURING BAKING. (CCP 3) (SEE NOTES)

6. HOLD FOR HOT SERVICE. (CCP 4) (SEE NOTES)

7. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO
   MINIMIZE LEFTOVERS. (CCP 5) (SEE NOTES)

CCP Notes:

**IN STEP 4, 1 LB 2 OZ CARROTS A.P. WILL YIELD 1 LB. SLICED

CARROTS.
OTHER SIZES AND TYPES OF PANS MAY BE USED. SEE RECIPE

CARD A-25.

(CCP 1) - HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY
TO COOK.

(CCP 2) - 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

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CCP Notes:

ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN RECIPE.

(CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(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 5) - 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 (40 DEGREES F - 135 DEGREES F) AT ANY POINT.
2. DIVIDE THE LEFTOVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE COOLING METHOD. (LCCP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION
5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LCCP 2) (SEE NOTES)

LEFTOVER CRTICIAL CONTROL POINTS

(LCCP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR COOLER WITHIN TWO (2) HOURS. THEN COOLED TO 40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL OF SIX (6) HOURS.

(LCCP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LCCP - LEFTOVER CRITICAL CONTROL POINT
PAN SIZE: 18" X 24" ROASTING PAN
YIELD: 100 PORTIONS (1 PAN)