

Recipe I / D . . . 048 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . GREEN BEANS AND POTATOES Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 300050	BEANS, GREEN 6/ # 10 cans	. 00	1. 75 CAN
33- 310761	POTATOES, WHITE 6/ 10 FARM	. 00	2. 25 CAN

Method # / Cooking Instructions:

1. POUR VEGETABLES AND LIQUID INTO STEAM JACKETED KETTLE OR STOCK POT. (COP 1) (SEE NOTES)
2. SIMMER VEGETABLES ABOUT 10 MINUTES, STIRRING GENTLY. DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING
4. HOLD FOR HOT SERVICE. (COP 3) (SEE NOTES)

COP Notes:

- (COP1): 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 INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 2): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE 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.
- (C/ A): IF PRODUCT FALLS BELOW 135 DEGREES F., THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/ A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.
- SAFE HANDLING OF LEFT OVERS
- LEFT OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING
- IN THE EVENT THAT WE HAVE LEFT OVERS - PLEASE FOLLOW THESE INSTRUCTIONS
1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED

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CCP Notes:

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

NOTES: LEFT OVER CRITICAL CONTROL POINTS

(CCP 1): ALL LEFT OVERS SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.

(CCP 2): ALL LEFT OVERS MUST BE REHEATED TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.