

Recipe I / D . . . QG1TBAM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . GREEN BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-300050	BEANS, GREEN 6/ # 10 cans	. 00	4. 00 CAN
79-200010	MARGARINE 30/ 1 LB	. 50 LB	. 00

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (COP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT AND ADD BUTTER.
DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (COP 4) (SEE NOTES)

COP Notes:

NOTES:

(COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135F DEGREES 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.
TO COOK.

(COP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - 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 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.

SAFE HANDLING FOR LEFT OVERS

LEFT OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING

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COP Notes:

IN THE EVENT THAT WE HAVE LEFT OVERS -
PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED 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. (COP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT OVERS WITHIN 48 HOURS OR DISCARD. (COP 2) (SEE NOTES)

NOTES: LEFT OVER CRITICAL CONTROL POINTS

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

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