

Recipe I/D... N29PAAM Portion Size: 1.00 EA Adjusted Servings 100
 Description... GRILLED HAMBURGER Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710360	BEEF PATTIES, 4 OZS. FARM	25.00 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP
 I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COOK MEAT PATTIES ON A LIGHTLY GREASED GRILL FOR APPROX
 IMATELY 4-5 MINUTES ON EACH SIDE OR UNTIL DONE. (COP 2)
 AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE
 NOTES)

COP Notes:

(COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT
 AT 40F DEGREES OR BELOW UNTIL READY TO COOK.

(COP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
 CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT
 ASIDE, MARK "DO NOT USE", AND CONTACT CENTRAL
 OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE
 USED IN THE RECIPE.

(COP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF
 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE
 TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135F DEGREES
 OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG
 ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PROD-
 UCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS.
 PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
 OF MAINTAINING TEMPERATURES AT OR ABOVE 135F
 DEGREES ON THE SERVING LINE.

(COP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE

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CCP Notes:

WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
YIELD - 100 PORTIONS
TEMPERATURE - 350F DEGREES GRIDDLE
BROILER MAY ALSO BE USED FOR COOKING PATTIES