Recipe I/D.... V21HJAM Portion Size: 1.00 CUP Adjusted Servings 100
Description... HOPPIN JOHN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF MIX (BULK)	17.00 LB	.00
99-900281	RICE, MILLED 25 LB BAG CP	10.00 LB	.00
99-700730	SALT, TABLE 24/26 OZ	.00	2.00 TBSP
34-000051	Beans, Mixed, Dry 50 lbs	6.00 LB	.00
99-700052	CHILI POWDER	.00	.37 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
70-800055	ONIONS, FRESH (LCP)	2.80 LB	.00
33-300915	TOMATOES, 6/10 CP	.00	1.00 CAN
99-700016	BASIL	.00	1.00 TBSP
99-700631	OREGANO	.00	.50 TBSP
70-800030	CELERY, FRESH (LCP)	2.00 LB	.00

Method # / Cooking Instructions:

1. PICK OVER AND WASH BEANS THOROUGHLY. COVER WITH WATER. BOIL 2 MINUTES; TURN OFF HEAT. COVER AND LET STAND ONE (1) HOUR. (CCP 1) (SEE NOTES)

2. BRING BEANS TO A BOIL; SIMMER 1 1/2 HOURS UNTIL TENDER. (CCP 1) (SEE NOTES)

3. COOK BEEF MIX BULK UNTIL PINK IS GONE; DRAIN EXCESS FAT

4. ADD BEEF MIX; BREAK APART LARGE PIECES; BEGIN TO COOK STIR FREQUENTLY TO PREVENT STICKING.

5. ADD DICED ONIONS, GARLIC, CHILI POWDER, CORN, BLACKEYE PEAS, RICE, DICED CELERY. NOTES)

6. ADD BEANS, TOMATOES, BASIL, ORENGANO &WATER. STIR AND BRING TO A SIMMER; COOK 1 HOUR. DO NOT BOIL!!! (CCP 1) (CCP 5) (SEE NOTES)

7. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (CCP 5) (SEE NOTES)

8. PRODUCT LEFT OVER AFTER SERVING CAN BE SAVED. PLEASE REFER TO CCP 6 (SEE NOTES).

CCP Notes:

NOTES:

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CCP Notes:

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

(CCP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
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.

(CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 5) - HEAT BEEF & MACARONI TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 6) - HOLD BEEF & MACARONI FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.
C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

(CCP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
TEMPERATURE: 350 DEGREE OVEN.
YIELD: 100 PORTIONS.