

Recipe I/D... N30PAAM Portion Size: 1.00 EA Adjusted Servings 100
 Description... HOT DOG Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-105025	Franks, All Chicken	10.00 LB	100.00 EA

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. COVER FRANKFURTERS WITH 2 1/2 GALS. OF WATER; BRING TO A BOIL; REDUCE HEAT; SIMMER 10 MINUTES. (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING LEAVE ENOUGH WATER TO COVER THE BOTTOM OF THE CONTAINER (COP 4) (SEE NOTES)
4. SERVE ON HOT ROLLS.
5. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5 - SEE NOTES)

COP Notes:

IN STEP 2 HOT DOGS MAY BE SIMMERED OR STEAMED FOR 10-12 MINUTES AT 5 LBS. PRESSURE OR 9 MINUTES AT 15 LBS. PRESSURE.

COP 1 - HOLD HOT DOGS AT 40F DEGREES OR LOWER 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 IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN RECIPE.

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

COP 4 - HOLD PRODUCT 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, THEN REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS.

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CCP Notes:

PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF
MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES
ON THE SERVING LINE.

CCP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
YIELD - 100 PORTIONS