

Recipe I / D . . . F1TD AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . MAC & CHEESE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	8.00 LB	2.00 GAL
		Water:	4.000 GAL
35-000668	CHEESE SAUCE, CHD 12/ 25.5 OZ	2.75 LB	1.75 PKT
		Conv Factor:	1.590
23-000322	M LK, REPLACER 50# BAG	2.00 LB	1.75 QT
		Water:	1.750 GAL
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. ADD MACARONI SLOWLY TO BOILING WATER COOK 15 MINUTES OR UNTIL TENDER; STIR OCCASIONALLY TO PREVENT STICKING (COP 1) (SEE NOTES)
2. DRAIN SET ASIDE FOR USE IN STEP 4.
3. MIX WARM WATER WITH M LK, CHEESE AND PEPPER. HEAT TO JUST BELOW BOILING AND SIMMER UNTIL THICK (COP 1) (SEE NOTES)
4. ADD CHEESE SAUCE TO MACARONI; MIX WELL.
5. PLACE AN EQUAL QUANTITY INTO EACH PAN ABOUT 3 1/4 GAL.
6. BAKE IN OVEN AT 350 DEGREES FOR 20 MINUTES. (COP 2) AND (COP 3) (SEE NOTES)
7. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 4) (SEE NOTES)

COP Notes:

- (COP 1) - VISUALLY INSPECT DRY INGREDIENTS FOR CONTAMINATION
- (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 2) - HEAT ALL INGREDIENTS TO A MINIMUM INTERNAL TEMPERATURE OF 140F DEGREES FOR 15 SECONDS. DOCUMENT

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Description...	MAC & CHEESE			Conversion Factor	1.00

COP Notes:

ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(C/A) - IF TEMPERATURE FALLS BELOW 140F DEGREES, REHEAT TO 165F DEGREES FOR 15 SECONDS.

(COP 3) - HOLD MACARONI AND CHEESE 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. *PROVIDING THE C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.

(COP 4) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP = CRITICAL CONTROL POINT
YIELD: 100 PORTIONS (2 PANS)
PAN SIZE: 4" PAN

C/A = CORRECTIVE ACTION