

Recipe I/D... M43 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... MACARONI SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
98-000180	MACARONI, 20 LB Box	5.25 LB	2.50 QT
		Water:	4.900 GAL
70-800030	CELERY, FRESH (LOP)	1.87 LB	.90 QT
70-800055	ONIONS, FRESH (LOP)	1.50 LB *	.75 QT
35-000551	RELISH, PICKLE SWEET 4/1 GAL.	1.50 LB	3.00 CUP
		Conv Factor:	8.000
35-000200	MAYONNAISE, 4/1 GAL	1.50 LB	3.00 CUP
		Conv Factor:	8.000
99-700662	PEPPER, BLACK, PURE	.00	1.50 TSP
		Conv Factor:	12.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.67 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. TRIM WASH AND CHOP CELERY AND ONIONS. {COP 1} SEE NOTES}
2. BRING WATER TO A ROLLING BOIL.
3. SLOWLY ADD MACARONI WHILE STIRRING CONSTANTLY, UNTIL WATER BOILS AGAIN. COOK 15 MINUTES OR UNTIL TENDER {COP 2 & 3} SEE NOTES}
4. DRAIN. RINSE WITH COLD WATER; DRAIN THOROUGHLY. PLACE IN REFRIGERATOR TO CHILL FOR USE IN STEP 6. {COP 4} SEE NOTES}
5. COMBINE MACARONI, CELERY, ONIONS, PICKLE RELISH, MAYO, SALT, PEPPER, AND VINEGAR. TOSS LIGHTLY. {COP 2} SEE NOTES}
6. COVER AND REFRIGERATE UNTIL READY TO SERVE. {COP 5} SEE NOTES}
7. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 6} SEE NOTES}

COP Notes:

1. IN STEP 6: 3 T.L.S. 3 OZ. FRESH CELERY WILL YIELD 2 T.L.S. 5 OZ CHOPPED CELERY.
2. ONE #8 SCOOP SHOULD BE USED.

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CCP Notes:

- { CCP 1 }: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREE F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- { CCP 2 }: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.
- { CA }: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- { CCP 3 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- { CCP 4 }: PRODUCT SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 DEGREES WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS.
- { CCP 5 }: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.
- { CCP 6 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION