

Recipe I/D... Q57 AM Portion Size: .67 CUP Adjusted Servings 100
 Description... MASHED POTATOES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	7.00 CAN
23-000322	M LK, REPLACER 50# BAG	12.00 OZ	2.50 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	1.00 LB	2.00 CUP
		Water:	13.500 QT
99-700730	SALT, TABLE 24/26 OZ	2.00 OZ	3.00 TBSP
99-700662	PEPPER, BLACK, PURE	.00	2.00 TSP
		Conv Factor:	12.000

Method # / Cooking Instructions:

1. BRING POTATOES TO A BOIL FOR 3-5 MINUTES AND THEN DRAIN
STEP 3. {OCP 1} SEE NOTES}
2. BLEND POTATOES, BUTTER AND SALT IN
MIXER BOWL. {OCP 1, 2 & 3} SEE NOTES}
3. AT LOW SPEED, RAPIDLY ADD M LK MIXTURE TO POTATOES
; MIX 1/2 MINUTE. STOP MACHINE; SCRAPE DOWN
SIDES AND BOTTOM OF BOWL.
4. ADD PEPPER. WHIP AT HIGH SPEED ABOUT 2 MINUTES OR
UNTIL LIGHT AND FLUFFY. DO NOT OVERBEAT.
5. TRANSFER TO STEAM TABLE PANS FOR SERVING
6. HOLD FOR HOT SERVICE {OCP 4} SEE NOTES}
7. PROGRESSIVE COOKING TECHNIQUES NEED TO BE USED
TO MINIMIZE LEFTOVERS.

OCP Notes:

OCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

OCP Notes:

{OCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES OR

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CCP Notes:

HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET IT ASIDE,
MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR
INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{CCP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL
READY TO COOK.

{CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 135
DEGREES F. FOR 15 SECONDS. DOCUMENT ON TEMPERATURE
LOG ACCORDING TO SOP I VL01-0026.

{CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F.
DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO
SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THE REHEAT
PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15
SECONDS. HAVING THIS CA DOES NOT NEGATE THE
IMPORTANCE OF MAINTAINING TEMPERATURES AT OR
ABOVE 135 DEGREES F. ON THE SERVING LINE.

SAFE HANDLING OF LEFT-OVERS

LEFT-OVERS SHOULD BE MINIMIZED THROUGH PROGRESSIVE COOKING

IN THE EVENT THAT WE HAVE LEFT-OVERS

PLEASE FOLLOW THESE INSTRUCTIONS

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED
IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F.)
AT ANY POINT.
2. DIVIDE THE LEFT-OVER PRODUCT INTO SHALLOW PANS AND
PROPERLY COOL THE PRODUCT. FOLLOW THE 2 STAGE COOLING
METHOD. {CCP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{CCP 2} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{CCP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F.
OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40
DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

{CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F.
FOR A MINIMUM OF 15 SECONDS.