

Recipe I / D . . . M47V2AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . MIXED GREEN SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LCP)	7.00 LB	.00
70-800050	LETTUCE, FRESH (LCP)	7.00 LB *	.00
70-800025	CARROTS, FRESH (LCP)	6.00 LB *	.00

Method # / Cooking Instructions:

1. TRIM WASH AND PREPARE LETTUCE, CABBAGE, AND CARROTS (COP 1)
2. SHRED CARROTS AND TEAR LETTUCE AND CABBAGE INTO SMALLER PIECES. {COP 1} SEE NOTES}
3. REFRIGERATE UNTIL READY TO USE. {COP 2} SEE NOTES}
4. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 3} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 2}: HOLD AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO 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

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION