Recipe I/D.... CG15BAM Portion Size: .50 CUP Adjusted Servings 100
Description... MIXED VEG + CARROTS + POTATOES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	1.00 CAN
33-310300	CARROTS, 6/10 FARM	.00	1.00 CAN
33-300000	MIXED VEGETABLES, 6/ # 10 cans	.00	2.00 CAN
99-700730	SALT, TABLE 24/26 OZ	.75 OZ	1.00 TBSP
99-700662	PEPPER, BLACK, PURE	.25 OZ	1.00 TBSP

Method # / Cooking Instructions:

1. POUR OFF HALF THE LIQUID. (CCP 1) (SEE NOTES)
2. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM-JACKETED KETTLE OR STOCK POT.
3. ADD SALT AND PEPPER AND SIMMER 10 MINUTES, STIRRING GENTLY. DO NOT ALLOW TO BOIL. (CCP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING. (CCP 3) (SEE NOTES)
5. HOLD FOR HOT SERVICE. (CCP 4) (SEE NOTES)

CCP Notes:

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LCCP - LEFTOVER CRITICAL CONTROL POINT
OR HIGHER FOR 15 SECONDS.

(C/A) - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(CCP 2) - HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.

(CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

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CCP Notes:

(C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

(CCP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFT OVER PRODUCT, FOLLOW THESE STEPS:

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED. POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE COOLING METHOD. (LCCP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LCCP 2) (SEE NOTES)

LEFTOVER CRITICAL CONTROL POINTS

(LCCP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR COOLER WITHIN TWO (2) HOURS. THEN COOLED TO 40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL OF SIX (6) HOURS.

(LCCP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F