

Recipe I / D . . . Y14V2AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . OATMEAL Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-700062	CINNAMON	2.00 OZ	.00
43-000111	OATS, 50 LB (CP)	8.00 LB	.00
		Water:	5.000 GAL
62-000040	SUGAR, WHITE 8/5# LBS. CP	2.00 LB	.00

Method # / Cooking Instructions:

1. ADD OATMEAL TO BOILING WATER; STIR TO PREVENT LUMPING
{ COP 1 } SEE NOTES}
2. RETURN TO A BOIL, REDUCE HEAT. ADD SUGAR AND CINNAMON,
LET SIMMER 1 TO 3 MINUTES STIRRING OCCASIONALLY.
{ COP 1 } SEE NOTES}
3. TURN OFF HEAT, COVER AND LET STAND 10 MINUTES BEFORE
SERVING
4. TRANSFER TO STEAM TABLE PANS FOR SERVING
5. PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE LEFTOVER
PRODUCT. { COP 4 } SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS

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

{ COP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165
DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE
TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3 }: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR
HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING
TO SOP I VL01-0026.

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CCP Notes:

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

{ CCP 4 } : PROGRESSIVE- COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS
OF PRODUCT REMAINING AFTER SERVICE.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION