

Recipe I/D... Q50 AM Portion Size: .67 CUP Adjusted Servings 100
 Description... OVEN BROWNED POTATOES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	7.00 CAN
79-200010	MARGARINE 30/1 LB	.50 LB	1.00 CUP
99-700082	GARLIC POWDER	2.00 OZ	.37 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. DRAIN POTATOES AND PLACE AN EQUAL QUANTITY IN EACH PAN.
{ CCP 1} SEE NOTES}
2. POUR BUTTER OR MARGARINE OVER POTATOES; STIR WELL.
{ CCP 2} SEE NOTES}
3. SPRINKLE WITH MIXTURE OF SALT AND PEPPER.
{ CCP 1} SEE NOTES}
4. BAKE 45 MINUTES OR UNTIL BROWNED AND TENDER. TURN
POTATOES ONCE DURING COOKING PERIOD.
{ CCP 3} SEE NOTES}
5. TRANSFER TO STEAM TABLE PANS FOR SERVING
6. HOLD FOR HOT SERVICE { CCP 4} SEE NOTES}
7. PROGRESSIVE COOKING TECHNIQUES NEED TO BE USED TO
MINIMIZE LEFTOVERS.

CCP Notes:

DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

CCP Notes:

{ CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F.
FOR A MINIMUM OF 15 SECONDS.
18X26" SHEET PAN

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

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Description...	OVEN BROWNED POTATOES				Conversion Factor	1.00

COP Notes:

{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, REPLACE PRODUCT TO BE USED IN RECIPE.

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

{COP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 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. THEN 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. {COP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

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

{COP 1}: ALL LEFT-OVER SHOULD BE COOLED TO 70 DEGREE F. OR COOLER WITHIN 2 HOURS. THEN COOLED TO 40 YIELD: 100 PORTIONS (3 PANS)