

Recipe I / D . . . D25 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description . . . PANCAKES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	9.00 LB	2.50 GAL
99-400600	BAKING POWDER, 8/5 LB (CP)	4.00 OZ	.56 CUP
23-000322	M LK, REPLACER 50# BAG	1.25 LB	4.50 CUP
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	2.33 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	12.00 OZ	1.75 CUP
		Conv Factor:	16.000
38-010124	EGGS, FROZ 6/5 LBS FARM	3.50 LB	6.56 CUP
		Water:	1.375 GAL
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	1.00 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, BAKING POWDER, M LK, SALT, AND SUGAR INTO MIXER BOWL. {COP 2} SEE NOTES}
2. ADD BEATEN EGGS AND WATER; MIX AT LOW SPEED ONLY UNTIL BLENDED. {COP 1} SEE NOTES}
3. BLEND IN SALAD OIL.
4. POUR 1/4 CUP (2 oz.) BATTER ONTO LIGHTLY GREASED GRIDDLE. COOK ON ONE SIDE UNTIL TOP IS COVERED WITH BUBBLES AND UNDERSIDE IS BROWNED. TURN; COOK ON OTHER SIDE. {COP 3} SEE NOTES}
5. TRANSFER TO STEAM TABLE PANS FOR SERVING HOLD FOR HOT SERVICE. {COP 4} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 5} SEE NOTES}

COP Notes:

YIELD: 100 PORTIONS
 TEMPERATURE: 375F GRIDDLE

{COP 1}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO COOK.

{COP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

Recipe I/D...	D25 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	PANCAKES			Conversion Factor	1.00

CCP Notes:

{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.

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

{CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. 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.

{CCP 5}: PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. 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.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION