

Recipe I/D... I37 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... PEACH COBBLER Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-000330	PEACHES, CLINGSTONE SLICED 6/10	.00	4.00 CAN
62-000040	SUGAR, WHITE 8/5# LBS. CP	5.00 LB	11.25 CUP
99-700730	SALT, TABLE 24/26 OZ	.00	1.00 TBSP
		Conv Factor:	1.500
45-000350	STARCH, CORN 24/1 LB.	12.00 OZ	2.62 CUP
		Conv Factor:	16.000
		Water:	3.000 CUP

Method # / Cooking Instructions:

1. DRAIN PEACHES; RESERVE JUICE FOR USE IN STEP 3 & PEACHES FOR USE IN STEP 5. {OCP 1} SEE NOTES}
2. COMBINE 1 GAL. RESERVED JUICE PER 100, SUGAR, AND SALT; BRING TO A BOIL. {OCP 1} SEE NOTES}
3. COMBINE CORNSTARCH AND COLD WATER; STIR UNTIL SMOOTH. ADD GRADUALLY TO BOILING MIXTURE. COOK AT MEDIUM HEAT, STIRRING CONSTANTLY UNTIL THICK AND CLEAR. REMOVE FROM HEAT. {OCP 1} SEE NOTES}
4. FOLD PEACHES CAREFULLY INTO THICKENED MIXTURE. COOL THOROUGHLY.
5. POUR 1 1/2 GALS. COOLED FRUIT FILLING INTO EACH SHEET PAN. (18 X 26).
6. ROLL PASTRY FOR TOP CRUST IN SAME MANNER AS BOTTOM CRUST (SEE RECIPE I-G-S). FOLD IN HALF, THEN IN HALF AGAIN. CUT SMALL SLITS (1/2 INCH) IN FOLDED EDGES. UNFOLD ON TOP OF FILLING. CRIMP TO SEAL EDGES.
7. BAKE AT 425 F. FOR 35 TO 40 MINUTES OR UNTIL LIGHTLY BROWNED. {OCP 2} SEE NOTES}
8. COOL; CUT 6 BY 9. HOLD FOR HOT SERVICE. {OCP 3} SEE NOTES}
9. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

YIELDS: 100 PORTIONS

Recipe I/D...	I37	AM	Portion Size:	1.00	PC	Adjusted Servings	100
Description...	PEACH COBBLER					Conversion Factor	1.00

COP Notes:

27 LBS FROZEN PEACHES MAY BE SUBSTITUTED FOR CANNED PEACHES.

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

{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 THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE 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.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION