

Recipe I/D... Y21PAAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... DRY PINTO BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-020035	BEAN, PINTO #25 USDA	15.00 LB	.00
		Water:	7.500 GAL
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	4.00 OZ	8.00 TBSP
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	2.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

- PICK OVER BEANS, REMOVING DISCOLORED BEANS AND FOREIGN MATTER. WASH BEANS THOROUGHLY. {OCP 1} (SEE NOTES)
- COVER WITH COLD WATER, BRING TO A BOIL; BOIL 2 MINUTES; TURN OFF HEAT.
- COVER; LET SOAK 1 HOUR.
- ADD GRAVY BASE AND PEPPER TO BEANS.
- BRING TO A BOIL; ADD MORE WATER IF NECESSARY; COVER. SIMMER 1- 1/2 HOURS OR UNTIL BEANS ARE TENDER. (EXTRA HOT WATER MAY BE ADDED TO KEEP BEANS MOIST). {OCP 3 & 4} (SEE NOTES)
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {OCP 4} (SEE NOTES)
- PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {OCP 4} (SEE NOTES)

OCP Notes:

ALTERNATE METHOD: FOLLOW STEP 1; OMIT STEPS 2 AND 3. COVER BEANS WITH COLD WATER; SOAK OVERNIGHT. FOLLOW STEPS 4, 5, 6, AND 7.
 YIELD: 100 PORTIONS

{OCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET IT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

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CCP Notes:

HIGHER FOR 15 SECONDS.

{ CCP 2}: ALL LEFT-OVER MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ C/A}: IF PRODUCT FALLS BELOW 135 DEGREES F THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.

CCP = CRITICAL CONTROL POINT C/A = CORRECTIVE ACTION
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. { CCP 3} (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.