

Recipe I/D... M40APAM Portion Size: .67 CUP Adjusted Servings 100
 Description... POTATO SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-310761	POTATOES, WHITE 6/10 FARM	.00	5.33 CAN
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.66 TBSP
70-800030	CELERY, FRESH (LOP)	3.00 LB	1.44 QT
70-800055	ONIONS, FRESH (LOP)	1.00 LB *	1.92 CUP
99-700662	PEPPER, BLACK, PURE	.00	2.00 TBSP
		Conv Factor:	4.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.67 CUP
		Conv Factor:	16.000
35-000551	RELISH, PICKLE SWEET 4/1 GAL.	2.00 LB	3.84 CUP
		Conv Factor:	8.000
35-000200	MAYONNAISE, 4/1 GAL	4.00 LB	2.00 QT
		Conv Factor:	8.000
35-000295	MUSTARD PREPARED 4/1 GAL*	2.49 OZ	.31 CUP
		Conv Factor:	128.000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE SALAD VEGETABLES AS DIRECTED ON RECIPE CARD M4G-1. {OCP 1} SEE NOTES}
2. OPEN POTATOES AND DRAIN WELL. {OCP 1} SEE NOTES}
3. COMBINE ONIONS, SALT, PEPPER, AND VINEGAR. ADD TO POTATOES. {OCP 1 & 2} SEE NOTES}
4. COMBINE CELERY, RELISH, SALAD DRESSING AND MUSTARD. ADD TO POTATO MIXTURE. {OCP 1, 2 & 3} SEE NOTES}
5. MIX LIGHTLY BUT THOROUGHLY TO COAT POTATOES WITH SALAD DRESSING MIXTURE.
6. GARNISH WITH PAPRIKA.
7. COVER AND REFRIGERATE UNTIL READY TO SERVE. {OCP 3} SEE NOTES}
8. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {OCP 4} SEE NOTES}

OCP Notes:

1. 1 POUND 12 OZ. ONIONS AP WILL YIELD 1 POUND 8 OZ CHOPPED.
6 POUNDS 3 OUNCES CELERY A.P. WILL YIELD 4.5 POUNDS

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CCP Notes:

CHOPPED.

- { CCP 1 }: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- { CCP 2 }: 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.
- { CCP 3 }: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.
- { CCP 4 }: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE(40 DEGREES- 135 DEGREES F.) AT ANY POINT. 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