

Recipe I/D... Y46V1AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... RED BEANS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000031	BEANS, DRY KIDNEY 25 LB BAG	16.00 LB	.00
		Water:	5.000 GAL
70-800055	ONIONS, FRESH (LOP)	4.00 LB *	2.00 QT
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	6.00 OZ	.67 CUP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/ 26 OZ	.00	2.00 TSP
		Conv Factor:	4.500
99-700662	PEPPER, BLACK, PURE	.00	3.00 TSP
		Conv Factor:	12.000

Method # / Cooking Instructions:

- PICK OVER AND WASH BEANS THOROUGHLY, COVER WITH WATER; BOIL 2 MINUTES; TURN OFF HEAT. COVER AND LET SOAK 1 HOUR {COP 1} SEE NOTES}
BRING BEANS TO A BOIL. SIMMER 1 1/2 HOURS UNTIL TENDER {COP 1} SEE NOTES}
- SAUTE CHOPPED ONIONS IN SHORTENING UNTIL CLEAR IN COLOR {COP 2} SEE NOTES}
- ADD SAUTEED ONIONS, GRAVY BASE, SALT, AND PEPPER TO BEANS.
- BRING TO A BOIL; ADD MORE WATER IF NECESSARY; SIMMER 1 1/2 HOURS OR UNTIL BEANS ARE TENDER. EXTRA HOT WATER MAY BE ADDED TO KEEP BEANS MOIST. {COP 3 & 4} SEE NOTES}
- TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. {COP 4} SEE NOTES}
- PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

CHECK THE SEASONINGS BEFORE ADDING SALT.
 ALTERNATE METHOD: FOLLOW STEP 1; OMIT STEPS 2 AND 3. COVER BEANS WITH COOL WATER; SOAK OVERNIGHT. FOLLOW STEPS 4, 5, 6, AND 7.
 YIELD: 100 PORTIONS

{COP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL

Recipe I/D...	Y46V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	RED BEANS			Conversion Factor	1.00

COP Notes:

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 FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{COP 2}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

{COP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 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. THE 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.

COP = CRITICAL CONTROL POINT CA = 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. {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 4} 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 DEGREES F. WITHIN 4 HOURS FOR A TOTAL OF 6 HOURS

Recipe I / D . . .	Y46V1AM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description . . .	RED BEANS			Conversion Factor	1.00

CCP Notes:

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