

Recipe I/D... Y61 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... SALISBURY PATTIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710320	SALISBURY PATTIE, (FARM)	28.12 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION, FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1)
2. PLACE MEAT PATTIES ON LIGHTLY GREASED PANS. BAKE AT 325F DEGREES. DO NOT OVER COOK (COP 2) AND (COP 3) (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING (COP 4) (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 5) (SEE NOTES)

COP Notes:

- (COP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT AT 40F DEGREES OR LOWER UNTIL READY TO COOK.
- (COP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, THEN REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. *PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR

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CCP Notes:

ABOVE 135F DEGREES ON THE SERVING LINE.

(CCP 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE
WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS
OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT
PAN SIZE: 18 x 26 SHEET PAN
TEMPERATURE: 325 DEGREE OVEN

C/A - CORRECTIVE ACTION