

Recipe I / D . . . O12 AM Portion Size: 1.00 OZ Adjusted Servings 100
 Description . . . SALSA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-320915	TOMATOES, 6/10 USDA	.00	1.00 CAN
70-800065	PEPPERS, GRN FRESH (LOP)	.50 LB *	2.33 CUP
70-800055	ONIONS, FRESH (LOP)	.75 LB *	1.25 CUP
99-700082	GARLIC POWDER	.05 OZ	.25 TSP
99-600140	VINEGAR, CIDER 4/1 GAL	6.00 OZ	.75 CUP
		Conv Factor:	128.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	.66 OZ	1.00 TBSP
		Conv Factor:	16.000
99-700631	OREGANO	.11 OZ	.50 TSP
99-700673	PEPPER, RED	.22 OZ	1.00 TSP
99-700662	PEPPER, BLACK, PURE	.22 OZ	1.00 TSP

Method # / Cooking Instructions:

1. TRIM WASH AND CHOP GREEN PEPPERS AND ONIONS. {COP 1}
SEE NOTES}
2. MIX CANNED TOMATOES, GREEN PEPPERS AND ONIONS TOGETHER
{COP 2} SEE NOTES}
3. ADD GARLIC POWDER, VINEGAR, SALT, SUGAR, OREGANO, RED
PEPPER AND BLACK PEPPER TO TOMATO MIXTURE; MIX WELL.
{COP 2} SEE NOTES}
4. COVER AND STORE IN THE REFRIGERATOR UNTIL READY TO SERVE.
{COP 3} SEE NOTES}
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE
LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT
40 DEGREE F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL
QUANTITIES AS NEEDED.

{COP 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

Recipe I/D...	O12 AM	Portion Size:	1.00 OZ	Adjusted Servings	100
Description...	SALSA			Conversion Factor	1.00

COP Notes:

ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 3}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 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.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION