

Recipe I/D... F10 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... SCRAMBLED EGGS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
38-010124	EGGS, FROZ 6/5 LBS FARM	25.00 LB	2.92 GAL
79-200010	MARGARINE 30/1 LB	.50 LB	1.00 CUP

Method # / Cooking Instructions:

1. THAW PRODUCT. (CCP 1) (SEE NOTES)
2. BEAT EGGS THOROUGHLY.
3. POUR ABOUT 1 QT. EGG MIXTURE ON LIGHTLY GREASED GRIDDLE. COOK SLOWLY TO DESIRED FIRMNESS, STIRRING OCCASIONALLY. EGGS SHOULD REACH 165 DEGREES F. (CCP 2) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE. (CCP 3) (SEE NOTES)
5. DISCARD ANY LEFTOVERS. (CCP 4)

CCP Notes:

SCRAMBLED EGGS MAY BE COOKED IN A GREASED PAN ON TOP OF RANGE IN SMALL BATCHES OF 25 SERVINGS.

- (CCP 1) - HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.
- (CCP 2) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE 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 SECS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (CCP 4) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.
- TEMPERATURE: 325 DEGREES F GRIDDLE

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CCP Notes:

CCP - CRITICAL CONTROL POINT

C/A - CORRECTIVE ACTION