

Recipe I / D . . . Y8V1 AM Portion Size: . 50 CUP Adjusted Servings 100
 Description . . . SEASONED COLLARD GREENS Conversion Factor 1. 00

Item #	Item Description	Weight	Measure
33- 310400	GREENS, COLLARD 6/ 10 FARM	. 00	5. 00 CAN
32- 200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	3. 00 OZ	6. 00 TBSP
		Conv Factor:	16. 000

Method # / Cooking Instructions:

1. PLACE VEGETABLE AND HALF LIQUID IN STEAM KETTLE STOCK POT. { COP 1} SEE NOTES
2. ADD SEASONING AND HEAT TO SIMMERING SIMMER AT LEAST 30 MINUTES. { COP 2 & 3} SEE NOTES
3. PLACE IN STEAM TABLE PANS AND HOLD FOR HOT SERVING { COP 4} SEE NOTES
4. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS.

COP Notes:

YIELD: 100 PORTIONS

{ COP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING HEAT TO 135 DEGREE F. OR HIGHER FOR 15 SECONDS.

{ CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN RECIPE.

{ COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.

{ COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01- 0026.

{ CA}: IF THE PRODUCT FALLS BELOW 135 DEGREES F. THEN 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.

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Description...	SEASONED COLLARD GREENS			Conversion Factor	1.00

CCP Notes:

{ CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = 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. { CCP 3} SEE NOTES}
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.
5. USE LEFT-OVERS WITHIN 48 HOURS OR DISCARD.

{ CCP 4} SEE NOTES}
LEFT-OVER CRITICAL CONTROL POINTS

{ CCP 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

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