Recipe I/D.... Y38 AM Portion Size: .50 CUP Adjusted Servings 100
Description... STIR FRIED VEGETABLES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LCP)	8.50 LB *	3.70 GAL
70-800025	CARROTS, FRESH (LCP)	5.00 LB *	1.00 GAL
70-800055	ONIONS, FRESH (LCP)	3.30 LB *	1.00 GAL
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.37 LB	.75 CUP
		Conv Factor:	8.000
99-700662	PEPPER, BLACK, PURE	.00	1.12 TBSP
		Conv Factor:	4.000
99-700082	GARLIC POWDER	.00	1.00 TBSP
		Conv Factor:	3.000

Method # / Cooking Instructions:

1. TRIM, WASH AND COARSLEY CHOP CABBAGE AND CARROTS. (CCP 2) (SEE NOTES)

2. PEEL ONIONS AND SLICE. (CCP 2) (SEE NOTES)

3. SAUTE CARROTS FIVE MINUTES, ADD CABBAGE AND SAUTE FIVE MINUTES, ADD ONIONS SAUTE FIVE MINUTES OR JUST UNTIL ALL VEGETABLES ARE TENDER. STIR CONSTANTLY TO PREVENT BURNING. (CCP 1) (CCP 2) (CCP 3) (SEE NOTES)

4. SPRINKLE MIXTURE OF SALT, PEPPER, AND GARLIC OVER VEGE-TABLES; FOLD SEVERAL TIMES TO BLEND. (CCP 1) (SEE NOTES)

5. HEAT, STIRRING CONSTANTLY ABOUT 5 MINUTES. (CCP 3) (SEE NOTES)

6. TRANSFER TO STEAM TABLE PANS FOR SERVING.

7. HOLD FOR HOT SERVICE. (CCP 4) (SEE NOTES)

8. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (CCP 5) (SEE NOTES)

CCP Notes:

5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LCCP 2)

CCP Notes:

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CCP Notes:

(SEE NOTES)
LEFTOVER CRITICAL CONTROL POINTS

(LCCP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR COOLER WITHIN TWO (2) HOURS. THEN COOLED TO 40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL OF SIX (6) HOURS.

(LCCP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LCCP - LEFTOVER CRITICAL CONTROL POINT
(C/A) - IF PHYSICAL CONTAMINANTS WERE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 3) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 4) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.
(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 5) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFT OVER PRODUCT, FOLLOW THESE STEPS:
1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE COOLING METHOD. (LCCP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION.

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CCP Notes:

YIELD 100 PORTIONS TEMPERATURE: 325 F GRIDDLE
IN STEP 1: 10 LBS OF FRESH CABBAGE A.P. WILL YIELD 8.5 LBS

CHOPPED CABBAGE E.P.
7 LBS OF FRESH CARROTS A.P. WILL YIELD 5 LBS OF CHOPPED

CARROTS E.P.
3.75 LBS OF FRESH ONIONS A.P. WILL YIELD 3.30 LBS OF SLICED
ONIONS E.P.

(CCP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F
OR HIGHER FOR 15 SECONDS.