Recipe I/D.... L57TSAM Portion Size: 1.00 CUP Adjusted Servings 100
Description... TACO SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF MIX (BULK)	14.00 LB	.00
70-800050	LETTUCE, FRESH (LCP)	15.00 LB	.00
99-700082	GARLIC POWDER	2.00 OZ	.00
70-800055	ONIONS, FRESH (LCP)	.00	2.00 LB
99-700052	CHILI POWDER	.00	.37 CUP
33-300390	CORN, W/ KERN 6/10 cans	.00	2.00 CAN

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION

2. COOK MEAT IN FAT UNTIL IT LOSSES ITS PINK COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT.

3. ADD DICED ONION, GARLIC POWDER & CORN STIR WELL.

4. ADD WATER. STIR AND BRING TO A SIMMER; COOK FOR 15 MINUTES; DO NOT BOIL.

5. TRANSFER TO STEAM TABLE FOR SERVING HOT FOR SERVICE

6. TRIM, WASH, AND TEAR LETTUCE LEAVES INTO SMALLER PIECES

7. SERVE 1/2 CUP OF LETTUCE LEAVES ON THE BOTTOM OF TRAY TOPPED WITH 1/2 CUP OF TACO MIX.

CCP Notes:

(CCP 1): HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.

(CCP 2): COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO CCP IVL01-0026.

(CCP 3): PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMPERATURE OF 135 DEGREES F. FOR 15 SECONDS.

(CCP 4): VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL

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CCP Notes:

CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

(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.

(CCP 5): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 6): 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., REHEAT PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.