Recipe I/D.... M47 AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... TOSSED SALAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800050	LETTUCE, FRESH (LCP)	17.00 LB *	.00

Method # / Cooking Instructions:

1. TRIM, WASH AND PREPARE LETTUCE AS DIRECTED ON RECIPE CARD M-G-1. {CCP 1} SEE NOTES}
2. TEAR GREENS INTO LARGE PIECES.
3. COVER; REFRIGERATE UNTIL READY TO SERVE. {CCP 2} SEE NOTES}
4. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {CCP 4} SEE NOTES.

CCP Notes:

YIELD: 100 PORTIONS
NOTE: 18 LBS. 5 OZS. FRESH LETTUCE A.P. WILL YIELD 17 LBS. TRIMMED LETTUCE.
USE ICEBURG LETTUCE ONLY.
* SALAD DRESSING SERVED SEPERATELY *

{CCP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANITITIES AS NEEDED.

{CCP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{CCP 3}: 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.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION