Recipe I/D.... N19TBAM Portion Size: 1.00 EA Adjusted Servings 100
Description... TURKEY & CHEESE WRAP Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	100.00 EA
		Conv Factor:	12.000
13-105044	TURKEY LUNCHEON MEAT, SLICED	6.25 LB	.00
22-000015	CHEESE, YELLOW AMER (CP)	3.75 LB	.00

Method # / Cooking Instructions:

1. THAW PRODUCTS UNDER REFRIGERATION FOLLOWING SOP IVL01-0026 GUIDELINES {CCP1} SEE NOTES}.

2. EACH WRAP SHOULD HAVE 1 OZ OF MEAT AND 1/2 OZ. CHEESE PE TORTILLA. (CCP 2) (SEE NOTES)

4. THERE SHOULD NOT BE ANY LEFT OVERS OF THIS PRODUCT {CCP3} SEE NOTES}

CCP Notes:

{CCP 1}: PREPARE WRAPS IN SMALL BATCHES. HOLD PRODUCTS AT 40 DEGREES F. OR LOWER UNTIL READY TO USE.

{CCP 2}: VISUALLY INSPECT DRY INGREIDENTS FOR PHYSCIAL CONTAMINANTS.

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

{CCP 3}: 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