Recipe I/D.... N17V1AM Portion Size: 1.00 EA Adjusted Servings 100
Description... TURKEY & YELLOW CHEESE SANDWIC Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800000	BREAD, WHITE 20 SLICES	12.00 LB	200.00 SL
		Conv Factor:	1.200
22-000015	CHEESE, YELLOW AMER (CP)	3.75 LB	.00
13-105044	TURKEY LUNCHEON MEAT, SLICED	6.25 LB	.00

Method # / Cooking Instructions:

1. THAW PRODUCTS UNDER PROPER REFRIGERATION FOLLOWING SOP IVL01-CC26 GUIDELINES. {CCP 1} SEE NOTES}

2. EACH SANDWICH SHOULD HAVE 1 OZ. OF MEAT AND 1/2 OZ. OF CHEESE PER 2 SLICES OF BREAD. (CCP 2) (SEE NOTES)

3. IF SANDWICHES ARE BEING USED FOR PACKOUTS, WRAP EACH SANDWICH SEPERATELY. HOLD UNDER PROPER REFRIGERATION UNTIL READY TO SERVE.

4. THERE SHOULD NOT BE ANY LEFTOVER PRODUCT. {CCP 3} SEE NOTES}

CCP Notes:

{CCP 1}: PREPARE SANDWICHES IN SMALL BATCHES. HOLD MEAT/ CHEESE 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