

Recipe I / D . . . M69PAAM Portion Size: 1.00 OZ Adjusted Servings 100
 Description . . . VI NEGAR AND CIL DRESSING Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-700631	OREGANO	.00	2.00 TSP
		Conv Factor:	15.000
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/ 26 OZ	1.00 OZ	2.00 TBSP
		Water:	1.670 CUP
99-700082	GARLIC POWDER	.00	1.25 TSP
		Conv Factor:	9.000
79-120025	SALAD CIL, 6/ 1 GAL BULK USDA	.00	1.00 QT
		Conv Factor:	4.000
99-600140	VI NEGAR, CIDER 4/ 1 GAL	.00	1.80 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. COMBINE OREGANO, PEPPER, SALT, GARLIC POWDER AND WATER, BLEND WELL. {OCP 1} SEE NOTES}
2. ADD CIL AND VI NEGAR, MIX WELL. {OCP 1} SEE NOTES}
3. COVER, REFRIGERATE UNTIL READY TO SERVE. {OCP 2} SEE NOTES}
4. SHAKE OR BEAT WELL BEFORE USING. SERVE WITH A 1 OZ. LADDLE.
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {OCP 4} SEE NOTES}

OCP Notes:

* DO NOT MIX WITH SALAD

{OCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

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

{OCP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY

Recipe I/D...	M69PAAM	Portion Size:	1.00 OZ	Adjusted Servings	100
Description...	VINEGAR AND CIL DRESSING			Conversion Factor	1.00

CCP Notes:

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