

Recipe I/D... Y45TBAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... BEEF AND MACARONI Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.38 LB *	1.00 QT
70-800065	PEPPERS, GRN FRESH (LOP)	1.50 LB *	4.50 CUP
99-700082	GARLIC POWDER	.75 OZ	2.25 TBSP
45-000440	Flour, AP, 50 lb. Bag	8.00 OZ	2.00 CUP
		Conv Factor:	16.000
33-320966	TOMATO PASTE, 6/10 USDA	.00	1.00 CAN
33-320915	TOMATOES, 6/10 USDA	.00	1.00 CAN
		Water:	1.000 GAL
99-700730	SALT, TABLE 24/26 OZ	5.00 OZ	.50 CUP
99-700662	PEPPER, BLACK, PURE	.50 OZ	2.00 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	6.00 OZ	.75 CUP
		Conv Factor:	16.000
98-000180	MACARONI, 20 LB Box	8.00 LB	.00
		Water:	3.000 GAL

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP I VL01-0026
GUIDELINES. (COP 1) (SEE NOTES)
2. COOK BEEF IN ITS OWN FAT UNTIL BEEF LOSES ITS PINK
COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF
EXCESS FAT. ADD DICED ONIONS, GREEN PEPPERS, AND GARLIC
POWDER TO BEEF MIXTURE AND SIMMER FOR 20 MINUTES, STIR-
RING CONSTANTLY. (COP 2) (COP 3) (COP 4) (SEE NOTES)
3. BLEND FLOUR WITH COOKED BEEF MIX BULK. ADD TOMATO PASTE,
TOMATOES, WATER, SALT, PEPPER AND SUGAR.
SIMMER 10 MINS. OR UNTIL THICKENED. STIR AS NECESSARY.
(COP 3) (SEE NOTES)
4. ADD MACARONI TO WATER, BRING TO A BOIL, STIRRING
OCCASIONALLY. BOIL 20 MINUTES; DRAIN WELL!!
5. ADD COOKED MACARONI TO MEATSAUCE MIXTURE AND TRANSFER
INTO SERVING PANS.
6. BAKE AT 350 DEGREES F. FOR APPROXIMATELY 25-30 MIN OR
UNTIL IT REACHES AN INTERNAL TEMPERATURE OF 165F DEGREES
FOR AT LEAST 15 SECONDS. (COP 5) (SEE NOTES)
7. HOLD AT 135F DEGREES OR HIGHER FOR HOT SERVICE. (COP 6)
(SEE NOTES)

Recipe I/D...	Y45TBAM	Portion Size:	1.00 CUP	Adjusted Servings	100
Description...	BEEF AND MACARONI			Conversion Factor	1.00

Method # / Cooking Instructions:

8. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 7) (SEE NOTES)

COP Notes:

NOTES:

- (COP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.
- (COP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165F DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 3) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
- 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.
- (COP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (COP 5) - HEAT BEEF & MACARONI TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 6) - HOLD BEEF & MACARONI FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- (COP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT
TEMPERATURE: 350 DEGREE OVEN
YIELD: 100 PORTIONS.

C/A - CORRECTIVE ACTION