Recipe I/D.... F2TD AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... CHEESEBURGER MAC Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF MIX (BULK)	17.00 LB	.00
70-800055	ONIONS, FRESH (LCP)	1.86 LB	4.16 CUP
70-800065	PEPPERS,GRN FRESH (LCP)	1.40 LB	4.16 CUP
98-000180	MACARONI, 20 LB Box	8.00 LB	2.00 GAL
		Water:	4.000 GAL
23-000322	MILK, REPLACER 50# BAG	2.00 LB	1.75 QT
		Water:	1.750 GAL
35-000668	CHEESE SAUCE, CHD 12/25.5 OZ	2.75 LB	.00
		Conv Factor:	1.590
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
33-300956	KETCHUP, 6/10 CANS	.33 CAN	4.16 CUP
35-000295	MUSTARD PREPARED 4/1 GAL*	.00	1.50 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP IVL01-0026 GUIDELINES. (CCP 1) (SEE NOTES)

2. COOK BEEF IN IT'S OWN FAT UNTIL BEEF LOSES ITS PINK COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. ADD DICED ONIONS AND DICED GREEN PEPPERS. SIMMER FOR 5 MINUTES. (CCP 2, 3, 4) (SEE NOTES)

3. ADD MACARONI TO WATER; BRING TO A BOIL, STIRRING OCCASIONALLY. BOIL 20 MINUTES; DRAIN WELL!

4. MIX WARM WATER WITH MILK, CHEESE, PEPPER, CATSUP, AND MUSTARD. HEAT TO JUST BELOW BOILING AND SIMMER UNTIL THICK. (CCP 3) (SEE NOTES)

5. ADD MACARONI TO BEEF, ONIONS AND PEPPERS, MIX. ADD CHEESE SAUCE AND MIX WELL.

6. PLACE AN EQUAL QUANTITY INTO EACH PAN.

7. BAKE IN OVEN AT 350 DEGREES FOR 20 MINUTES OR UNTIL IT REACHES AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR AT LEAST 15 SECONDS. (CCP 5 AND 6)

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

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CCP Notes:

(CCP 1) - HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.

(CCP 2) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 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.

(CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 5) - HEAT CHEESEBURGER MAC TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 6) - HOLD CHEESEBURGER MAC FOR HOT SERVICE AT 140 F DEGREES OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.
C/A - IF PRODUCT FALLS BELOW 140F 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 140 DEGREES F ON THE SERVING LINE.

(CCP 7) - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT; THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
TEMPERATURE: 350 DEGREE OVEN.
YIELD: 100 PORTIONS.