

Recipe I/D... MBV6 AM Portion Size: .50 CUP Adjusted Servings 100
 Description... COLE SLAW Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-800015	CABBAGE, GRN FRESH (LOP)	10.00 LB *	1.20 GAL
70-800025	CARROTS, FRESH (LOP)	2.00 LB *	.00
35-000200	MAYONNAISE, 4/1 GAL	4.00 LB	1.92 QT
		Conv Factor:	8.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.50 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. TRIM, WASH, AND PREPARE CABBAGE AND CARROT AS DIRECTED ON RECIPE CARD M G-1. FINELY SHRED CARROTS. {COP 1} SEE NOTES}
2. CHILL CABBAGE AND CARROT IN COVERED CONTAINER UNTIL CRI SP.
3. COMBINE MAYONNAISE, SUGAR, AND VINEGAR {COP 2} SEE NOTES}
4. POUR OVER CABBAGE; MIX WELL.
5. COVER; REFRIGERATE UNTIL READY TO SERVE. {COP 3} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

IN STEP 1, 15 LB FRESH CABBAGE A.P. WILL YIELD 12 LB
 FINELY SHREDDED CABBAGE.
 2 LB 7 OZ CARROTS A.P. WILL YIELD 2 LB FINELY SHREDDED

CARROTS.
 YIELD: 100 PORTIONS.
 SERVE WITH A #8 SCOOP.

{COP 1}: PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT
 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN
 SMALL QUANTITIES AS NEEDED.

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COP Notes:

{COP 2}: 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.

{COP 3}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{COP 4}: 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 F. - 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.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION