

Recipe I/D... L131 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... FISH TACOS (2 EACH) Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000064	Fish Sticks, 1 oz/each	18.75 LB	.00
45-000800	TORTILLA, 6"-8" CS/DZ (CP)	.00	200.00 EA
	Conv Factor:		12.000

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (OCP 1)
2. ARRANGE FISH FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (OCP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 155 DEGREES FOR 15 SECONDS. (OCP 3)
4. AFTER COOKED, CHOP FISH W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE).
5. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (OCP 4)
6. WHEN READY FOR SERVICE, SCOOP 1/3 CUP CHOPPED FISH PER EACH TORTILLA (TOTAL SERVING 2/3 CUP CHOPPED FISH AND TWO TORTILLAS).
8. DISCARD ANY LEFTOVER PRODUCT. (OCP 5)

OCP Notes:

- OCP 1 - PORTION FISH IN SMALL BATCHES. HOLD FISH AT 0 DEGREES F OR BELOW UNTIL READY TO COOK.
- OCP 2 - VISUALLY INSPECT ALL 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.
- OCP 3 - COOK FISH TO INTERNAL TEMPERATURE OF 155 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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COP Notes:

COP 4 - HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER
DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP
I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT
TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.
PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE
OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES
F ON THE SERVING LINE.

COP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.