

Recipe I/D... L117AAM Portion Size: 2.00 OZ Adjusted Servings 100
 Description... GRILLED BLOLOGNA Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-105037	BLOLOGNA, ALL CHICKEN	12.50 LB	.00
79-200010	MARGARINE 30/1 LB	5.00 OZ	.62 CUP
	Conv Factor:	16.000	

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP I VL01-0026 GUIDELINES. (COP 1) (SEE NOTES)
2. GRILL THE MEAT SLICES ON A LIGHTLY GREASED GRIDDLE FOR THREE (3) MINUTES ON EACH SIDE OR UNTIL BROWNED. DO NOT OVER COOK. {COP 2} (SEE NOTES)
3. TRANSFER TO STEAM TABLE PANS FOR SERVING {COP 3} (SEE NOTES)
4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (COP 4) (SEE NOTES)

COP Notes:

- {COP 1}: HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY TO COOK.
- {COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREE F OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {CA}: IF THE PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT THE PRODUCT TO 165 DEGREES F. OR A MINIMUM OF 15 SECONDS. HAVING THIS CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- {COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

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CCP Notes:

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION