

Recipe I / D . . . M69PIAM Portion Size: 1.00 OZ Adjusted Servings 100
 Description . . . ITALIAN DRESSING Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-700631	OREGANO	1.00 OZ	.00
62-000040	SUGAR, WHITE 8/5# LBS. CP	.00	.74 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	.00	1.33 TBSP
99-700082	GARLIC POWDER	.00	1.00 TBSP
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	1.33 CUP
		Conv Factor:	4.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	.66 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. COMBINE ITALIAN SEASONING PEPPER, SALT, & SUGAR WATER, BLEND WELL. {COP 1} SEE NOTES}
2. ADD OIL AND VINEGAR, MIX WELL. {COP 1} SEE NOTES}
3. COVER, REFRIGERATE UNTIL READY TO SERVE. {COP 2} SEE NOTES}
4. SHAKE OR BEAT WELL BEFORE USING. SERVE WITH A 1 OZ. LADDLE.
5. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {COP 4} SEE NOTES}

COP Notes:

* DO NOT MIX WITH SALAD

{COP 1}: 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 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

Recipe I/D...	M69PIAM	Portion Size:	1.00 OZ	Adjusted Servings	100
Description...	ITALIAN DRESSING			Conversion Factor	1.00

CCP Notes:

{ CCP 3 } : 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- 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.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION