Recipe I/D.... L35TBAM Portion Size: 1.00 EA Adjusted Servings 100
Description... MEATLOAF PATTIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710370	MEATLOAF,BEEF PATTIES, FARM	28.12 LB	100.00 EA
79-200010	MARGARINE 30/1 LB	5.00 OZ	.63 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

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

2. PLACE MEAT ON A LIGHTLY GREASED PAN. BAKE AT 350 F. DEGREES. DO NOT OVER COOK. (CCP 2) AND (CCP 3) (SEE NOTES)

3. TRANSFER TO STEAM TABLE PANS FOR SERVING. (CCP 4) (SEE NOTES)

4. PLEASE DISCARD ANY LEFT OVER PRODUCT. (CCP 5) (SEE NOTES)

CCP Notes:

(CCP 1) - PORTION MEAT PATTIES IN SMALL BATCHES. HOLD MEAT AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.

(CCP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(CCP 3) - COOK MEAT PATTIES TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 4) - HOLD MEAT PATTIES FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.
C/A - IF PRODUCT FALLS BELOW 135 DEGREES, 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 135F

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CCP Notes:

DEGREES ON THE SERVING LINE.

(CCP 5) - 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
PAN SIZE - 18" X 26" SHEET PAN