

Recipe I/D... H23 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... OATMEAL COOKIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	2.00 LB	2.00 QT
99-700730	SALT, TABLE 24/26 OZ	.89 OZ	1.33 TBSP
99-400620	BAKING SODA, 24/1 LB.	.32 OZ	2.25 TSP
99-400600	BAKING POWDER, 8/5 LB (CP)	1.25 OZ	2.67 TBSP
38-010124	EGGS, FROZ 6/5 LBS FARM	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
		Water:	.500 CUP
87-100630	Flavoring, Vanilla 1 qt	1.00 OZ	2.00 TBSP
		Conv Factor:	32.000
79-100202	SHORTENING VEGETABLE 50 LBS	2.00 LB	4.50 CUP
62-000040	SUGAR, WHITE 8/5# LBS. CP	1.50 LB	3.37 CUP
62-000010	SUGAR, DRK BROWN 24/1 LB	2.00 LB	6.00 CUP
43-000111	OATS, 50 LB (CP)	2.50 LB	4.00 QT

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SALT, BAKING SODA, AND BAKING POWDER; SET ASIDE FOR USE IN STEP 2. {COP 1} SEE NOTES}
2. PLACE EGGS, WATER, VANILLA, SHORTENING AND SUGARS IN MIXER BOWL. BEAT AT LOW SPEED 1 TO 2 MINUTES OR UNTIL WELL BLENDED. ADD DRY INGREDIENTS; MIX AT LOW SPEED 2 TO 3 MINUTES OR UNTIL SMOOTH. {COP 1 COP 4 SEE NOTES}
NOTE: BROWN SUGAR IS LIGHTLY PACKED
3. ADD ROLLED OATS; MIX ONLY UNTIL BLENDED. {COP 1} {SEE NOTES}
4. DIVIDE DOUGH INTO 10 PIECES, ABOUT 1 LB 4 OZ EACH. FORM INTO ROLLS ABOUT 2 INCHES THICK; SLICE EACH ROLL INTO 20 PIECES.
5. PLACE IN ROWS, 5 X 7, ON LIGHTLY GREASED PANS, FLATTEN TO 1/4 IN THICKNESS.
6. BAKE AT 375 DEGREES F. FOR 10 MINUTES. {COP 2} SEE NOTES}
7. COOL AND REMOVE FROM PANS.
8. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES}

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COP Notes:

18 X 26 INCH SHEET PANS.
375 DEGREE F. OVEN
100 PORTIONS (6 PANS)

{ 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}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. 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 4}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION