

Recipe I/D... E5PA AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... STEAMED RICE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-920281	RICE, 25 LB LONG GRAIN USDA	12.00 LB	1.44 GAL
		Water:	3.660 GAL

Method # / Cooking Instructions:

1. COMBINE RICE WITH COLD WATER. BRING TO A BOIL. STIR OCCASIONALLY. (COP 1) (SEE NOTES)
2. COVER TIGHTLY; SIMMER 20 TO 25 MINS. DO NOT STIR (COP 2) (SEE NOTES)
3. REMOVE FROM HEAT; TRANSFER TO SHALLOW SERVING PANS. HOLD FOR HOT SERVICE. (COP 3) (SEE NOTES)
4. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (COP 4) (SEE NOTES)

COP Notes:

YIELD: 100 PORTIONS

- NOTE: 1. RICE MAY BE COOKED IN 350F OVEN. SUBSTITUTE BOILING WATER FOR COLD WATER; PLACE EQUAL AMOUNTS OF INGREDIENTS IN 2 ROASTING PANS (18 X 24); STIR, COVER, AND BAKE 30 TO 40 MINS.
2. RICE MAY BE COOKED IN STEAMER. USE 2.75 GALS. BOILING WATER; PLACE INGREDIENTS IN STEAMER PAN; STIR, THEN STEAM APPROXIMATELY 20 MINS.
3. IN STEP 1 - 18 LBS. OF MEDIUM GRAIN RICE MAY BE USED. PREPARE ACCORDING TO INSTRUCTIONS ON CONTAINER.

(COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F OR HIGHER FOR 15 SECONDS.

(C/A) - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. 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.

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COP Notes:

(COP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

(COP 4) - PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVERS, FOLLOW THESE STEPS.

1. THE PRODUCT TO BE SAVED SHOULD NOT HAVE BEEN MISHANDLED POINT.
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO-STAGE COOLING METHOD. (LOOP 1) (SEE NOTES)
3. PROPERLY COVER, LABEL AND DATE THE PRODUCT
4. STORE UNDER REFRIGERATION
5. USE LEFTOVERS WITHIN 48 HOURS OR DISCARD. (LOOP 2) (SEE NOTES)

LEFTOVER CRITICAL CONTROL POINTS

(LOOP 1) - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F OR LOWER WITHIN TWO (2) HOURS. THEN COOLED TO 40 DEGREES F WITHIN FOUR (4) HOURS FOR A TOTAL OF SIX (6) HOURS.

(LOOP 2) - ALL LEFTOVERS MUST BE REHEATED TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION

LOOP - LEFTOVER CRITICAL CONTROL POINT