

Recipe I/D... L130TAM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... TERRAKYI CHICKEN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000086	Chicken Tenders, Breaded	50.00 LB	.00
1-200906	Sauce, Teriyaki	.00	3.00 CUP

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (COP 1)
2. ARRANGE CHICKEN FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (COP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 165 DEGREES FOR 15 SECONDS. (COP 3)
4. AFTER COOKED, CHOP CHICKEN W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE) AND MIX WITH SAUCE.
5. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (COP 4)
6. DISCARD ANY LEFTOVER PRODUCT. (COP 5)

COP Notes:

COP 1 - PORTION CHICKEN IN SMALL BATCHES. HOLD CHICKEN AT 0 DEGREES F OR BELOW UNTIL READY TO COOK.

COP 2 - VISUALLY INSPECT ALL INGREDIENTS FOR PHYSICAL CONTAMINANTS.

C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

COP 3 - COOK CHICKEN TO INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

COP 4 - HOLD FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAT PRODUCT

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COP Notes:

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 135 DEGREES
F ON THE SERVING LINE.

COP 5 - PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE
OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PROD-
UCT THAT WILL NEED TO BE DISCARDED.

COP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
PAN SIZE: 18 BY 26-INCH SHEET PAN
TEMPERATURE: 375 DEGREE F. OVEN OR PER SUPPLIER'S
INSTRUCTIONS ON CASE.