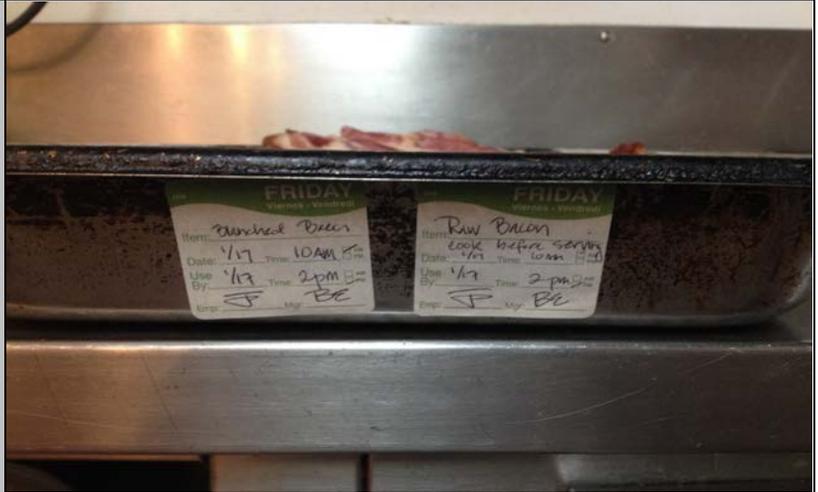


WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Blanched Bacon Holding/Staging
 Prep Recipe Category: Meats/Poultry/Seafood
 Effective Date: 1-Dec-19
 Work Station: Line Cooks
 Shelf Life: 4 hours at room temperature



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Pan	SS half pan/3rd size pan	1		
2	False Bottom	SS half pan/3rd size pan			
3	Labels				
		Blanched Bacon Strips	1 to 4	LBS	Recipe Prep

Preparation Instructions

- Place refrigerated blanched bacon strips in a clean SS pan with false bottom.
- Blanch bacon pan has 2 labels: 1. Label pan with name of product, today's date, time of panning, use by time (4 hours from time of panning), temperature of refrigerated bacon, and your initials. 2. 2nd label has information noting bacon needs to be cooked to 165F degrees for 15 seconds prior to serving. Always ensure labels are facing front and center so others can identify product and instructions.
- Hold/stage blanched bacon strips at room temperature for **no longer** than 4 hours. Bacon is held on designated countertop away from ready to eat foods. If stored on a designated shelf, ready to eat foods must be store above blanched bacon.
- To avoid waste and ensure product is within health code compliance;** pan and hold/stage only enough bacon strips at room temperature to match business flow and needs.
- Blanched bacon strips are cooked per order to a temperature of at least 165F degrees for 15 seconds.

Critical Sensitivities

Storage / Holding Procedures

1	Label pan of blanched bacon strips with name of product, today's date, time of panning, use by time (4 hours from time of panning) and your initials.	1	
2	Blanched bacon strips are left out at room temperature after 4 hours is expired and no longer usable. Expired bacon is discarded into trash bin.	2	
3	To avoid waste: Pan and hold/stage only enough blanched bacon strips at room temperature to match business flow and needs.	3	
4	Blanched bacon strips are cooked per order to a temperature of at least 165F degrees for 15 seconds.	4	