



BREAKFAST ROLLED TACOS 2.5oz

STANDARD OPERATING PROCEDURES

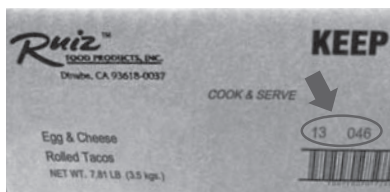
Rolled tacos are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 161°F.

Equipment performance may vary, adjust time and temperature accordingly.

What You'll Need:

- Bulk rolled tacos (thawed or frozen)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)

Storage & Thawing:



- Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2013 in example shown). The last three digits indicate the day of the year (46th day in example, or February 15).
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

Quality Check After Heating:

- Use a sanitized pocket thermometer to ensure that core temperature has exceeded 161°F before serving.
- Hold for up to 2 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard rolled tacos that are excessively cracked or dried out.

Cooking Instructions - Convection Oven

- Preheat oven to temperature shown in chart below.
- Place rolled tacos evenly 1" apart on a cooking sheet.
- Do not vent film.
- Place in preheated oven for time shown in chart.
- Oven Setting: Low Fan
- Temperature of the rolled taco must exceed 161°F. Use a pocket thermometer for accuracy.
- Let rest for one minute.



TIMES & TEMPS

Convection Oven

FROZEN	350°F 21 minutes
THAWED	350°F 13 minutes

CAUTION: PRODUCT MAY BE HOT!

ALL OVENS VARY, SO ADJUST TEMPERATURE AND TIME AS NEEDED.