



INDIVIDUALLY WRAPPED BURRITOS

STANDARD OPERATING PROCEDURES

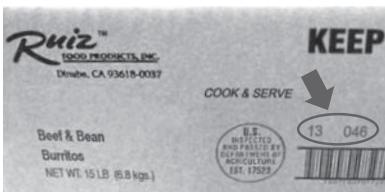
Burritos are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 161°F.

Equipment performance may vary, adjust time and temperature accordingly.

What You'll Need:

- Individually Wrapped Burritos (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 burritos that are excessively cracked or dried out.

Cooking Instructions - Convection Oven

- Preheat oven to temperature shown in chart below.
- Place burritos evenly 1" apart on a baking sheet.
- Open one end of film to vent. Place burritos on baking sheet.
- Place in preheated oven for time shown in chart.
- Temperature of the burrito must exceed 161°F. Use a pocket thermometer for accuracy.
- Let rest for two minutes.

BEAN & CHEESE BURRITOS (5.5oz)

8 Burritos

FROZEN	350°F	30 MINUTES
THAWED	350°F	18 MINUTES

BEEF & BEAN BURRITOS (5.78oz)

8 Burritos

FROZEN	350°F	32 MINUTES
THAWED	350°F	18 MINUTES

CAUTION: PRODUCT MAY BE HOT!