



BULK BREAKFAST BURRITOS 4.5oz

STANDARD OPERATING PROCEDURES

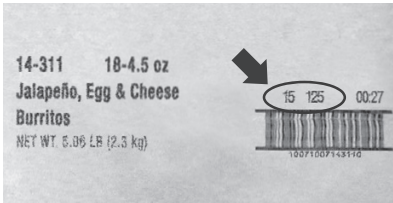
Burritos are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 161°F.

Equipment performance may vary, adjust time and temperature accordingly.

What You'll Need:

- Bulk Burritos (frozen)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)
- Suggested burritos toppings: shredded Cheddar cheese, cheese sauce, salsa or hot sauce.

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 (2015 in example shown). The last three digits indicate the day of the year (125th day in example, or May 5th).
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

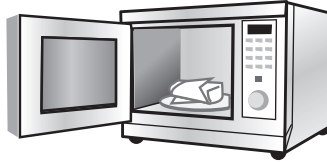
Quality Check After Heating:

- Use a sanitized pocket thermometer to ensure that core temperature has exceeded 161°F before serving.
- Place individual burritos in provided sleeves. Fold open end down and use provided sticker with corresponding nutritional information to seal.
- Hold for up to 3 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard burritos that are excessively cracked or dried out.

Grab & Go:

After cooking, place burrito in provided sleeve. May be served immediately, or held for up to 3 hours as long as core temperature remains above 140°F. As an option, allow customers to top burritos with desired garnish from a condiment bar.

COOKING INSTRUCTIONS



Microwave Oven: (1,100 watt microwave)

- Place one burrito on microwave safe plate.
- Place burrito in microwave on high setting for the time shown in chart.
- Temperature of the filling must exceed 161°F. Use a pocket thermometer for accuracy.
- For best results, thaw burritos before cooking.
- Let rest for 1 minute.

TIMES & TEMPS

Egg, Cheese & Jalapeño Burrito

THAWED FOR BEST RESULTS	HIGH	50 seconds
FROZEN	60% POWER	2 min 35 sec

Meat Lovers Burrito

THAWED FOR BEST RESULTS	HIGH	55 seconds
FROZEN	60% POWER	2 min 40 sec



TIMES & TEMPS

Convection or Conventional Oven:

- Preheat oven to temperature shown on chart.
- Place 6 burritos on a cooking sheet that has been lined with parchment paper or lightly coated with cooking spray. Cover with foil.
- Place in preheated oven for time shown in chart.
- Temperature of the filling must exceed 161°F. Use a pocket thermometer for accuracy.
- Let rest for 2 minutes.

Egg, Cheese & Jalapeño Burrito Convection Oven

THAWED	350°F	25 minutes
FROZEN	350°F	36 minutes

Meat Lovers Burrito Convection Oven

THAWED	350°F	25 minutes
FROZEN	350°F	40 minutes

Conventional Oven

THAWED	375°F	15 minutes
FROZEN	375°F	26 minutes

Conventional Oven

THAWED	375°F	16 minutes
FROZEN	375°F	26 minutes

Serving Bulk Burritos:

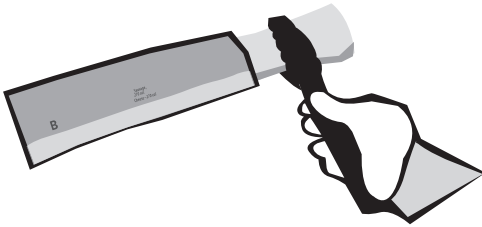
Full Service:

Dress burritos to order with customer's desired toppings from condiment bar. Suggested burritos toppings: shredded Cheddar cheese, cheese sauce, salsa or hot sauce.





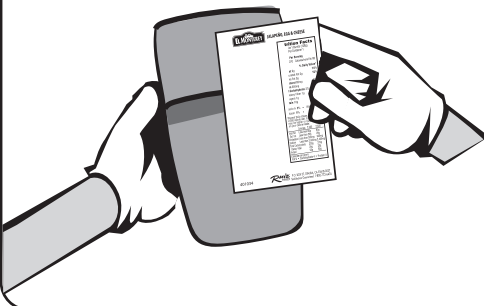
SERVING INSTRUCTIONS:



1. Place one fully cooked burrito into the provided serving sleeve.



2. Fold over open end of sleeve.



3. Use provided sticker with the corresponding nutritional information to seal the sleeve.