



INDIVIDUALLY WRAPPED BREAKFAST ROLLED TACOS

STANDARD OPERATING PROCEDURES

Rolled tacos are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 165°F.

Equipment performance may vary, adjust time and temperature accordingly.

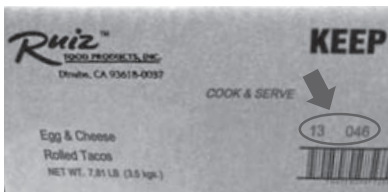


Maximum Thaw & Prep Time is 24 Hours!

What You'll Need:

- 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. **MAXIMUM THAW & PREP TIME IS 24 HOURS.**

Quality Check After Heating:

- Use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°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 baking sheet.
- Do not vent film.
- Place in preheated oven for time shown in chart.
- Temperature of the rolled taco must exceed 165°F.
- Let rest for one minute.



ROLLED TACOS (2.5oz)

10 Rolled Tacos		
FROZEN	350°F LOW FAN	21 MINUTES*
THAWED	350°F LOW FAN	13 MINUTES*

*UNTIL THE ROLLED TACO'S INTERNAL TEMPERATURE EXCEEDS 165°F

CAUTION: PRODUCT MAY BE HOT!