



INDIVIDUALLY WRAPPED SOFT TACOS

STANDARD OPERATING PROCEDURES

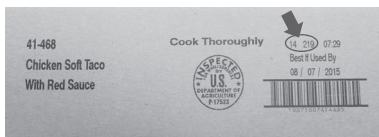
Chicken Soft Tacos are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 165°F.

Equipment performance may vary, adjust time and temperature accordingly.

What You'll Need:

- Chicken soft 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 (2014 in example shown). The last three digits indicate the day of the year (219th day in example, or August 7).
- 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 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 chicken soft tacos that are excessively cracked or dried out.

Cooking Instructions - Convection Oven

- Preheat oven to temperature shown in chart below.
- Open one end of film to vent. Place soft tacos on baking sheet.
- Place in preheated oven for time shown in chart.
- Temperature of the chicken soft taco must exceed 165°F.
- Let rest for one minute.



CHICKEN SOFT TACOS (5.12oz)

10 Chicken Soft Tacos

FROZEN	350°F LOW FAN	40 MINUTES*
THAWED	350°F LOW FAN	23 MINUTES*

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

CAUTION: PRODUCT MAY BE HOT!