



## Standard Operating Procedures



# Bulk Burritos Preparation

Bulk Burritos 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.

## CONVECTION OVEN

### Bulk Burritos – Cook 6 Burritos

**Frozen:** 350°F for 10 Minutes, flip and cook for an additional 10 Minutes

**Thawed:** 350°F for 6 Minutes, flip and cook for an additional 6 Minutes

*Let rest for 1 minute before serving.*

- Preheat oven to temperature shown.
- Place 6 Burritos on a baking tray that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

## CONVENTIONAL OVEN

### Bulk Burritos – Cook 6 Burritos

**Frozen:** 350°F for 15 Minutes, flip and cook for an additional 15 Minutes

**Thawed:** 350°F for 10 Minutes, flip and cook for an additional 10 Minutes

*Let rest for 1 minute before serving.*

- Preheat oven to temperature shown.
- Place 6 Burritos on a baking tray that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

## DEEP FRYER

### Bulk Burritos – Cook 6 Burritos

**Frozen:** 350°F for 13 Minutes

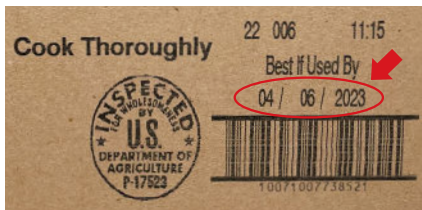
**Thawed:** 350°F for 10 Minutes

*Let rest for 1 minute before serving.*

- Preheat oil in fryer to temperature shown.
- Place 6 Burritos in fry basket.
- Place loaded fry basket into preheated oil and use a basket lid to prevent Burritos from floating. Fry for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

## Storage



Product may be stored frozen for up to 15 months from the production date. The expiration date is printed above the barcode on the case.

## Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- Discard Burritos that are excessively cracked or dried out.



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