



FOODSERVICE TAQUITOS 2.75oz

STANDARD OPERATING PROCEDURES

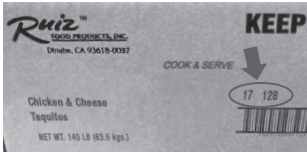
Taquitos are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 165°F.

Equipment performance may vary, adjust time and temperature accordingly.

What You'll Need:

- Bulk taquitos (thawed or frozen)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)

Storage & Thawing:



- Product may be stored frozen for up to 15 months from the 5-digit manufacture date on the case. The first two digits indicate the year (2017 in example shown). The last three digits indicate the day of the year (128th day in example, or May 8).
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

Quality Check:

- 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 taquitos that are excessively cracked or dried out.

Cooking Instructions - Convection Oven

- Preheat to temperature shown in chart below at low fan.
- Place taquitos evenly 1" apart on baking sheet lined with parchment paper.
- Place in preheated oven for time shown in chart.
- Oven Setting: Low Fan
- Temperature of the taquitos must exceed 165°F. Use a pocket thermometer for accuracy.
- Let rest for one minute.



TIMES & TEMPS

Convection Oven

| | |
|---------------|-------------------------|
| FROZEN | 350°F 15 minutes |
| THAWED | 350°F 10 minutes |

CAUTION: PRODUCT MAY BE HOT!

**ALL OVENS VARY, SO ADJUST
TEMPERATURE AND TIME AS NEEDED.**