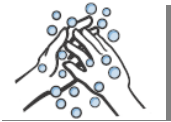




## SPICY POYO POYO SAUCE

### CRITICAL FACTORS



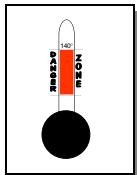
#### **HANDWASHING PROCEDURES MUST BE FOLLOWED:**

- Prior to working with this product.
- Anytime work is interrupted.
- After working with this product.
- Protective Gloves May Be Required In Your Area!**



#### **CROSS CONTAMINATION WARNING:**

- Never use the same equipment to handle raw and finished product.
- Use only approved equipment.
- Clean and sanitize work areas before and after use!
- Use approved and tested sanitizer.



#### **PRODUCT TEMPERATURE ZONES: °F**

- 50° to 70° DELIVERY
- 34° to 41° REFRIGERATED – STORAGE
- 155° minimum COOKED -
- 140° minimum SERVING OR HOLDING

### RECEIVING & STORAGE

#### *At a glance...*

- Our delicious Spicy Poyo Poyo Sauce is made primarily with Thai chili, garlic, Sambal oelek and other exotic ingredients.
- The Spicy Poyo Poyo sauce is great for chicken and it is also fantastic for pork and beef.
- The Spicy Poyo Poyo Sauce is made daily and it is a great complement to the great taste of our marinated chicken



## SPICY POYO POYO SAUCE

### RECIPE

INGREDIENTS	QUANTITY	EQUIPMENT
Parsley	8 oz.	(1) 4 Qt. Storage Container w/Lid
Paprika	14 oz.	(1) Ounce Scale
Minced Garlic	16 oz.	(1) Spatula
Thai Chili	24 oz	(1) Dynamic Mixer
Salt	1.5 oz.	(1) 8 cup Measuring Container
Sambal Oelek	72. oz.	(1) 1/cup Measuring
Lime Juice	80 Fl. oz.	
Olive Oil	96 Fl. oz(3 QT)	

#### SPICY POYO SAUCE – Recipe (Preparation)

##### SAUCE - Preparation

Prior to getting started ensure:

- The workstation, cutting boards, measuring container and utensils have been cleaned and sanitized.
  - All equipment and safety tools are in good working condition.
  - Place an 8-quart container in the sanitizer compartment. Set up the Dynamic Mixer.
    - Weigh out the ingredients needed for the recipe.
    - In a 22 quart storage container add: (Figure 1)
      - Parsley
      - Paprika
      - Minced Garlic
      - Thai Chili
      - Salt
      - Sambal Oelek
      - Lime Juice
    - Place the Dynamic Mixer in the center of the measuring container and blend the ingredients while slowly adding the olive oil for a full 2 minutes. (Figure 2). Make sure all ingredients have mixed together.
- Note:** Use a spatula to separate unmixed ingredients from the sides and the bottom of the container. Then mix with Dynamic Mixer for an additional 30 seconds. If not, mix properly for 30 more seconds.



### SPICY POYO SAUCE – Recipe (Preparation)



Figure 1



Figure 2

### SPICY POYO SAUCE - Preparation

- Unplug the dynamic mixer then, remove excess Spicy Poyo Sauce from the Mixer Tube using a spatula (Figure 3).
- Cover the container with a plastic lid, day dot and store in the walk-in cooler for later use.



Figure 3

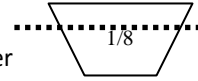
### SPICY POYO POYO SAUCE SALSA BAR- Procedures

- Remove the Spicy Poyo Poyo Sauce container from the walk-in cooler.
- Fill up a 64 fl oz pitcher with Spicy Poyo Poyo Sauce.
- Using the 64 fl oz pitcher and a funnel, fill the labeled bottles with Spicy Poyo Poyo Sauce half an hour before the Restaurant opens in the morning and place them on the Condiment Bar.
- After the closing of the Restaurant, discard any Spicy Poyo Poyo Sauce that is left over in the bottles.
- Wash, rinse and sanitize the empty bottles of Spicy Poyo Poyo Sauce to have them ready for the next day.
- If at any point during the day, the contents of a bottle of Spicy Poyo Poyo are used, wash clean, sanitize and air dry the bottle before re-filling it.



**SPICY POYO SAUCE – Packaging**

- Remove the Spicy Poyo Sauce from the walk-in cooler.
- Using a ladle, stir the Spicy Poyo Poyo sauce.
- Fill up a 64 fl oz. pitcher with sauce and portion sauce into 2 fl oz. soufflé cups and cover with lid. Repeat as necessary. Store in refrigeration for daily business use.



**Note:** Fill the soufflé cup with Spicy Poyo Sauce approximately to 1/8 of an inch from the rim.

**SPICY POYO SAUCE – Trouble Shooting**

CONDITION	CAUSE	ACTION
Discoloration, poor taste or sour smell	Shelf life expired.	Discard
	Pre-Portioned soufflé cups not refrigerated.	Discard
CONDITION	CAUSE	ACTION
Too thin/liquid	Mixing too long during the preparation stage. Added to much Liquid.	Refer to recipe. Discard

**SPICY POYO SAUCE – Product Information**



**Refrigerated Shelf Life – 4 Days**  
**Serving Temperature – 41° F**  
**Holding Temperature - 41° F**