





HACCP Details	Kitchen Details
Chocolate Chips	Freezer 1 Day Prior
Shortening	Freezer 1 Day Prior
Tree Nut/Nut Butter	Refrigerate 1 Day Prior
Required Batter Temperature	56-59 F
1st Mix Instruction	20 Second @ 1st Speed - 20 Second @ 2nd Speed - 20 Second @ 3rd Speed - 20 Second @ 4th Speed
2nd Mix Instruction	20 Sec @ 1st Speed - 20 Sec @ 2nd Speed
3rd Mix Instruction	25 Seconds @ 1st Speed
4th Mix Instruction	25 Seconds @ 1st Speed
5th Mix Instruction	10 Seconds @ 1st Speed - 30 Seconds @ 2nd Speed
6th Mix Instruction	Pending Ingredients/Cookie Varietal
Baking Instructions	295-325 F @ 11-17 Minutes (Varietal Depeding)
Kitchen/Production Temperature	<65 F