Recipe I/D.... Y3PA AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... GRITS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-200010	MARGARINE 30/1 LB	1.10 LB	.00
43-010104	GRITS, FARM 50LB BAG	8.55 LB	1.42 GAL

Method # / Cooking Instructions:

1. ADD GRITS GRADUALLY TO WATER. STIR FREQUENTLY TO PREVENT LUMPING {CCP 1}
2. BRING TO A BOIL AND COOK THE FARM GRITS FOR 45 MINUTES. STIR OCCASIONALLY BUT KEEP COVERED DURING THE COOKING PERIOD. {CCP 2}
3. ADD BUTTER TO GRITS AND STIR IN UNTIL MELTED.
4. TRANSFER TO STEAM TABLE PANS FOR SERVING.
5. HOLD FOR HOT SERVICE. {CCP 3} SEE NOTES}
6. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVER PRODUCT. {CCP 4} SEE NOTES}

CCP Notes:

YIELD: 100 PORTIONS
NOTE: 1. FOR - QUICK-COOKING GRITS - DECREASE WATER TO 6 GALS PER 100 ADD SALT AND GRITS TO BOILING WATER, STIR TO PREVENT LUMPING. RETURN TO A BOIL, REDUCE HEAT AND LET SIMMER 5 MINUTES. TURN OFF HEAT, COVER AND LET STAND 5 MINUTES BEFORE SERVING.
2. OUTSIDE PURCHASE GRITS MAY ONLY TAKE 25 TO 30 MINUTES TO COOK.

{CCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSCIAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSCIAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165

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DEGREES F. 15 SECONDS. DOCUMENT ON THE TEMERATURE LOG ACCORDING TO SOP IVL01-0026.

{CCP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. REHEAT PRODUCT TO 165 DEGREE F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

{CCP 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION