

Recipe I/D... L30 AM Portion Size: .67 CUP Adjusted Servings 100
 Description... BREAKFAST GRAVY Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	12.00 LB	.00
45-000440	Flour, AP, 50 lb. Bag	1.33 LB	1.33 QT
99-700662	PEPPER, BLACK, PURE	.14 OZ	1.78 TSP
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	3.00 OZ	8.00 TBSP
		Conv Factor:	16.000
23-000322	M LK, REPLACER 50# BAG	1.28 LB	7.72 CUP
		Water:	2.670 GAL
35-000630	SAUCE, WORCTSHR 4/ 1 GL	1.00 OZ	.00
		Conv Factor:	128.000

Method # / Cooking Instructions:

1. THAW PRODUCT UNDER PROPER REFRIGERATION FOLLOWING SOP
 I VL01-0026 GUIDELINES. (OCP 1) (SEE NOTES)
2. BROWN MEAT IN ITS OWN FAT IN STEAM JACKETED KETTLE OR
 ROASTING PAN UNTIL MEAT LOSES ITS PINK COLOR, STIRRING
 TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. (OCP 3)
 (SEE NOTES)
3. ADD SIFTED FLOUR, PEPPER, AND SOUP/ GRAVY BASE TO MEAT.
 MIX THOROUGHLY. COOK ABOUT 5 MINUTES, UNTIL FLOUR IS
 ABSORBED. (OCP 2) (OCP 3) (SEE NOTES)
4. RECONSTITUTE MILK WITH WARM WATER. ADD TO MIXTURE.
 (OCP 2) (SEE NOTES)
5. ADD WORCESTERSHIRE SAUCE; HEAT TO A SIMMER, STIRRING
 FREQUENTLY. COOK UNTIL THICKENED. (OCP 3) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT
 SERVICE. (OCP 4) (SEE NOTES)
7. DISCARD ANY LEFT OVER PRODUCT. (OCP 5) (SEE NOTES)

OCP Notes:

{ OCP 1}: HOLD PRODUCT AT 40 DEGREES F OR LOWER UNTIL READY
 TO COOK.

{ OCP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL
 CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F

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CCP Notes:

- OR HIGHER FOR 15 SECONDS.
- {C/A}: IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, AND MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR INSTRUCTIONS. REPLACE PRODUCT TO BE USED IN RECIPE.
- {CCP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- {CCP 4}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026
- {C/A}: IF PRODUCT FALLS BELOW 135 DEGREES F THEN REHEAT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. PROVIDING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE.
- {CCP 5}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT

CA = CORRECTIVE ACTION