

Recipe I/D... 016TBAM Portion Size: 2.00 OZ Adjusted Servings 100
 Description... BROWN GRAVY Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-100202	SHORTENING, VEGETABLE 50 LBS	1.00 LB	2.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.00 LB	.48 QT
32-200110	SOUP/ GRAVY BEEF BASE 12/ 1 LB	2.85 OZ	.35 CUP
		Conv Factor:	16.000
		Water:	1.340 GAL
99-700662	PEPPER, BLACK, PURE	.00	.66 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. Melt shortening. {OCP 1} See Notes}
2. Sprinkle flour evenly over melted shortening; stirring frequently to avoid over-browning. {OCP 1} See Notes}
3. Combine base and pepper with water. Carefully add to roux stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened; stirring constantly. {OCP 1} See Notes}
4. Cook product to an internal temperature of 165 degrees F. for 15 seconds. {OCP 2} See Notes}
5. Transfer to steamtable pans and hold for hot service. {OCP 3} See Notes}
6. Progressive cooking techniques should be used to minimize leftovers. {OCP 4} See Notes}

OCP Notes:

YIELD: 100 PORTIONS (1 1/2 GALS)

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

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

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

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COP Notes:

DEGREES F. OR HIGHER FOR 15 SECONDS. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ CA}: IF PRODUCT FALLS BELOW 135 DEGREES F., REHEAT PRODUCT TO 165 DEGREES 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.

{ COP 4}: PROGRESSIVE COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVERS FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED OR DISCARDED WITHIN 48 HOURS.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION