Recipe I/D.... Y6PA AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... CHEESE GRITS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
43-010104	GRITS, FARM 50LB BAG	8.55 LB	1.42 GAL
		Water:	7.950 GAL
35-000668	CHEESE SAUCE, CHD 12/25.5 OZ	1.00 LB	.00
		Conv Factor:	1.590
		Water:	6.000 CUP

Method # / Cooking Instructions:

1. ADD SALT TO WATER. HEAT TO BOILING. {CCP 1} SEE NOTES}
   TO PREVENT LUMPING. {CCP 1} SEE NOTES}

3. BRING TO A BOIL AND COOK 45 MINUTES. STIR
   OCCASIONALLY BUT KEEP COVERED. {CCP 2} SEE NOTES}

4. MIX CHEESE SAUCE POWDER WITH WARM WATER.{CCP 1} SEE NOTES

5. STIR IN CHEESE SAUCE AND COOK FIVE MINUTES. {CCP 4}
   SEE NOTES}

6. TRANSFER TO STEAM TABLE PANS FOR HOT SERVICE.

7. 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

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CCP Notes:

RECIPE.

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