

Recipe I / D . . . O16V2AM Portion Size: 2.00 OZ Adjusted Servings 100
 Description . . . CHICKEN GRAVY Conversion Factor 1.00

Item #	Item Description	Weight	Measure
79-120202	SHORTENING 12/3 LB USDA	1.00 LB	2.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.00 LB	1.00 QT
32-200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	2.85 OZ	.44 CUP
		Conv Factor:	16.000
		Water:	1.340 GAL
99-700662	PEPPER, BLACK, PURE	.00	.67 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. MELT SHORTENING BLEND TOGETHER FLOUR AND SHORTENING UNTIL SMOOTH. (COP 1) (SEE NOTES)
2. MIX WATER WITH GRAVY BASE. ADD WATER TO ROUX, STIRRING CONSTANTLY. BRING TO A BOIL. REDUCE HEAT. SIMMER 10 MINUTES OR UNTIL THICKENED; STIRRING CONSTANTLY. (COP 1) (COP 2) (SEE NOTES)
3. ADD PEPPER. (COP 1) (SEE NOTES)
4. TRANSFER TO STEAM TABLE PANS FOR SERVING. HOLD FOR HOT SERVICE. (COP 3) (SEE NOTES)
5. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. (COP 4) (SEE NOTES)

COP Notes:

- (COP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F OR HIGHER FOR 15 SECONDS.
- (C/A) - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", AND CONTACT CENTRAL OFFICE FOR FURTHER INSTRUCTION. REPLACE PRODUCT TO BE USED IN RECIPE.
- (COP 2) - COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 3) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING

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COP Notes:

TO SOP I VL01-0026.

- (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, THEN REHEAT PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECS. PROVIDING THIS C/A 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.

COP - CRITICAL CONTROL POINT CA - CORRECTIVE ACTION