Recipe I/D.... Y44V4AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... CHILI Conversion Factor 1.00

Item #	Item Description	Weight	Measure
34-000031	BEANS, DRY KIDNEY 25 LB BAG	8.50 LB	.00
		Water:	2.500 GAL
70-710093	CHICKEN,GRND DRK (WH4) FARM	15.00 LB	.00
99-700082	GARLIC POWDER	2.00 OZ	.00
70-800055	ONIONS, FRESH (LCP)	2.00 LB *	.00
99-700052	CHILI POWDER	.00	1.75 CUP
99-700673	PEPPER, RED	.42 OZ	2.12 TBSP
33-320966	TOMATO PASTE, 6/10 USDA	.00	.21 CAN
		Water:	.850 GAL
33-320915	TOMATOES, 6/10 USDA	.00	.85 CAN

Method # / Cooking Instructions:

1. PICK OVER AND WASH BEANS THOROUGHLY. COVER WITH WATER. BOIL 2 MINUTES; TURN OFF HEAT. COVER AND LET STAND ONE (1) HOUR. (CCP 1) (SEE NOTES)

2. BRING BEANS TO A BOIL; SIMMER 1 1/2 HOURS UNTIL TENDER. (CCP 1) (SEE NOTES)

3. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP IVL01-0026 GUIDELINES. (CCP 2) (SEE NOTES)

4. COOK MEAT IN IT'S OWN FAT UNTIL MEAT LOSES IT'S PINK COLOR, STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. (CCP 3) (SEE NOTES)

5. ADD DICED ONIONS, GARLIC, CHILI POWDER, AND RED PEPPER. STIR WELL. (CCP 1) (CCP 4) (SEE NOTES)

6. ADD BEANS, TOMATOES, TOMATO PASTE, AND WATER. STIR AND BRING TO A SIMMER; COOK 1 HOUR. DO NOT BOIL!!! (CCP 1 & 5) (SEE NOTES)

7. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (CCP 5) (SEE NOTES)

8. PRODUCT LEFT OVER AFTER SERVING CAN BE SAVED. PLEASE REFER TO CCP 6 (SEE NOTES).

CCP Notes:

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CCP Notes:

(CCP - ALL LEFTOVERS MUST BE REHEATED TO A MINIMUM OF

CCP Notes:

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165 DEGREES F. FOR A MINIMUM OF 15 SECONDS.

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION
CONTAMINANTS.
YIELD: 100 PORTIONS
C/A - IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE" AND CONTACT CENTRAL OFFICE FOR INSTRUCTION. REPLACE PRODUCT TO BE USED IN THE RECIPE.

(CCP 2) - HOLD MEAT AND CHHESE AT 40 DEGREES F. OR BELOW UNTIL READY TO COOK.

(CCP 3) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

(CCP 4) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED. IF THE VEGETABLES NEED TO BE COOKED, BRING THEM TO AN INTERNAL TEMP-ERATURE OF 135 DEGREES F. FOR 15 SECONDS.

(CCP 5) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORD-ING TO SOP IVL01-0026.
C/A - IF PRODUCT FALLS BELOW 135 DEGREES F., 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.

(CCP 6) - PROGRESSIVE-COOKING TECHNIQUES SHOULD STILL BE USED TO MINIMIZE LEFTOVERS. FOLLOW INSTRUCTIONS BELOW FOR THE PROPER HANDLING OF LEFTOVERS.
1. THE PRODUCT SHOULD NOT HAVE BEEN MISHANDLED IN THE DANGER ZONE (40 DEGREES F. - 135 DEGREES F).
2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE 2 STAGE COOLING METHOD. (CCP - ALL LEFTOVERS SHOULD BE COOLED TO 70 DEGREES F. OR COOLER WITHIN TWO (2) HOURS. THEN COOLED

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CCP Notes:

TO 40 DEGREES F. WITHIN FOUR (4) HOURS FOR NO MORE THAN
A TOTAL OF SIX (6) HOURS. RECORD TEMPERATURES AS
REQUIRED BY SOP IVL01-0026.

3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
4. STORE UNDER REFRIGERATION AND USE WITHIN 48 HOURS.

(CCP 1) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL