Recipe I/D.... L156 AM Portion Size: 1.00 EA Adjusted Servings 100
Description... OVEN FRIED CHICKEN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	100.00 LB	100.00 EA
79-120025	SALAD OIL, 6/1 GAL BULK USDA	4.00 LB	2.00 QT
		Conv Factor:	8.000
70-800000	BREAD, WHITE 20 SLICES	5.00 LB	1.25 GAL
		Conv Factor:	1.500
99-700730	SALT, TABLE 24/26 OZ	3.33 OZ	.33 CUP
99-700662	PEPPER, BLACK, PURE	.00	3.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. Thaw chicken under proper refrigeration following SOP IVL01-0026 guidelines {CCP 1} See Notes}

2. Dip chicken pieces in salad oil; drain. (CCP 2) (See Notes)

3. Dredge chicken in mixture of breadcrumbs, salt, and pepper; shake off excess. {CCP 2} See notes}

4. Place chicken on pans, skin side up, without crowding on a greased pan. Bake at 325 degrees for about 1 hour or until done. {CCP 1 & 3} See notes}

5. Transfer to steamtable pans for serving {CCP 4} See note

6. Discard any left over product. {CCP 5} See notes}

CCP Notes:

Pan Size: 18 x 26 " Sheet Pan

{CCP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.

{CCP 2}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or high for 15 seconds.

{CA}: If physical contaminants are found, set product aside, mark DO NOT USE, contact Central Office for instruction. Replace product to be used in the recipe.

Recipe I/D.... L156 AM Portion Size: 1.00 EA Adjusted Servings 100
Description... OVEN FRIED CHICKEN Conversion Factor 1.00

CCP Notes:

{CCP 3}: Cook chicken to an internal temperature of 165 degrees for 15 seconds. Document on the temperature log according to SOP IVL01-0026.

{CCP 4}: Hold chicken 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. then 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.

{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