

Recipe I / D . . . D43 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description . . . SHEPHERD'S PIE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710725	BEEF M X (BULK)	18.50 LB	.00
70-800055	ONIONS, FRESH (LOP)	1.00 LB	.00
33-310300	CARROTS, 6/10 FARM	.00	.57 CAN
33-300670	PEAS, SWEET 6/10 CP	.00	.57 CAN
33-310761	POTATOES, WHITE 6/10 FARM	.00	.57 CAN
32-200110	SOUP/ GRAVY BEEF BASE 12/1 LB	3.25 OZ	.00
		Conv Factor:	16.000
		Water:	1.000 GAL
45-000440	Flour, AP, 50 lb. Bag	.00	.50 LB
		Water:	2.000 CUP
79-200010	MARGARINE 30/1 LB	.00	13.00 OZ
		Conv Factor:	16.000
99-700662	PEPPER, BLACK, PURE	.00	2.25 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	.00	2.00 TBSP
		Conv Factor:	1.500

Method # / Cooking Instructions:

1. BROWN BEEF. DRAIN. CONTINUE IMMEDIATELY. (COP 1)
2. CHOP ONIONS AND ADD TO GROUND BEEF. SAUTEE FOR 5 MINUTES OR UNTIL TRANSLUCENT. (COP 4)
3. M X CARROTS, PEAS AND POTATOES INTO GROUND BEEF MIXTURE. SET ASIDE. (COP 3)
4. GRAVY: HEAT BEEF BASE AND WATER. ADD FLOUR TO WATER AND ADD FLOUR M X TO BEEF STOCK. HEAT TO BOIL, REMOVE FROM HEAT. (COP 2)
5. ADD SALT AND PEPPER TO GRAVY. (COP 2)
6. ADD GRAVY TO BEEF MIXTURE.
7. POUR 3 QT 3 CUPS (8 LB) MIXTURE INTO STEAM TABLE PANS. USE 4 PANS FOR 100 SERVINGS. (COP 5)
8. SERVE MASHED POTATOES ON SIDE OR ON TOP OF SHEPHERD'S PIE. (COP 6)

COP Notes:

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CCP Notes:

YIELD: 100 PORTIONS

- (CCP 1) - HOLD MEAT AT 40F DEGREES OR BELOW UNTIL READY TO COOK.
- (CCP 2) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40 DEGREES F OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.
- (CCP 3) - COOK MEAT TO AN INTERNAL TEMPERATURE OF 165 F. DEGREES FOR 15 SECONDS. DOCUMENT OF THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (CCP 4) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.
 - 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 5) - HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
 - (C/A) - IF PRODUCT FALLS BELOW 135 DEGREES F, REHEAD PRODUCT TO 165 DEGREES F FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F ON THE SERVING LINE. DISCARDED.
- (CCP 6) - PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL NEED TO BE DISCARDED.

CCP = CRITICAL CONTROL POINT

C/A = CORRECTIVE ACTION