

Recipe I/D... N27CKAM Portion Size: .67 CUP Adjusted Servings 100
 Description... SLOPPY Joes (w/ grnd chicken) Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	30.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	6.50 LB *	.00
33-300956	KETCHUP, 6/10 CANS	.00	2.00 CAN
35-000295	MUSTARD PREPARED 4/1 GAL*	.00	2.00 CUP
		Conv Factor:	16.000
62-000010	SUGAR, DRK BROWN 24/1 LB	2.00 OZ	.25 CUP
		Conv Factor:	16.000
99-600140	VINEGAR, CIDER 4/1 GAL	.00	2.00 CUP
		Conv Factor:	16.000
		Water:	2.000 QT

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP
SOP IVL01-0026 GUIDELINES. (CCP 1) (SEE NOTES)
2. COOK MEAT IN ITS OWN FAT UNTIL IT LOSES ITS PINK COLOR;
STIRRING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT.
(CCP 3) (SEE NOTES)
3. COMBINE ONIONS, KETCHUP, MUSTARD, BROWN SUGAR,
VINEGAR, AND WATER. ADD TO MEAT; STIR WELL. (CCP 2)
(CCP 4) (SEE NOTES)
4. COVER; SIMMER 45 MINUTES; STIR OCCASIONALLY TO PREVENT
BURNING (CCP 3) (SEE NOTES)
6. SERVE 2/3 CUP MIXTURE ON BOTTOM HALF OF THE BUN. TOP
WITH SECOND HALF OF BUN.
7. PRODUCT LEFT AFTER SERVING CAN BE SAVED, PLEASE REFER
TO CCP 6. (SEE NOTES)

CCP Notes:

CCP - CRITICAL CONTROL POINT

C/A - CORRECTION ACTION

CCP Notes:

NOTES:

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CCP Notes:

(CCP 1) - HOLD MEAT AT 40F DEGREES OR BELOW UNTIL READY TO COOK

(CCP 2) - VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS.

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 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) - PROPERLY PREP RAW VEGETABLES. STORE IN COOLER AT 40F DEGREES OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

(CCP 5) - HOLD MEAT MIXTURE FOR HOT SERVICE AT 135F DEGREES OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

C/A - IF PRODUCT FALLS BELOW 135F DEGREES, REHEAT PRODUCT TO 165F DEGREES FOR A MINIMUM OF 15 SECONDS. HAVING THIS C/A DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135F DEGREES ON THE SERVING LINE.

(CCP 6) - PROGRESSIVE-COOKING TECHNIQUES SHOULD STILL BE USED TO MINIMIZE LEFTOVERS. FOLLOW INSTRUCTIONS BELOW FOR THE PROPER HANDLINE OF LEFTOVERS.

1. THE PRODUCT SHOULD NOT HAVE BEEN MSHANDLED IN THE DANGER ZONE (40 DEGREES - 135F DEGREES) AT ANY POINT.
 2. DIVIDE THE LEFT OVER PRODUCT INTO SHALLOW PANS AND PROPERLY COOL THE PRODUCT FOLLOWING THE TWO (2) STAGE COOLING METHOD. (CCP - ALL LEFTOVERS SHOULD BE COOLED TO 70F DEGREES OR COOLER WITHIN TWO (2) HOURS; THEN COOLED TO 40F DEGREES WITHIN FOUR (4) HOURS FOR NO MORE THAN A TOTAL OF SIX (6) HOURS.)
 3. PROPERLY COVER, LABEL AND DATE THE PRODUCT.
 4. STORE UNDER REFRIGERATION AND USE WITHIN 48 HOURS.
- *** IN STEP 3, MIXTURE MAY BE COOKED IN 350F DEGREES OVEN 48 HOURS.
UNTIL THOROUGHLY HEATED.