Recipe I/D.... L144 AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... BAKED CHICKEN AND NOODLES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	85.00 LB	.00
		Water:	7.000 GAL
99-700730	SALT, TABLE 24/26 OZ	5.00 OZ	7.50 TBSP
98-000260	SPAGHETTI, 20 LB BOX	4.00 LB	1.50 GAL
79-100202	SHORTENING, VEGETABLE 50 LBS	1.50 LB	3.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.75 LB	1.75 QT
23-000322	MILK, REPLACER 50# BAG	13.00 OZ	2.90 CUP
		Conv Factor:	16.000
		Water:	3.750 QT
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. THAW MEAT UNDER REFRIGERATION FOLLOWING SOP IVL01-0026 GUIDELINES {CCP1} SEE NOTES}
2. PLACE CHICKEN IN STOCK POT OR STEAM-JACKETED KETTLE; ADD WATER, SALT, AND BAY LEAVES. BRING TO A BOIL; REDUCE HEAT AND SIMMER TWO HOURS OR UNTIL TENDER. {CCP 2 & 5} SEE NOTES}
3. REMOVE CHICKEN FROM STOCK; DRAIN WELL. STRAIN STOCK. RESERVE STOCK FOR USE IN STEP 7. {CCP 4} SEE NOTES}
4. REMOVE MEAT FROM BONES AND DESKIN, CUT INTO 1 INCH PEICES. SET ASIDE TO USE IN STEP 10. {CCP 3} SEE NOTES}
5. COOK NOODLES IN WATER FOR 15 MINUTES OR UNTIL TENDER. DRAIN. PLACE ABOUT 1 GALLON OF NOODLES IN EACH GREASED PAN. SET ASIDE FOR USE IN STEP 10. {CCP 5} SEE NOTES}
6. BLEND SHORTENING AND FLOUR TOGETHER; MIX UNTIL SMOOTH. {CCP 5} SEE NOTES}
7. GRADUALLY ADD SHORTENING AND FLOUR MIXTURE TO SAVED HOT STOCK, STIRRING CONSTANTLY; HEAT TO BOILING POINT. BOIL 2 MIN. STIRRING FREQUENTLY TO PREVENT STICKING.
8. RECONSTITUTE MILK WITH WARM WATER. {CCP 5} SEE NOTES}
9. ADD MILK AND PEPPER TO STOCK MIXTURE, STIRRING CONSTANTLY. COOK UNTIL SMOOTH AND THICKENED. {CCP 5 & 7} SEE NOTES}
10. ADD CHICKEN. MIX THOROUGHLY. POUR ABOUT 2 GAL. SAUCE

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Method # / Cooking Instructions:

OVER NOODLES IN EACH PAN.

11. BAKE 30 MINUTES OR UNTIL THE TEMPERATURE IS 165 DEGREES IN A 350 DEGREES OVEN. {CCP 2} SEE NOTE}

12. TRANSFER CHICKEN MIXTURE EVENLY TO STEAM TABLE PANS FOR SERVICE. {CCP 9} SEE NOTES}

13. PLEASE DISCARD ANY LEFT OVER PRODUCT. {CCP 10} SEE NOTES}

CCP Notes:

YIELD: 100 PORTIONS

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

{CCP 2}: Cook chicken to an internal temperature of 165 degrees F. for 15 seconds. Document on the temperature log according to SOP IVL01-0026.

{CCP 3}: Cool product using 1 stage cooling method. Cool product from 140 degree F. to 41 degrees F. or lower within 4 hours. Divide product into small batches and place in shallow pans to aid in cooling

{CCP 4}: Hold stock at 135 degree F. or higher until ready to add to recipe. Document on the temperature log according to SOP IVL01-0026.

{CCP 5}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or higher for 15 seconds.

{CCP 6}: Hold product under proper refrigeration according to SOP IVL01-0026 until ready to use in the recipe.

{CCP 7}: Cook product to an internal temperature of 140 degrees F. or higher for 15 seconds. Document on the temperature log according to SOP IVL01-0026.

{CCP 8}: Hold product under proper refrigeration according to SOP IVL01-0026 until ready to use in the recipe.

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CCP Notes:

{CCP 9}: Hold chicken for hot service at 135 degrees F. or higher. Document on temperature log.

{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.

{CCP10}: 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