

Recipe I/D... L38TBAM Portion Size: .75 CUP Adjusted Servings 100
 Description... SPAGHETTI SAUCE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
70-710093	CHICKEN, GRND DRK (WH) FARM	10.00 LB	.00
70-800055	ONIONS, FRESH (LOP)	2.75 LB *	1.77 QT
99-700082	GARLIC POWDER	.75 OZ	2.75 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	7.75 OZ	.75 CUP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/26 OZ	1.75 OZ	3.50 TBSP
99-700662	PEPPER, BLACK, PURE	.00	1.75 TSP
		Conv Factor:	12.000
99-700631	OREGANO	.00	4.75 TBSP
		Conv Factor:	5.000
99-700016	BASIL	.00	5.75 TBSP
		Conv Factor:	12.000
99-700022	BAY LEAVES	.00	5.75 LEAF
		Conv Factor:	97.000
33-300915	TOMATOES, 6/10 CP	.00	3.75 CAN
		Water:	1.000 GAL
33-300966	TOMATO PASTE 6/10 CP	.00	.75 CAN

Method # / Cooking Instructions:

1. THAW MEAT UNDER PROPER REFRIGERATION FOLLOWING SOP IV-L01-0026. (COP 1) (SEE NOTES)
2. COOK CHICKEN IN ITS OWN FAT UNTIL IT LOSES ITS PINK COLOR, STARTING TO BREAK APART. DRAIN OR SKIM OFF EXCESS FAT. ADD ONIONS AND GARLIC, SAUTE 3 MINUTES. (COP 3) (COP 4) (SEE NOTES)
3. ADD SUGAR, SALT, PEPPER, OREGANO, BASIL AND BAY LEAVES TO MEAT MIXTURE. MIX WELL. (COP 2) (SEE NOTES)
4. ADD TOMATOES, TOMATO PASTE AND 1 GAL. OF WATER PER 100 SERVINGS. (COP 2) (SEE NOTES)
5. COOK OVER LOW HEAT ABOUT 1 HOUR, STARTING FREQUENTLY TO PREVENT SAUCE FROM STICKING. ADD MORE WATER IF SAUCE IS TOO THICK. (COP 3) (SEE NOTES)
6. TRANSFER TO STEAM TABLE PANS FOR SERVING AND HOLD FOR HOT SERVICE. (COP 5) (SEE NOTES).
7. SERVE PROPER SERVING OVER PASTA. DO NOT MIX THE SAUCE AND PASTA TOGETHER AND THEN SERVE.

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Method # / Cooking Instructions:

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

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 165F 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 MISHANDLED IN THE DANGER ZONE (40F DEGREES - 135F DEGREES).
 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.

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CCP Notes:

4. STORE UNDER REFRIGERATION AND USE WITHIN 48 HOURS. (CCP
- ALL LEFTOVERS MUST BE REHEATED TO A MINIMUM OF 165F
DEGREES FOR A MINIMUM OF 15 SECONDS.)

CCP - CRITICAL CONTROL POINT C/A - CORRECTIVE ACTION