

UNIFIED BRANDS  
CULINARY COLLECTION

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 groen CAPKOLD COOK-CHILL PRODUCTION SYSTEMS



## Introduction

### **Welcome To The World of CapKold® Cook-Chill Food Production**

CapKold® Cook-Chill production is a safe, high-quality, proven method for producing a broad range of menu items. While the larger production equipment, techniques, packaging and rapid chilling have much in common with modern food processing methods, the basic ingredient assembly, preparation, seasoning and cooking techniques will be familiar to any commercial foodservice operator. Most conventional recipes can be scaled up and modified for cook-chill production. Most changes in ingredients are necessary to compensate for the extended refrigerated storage (at 28-32° F) possible with CapKold Cook-Chill foods. Often the amount of herbs and spices can be reduced, to compensate for enhanced flavor development during refrigerated storage. There may also be adjustments to the “typical” production sequence of ingredients to optimize flavor, texture and the resulting product. (See page ii for more recipe development, modification and production tips.)

### **Where Did We Get The CapKold Recipes In This Starter Set?**

The recipes in this starter set come from experienced CapKold System operators, and have been reviewed and revised by the CapKold team. They are all proven cook-chill recipes and represent a good middle ground for quality, ingredient cost and taste. The recipes included in this starter set represent a good starting point for the development of your own unique “signature” cook-chill recipes. That is where your creativity and that of your senior staff comes into play.

While every effort was made to include proven recipes, verify results and check and proof these recipes, Groen is not responsible for the quality or safety of food items prepared from the recipes in the Groen Starter Recipe Set. Because we have no direct control over the quality of raw ingredients, the methods and practices used during ingredient preparation, the sanitation practices of your employees, the condition of your facility, or the actual methods used during cooking, packaging and chilling, we cannot be responsible for the cost of lost or spoiled product or any illness resulting from the consumption of those food items.

These recipes are provided as an aid to new cook-chill operators ... to get you started down the road to successful cook-chill food production!

### **How Are These Recipes Formatted?**

We have adopted the Hospitality Institute Of Technology & Management’s HACCP Certification Course recipe format as our working template. The usual recipe elements are there: recipe name, yield, an ingredient list with component volume or quantity and a sequence of preparation steps. Unlike traditional recipes, our “Groen Cook-Chill HACCP Recipe/Procedures” include the pumping, chilling, storing and reheating/serving steps unique to cook-chill production.

You will notice some blanks within the pumping and storing steps. This isn't an omission. They are left blank so that you can insert the fill volume to match your inventory/serving line needs, the holding time (days) dictated by your menu cycle, etc. The front (ingredient list) side of each recipe has additional blanks for documenting: portions, preparation time, personnel to be assigned, quality control checks, and nutritional analysis information. This recipe format is designed so it can be used as part of a HACCP documentation and control process. When ingredients are prepared, portioned and cooked per the recipe, using Groen CapKold production equipment, the result will be wholesome, consistent meal entrees, sides and sauces ... batch after batch.

We have also left some numbered "preparation steps" blank on each Starter Set Recipe. This will allow you to fine tune and customize these "general" recipes. Add an ingredient or two. Substitute a commodity item for a listed ingredient. Put your own signature on the recipe ... then lock it in. It is desirable for you to take ownership of your recipes ... but don't allow your production staff to "wing it"! Here are some additional recipe and production tips ...

### **Tips On Recipes & "Cook-Chill" Production**

1. Ingredient control is key to a well-run cook-chill kitchen. Make sure all prep and production staff follow cook-chill recipes and procedures exactly. You need to take the "art" out of this cooking. It is now a "science" and your staff are the scientists! (YOU get to practice the art, as you put your own signature on these recipes. Make sure they practice the science!)
2. If possible, do all prep the day or morning before scheduled kettle production. Have employees weigh and measure ALL ingredients to the recipe, in the prep area ... before they go to the production area. Have employees cut all cans and transfer ingredients into plastic bins. It is best to keep cans and can lids away from the kettles, and ingredient loading is much faster from a single bulk container. (Naturally, fresh ingredients would need to be properly stored under refrigeration.)
3. Buy good quality spices. You don't want to skimp on the spices. Focus on procuring the best "key ingredients" that you can afford. Flour is flour, milk is milk, so put your money in the meat, etc. (Except for CookTank Meats ... See next tip!)
4. You can often purchase lesser grades of meat for CookTank production. Because you are cooking those meats in a vacuum sealed bag (casing), at very low temperatures; you get high yields, a very tender and juicy product and the au jus conveniently captured in the bag.
5. You will need to use modified starch in place of some flour in recipes, because of the separation that occurs with liquid and flour at low (28-32° F) cook-chill storage temperatures. Begin with a 50% modified starch – 50% flour ratio, and modify that ratio to taste or desired look (sheen, etc.)

6. Perfect your recipes at full batch volume ... 50, 100 or 200 gallons, depending on your kettle capacity. Recipe scale-up isn't linear. Doubling the spice load to double the recipe may not work in every case.
7. During the first weeks of cook-chill production, produce a little more product than your anticipated volume requirement. Build a "par" stock to have on hand ... to handle that unexpected bump in demand. Remember, with extended safe refrigerated shelf life, you have added flexibility to continually rotate and replace that par stock with new product.
8. Begin thinking more like a vendor who is supplying foodservice to your institution or company. Develop and document a history of use to help you with production scheduling and inventory control. Think of your cook-chill inventory as a buffer that can handle and absorb fluctuations in demand.
9. Preach temperature control throughout the process. Temperature control is the key to consistency AND product safety. For high-quality, consistent results, stress cooking to exact temperature. Always pump and package (hot) food at 180° F. Always chill the entire batch to 40° F. Immediately transfer food into refrigerated storage, ideally at 28-32° F, for maximum safe refrigerated storage duration. Maintain product at or below 40° F during transfer to remote sites. Always reheat to and serve cook-chill prepared foods at a safe temperature.

### **Where Can I Get Additional Assistance With Recipe Modification?**

All Groen (Full System) CapKold Customers receive 3 days of hands-on In-service Startup Training.

A Skilled Groen CapKold Professional will work with your employees and supervisors, showing them how to operate and clean all the equipment. He will review the entire production process, from ingredient prep to refrigerated storage. He will cover the basics of recipe modification, stock rotation, inventory control and menu cycle planning.

There are several third-party vendors selling cook-chill recipes, recipe software, inventory management software, nutrition analysis data and related support services. They are listed in the CapKold System Operations Manual.

# Recipe Index

## Kettles

### Beef:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Beef-A-Roni	KBE-1
Beef Stew	KBE-2
Beef Stew Dijon Style	KBE-3
Beef Stroganoff	KBE-4
Brunswick Stew	KBE-5
Chuck Wagon Stew – Stew Meat	KBE-6
Chuck Wagon Stew – Ground Beef	KBE-7
Hungarian Goulash	KBE-8
Nacho Meat	KBE-9
Sloppy Joe	KBE-10
Spaghetti Sauce with Meat	KBE-11
Sirloin Tips	KBE-12
Stroganoff – Fat Free	KBE-13
Taco Meat	KBE-14
Beef A La Deutsch	KBE-15
Beef Stew Bordelaise	KBE-16
Irish Lamb Stew	KBE-17
Chili	KBE-18

### Dressings and Salads:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Cole Slaw Dressing	KDR-1
Creamy Lite Dressing/Dip	KDR-2
Italian Dressing	KDR-3
Ranch Dressing	KDR-4
Ranch Dressing – Lowfat	KDR-5
Salad Dressing Mix	KDR-6
Spicy Tartar Sauce	KDR-7
Thousand Island Dressing	KDR-8

### Pork:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Pork Sauté, Basque Style	KPO-1
Pork Sauté, with Curry	KPO-2
Pork Sauté, Nicoise Style	KPO-3
Red Beans with Link Sausage	KPO-4
Sweet & Sour Pork	KPO-5
Veal or Pork Banquette	KPO-6
Veal or Pork Marengo	KPO-7

### Puddings, Pie Fillings, Bakery:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Apple Crisp Filling	KPB-1
Cherry Filling	KPB-2
Creamy Rice Pudding	KPB-3
Glaze (for Cinnamon Rolls)	KPB-4
Pie Filling Chocolate for 40	KPB-5
Pie Filling Chocolate for 200	KPB-6
Pie Filling Vanilla for 40	KPB-7
Pie Filling Vanilla for 200	KPB-8
Pudding, Chocolate for 200	KPB-9
Pudding, Vanilla for 200	KPB-10
Punch Banana Smash Mix	KPB-11
Punch Cranberry Mix	KPB-12

### Poultry:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Chicken Ala King	KPY-1
Chicken Cacciatore (or Turkey)	KPY-2
Chicken Creole	KPY-3
Chicken and Dumplings Base	KPY-4
Turkey Chili	KPY-5
Turkey Stew	KPY-6

## Kettles - (continued)

### Sauces:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Alfredo/Cream Sauce	KSA-1
Barbecue Sauce	KSA-2
Bella Vista Sauce	KSA-3
Brown Sauce (Onion/Mushroom)	KSA-4
Cheese Sauce	KSA-5
Chicken Glaze	KSA-6
Creole Sauce 100 gal.	KSA-7
Curry Sauce (Chicken, Pork, Beef)	KSA-8
Garlic Sauce	KSA-9
Gravy Brown (Sauce)	KSA-10
Gravy Turkey (Sauce)	KSA-11
Ham Glaze	KSA-12
Marsala Sauce	KSA-13
Marinara Sauce 100 gal.	KSA-14
Parmesan Sauce	KSA-15
Pepper Steak Sauce	KSA-16
Pizza Sauce	KSA-17
Tarragon Sauce	KSA-18
White Sauce	KSA-19

### Seafood:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Calamari in American Sauce	KSE-1
Calamari in Provincial Sauce	KSE-2
Chicken Sausage Jambalaya	KSE-3
Crawfish Etouffee	KSE-4
Shrimp Creole	KSE-5
Shrimp Etouffee	KSE-6
Shrimp Jambalaya	KSE-7
Shrimp Louisiana	KSE-8

## Kettles - (continued)

### Soups:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Black Bean Soup	KSO-1
Beef Barley Soup	KSO-2
Beef Noodle Soup	KSO-3
Chicken Creole	KSO-4
Chicken Gumbo	KSO-5
Chicken Lousianne	KSO-6
Chicken Noodle Soup	KSO-7
Clam Chowder Soup	KSO-8
Corn Chowder	KSO-9
Cream of Broccoli Soup	KSO-10
Crabmeat Bouillabaisse	KSO-11
Cream of Chicken Soup	KSO-12
Cream of Mushroom Soup	KSO-13
Cream of Potato Chowder Soup	KSO-14
Duches Soup (Cheddar Cheese & Carrot)	KSO-15
Gazpacho (Cold Soup)	KSO-16
Minestrone Soup	KSO-17
Mulligatawny Soup	KSO-18
Navy Bean Soup	KSO-19
Potato Chowder	KSO-20
Seafood Chowder – Base (Shrimp, Clam, Fish)	KSO-21
Split Pea Soup	KSO-22
Turkey Noodle Soup	KSO-23
Turkey Rice Soup	KSO-24
Turnip Green Soup	KSO-25
Vegetable & Beef Soup	KSO-26
Vermont Cheese Soup	KSO-27

### Starches:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Baked Beans #1	KST-1
Baked Beans #2	KST-2
Black Beans #1	KST-3
Black Beans #2	KST-4



## Kettles - (continued)

Cinnamon/Oatmeal Casserole Topping	KST-5
Corn Bread, Batter	KST-6
Corn Bread Dressing #1	KST-7
Corn Bread Dressing #2	KST-8
Cream of Wheat	KST-9
Grits, Buttered	KST-10
Honey Corn Bread (Batter)	KST-11
Louisiana Red Beans	KST-12
Macaroni & Cheese	KST-13
Mashed Potatoes (Instant)	KST-14
Mashed Potatoes (Fresh)	KST-15
Mashed Sweet Potatoes (Fresh)	KST-16
Pecan Rice	KST-17
Potatoes, Escalloped	KST-18
Potatoes, Parsley Stewed	KST-19
Sweet Potato Syrup	KST-20
Sweet Potato Casserole	KST-21

### Vegetables:

Recipe Name:	Recipe/Page Number:
Capri Mix Vegetables	KVE-1
Spinach Buttered	KVE-2
Tomatoes & Okra Seasoned	KVE-3
Turnip Greens	KVE-4

## Cook Tanks

### Beef:

Recipe Name:	Recipe/Page Number:
Beef Patty Ranchero	CTBE-1
Meatloaf	CTBE-2
Roast Beef	CTBE-3
Spanish Meat Loaf	CTBE-4

## Cook Tanks - (continued)

Braised Short Ribs Of Beef	CTBE-5
Yankee Pot Roast	CTBE-6
Leg Of Lamb – BRT	CTBE-7

### Pork:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Pork Joints	CTPO-1
Roast Pork	CTPO-2
Barbecue Ribs	CTPO-3

### Poultry:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Chicken and Vegetable Stir Fry	CTPY-1
Duck, Halves or Parts	CTPY-2
Turkey Tetrazzini	CTPY-3
Quail	CTPY-4

### Seafood:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Barbecue Shrimp	CTSE-1
Fish, Cod Fillets	CTSE-2
Fish, Cod Rolls	CTSE-3
Fish, Dover Sole	CTSE-4
Fish, Monkfish, Poached	CTSE-5
Fish, Salmon, Rolls or Fillets	CTSE-6
Fish, Trout, Whole	CTSE-7

### Starches:

<b>Recipe Name:</b>	<b>Recipe/Page Number:</b>
Rice, Oriental	CTST-1
Simmered Black-Eyed Peas (Main Production)	CTST-2
Simmered White Beans	CTST-3



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pre prep: Dice celery, onions and peppers.
3. Cook macaroni in boiling water in tilt skillet for 8 minutes. Rinse and hold.
4. Melt butter in steam kettle at 140° F while slowly agitating.
5. When butter is completely melted, add celery, onions and peppers – agitate for 10 minutes.
6. Add all ground beef, raise heat to 150° F, agitate slowly until well cooked, raise heat to 180° F, remove fat.
7. Add all ingredients except macaroni, blend well, cook 5 minutes.
8. Gently fold in macaroni.
9. Pump into one-gallon casing and then blast chill or chill in chill tank. Chill about one hour.
10. Check temp by folding casing over thermometer, when below 40° F, put 6 casings in each storage cart, store in holding cooler.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical.  
When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat BEEF A RONI to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Assemble all ingredients.
3. Brown beef cubes in kettle: 180° F until al dente.
4. Add all other ingredients and cook until temperature reaches 180° F and set agitator at slow.
5. Make slurry with modified starch, flour and water; add to product; add potatoes; cook until product reaches 190° F.
6. Pump into 1.5 gallon casing; pump product above 160° F.
7. Water bath chill until product reaches 35° F.
8. Store in food bank at 28-32° F.

## Pumping

9. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
10. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat BEEF STEW to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# BEEF STEW, DIJON STYLE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Braise meat chunks, onions and carrots in oil at 160° F – raise to 180° F until meat is semi-tender.
3. Add flour to brown + dry seasonings.
4. Add wine and seasoning.
5. Add water mixed with starch and brown sauce base.
6. Bring temperature to 180° and cook for 30 minutes.
7. 30 minutes before the end, add mustard.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat BEEF STEW, DIJON STYLE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# BEEF STROGANOFF

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Brown meat in oil 180°-190° F.
3. Add wine, vinegar, beef base, tomato paste and water to cover – cook until tender.
4. Make slurry from starch and flour – add thicken to season
5. Add mushrooms and green onions and sour cream.
6. Simmer – 15 minutes at 160° F – pump.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat BEEF STROGANOFF to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook bottom round and pork at 180° F in oil until tender.
3. Add potatoes, onions and flour – cook for 10 minutes.
4. Cook until potatoes are tender.
5. Add BBQ sauce, liquid smoke, red pepper and all other ingredients.
6. Simmer for 30 minutes.
7. Add starch and water to thicken.
8. Simmer 20 minutes at 160° F – pump.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat BRUNSWICK STEW to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CHUCK WAGON STEW - STEW MEAT

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil to 180° F. Add beef and brown.
3. Add water. Cook until al dente. Agitate slowly.
4. Add potatoes. Cook for 30 minutes and then add the rest of ingredients.
5. Simmer for 30 minutes. Adjust seasoning and consistency.
6. Pump at 180° F.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CHUCK WAGON STEW to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CHUCK WAGON STEW - GROUND BEEF

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook beef with water until it loses its pink color.
3. Mix flour, water, starch and add.
4. Add crushed tomatoes and seasonings to meat mixture. Add beans.
5. Simmer approx. 20 minutes or until above 165° F.
6. Pan one gallon per pan or bag and blast chill or tumble chill to below 40° F.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CHUCK WAGON STEW to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# HUNGARIAN GOULASH

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil in kettle and add beef and onions. Cook one hour at 180°-190° F.
3. Add paprika, cook 5 minutes, add flour. Cook 10 minutes and add all other ingredients except starch. Cook at 180° F until tender.
4. Season, thicken with starch if needed.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat HUNGARIAN GOULASH to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook beef in kettle at 140-160° F and drain fat.
3. Add tomato and tomato paste, water and spices. Mix water, flour and starch.
4. Cook for 20 minutes at 180° F. Add cilantro when ready to pump.
5. Pump into casings and chill.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat NACHO MEAT to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook meat until done 140°-160° F. Drain fat off.
3. Add all ingredients in given order.
4. Stir continuously until well mixed. Mix water, flour, starch and add.
5. Cook for 20 minutes at 180° F.
6. Pump into casings and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat SLOPPY JOE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# SPAGHETTI SAUCE WITH MEAT

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Brown meat with onions and peppers at 140°-160° F, drain fat off.
3. Add remaining sauce ingredients to cook beef. Mix flour and starch with water.
4. Cook slowly, stirring frequently, until thickened, approximately 1/2 hour.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat SPAGHETTI SAUCE WITH MEAT to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





## Preparation

1. Inspect the weight and condition of all ingredients.
2. Preheat kettle to 180° F, add beef. Agitate on medium for 1/2 hour.
3. Add all ingredients except starch, simmer 180° F, slowly, agitating until beef is tender.
4. Mix starch with enough cold water to form a slurry, add to kettle, cook 1/2 hour more, pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat SIRLOIN TIPS to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# STROGANOFF - FAT FREE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook beef tips, beef base and water in kettle until beef is tender, but al dente at 180° F.
3. Then add mushrooms, onions, sour cream, garlic, ketchup, salt and pepper.
4. Combine flour, cornstarch and water.
5. Cook 30 minutes more. Mixture should be thick – adjust if necessary.
6. Increase agitate to medium – pump at about 60-70% speed.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat STROGANOFF – FAT FREE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook beef at 140-160° F in kettle and drain fat.
3. Add tomato and tomato paste, water and spices.
4. Stir continuously. Mix water, flour, starch and add.
5. Cook for 20 minutes at 180° F.
6. Pump into casings and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.



# BEEF A LA DEUTSCH

## Preparation

1. Heat kettle to 180° F. Add oil, meat and onions. Raise heat to 200° F.
2. Brown meat. Add all ingredients except mushrooms, peppers, starch and flour.
3. Simmer for 2 hours at 180° F. Add mushrooms and peppers.
4. Cook until beef is tender. Make a slurry of starch and flour. Add to kettle. Adjust texture and taste, if needed.
5. Simmer 30 minutes and pump.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat BEEF A LA DEUTSCH to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.





# BEEF STEW BORDELAISE

## Preparation

1. Brown onions and meat in oil at 200° F.
2. Lower heat to 170° F. Add all ingredients except starch and flour.
3. Simmer 2-3 hours until beef is tender.
4. Make a slurry of starch and flour. Add to kettle. Adjust if needed.
5. Simmer 30 minutes more. Pump.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat BEEF STEW BORDELAISE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# IRISH LAMB STEW

## Preparation

1. Heat kettle to 180° F, add oil, onions and lamb. Lightly brown lamb. Add water, salt and pepper.
2. Simmer 1-1/2 hours until lamb is tender. Add potatoes.
3. Make a slurry of flour and starch. Add to the kettle and simmer until potatoes are al dente. Add parsley. Adjust taste and texture. Pump.

## Pumping

4. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
5. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
7. Put casings (<40° F) one layer deep in storage racks on the cart.
8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

9. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

10. When needed, heat IRISH LAMB STEW to 165° F (no higher for quality) by an appropriate method.
11. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

12. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



**Preparation**

1. Cook beef. Start at 140° F and gradually raise heat to 180° F.
2. Add celery, onions, green peppers and all seasonings.
3. Cook 30 minutes. Drain excess fat.
4. Add all and simmer for 30 minutes.
5. Pump, bag and chill.

**Pumping**

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

**Chilling**

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

**Store**

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

**Re-heating, Plating and Serving**

12. When needed, heat CHILI to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

**Leftovers**

14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# COLE SLAW DRESSING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Combine dry milk with salad dressing.
3. Add sugar, vinegar, and seasonings.
4. Add water and mix well.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.





# CREAMY LITE DRESSING / DIP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add non-fat dry milk to lite mayonnaise; mix well – use chilled kettle.
3. Add dry seasonings; mix well.
4. Add water; continue mixing.
5. While mixing, add vinegar and continue to mix until well blended.
6. Pump into 6 qt casings.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Leftovers

13. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# ITALIAN DRESSING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Use chilled kettle.
3. Add water.
4. Turn mixer on with water in agitation.
5. Add dry mix and vinegar, then oil.
6. Mix until there is a good emulsion.
7. Taste.
8. Pump into 1 gallon casings.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Leftovers

15. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# RANCH DRESSING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Chill pot, add mayonnaise, mix, add ranch mix and buttermilk. Mix again.
3. Check taste and consistency.
4. Pump.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Leftovers

11. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# RANCH DRESSING - LOWFAT

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Dump mayo into kettle.
3. Add dry spices. Mix until blended.
4. Add yogurt blend.
5. Add vinegar. Blend well.
6. Check taste and consistency.
7. Pump into 1 gallon casings.
8. NOTE: When using yogurt, water should be added only if viscosity of product requires it.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Leftovers

15. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.





# SALAD DRESSING MIX

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix together – stir frequently.
3. Add 8 oz to 1 gallon mayonnaise.

## Pumping

4. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
5. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
7. Put casings (<40° F) one layer deep in storage racks on the cart.
8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

9. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.



# SPICY TARTER SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix all ingredients.
3. Chill and serve.

## Pumping

4. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
5. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
7. Put casings (<40° F) one layer deep in storage racks on the cart.
8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

9. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Leftovers

10. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# THOUSAND ISLAND DRESSING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Dump the mayonnaise into kettle.
3. Add tomato products, lemon juice, and Worcestershire sauce. Mix well.
4. Add yogurt. Blend thoroughly.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Leftovers

11. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# PORK SAUTÉ, BASQUE STYLE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Braise the meat chunks, onions and carrots in the oil.
3. Add the flour to brown.
4. Add the wine and seasoning.
5. Add water and the diluted brown sauce base.
6. Add the tomato concentrate and the ratatouille. Agitate very slowly.
7. Bring to temperature and cook until pork is tender.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat PORK SAUTE, BASQUE STYLE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# PORK SAUTÉ WITH CURRY

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix brown sauce base with water.
3. Braise the meat chunks, onions and carrots in the oil.
4. Add the flour to brown with the curry.
5. Add the wine and seasonings.
6. Add the water and the diluted brown sauce base.
7. Bring to temperature and cook.
8. 30 minutes before the end, add the small onions.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat PORK SAUTE WITH CURRY to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## PORK SAUTÉ, NICOISE STYLE

Recipe Name: PORK SAUTÉ

Portions:

Preparation Time:

Recipe#: KPO-3

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	PORK FOR BRAISING, LEAN, DICED		600 LBS		
2	OIL, SUNFLOWER		2 GAL		
3	ONIONS, SLICED		60 LBS		
4	CARROTS, SLICED		60 LBS		
5	TOMATO SAUCE		6 #10 CANS		
6	FLOUR, A.P.		30 LBS		
7	WINE, WHITE, DRY		10 GAL		
8	GARLIC POWDER, DRIED		5 LBS		
9	HERBS OF PROVINCE, DRIED		3 LBS		
10	SALT, FINE		2 LBS		
11	PEPPER, WHITE		1-1/2 LBS		
12	BROWN SAUCE BASE, THICKENED		30 LBS		
13	MUSHROOMS, SLICED, FROZEN		60 LBS		
14	ONIONS, SMALL ROUND, FROZEN		60 LBS		
15	TOMATO CHUNKS		6 #10 CANS		
16	BLACK PITTED OLIVES		6 #10 CANS		
17	WATER		30 GAL		
18	MODIFIED STARCH		15 LBS		
	TOTAL				
	APPROX. GALLONS				

# PORK SAUTÉ, NICOISE STYLE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix the brown sauce base with water.
3. Braise the meat chunks, onions and carrots in the oil.
4. Add flour to brown.
5. Add the wine and seasonings.
6. Add the water and the diluted brown sauce base.
7. Add the tomato concentrate, tomato chunks and mushrooms.
8. Bring to temperature and cook until pork is tender.
9. 30 minutes before the end, add small onions and the olives.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat PORK SAUTE, NICOISE STYLE to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## RED BEANS WITH LINK SAUSAGE

**Recipe Name:** RED BEANS/SAUSAGE    **Portions:** \_\_\_\_\_    **Preparation Time:** \_\_\_\_\_  
**Recipe#:** KPO-4    **Final Yield:** \_\_\_\_\_    **Prepared By:** \_\_\_\_\_  
**Production Style:** \_\_\_\_\_    **Yield:** 100 GALLONS    **Supervisor:** \_\_\_\_\_  
**Written By:** \_\_\_\_\_    **SA/AQ By:** \_\_\_\_\_    **Date:** \_\_\_\_\_  
**Date:** \_\_\_\_\_    **Date:** \_\_\_\_\_

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	BEANS RED KIDNEY		11CS #10CAN			
2	PORK BACON SLICED PRECKED		30 LBS			
3	PRODUCE ONIONS YELLOW		40 LBS			
4	BASE GARLIC MINORS		4 LBS			
5	SALT SUPERIOR		1 LB			
6	SPICE PEPPER BLACK GROUND		1 LB			
7	PORK SAUSAGE ROPE SMOKED		80 LBS			
8	GROUND SPICE OREGANO		1 CUP			
9	SPICE THYME LEAF		1/2 CUP			
10	NATIONAL 465 MODIFIED STARCH		15 LBS			
11	BASE HAM MINORS		10 LBS			
12	WATER		12 GAL			
13	SAUCE TABASCO		1 CUP			
14	FLOUR		10 LBS			
	TOTAL					
	APPROX. GALLONS					

# RED BEANS WITH LINK SAUSAGE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. In steam kettle saute diced bacon at 140° F.
3. When nearly done, add link sausage (cut in small pieces), add onions, raise to 160° F, saute for 20 minutes.
4. Add all other ingredients. When heat returns to 180° F, pump.
5. RETHERM: Place casing in boiling water. Heat for 20 minutes. ONLY! Serve over rice.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat RED BEANS/SAUSAGE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# SWEET & SOUR PORK

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Brown pork in oil at 180°-190° F.
3. Add juice, onion, honey, vinegar, soy sauce, sesame, garlic, ginger, coriander and water to cover. Cook until tender.
4. Add pineapple chunks, snap peas and carrots, thicken and season.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat SWEET & SOUR PORK to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# VEAL OR PORK BANQUETTE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix chicken stock with part of the water.
3. Braise sliced onions and carrots in margarine in kettle.
4. Add meat and brown it.
5. Add flour to brown.
6. Add wine and the seasonings.
7. Add mushrooms and round onions.
8. Add diluted chicken stock.
9. Bring to temperature and cook.
10. 15 minutes before the end, add fresh milk.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat VEAL OR PORK BANQUETTE to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# VEAL OR PORK MARENGO

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix brown sauce base with water.
3. Braise meat chunks, onions and carrots in oil.
4. Add flour to brown.
5. Add tomato concentrate.
6. Add wine and seasonings.
7. Add tomato chunks and mushrooms.
8. Add water and diluted brown sauce base.
9. Bring to temperature and cook.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat VEAL OR PORK MARENGO to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# APPLE CRISP FILLING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Stir together apples, raisins, and lemon juice.
3. Combine dry ingredients separately then add to fruit mixture.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat APPLE CRISP FILLING to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CHERRY FILLING

**Recipe Name:** CHERRY FILLING

**Portions:**

**Preparation Time:**

**Recipe#:** KPB-2

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 100 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	CHERRIES, RED, FROZEN		600 LBS			
2	COLFLO OR NAT-465		60 LBS			
3	SUGAR		65 LBS			
4	SALT		1/2 CUP 2 TBSP			
5	WATER		25 GAL			
	TOTAL					
	APPROX. GALLONS					

# CHERRY FILLING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix colflo, sugar, and salt.
3. Add water and mix well.
4. Add cherries and cook until colflo is clear and thick.
5. Bring to 180° F.
6. Pump into 6 qt casings and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CHERRY FILLING to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## CREAMY RICE PUDDING

<b>Recipe Name:</b> CREAMY RICE PUDDING	<b>Portions:</b>	<b>Preparation Time:</b>
<b>Recipe#:</b> KPB-3	<b>Final Yield:</b>	<b>Prepared By:</b>
<b>Production Style:</b>	<b>Yield:</b> 50 SERVINGS	<b>Supervisor:</b>
<b>Written By:</b>	<b>SA/AQ By:</b>	<b>Date:</b>
<b>Date:</b>	<b>Date:</b>	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	MILK (HEAVY CREAM) OPTIONAL		3 GAL		
2	LONG GRAIN RICE (COOKED)		10 LBS		
3	SUGAR		5 LBS		
4	RAISINS		2 CUPS		
5	EGG YOLKS - FROZEN		4 DZ		
6	VANILLA		1/2 CUP		
	TOTAL				
	APPROX. GALLONS				

# CREAMY RICE PUDDING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat 2 gallons of milk with rice, sugar and salt for approximately 15 minutes and add raisins – do not boil – 160° F.
3. Combine remaining milk and egg yolks.
4. Gradually add to heated mixture.
5. Add vanilla and cook until it starts to thicken.
6. Serve warm.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CREAMY RICE PUDDING to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## GLAZE ( FOR CINNAMON ROLLS)

Recipe Name: GLAZE

Recipe#: KPB-4

Production Style:

Written By:

Date:

Portions:

Final Yield:

Yield: 15 CASINGS

SA/AQ By:

Date:

Preparation Time:

Prepared By:

Supervisor:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	SUGAR, POWDERED		150 LBS			
2	SALT		9 TBSP			
3	VANILLA		1 CUP			
4	WATER, WARM		3-3/4 GAL			
	TOTAL					
	APPROX. GALLONS					

## GLAZE ( FOR CINNAMON ROLLS)

### Preparation

1. Inspect the weight and condition of all ingredients.
2. In mixing bowl place sugar, salt, and vanilla. Mix for about 5 minutes.
3. Add 2 gallons of warm water and mix on speed #3 for about 15 minutes.
4. Add remaining water and mix for another 3 minutes.

### Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

### Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

### Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

# HACCP Recipes/Procedures

## PIE FILLING CHOCOLATE FOR 40

Recipe Name: PIE FILLING FOR 40  
 Recipe#: KPB-5  
 Production Style:  
 Written By:  
 Date:

Portions:  
 Final Yield:  
 Yield: 40 GALLONS  
 SA/AQ By:  
 Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	MILK HOMO/WHL		31-1/2 GAL		
2	SUGAR GRANULATED		30 LBS		
3	EGG YOLK FROZEN RAW		18 LBS		
4	SUGAR GRANULATED		30 LBS		
5	FLOUR CAKE SOFTASILK		28 LBS		
6	STARCH MOD/NATIONAL 465		15 LBS		
7	MILK HOMO/WHL		1-1/2 GAL		
8	MARGARINE VEG/SOLID		30 LBS		
9	COCOA BAKERS CHOCOLATE		10 LBS		
10	EXTRACT VANILLA IMITATION		1-1/2 QT		
	TOTAL				
	APPROX. GALLONS				

# PIE FILLING CHOCOLATE FOR 40

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add the first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.



# PIE FILLING CHOCOLATE FOR 200

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.





# PIE FILLING VANILLA FOR 40

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

# HACCP Recipes/Procedures

## PIE FILLING VANILLA FOR 200

Recipe Name: PIE FILLING FOR 200

Recipe#: KPB-8

Production Style:

Written By:

Date:

Portions:

Final Yield:

Yield: 200 GALLONS

SA/AQ By:

Date:

Preparation Time:

Prepared By:

Supervisor:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	MILK HOMO/WHL		157 GAL		
2	SUGAR GRANULATED		99 LBS		
3	EGG YOLK FROZEN RAW		89 LBS		
4	SUGAR GRANULATED		149 LBS		
5	FLOUR CAKE SOFTASILK		139 LBS		
6	STARCH MOD/NATIONAL 465		74 LBS		
7	MILK HOMO/WHL		7 GAL 2 QTS		
8	MARGARINE VEG/SOLID		149 LBS		
9	EXTRACT VANILLA IMITATION		2 GAL 2 QT		
	TOTAL				
	APPROX. GALLONS				

# PIE FILLING VANILLA FOR 200

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 54 minutes.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

# HACCP Recipes/Procedures

## PUDDING CHOCOLATE FOR 200

Recipe Name: PUDDING FOR 200  
Recipe#: KPB-9  
Production Style:  
Written By:  
Date:

Portions:  
Final Yield:  
Yield: 200 GALLONS  
SA/AQ By:  
Date:

Preparation Time:  
Prepared By:  
Supervisor:  
Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	MILK HOMO/WHL		143 GAL			
2	SUGAR GRANULATED		119 LBS			
3	EGG YOLK FROZEN RAW		71 LBS			
4	SUGAR GRANULATED		119 LBS			
5	STARCH MOD/NATIONAL 465		67 LBS			
6	MARGARINE VEG/SOLID		20 LBS			
7	EXTRACT VANILLA IMITATION		1 GAL 2 QT			
8	COCOA BAKERS CHOCOLATE		40 LBS			
	TOTAL					
	APPROX. GALLONS					

# PUDDING CHOCOLATE FOR 200

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.



# PUDDING VANILLA FOR 200

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add first two ingredients to kettle, bring to 180° F, stirring on medium.
3. Mix all other ingredients together in mixer, add to kettle, cook 5 minutes.
4. Pump into casings and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.



# HACCP Recipes/Procedures

## PUNCH BANANA SMASH MIX

**Recipe Name:** PUNCH MIX

**Portions:**

**Preparation Time:**

**Recipe#:** KPB-11

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 50 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	SUGAR GRANULATED		50 LBS		
2	WATER		18-1/2 GAL		
3	PRODUCE BANANA - VERY SOFT		42 LBS		
4	JUICE LEMON REAL		1-1/2 QT		
5	JUICE ORANGE CONCENTRATE, 32 OZ CANS		19 CANS		
6	JUICE PINEAPPLE UNSWEET, 46 OZ CANS		35 CANS		
	TOTAL				
	APPROX. GALLONS				

# PUNCH BANANA SMASH MIX

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Combine all ingredients in kettle.
3. Agitate and mix well.
4. Heat to 180° F.
5. Pump into casings and chill.
6. Mix with 7 Up – or your choice.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

# HACCP Recipes/Procedures

## PUNCH CRANBERRY MIX

Recipe Name: PUNCH MIX

Portions:

Preparation Time:

Recipe#: KPB-12

Final Yield:

Prepared By:

Production Style:

Yield: 40 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	JUICE, PINEAPPLE UNSWEET		72 46OZ CN		
2	JUICE, CRANBERRY COCKTAIL		72 46OZ CN		
TOTAL					
APPROX. GALLONS					

# PUNCH CRANBERRY MIX

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Combine ingredients in kettle.
3. Mix well (DO NOT HEAT).
4. Pump into casings and chill.
5. Mix with 7-up or your choice – to serve.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

# HACCP Recipes/Procedures

## CHICKEN ALA KING

Recipe Name: CHICKEN ALA KING

Portions:

Preparation Time:

Recipe#: KPY-1

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	CHICKEN MEAT PULLED WHT/DRK		280 LBS			
2	PRODUCE PEPPERS GREEN		35 LBS			
3	MARGARINE VEG/SOLID		40 LBS			
4	FLOUR PLAIN ALL PURPOSE		34 LBS			
5	SALT SUPERIOR		1 LB			
6	PIMENTO UNPEELED DICED		20 LBS			
7	MILK HOMO/WHL		25 GAL			
8	BASE CHICKEN MINORS		10 LBS			
9	PRODUCE ONIONS YELLOW		35 LBS			
10	PRODUCE CELERY		40 LBS			
11	STARCH MOD/NATIONAL 465		14 LBS			
12	SPICE PEPPER WHITE		3/4 LB			
13	MUSHROOMS STEMS & PIECES		2 #10 CNS			
14	MILK BUTTERMILK		2 GAL			
15	WATER		15 GAL			
16						
17						
18						
19						
20						
	TOTAL					
	APPROX. GALLONS					

# CHICKEN ALA KING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pre-prep: dice peppers, onions and celery.
3. Preheat steam kettle to 160° F, add butter and agitate slowly.
4. When butter is melted, add diced peppers, onions and celery.
5. Agitate slowly for 10 minutes.
6. Carefully add flour and starch while agitating. Cook for another 15 to 20 minutes until a smooth roux is formed.
7. Add water and milk, increase agitation, raise heat to 180° F.
8. After product becomes thick, add all remaining ingredients and simmer while agitating slowly for 20 minutes. (Be careful that agitation does not break down chicken.)
9. Pump into 1 gal casings, blast chill or place in chill tank (but don't tumble, will break up chicken).
10. Check temperature below 40° F, store in storage cooler.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat CHICKEN ALA KING to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CHICKEN CACCIATORE (OR TURKEY)

Recipe Name: CHICKEN CACCIATORE Portions:  
 Recipe#: KPY-2 Final Yield:  
 Production Style: Yield: 100 GALLONS  
 Written By: SA/AQ By:  
 Date: Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	ONIONS, DICED		50 LBS		
2	GREEN PEPPERS - CHOPPED		40 LBS		
3	OIL		2 GAL		
4	FLOUR		6 LBS		
5	MODIFIED FOOD STARCH 465		3 LBS		
6	TOMATOES CANNED - DICED		4CS #10CNS		
7	TOMATOES CRUSHED		2CS #10CNS		
8	GRANULATED GARLIC		8 CUPS		
9	SALT		2 CUPS		
10	BASIL		4 CUPS		
11	OREGANO		4 CUPS		
12	THYME		4 CUPS		
13	BLACK PEPPER		4 CUPS		
14	RED PEPPER (OPTIONAL)		3 CUPS		
15	SUGAR		20 LBS		
16	DICED TURKEY OR CHICKEN-COOKED		375 LBS		
17	WATER		6 GAL		
18	TOMATO PASTE		2 #10 CANS		
19					
20					
	TOTAL				
	APPROX. GALLONS				

# CHICKEN CACCIATORE (OR TURKEY)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F. Add oil. Agitate slowly.
3. Add onions and peppers. Cook 20 minutes.
4. Add flour and starch. Cook 30 minutes.
5. Add all other ingredients except turkey. Cook one hour at 190° F.
6. Add turkey, agitate slowly. When temp reaches 180° F, switch to pump mode. Pump, label and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CHICKEN CACCIATORE (OR TURKEY) to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## CHICKEN CREOLE

Recipe Name: CHICKEN CREOLE

Portions:

Preparation Time:

Recipe#: KPY-3

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	TOMATO PASTE		3 #10 CANS			
2	DICED TOMATO		32 #10 CANS			
3	DICED CELERY		85 LBS			
4	DICED ONIONS		135 LBS			
5	CHICKEN PULLED OR DICED		280 LBS			
6	CAYENNE PEPPER		1/2 LB			
7	BLACK PEPPER		1 LB			
8	SALT		2 LBS			
9	WORCESTERSHIRE SAUCE		1 QT			
10	GARLIC POWDER		4 LBS			
11	SUGAR		2 LBS			
12	OLIVE OIL		2 GAL			
13	NATIONAL 465 MODIFIED STARCH		5 LBS			
14	KITCHEN BOUQUET		1 QT			
15	DURKEE'S HOT SAUCE		2 CUPS			
16	DICED GREEN PEPPERS		80 LBS			
17	FLOUR - ALL PURPOSE		10 LBS			
18	BASIL		1 LB			
19	OREGANO		1 LB			
20	GROUND BAY		1/2 LB			
	TOTAL					
	APPROX. GALLONS					

# CHICKEN CREOLE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil to 140° F. Add onions, celery and peppers. Saute 20 minutes. Add flour and starch. Cook 20 minutes.
3. Add all ingredients except chicken and raise heat to 180° F.
4. Simmer for 30 minutes. Add turkey or chicken.
5. When heat returns to 180° F, pump.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat CHICKEN CREOLE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CHICKEN & DUMPLINGS BASE

**Recipe Name:** CHICKEN & DUMPLINGS BASE **Portions:**

**Recipe#:** KPY-4

**Production Style:**

**Written By:**

**Date:**

**Final Yield:**

**Yield:** 100 GALLONS

**SA/AQ By:**

**Date:**

**Preparation Time:**

**Prepared By:**

**Supervisor:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	DICED ONIONS		40 LBS			
2	MARGARINE		5 LBS			
3	WATER		60 GAL			
4	CHICKEN BASE		20 LBS			
5	POULTRY SEASONING		15 TSP			
6	SAGE		15 TSP			
7	WHITE PEPPER		15 TSP			
8	PULLED CHICKEN		240 LBS			
9	NATIONAL 465 STARCH		10 LBS			
10	YELLOW FOOD COLORING		5 TSP			
11	PARSLEY FLAKES		1 CUP			
12	FLOUR		15 LBS			
13						
14						
15						
16						
17						
18						
19						
20						
	TOTAL					
	APPROX. GALLONS					

# CHICKEN & DUMPLINGS BASE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Simmer vegetables until tender with margarine at 140° F.
3. Add half of the water and all chicken base, poultry seasoning, sage, white pepper and bring to 180° F.
4. Add pulled chicken and rest of the water. Mix flour and starch with some water.
5. Mix and pour in cornstarch mixture until thick. Cook 30 minutes.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat CHICKEN AND DUMPLINGS BASE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## TURKEY CHILI

**Recipe Name:** TURKEY CHILI

**Portions:**

**Preparation Time:**

**Recipe#:** KPY-5

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 100 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	TURKEY MEAT PULLED		280 LBS			
2	PRODUCE ONIONS YELLOW		40 LBS			
3	TOMATO DICED/JUICE		6 CS #10 CN			
4	SPICE CHILI POWDER		7 LBS			
5	SPICE PAPRIKA SPANISH		2 LBS			
6	SPICE PEPPER WHITE		1 LB			
7	BASE GARLIC MINORS		5 LBS			
8	SALT SUPERIOR		2 LBS			
9	WATER		6 GAL			
10	VEG BEANS RED KIDNEY		8 CS #10 CN			
11	TOMATO JUICE OR V-8		2 CS #10 CN			
12	SPICE CUMIN GROUND		2 LBS			
13	SPICE PEPPER CAYENNE RED		1/2 CUP			
14	FLOUR		6 LBS			
15	NATIONAL 465 MODIFIED STARCH		4 LBS			
16						
17						
18						
19						
20						
	TOTAL					
	APPROX. GALLONS					

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Spray steam kettle with vegalene – heat to 140° F.
3. Add onions and agitate. Add starch, flour. Cook 20 min. at 160° F.
4. Add all remaining ingredients and simmer at 180° F for 1/2 hour while agitating slowly.
5. Adjust seasoning if needed, pump into one gallon casings and chill in water bath chiller on tumble cycle.
6. Check temp by folding casing over thermometer, when product is below 40° F, remove and place 6 casings in storage cart, store product in holding cooler.

## Pumping

7. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
8. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat SOUP CHILI W/MEAT, TURKEY CHILI to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## TURKEY STEW

**Recipe Name:** TURKEY STEW

**Portions:**

**Preparation Time:**

**Recipe#:** KPY-6

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 100 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	CABBAGE CHOPPED		90 LBS			
2	CARROTS SLICED		90 LBS			
3	CELERY CHOPPED		90 LBS			
4	ONIONS DICED		90 LBS			
5	POTATOES - CUBED		125 LBS			
6	TURKEY MEAT - COOKED - PULLED		225 LBS			
7	CHICKEN BASE		15 LBS			
8	SALT		2 CUPS			
9	BLACK PEPPER		3 CUPS			
10	OIL		3 GAL			
11	FLOUR		20 LBS			
12	NATIONAL 465 MODIFIED STARCH		12 LBS			
13	WATER		30 GAL			
14	SAGE		3 CUPS			
15	POULTRY SEASONING		3 CUPS			
16	GROUND BAY		1-1/2 CUPS			
17						
18						
19						
20						
	TOTAL					
	APPROX. GALLONS					

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F and add oil.
3. Add cabbage, carrots, celery, onions – cook 20 minutes.
4. Add potatoes and 20 gal water and raise heat to 190° F. Add base and seasoning, cook 1-1/2 hours until vegetables are done.
5. Mix flour, starch and remaining 10 gal of water to form slurry, add to kettle and cook for 30 minutes.
6. Add turkey – when temp reaches 180° F – switch to pump, label, tumble chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat TURKEY STEW to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## ALFREDO / CREAM SAUCE

**Recipe Name:** ALFREDO SAUCE  
**Recipe#:** KSA-1  
**Production Style:**  
**Written By:**  
**Date:**

**Portions:**  
**Final Yield:**  
**Yield:** 100 GALLONS  
**SA/AQ By:**  
**Date:**

**Preparation Time:**  
**Prepared By:**  
**Supervisor:**  
**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	WHITE PEPPER		10 OZ		
2	CULINARY CREAM		50 LBS		
3	OLEO		10 LBS		
4	FLOUR		20 LBS		
5	NATIONAL 465 STARCH		15 LBS		
6	POWDERED MILK		25 LBS		
7	WATER		75 GAL		
8	SALT		1 LB		
9	GARLIC - FRESH		2 LBS		
	TOTAL				
	APPROX. GALLONS				

# ALFREDO / CREAM SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter at 140° F. Add garlic and saute for 10 minutes.
3. Add powdered milk, flour and starch, cook for 10 minutes.
4. Add water and raise heat to 180° F. Stir rapidly until smooth.
5. Add all remaining ingredients and simmer for 10 minutes.
6. Pump.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat ALFREDO/CREAM SAUCE/BASE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## BARBECUE SAUCE

Recipe Name: BARBECUE SAUCE

Portions:

Preparation Time:

Recipe#: KSA-2

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	ONIONS		20 LBS			
2	CHILI POWDER		6 LBS			
3	LIQUID SMOKE		3 QTS			
4	BROWN SUGAR		100 LBS			
5	SUGAR, GRANULATED		8 LBS			
6	SALT		2 LBS			
7	VINEGAR - CIDER		10 GAL			
8	TOMATO PASTE		8 CS #10 CNS			
9	TOMATO SAUCE		7 CS #10 CNS			
10	KETCHUP		7 CS #10 CNS			
11	WATER		20 GAL			
12	MODIFIED STARCH		15 LBS			
13	GARLIC		5 LBS			
14	DRY MUSTARD		2 LBS			
15	WORCESTERSHIRE SAUCE		1 GAL			
16	LEMON JUICE		1 QT			
17	COFFEE - STRONG		2 GAL			
	TOTAL					
	APPROX. GALLONS					

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix tomato paste, sauce and catsup with water.
3. Add other ingredients, except starch, and mix well.
4. Simmer at 180° F for one hour.
5. Make a slurry of starch and water.
6. Simmer 30 minutes.
7. Adjust taste & texture.
8. Pump.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat BARBECUE SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## BELLA VISTA SAUCE

Recipe Name: BELLA VISTA SAUCE  
 Recipe#: KSA-3  
 Production Style:  
 Written By:  
 Date:

Portions:  
 Final Yield:  
 Yield: 100 GALLONS  
 SA/AQ By:  
 Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	SLICED ONIONS - FRESH		150 LBS		
2	FRESH GARLIC		5 LBS		
3	GREEN PEPPERS - SLICED		80 LBS		
4	CHICKEN BASE		12 LBS		
5	DICED TOMATOES		10CS #10CN		
6	BLACK PEPPER		1/2 CUP		
7	SALT		1 CUP		
8	OREGANO		2 LBS		
9	FLOUR		10 LBS		
10	NATIONAL 465 MODIFIED STARCH		8 LBS		
11	OLEO		20 LBS		
12	WATER		40-50 GAL		
	TOTAL				
	APPROX. GALLONS				

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 180° F.
3. Add onion, garlic and saute for 10 minutes.
4. Add all remaining ingredients.
5. Combine flour and starch with water and make a smooth paste. Add to above mix and blend well.
6. Pump.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F.
8. Refrigerate casings at 28°-30° F.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat BELLA VISTA SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# BROWN SAUCE (ONION / MUSHROOM)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 160° F.
3. Add onion and mushrooms and saute for 10 minutes. Add tomato paste – cook for 10 minutes more.
4. Add water and cook for 10 minutes. Add all ingredients.
5. Combine flour and starch with water to make a smooth paste. Add to above mix and blend well.
6. Cook 20 minutes at 180° F.
7. Pump.
8. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
9. Refrigerate casings to 28°-30° F.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat BROWN SAUCE/ONION/MUSHROOM to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# CHEESE SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter with oil in kettle.
3. Add starch and flour and mix until smooth, about 5 minutes.
4. Add water, 25 gallons at a time, and the food coloring.
5. Mix spices and dry milk.
6. Add spices to kettle and mix.
7. Bring to a boil and add cheese while in low heat. Do not exceed 160° F.
8. Pump quickly.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat CHEESE SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CHICKEN GLAZE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oil in kettle and heat to 140° F.
3. Add onion, garlic and red pepper and saute for 15 minutes.
4. Add water and wine and cook for 15 minutes.
5. Combine flour and starch with water to make a smooth paste. Add to above mix and blend well.
6. Add parsley, food coloring, black pepper, lemon juice and all dry ingredients.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings to 28°-30° F.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat CHICKEN GLAZE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CREOLE SAUCE 100 GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F. Add oil and agitate slowly.
3. Add onion, celery and pepper. Cook 30 minutes.
4. Add flour and starch. Cook 30 minutes.
5. Add all other ingredients. Raise heat to 190° F. Cook 45 minutes.
6. Switch to pump mode – pump, label, chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CREOLE SAUCE 100 GALLON to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CURRY SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F. Add oil and agitate slowly.
3. Add onions and celery. Cook 20-30 minutes.
4. Add curry powder, flour, starch and chicken base. Cook 30 minutes.
5. Add remaining ingredients except raisins and apples. Raise heat to 190° F. Cook 30 minutes.
6. Add raisins and apples and agitate slowly. When heat reaches 180° F, switch to pump mode. Pump, label, water bath chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CURRY SAUCE (CHICKEN, PORK, BEEF) to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## GARLIC SAUCE

**Recipe Name:** GARLIC SAUCE

**Portions:** 43

**Preparation Time:**

**Recipe#:** KSA-9

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 100 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	ONIONS DICED - FRESH		30 LBS			
2	GARLIC - FRESH		4 LBS			
3	RED PEPPERS - CANNED		4 #10 CANS			
4	WHITE PEPPER		8 OZ			
5	SALT		8 OZ			
6	GINGER		1 LB			
7	FLOUR		12 LBS			
8	MODIFIED STARCH		8 LBS			
9	CHICKEN BASE		10 LBS			
10	SOY SAUCE		2 QUARTS			
11	OIL		1 GAL			
12	SEASONED RICE WINE		1 GAL			
13	WATER		80 GAL			
14	CHILI/GARLIC SAUCE		1 CAN			
15	HOISIN SAUCE		1 CAN			
	TOTAL					
	APPROX. GALLONS					

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oil in kettle and heat to 140° F.
3. Add onion, garlic and red pepper and saute for 15 minutes. Add flour and starch – cook 20 minutes.
4. Add water and cook for 15 minutes.
5. Add all ingredients.
6. Mix well and pump 1.5 gallons into each casing.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings at 28°-30° F.

## Pumping

9. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
10. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat GARLIC SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

## Ingredients that could produce possible allergic reactions:



# GRAVY BROWN SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter in steam kettle at 160° F. Agitate slowly.
3. When the butter is completely melted, slowly, while agitating, add the flour and starch. Cook 10 minutes.
4. Add water and remaining ingredients. Simmer 1/2 hour while agitating.
5. Raise heat to 180° F. Adjust texture and taste. Cook 10 minutes.
6. Pump and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat GRAVY BROWN (SAUCE) to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# GRAVY TURKEY SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter in steam kettle at 160° F. Agitate slowly.
3. When the butter is completely melted, slowly, while agitating, add the flour and starch. Cook 10 minutes.
4. Add the turkey base. Raise heat to 180° F. Cook 10 minutes while slowly agitating.
5. Add all other ingredients and increase agitation to blend smooth. Cook 10 minutes. Adjust seasoning and texture if needed.
6. Pump into one gallon casings. Chill in water bath.
7. Check temperature by folding casing over thermometer. Remove when the temperature is below 40° F. Place 6 casings per storage basket and remove to storage cooler.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat GRAVY TURKEY (SAUCE) to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HAM GLAZE (RAISIN SAUCE)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to \_\_\_ ° F.
3. Add one gallon of water, diced pineapple, pineapple juice, mustard, ground cloves and ketchup. Mix well. Cook for 10 minutes.
4. Combine flour and starch with 2 gallons of water and make a smooth paste. Add to above mix and blend well.
5. Add brown sugar, raisins and salt to the remaining sauce in the kettle. Mix well and pump 1.5 gallons into each casing.
6. Date, label, and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28°-30° F.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat HAM GLAZE (RAISIN SAUCE) to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 180° F.
3. Add onion, garlic and mushrooms and saute for 10 minutes. Add flour and starch – cook 20 minutes.
4. Add water, marsala wine and all other ingredients except parsley.
5. Cook – simmer 30 minutes. Add parsley.
6. Pump.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings at 28°-30° F.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat MARSALA SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# MARINARA SAUCE 100 GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute onion and garlic in oil until tender and golden in color. Add flour and starch – cook 20 minutes.
3. Add water, tomato paste and tomato puree.
4. Add onion/garlic mixture.
5. Stir in seasonings and simmer for one hour, stirring occasionally.
6. Cook until sauce reaches desired consistency.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat MARINARA SAUCE 100 GAL to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# PARMESAN SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F and place oil in kettle.
3. Add celery and onions to the above and saute for 15 minutes.
4. Add tomato puree, tomato paste, garlic and water to the above. Simmer at 160° F. Cook until sauce is done, approximately 45 minutes.
5. Add Lea & Perrin's sauce and parmesan cheese. Cook at 150° F for 30 minutes. Stir frequently to prevent sticking.
6. Combine flour and starch with water and mix until you have a smooth slurry. Add to soup and cook for 10 minutes.
7. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings at 28°-30° F.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat PARMESAN SAUCE to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# PEPPER STEAK SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oil in kettle and heat to 140° F.
3. Add peppers, onion and garlic and saute for 10 minutes.
4. Add water and cook for 10 minutes.
5. Add all other ingredients except flour and starch.
6. Bring kettle temperature to 180° F.
7. Combine flour and starch with 2 gallons of water and make a smooth paste. Add to above mix and blend well.
8. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
9. Refrigerate casings at 28°-30° F.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat PEPPER STEAK SAUCE to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat water to 180° F.
3. Add all ingredients.
4. Simmer and agitate slowly at 160° F for 1/2 hour.
5. Raise heat to 180° F.
6. Pump into casings and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat PIZZA SAUCE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# TARRAGON SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place oleo in kettle and heat to 140° F.
3. Add onions, tarragon leaves and mushrooms and saute for 10 minutes.
4. Add water and reduce heat to 140° F and cook for 15 minutes. Add sherry.
5. Combine flour and starch with water to make a smooth paste. Add to above mixture and blend well. Simmer for 30 minutes.
6. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28° F.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat TARRAGON SAUCE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 180° F.
3. Melt oleo.
4. Add flour, starch and powdered milk. Mix in kettle until very smooth. There should be no lumps.
5. Add water, white pepper and culinary cream and cook until temperature reaches 180° F.
6. Pump out twelve (12) each one and one-half gallon casings for diets. Place these casings in water bath chiller.
7. Add salt to the remaining sauce in the kettle. Mix well and pump 1.5 gallons into each casing.
8. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
9. Refrigerate casings at 28°-30° F.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat WHITE SAUCE to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CALAMARI IN AMERICAN SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add margarine to kettle and heat to 140° F.
3. Add onions and dry ingredients. Cook at 160° F for 10 minutes.
4. Add all other ingredients and cook for 30 minutes.
5. Add calamari. Heat to 160° F for 30 minutes.
6. Pump and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CALAMARI IN AMERICAN SAUCE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## CALAMARI IN PROVINCIAL SAUCE

Recipe Name: CALAMARI

Portions:

Preparation Time:

Recipe#: KSE-2

Final Yield:

Prepared By:

Production Style:

Yield: 30 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	CALAMARI, FROZEN		220 LBS			
2	MARGARINE		8 LBS			
3	ONIONS, SLICED, FROZEN		40 LBS			
4	TOMATO SAUCE		2 #10 CANS			
5	FLOUR, ALL PURPOSE		10 LBS			
6	WINE, WHITE, DRY		3 GAL			
7	GARLIC POWDER, DRIED		1 LB			
8	TOMATO CHUNKS		1CS #10 CNS			
9	SALT, FINE		1/2 LB			
10	PEPPER, WHITE		1/2 LB			
11	FISH STOCK BASE		5 LBS			
12	WATER		4 GAL			
	TOTAL					
	APPROX. GALLONS					

# CALAMARI IN PROVINCIAL SAUCE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add margarine to kettle and heat to 140° F.
3. Add onions and dry ingredients. Cook at 160° F for 10 minutes.
4. Add all other ingredients and cook for 30 minutes.
5. Add calamari. Heat to 160° F for 30 minutes.
6. Pump and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CALAMARI IN PROVINCIAL SAUCE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CHICKEN SAUSAGE JAMBALAYA

<b>Recipe Name:</b> CHICKEN SAUSAGE JAMBALAYA	<b>Portions:</b>	<b>Preparation Time:</b>
<b>Recipe#:</b> KSE-3	<b>Final Yield:</b>	<b>Prepared By:</b>
<b>Production Style:</b>	<b>Yield:</b> 100 GALLONS	<b>Supervisor:</b>
<b>Written By:</b>	<b>SA/AQ By:</b>	<b>Date:</b>
<b>Date:</b>	<b>Date:</b>	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	HAM, DICED			60 LBS		
2	CHICKEN, PULLED			140 LBS		
3	ANDOUILLE			80 LBS		
4	RICE			120 LBS		
5	WATER			26 GAL		
6	ONIONS			60 LBS		
7	CELERY			30 LBS		
8	GREEN PEPPERS			20 LBS		
9	CHICKEN BASE			8 LBS		
10	WORCESTERSHIRE SAUCE			1 GAL		
11	TABASCO			2 CUPS		
12	BLACK PEPPER			1 CUP		
13	WHITE PEPPER			1 CUP		
14	ONION POWDER			1 CUP		
15	RED PEPPER			1 CUP		
16	FLOUR			10 LBS		
17	DICED TOMATOES			3CS #10CNS		
	TOTAL					
	APPROX. GALLONS					

# CHICKEN SAUSAGE JAMBALAYA

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add oil and heat to 160° F, add vegetables, sausage, ham and seasoning.
3. Saute for 20 minutes. Add water, tomato product and shrimp base.
4. Mix well. Raise heat to 180° F, add rice and agitate slowly.
5. Cook for one hour until rice is cooked. Add chicken and heat to 180° F.
6. Adjust consistency to pump.

## Pumping

7. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
8. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CHICKEN SAUSAGE JAMBALAYA to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CRAWFISH ETOUFFEE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Use 2# crawfish per casing.
3. Add oil and heat to 180°F. Add vegetables and seasoning. Cook for 20 minutes.
4. Add flour and starch. Cook for 30 minutes.
5. Add all other ingredients and simmer for 1 hour.
6. Pump.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat CRAWFISH ETOUFFEE to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute onions, celery and pepper in oil. Add starch. Cook 20 minutes at 160° F.
3. Add all except shrimp – simmer 1/2 hour.
4. Add shrimp. Start pumping.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat SHRIMP CREOLE to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# SHRIMP ETOUFFEE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add cooked shrimp to casings.
3. Saute vegetables in oil at 180° F. Add seasoning and cook for 20 minutes.
4. Add remaining ingredients and simmer for one hour at 180° F.
5. Pump.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat SHRIMP ETOUFFEE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# SHRIMP JAMBALAYA

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add oil and heat to 160° F. Add vegetables, meat and seasoning.
3. Saute for 20 minutes. Add water, tomato product and shrimp base.
4. Mix well. Raise heat to 180° F. Add rice and agitate slowly.
5. Cook for 1 hour until rice is cooked.
6. Adjust consistency to pump.
7. Add shrimp and pump.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat SHRIMP JAMBALAYA to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## SHRIMP LOUISIANA

Recipe Name: SHRIMP LOUISIANA

Portions:

Preparation Time:

Recipe#: KSE-8

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	SHRIMP			220 LBS		
2	PRODUCE ONIONS YELLOW			200 LBS		
3	BASE GARLIC MINORS			6 LBS		
4	OIL WESSON			1-1/2 GAL		
5	PRODUCE PEPPERS GREEN			50 LBS		
6	TOMATO DICED/JUICE			4 CASES		
7	VEG, SQUASH ZUCCHINI SLICED			100 LBS		
8	YELLOW SQUASH			100 LBS		
9	SPICE THYME LEAF			1-1/2 LBS		
10	SPICE PAPRIKA SPANISH			1-1/2 LBS		
11	SALT SUPERIOR			1 LB		
12	SPICE BASIL SWEET			2 LBS		
13	SPICE PEPPER WHITE			1/2 LB		
14	SAUCE TABASCO			2 CUPS		
15	STARCH MODIFIED/NATIONAL 465			8 LBS		
16	WATER			30-40 GAL		
	TOTAL					
	APPROX. GALLONS					

# SHRIMP LOUISIANA

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F. Add oil, vegetables and seasonings. Saute for 15 minutes.
3. Add all remaining ingredients and simmer for 1/2 hour at 180° F.
4. Add shrimp and pump into casings immediately.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat SHRIMP LOUISIANA to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# BLACK BEAN SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F.
3. Add onions, celery, carrots, potatoes, oil and garlic. Saute for 30 minutes.
4. Add hot water and black pepper. Set kettle temperature to 180° F and cook for 15 minutes.
5. Combine starch with water and mix until you have a smooth paste. Add paste to soup and cook for 10 minutes.
6. Add all remaining ingredients and simmer at 160° F for one hour. Add cilantro.
7. Mix well and pump 1.5 gallons into each casing.
8. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.
9. Refrigerate casings at 28°-30° F.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat BLACK BEAN SOUP to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# BEEFY BARLEY SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F.
3. Add oil, diced beef, onions, celery and carrots. Saute for 30 minutes.
4. Add hot water, barley and black pepper. Set kettle temperature to 180° F and cook for 15 minutes.
5. Combine flour and starch with water and mix until you have a smooth paste. Add paste to soup and cook for 30 minutes.
6. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28°-30° F.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat BEEFY BARLEY SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# BEEF NOODLE SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Simmer vegetables until tender then add salt, pepper, base.
3. 1/2 water and beef. Let cook 90 minutes until beef is tender.
4. Mix cornstarch and add remaining water.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat BEEF NOODLE SOUP to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Dice carrots, onions and celery.
3. Heat kettle to 160° F. Melt butter.
4. Saute carrots, celery and onions for 15 minutes.
5. Raise heat to 180° F. Add water and all other ingredients except chicken.
6. Simmer for 30 minutes. Add chicken. Skim any fat off.
7. When temp reaches 180° F, pump and chill.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CHICKEN CREOLE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CHICKEN GUMBO

Recipe Name: CHICKEN GUMBO

Portions:

Preparation Time:

Recipe#: KSO-5

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	OLIVE OIL			2 GAL		
2	BELL PEPPER			50 LBS		
3	DICED ONION			50 LBS		
4	CELERY			50 LBS		
5	GARLIC			6 LBS		
6	DICED TOMATO			15 #10 CNS		
7	OKRA			80 LBS		
8	GROUND BAY LEAF			1/2 LB		
9	THYME			1 LB		
10	BASIL, GROUND			1 LB		
11	CAYENNE PEPPER			1/2 LB		
12	BLACK PEPPER			1/2 LB		
13	SALT			1 LB		
14	GUMBO FILE			1 LB		
15	WATER			40 GAL		
16	CHICKEN BASE			25 LBS		
17	CARAMEL COLOR			6 OZ		
18	ANDOUILLE SAUSAGE, DICED			60 LBS		
19	CHICKEN MEAT			150 LBS		
	TOTAL					
	APPROX. GALLONS					

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute bell pepper, sausage, onion, celery and garlic in olive oil.
3. Add water, tomatoes and all other ingredients except chicken, flour and cornstarch.
4. Simmer 45 minutes.
5. Add flour/cornstarch mixture. Mix.
6. Add chicken.
7. When temp reaches 180° F, pump.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CHICKEN GUMBO to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# CHICKEN LOUISIANA

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Combine all ingredients, except turkey, starch and water, in kettle.
3. Cook 20 minutes at 180° F.
4. Add turkey and cook 20 minutes more, agitating slowly.
5. Mix water and starch to form a slurry.
6. Add to kettle. Cook 10 minutes.
7. Pump into casings and chill.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CHICKEN LOUISIANA to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CHICKEN NOODLE SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook margarine.
3. Add carrots and cook about 15 minutes.
4. Then add other vegetables and cook until tender.
5. Add seasonings and remaining ingredients, except noodles.
6. Simmer for 30 minutes at 180° F.
7. Add noodles. Cook 4 minutes, then pump.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CHICKEN NOODLE SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CLAM CHOWDER SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pre-prep: dice celery, onions and peppers.
3. Melt butter in kettle at 160° F while agitating slowly.
4. When butter is completely melted, add flour and starch. Cook for 15-20 minutes, continuing to agitate to form a smooth roux.
5. Add base and clam juice. Increase agitation to blend. Raise heat to 180° F. Cook 10 minutes.
6. Add all remaining ingredients except clams. Simmer 45 minutes at 160° F.
7. Add clams.
8. Pump into one gallon casings, place in water bath chiller. Chill.
9. Check temperature by folding casing over thermometer. When it's below 40° F, remove and place 6 casings in each storage cart. Remove to storage cooler.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat CLAM CHOWDER SOUP to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CORN CHOWDER

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute onions, celery and bacon bits in margarine until tender. Add flour and starch. Cook 30 minutes at 150° F.
3. Add milk and corn.
4. Add pepper, chicken base, hot sauce and Worcestershire sauce.
5. Add potato and water.
6. Stir until well blended.
7. Cook for 45 minutes.
8. Add parsley. Raise heat to 160° F.
9. Pump.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat CORN CHOWDER to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# CREAM OF BROCCOLI SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Chop onions, celery and carrots finely.
3. Melt butter at 160° F in kettle, add onions, carrots and celery. Saute 5 minutes.
4. Add flour and starch. Agitate 15 minutes (until smooth). Add chicken base, stir 5 minutes.
5. Add milk. Cook and stir until smooth and creamy (about 15 minutes). Raise heat to 180° F.
6. Adjust texture with water, if needed. Add parsley.
7. Add broccoli. Cook 5 minutes. Pump and chill.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CREAM OF BROCCOLI SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CRABMEAT BOUILLABAISSE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat salad oil in steam jacketed kettle. Add the onions and cook until transparent.
3. Add the green peppers and potatoes and cook several minutes. Add the bay leaf, salt, garlic, tomato paste, diced tomatoes and water. Cover and simmer 15 minutes. Add starch. Mix with water. Simmer 30 minutes.
4. Add the fish, shrimp and crabmeat. Simmer 5 minutes longer. Pump.
5. Serve in deep soup bowls and garnish each serving with chopped parsley, accompanied by toasted french bread.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat CRABMEAT BOUILLABAISSE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CREAM OF CHICKEN SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter at 160° F in kettle.
3. Add onions, carrots and celery. Saute 5 minutes.
4. Add flour, starch and seasonings. Agitate 15 minutes (until smooth).
5. Add chicken base. Stir 5 minutes.
6. Add milk. Cook and stir until smooth and creamy (about 15 minutes). Raise heat to 180° F.
7. Adjust texture with water, if needed. Add chicken.
8. Pump and chill.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat CREAM OF CHICKEN SOUP to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# CREAM OF MUSHROOM SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F. Add oleo, onions and mushrooms. Saute for 30 minutes.
3. Add hot water and set temperature to 180° F.
4. Combine flour, starch and powdered milk with water and mix until you have a smooth paste. Add paste to soup and cook for 10 minutes.
5. Add culinary cream. Simmer until smooth and creamy. Pump.
6. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28°-30° F.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CREAM OF MUSHROOM SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# CREAM OF POTATO SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter at 160° F in kettle.
3. Add onions, celery, carrots and bacon bits. Saute 5 minutes.
4. Add flour and starch. Agitate 15 minutes (until smooth).
5. Add chicken base. Stir 5 minutes.
6. Add milk. Cook and stir until smooth and creamy (about 15 minutes). Raise heat to 180° F.
7. Adjust texture with water, if needed. Add potatoes. Simmer 15 minutes.
8. Pump into casings and chill.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat CREAM OF POTATO CHOWDER SOUP to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute onions and celery in margarine. Add water and flour to make a roux and cook for 5 minutes.
3. Add water and carrots. Cook until carrots are tender. Add milk, cheddar cheese and seasonings. Cook until cheese is dissolved.
4. Pump and chill.

## Pumping

5. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
6. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat DUCHES SOUP (CHEDDAR CHEESE & CARROT) to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# GAZPACHO (COLD SOUP)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix all ingredients cold in kettle.
3. Bag and water bath chill.

## Pumping

4. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
5. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
7. Put casings (<40° F) one layer deep in storage racks on the cart.
8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

9. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

10. When needed, heat GAZPACHO (COLD SOUP) to 165° F (no higher for quality) by an appropriate method.
11. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

12. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## MINISTRONE SOUP

Recipe Name: MINISTRONE SOUP      Portions: 100  
 Recipe#: KSO-17      Final Yield:  
 Production Style:      Yield: 100 GALLONS  
 Written By:      SA/AQ By:  
 Date:      Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	WATER, TAP		40 GAL		
2	MACARONI, ELBOW ENRICHED		50 LBS		
3	ONIONS, DICED IQF		60 LBS		
4	CELERY CRESCENTS, FRESH		60 LBS		
5	CARROTS, COINS, FZ		60 LBS		
6	CABBAGE, FRESH		60 LBS		
7	MARGARINE, SALTED, PRINT		10 LBS		
8	BEEF BASE		15 LBS		
9	GARLIC		5 LBS		
10	POTATOES, REFRIGERATED, DICED		60 LBS		
11	PEPPER, WHITE, GROUND		1 LB		
12	SPINACH, FZ, CHOPPED		60 LBS		
13	BEANS, CUT GREEN, CND		60 LBS		
14	TOMATOES, DICED		30 #10 CNS		
15	BACON BITS		40 LBS		
16	FLOUR, GENERAL PURPOSE		10 LBS		
17	NATIONAL 465 MODIFIED STARCH		10 LBS		
18	CHICK PEAS		2CS #10CNS		
19	SALT		AS NEEDED		
	TOTAL				
	APPROX. GALLONS				

# MINESTRONE SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Assemble all ingredients.
3. In kettle, melt margarine, cook onions, garlic, celery and carrots with the agitator set at medium speed. Add flour and starch. Cook 20 minutes.
4. Add beef base and water. Allow to boil and then simmer for 15 minutes.
5. Add filling. Bring to 180° F. Pump.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat MINESTRONE SOUP to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# MULLIGATAWNY SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. In steam jacketed kettle, melt margarine at 140° F.
3. Add onions, carrots, celery, apples and green pepper. Saute 10 minutes.
4. Add salt, pepper, curry powder, flour, starch and base. Mix well. Add all remaining ingredients except chicken.
5. Increase thermostat setting to about 180° F. When 180° F is reached, reduce setting to 160° F and simmer for 45 minutes.
6. Add chicken pieces and continue to simmer for 10 minutes.
7. Pump.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat MULLIGATAWNY SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# NAVY BEAN SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F. Add oil and saute all vegetables for 20 minutes. Add flour and starch. Cook 15 minutes.
3. Add all other ingredients. Simmer at 180° F for 30 minutes.
4. Pump.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat NAVY BEAN SOUP to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# POTATO CHOWDER

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute vegetables until tender. Add flour and starch. Cook 15 minutes.
3. Add milk and half of water, let get hot.
4. Don't boil. Add chicken base, white pepper and ham base.
5. Add the rest of the water, bacon bits and potatoes. Simmer until tender.
6. Add parsley.
7. Pump.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat POTATO CHOWDER to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# SEAFOOD CHOWDER

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Dice celery, onions and peppers.
3. Melt butter in kettle at 160° F while agitating slowly.
4. When butter is completely melted, add flour and starch. Cool for 15-20 minutes continuing to agitate to form a smooth roux.
5. Add base and clam juice, increase agitation to blend. Raise heat to 180° F. Cook for 10 minutes.
6. Add all remaining ingredients, mix well and cook 15-20 minutes.
7. Pump into one-gallon casings, place in water bath chiller – chill.
8. Check temperature by folding casing over thermometer. When it's below 40° F, remove and place 6 casings in each storage cart. Remove to storage cooler.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat SEAFOOD CHOWDER – BASE (SHRIMP, CLAM, FISH) to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# SPLIT PEA SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F and melt oleo. Saute onions and celery for 15 minutes. Add flour and starch. Cook 15 minutes.
3. Add 60 gallons of water to kettle and simmer at 180° F for 10 minutes.
4. Add split peas to kettle. Simmer for 45 minutes or until peas are tender and mixture is thickened. Add all.
5. Add black pepper and culinary cream to kettle. Mix until well blended.
6. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28°-30° F.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat SPLIT PEA SOUP to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## TURKEY NOODLE SOUP

**Recipe Name:** TURKEY NOODLE

**Recipe#:** KSO-23

**Production Style:**

**Written By:**

**Date:**

**Portions:**

**Final Yield:**

**Yield:** 100 GALLONS

**SA/AQ By:**

**Date:**

**Preparation Time:**

**Prepared By:**

**Supervisor:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	DICED ONIONS - FRESH			30 LBS		
2	DICED CELERY - FRESH			30 LBS		
3	DICED CARROTS - FROZEN			50 LBS		
4	EGG NOODLES			60 LBS		
5	EGG SHADES			8 OZ		
6	OLEO			20 LBS		
7	NATIONAL 465 MODIFIED STARCH			13 LBS		
8	FROZEN DICED TURKEY			200 LBS		
9	WATER			80 GAL		
10	SALT			1 LB		
11	PEPPER			3/4 LB		
12	TURKEY/CHICKEN BASE			10 LBS		
13	POULTRY SEASONING			1-1/2 LBS		
14	SAGE			1 CUP		
15	PARSLEY			1 LB		
	TOTAL					
	APPROX. GALLONS					

# TURKEY NOODLE SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Put oil in kettle and heat to 140° F. Add oleo, onion, celery and carrots. Saute for 30 minutes. Add starch. Cook 15 minutes.
3. Add hot water and base and set temperature to 180° F. Add all remaining ingredients and cook for 10 minutes.
4. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
5. Refrigerate at 28°-30° F.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat TURKEY NOODLE SOUP to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# TURKEY RICE SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F. Add oleo, onion, celery and carrots. Saute for 30 minutes. Add flour and starch.
3. Add hot water and set temperature to 180° F. Add all ingredients. Simmer for 20 minutes at 160° F.
4. Pump.
5. Date, label and clip casings and place in water bath chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
6. Refrigerate casings at 28°-30° F.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat TURKEY RICE SOUP to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## TURNIP GREEN SOUP

<b>Recipe Name:</b> TURNIP GREEN SOUP	<b>Portions:</b>	<b>Preparation Time:</b>
<b>Recipe#:</b> KSO-25	<b>Final Yield:</b>	<b>Prepared By:</b>
<b>Production Style:</b>	<b>Yield:</b> 100 GALLONS	<b>Supervisor:</b>
<b>Written By:</b>	<b>SA/AQ By:</b>	<b>Date:</b>
<b>Date:</b>	<b>Date:</b>	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	DICED ONIONS, FRESH		60 LBS		
2	DICED POTATOES, FRESH		80 LBS		
3	GREAT NORTHERN BEANS, DRY		60 LBS		
4	GARLIC CLOVES, FRESH		2 LBS		
5	CHORIZO SAUSAGE, SLICED		40 LBS		
6	HAM, DICED (SMOKED)		20 LBS		
7	TURNIP GREENS, FROZEN		100 LBS		
8	BLACK PEPPER		8 OZ		
9	SALT		12 OZ		
10	HAM BASE		10 LBS		
11	WATER		60-70 GAL		
12	FLOUR		4 LBS		
13	NATIONAL 465 MODIFIED STARCH		4 LBS		
14	LOUISIANA HOT SAUCE		2 CUPS		
15	PEANUT OIL		1 GAL		
	<b>TOTAL</b>				
	<b>APPROX. GALLONS</b>				

# TURNIP GREEN SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil to 160° F. Add onions, ham, sausage and garlic. Cook for 20 minutes.
3. Add flour and starch. Cook 15 minutes. Add all remaining ingredients. Simmer for 60-90 minutes.
4. When beans are tender, pump.
5. Date, label and clip casings and place in water bath chiller. Chill contents of casings to less than 40° F in less than 1-1/2 hours.
6. Refrigerate casings at 28°-30° F.

## Pumping

7. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
8. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat TURNIP GREEN SOUP to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## VEGETABLE & BEEF SOUP

Recipe Name: VEGETABLE & BEEF

Portions:

Preparation Time:

Recipe#: KSO-26

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	VEG OKRA CUT		100 LBS		
2	VEG MIXED VEGETABLES		70 LBS		
3	WATER		40 GAL		
4	SOUP TOMATO		50 #3 CANS		
5	BEEF TIPS		120 LBS		
6	PASTA NOODLES EGG MED		20 LBS		
7	SALT SUPERIOR		2 LBS		
8	SPICE PEPPER WHITE		1/2 LB		
9	SUGAR GRANULATED		4 LBS		
10	MARGARINE BLOCK		12 LBS		
11	PRODUCE CELERY		30 LBS		
12	PRODUCE PEPPERS GREEN		30 LBS		
13	PRODUCE ONIONS YELLOW		50 LBS		
14	POTATO SLICED WHITE		2 CS #10CN		
15	TOMATO DICED JUICE		3CS #10CN		
16	TOMATO PASTE CANNED/HEINZ		4CS #10CN		
17	TOMATO KETCHUP		2 #10 CNS		
18	NATIONAL 465 MODIFIED STARCH		6 LBS		
19	WORCESTERSHIRE SAUCE		1/2 GAL		
	TOTAL				
	APPROX. GALLONS				

# VEGETABLE & BEEF SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pre-prep: dice celery, onions and peppers.
3. Melt butter in steam kettle at 160° F.
4. When melted, add diced celery, onions and peppers. Raise heat to 180° F. Agitate slowly for 10 minutes.
5. Add beef base and water. Agitate 5 minutes or until beef base is well dissolved. Add meat, cook 90 minutes.
6. Add all other ingredients and potatoes.
7. Simmer for 10 minutes at 180° F, slowly agitating.
8. Check consistency and flavor, adjust if needed.
9. Pump into one gallon casings, place in water bath chiller. Cool until internal temp is below 40° F. Check by folding casing over thermometer. When cooled, put 6 casings in storage cart. Store in product holding cooler.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat VEGETABLE & BEEF SOUP to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# VERMONT CHEESE SOUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter in kettle at 150° F.
3. Add vegetables and raise heat to 160° F.
4. Saute until liquid has reduced.
5. Lower heat to 160° F.
6. Add flour and starch, cook 15 minutes.
7. Add water and milk.
8. When blended smooth, add cheese.
9. When smooth, pump into casings and chill.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat VERMONT CHEESE SOUP to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Dice onion and celery.
3. In steam kettle at 160° F, melt butter.
4. When butter is melted, add onions and celery – agitate slowly at 160° F for 10 minutes.
5. Add all other ingredients except beans – continue to agitate slowly at 160° F for 10 minutes.
6. Raise heat to 180° F and add beans. Agitate very slowly so that the beans won't break apart. Simmer 5 minutes.
7. Pump into one-gallon casing. Cool in blast chiller or in tumble chiller without rotating basket (tumbling will break up the product).
8. Check internal temp by folding the casing over the thermometer. When it reads below 40° F, place 6 casings in storage cart. Store in product holding cooler.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat BAKED BEANS to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



### Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F and melt butter. Add vegetables and bacon bits. Cook 20 minutes.
3. Add all remaining ingredients. Simmer 30 minutes.
4. Pump.

### Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

### Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

### Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

### Re-heating, Plating and Serving

11. When needed, heat BAKED BEANS to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

### Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil at 160° F. Add vegetables, dry seasonings and flour. Cook 20-30 minutes.
3. Add all remaining ingredients. Simmer 30 minutes.
4. Pump.

## Pumping

5. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
6. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat BLACK BEANS to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil at 160° F. Add all vegetables and seasonings. Cook 20 minutes.
3. Add starch. Cook 10 minutes.
4. Add all other ingredients. Simmer 40 minutes.
5. Pump.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat BLACK BEANS to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CINNAMON/OATMEAL CASSEROLE TOPPING

<b>Recipe Name:</b> CASSEROLE TOPPING	<b>Portions:</b>	<b>Preparation Time:</b>
<b>Recipe#:</b> KST-5	<b>Final Yield:</b>	<b>Prepared By:</b>
<b>Production Style:</b>	<b>Yield:</b> 12 SERVINGS	<b>Supervisor:</b>
<b>Written By:</b>	<b>SA/AQ By:</b>	<b>Date:</b>
<b>Date:</b>	<b>Date:</b>	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	CEREAL OATS QUICK QUAKER		126 OZ		
2	MARGARINE VEG/SOLID		4 LBS		
3	SUGAR GRANULATED		10 LBS		
4	FLOUR CAKE SOFTASLK		10 LBS		
5	SPICE CINNAMON GRND		1/2 CUP		
6	SPICE NUTMEG GRND		2 TBSP		
7	SUGAR BROWN DARK		10 LBS		
	TOTAL				
	APPROX. GALLONS				

# CINNAMON/OATMEAL CASSEROLE TOPPING

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter.
3. Mix oatmeal, sugar, flour, brown sugar, cinnamon and nutmeg together.
4. Add melted butter and mix by hand until mixture will crumble.
5. Sprinkle on top of casserole, heat until bubbly hot.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat CINNAMON/OATMEAL CASSEROLE TOPPING to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CORN BREAD BATTER

Recipe Name: CORN BREAD BATTER Portions:  
 Recipe#: KST-6 Final Yield:  
 Production Style: Yield: 100 GALLONS  
 Written By: SA/AQ By:  
 Date: Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	FLOUR PLAIN ALL PURPOSE		200 LBS		
2	CORNMEAL PLAIN YELLOW		200 LBS		
3	MILK BUTTERMILK		25 GAL		
4	OIL BUTTER FLAVOR		15 GAL		
5	EGG YOLK FROZEN RAW		100 LBS		
6	BAKING POWDER		8 CUPS		
7	SALT SUPERIOR		1 CUP		
8	SUGAR GRANULATED		8 CUPS		
9	WHOLE MILK HOMO		20 GAL		
	TOTAL				
	APPROX. GALLONS				

# CORN BREAD BATTER

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Put all dry ingredients in kettle and mix well.
3. Begin adding all liquid ingredients, starting with buttermilk, then eggs and oil.
4. When well blended, pump into casings and water bath chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat CORN BREAD BATTER to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# CORNBREAD DRESSING #1

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Dice celery, onions and green peppers.
3. In tilt skillet at 350° F, melt butter. Saute onions, peppers and celery until tender. Add water, seasonings and bases. Mix well.
4. Add beaten eggs, stuffing mix, soup and cornbread. Mix very gently – adjust consistency with water, if needed.
5. Empty in 2 inch steam table pans. Bake at 225° F for one hour.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat CORNBREAD DRESSING I to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## CORNBREAD DRSSING #2

### Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 140° F.
3. Place oil in kettle and add celery, then onions. Saute until tender, but still crisp. Approximately 15 minutes. DO NOT overcook.
4. Add cornbread crumbs, bread crumbs, baking powder, black pepper and pasteurized eggs. Stir on medium speed for 10 minutes.
5. Add all remaining ingredients and mix well.
6. When mixing is complete, pump 1.5 gallons into each casing.
7. Date, label and clip casings and place in tumble chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
8. Refrigerate casings at 28°-30° F.

### Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

### Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

### Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

### Re-heating, Plating and Serving

15. When needed, heat CORNBREAD DRESSING II to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

### Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CREAM OF WHEAT

Recipe Name: CREAM OF WHEAT

Portions:

Preparation Time:

Recipe#: KST-9

Final Yield:

Prepared By:

Production Style:

Yield: 100 GALLONS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	CREAM OF WHEAT		1 GAL			
2	WATER		80 GAL			
	TOTAL					
	APPROX. GALLONS					

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Put 80 gallons of water in kettle.
3. Slowly add cream of wheat to water while stirring constantly and bring mixture to a boil.
4. Reduce kettle heat to 180° F and cook for 10-15 minutes or until thickened while stirring occasionally. Turn agitator on fast speed.
5. Pump 1.5 gallons into each casing.
6. Date, label and clip casings and place in tumble chiller. Chill contents of casing to less than 40° F in less than 1-1/2 hours.
7. Refrigerate casings at 28°-30° F.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CREAM OF WHEAT to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## GRITS BUTTERED

**Recipe Name:** GRITS BUTTERED

**Portions:**

**Preparation Time:**

**Recipe#:** KST-10

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 100 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)	USER REC. (wt. / vol.)	NUTRITION REF.
1	GRITS QUICK		130 LBS		
2	WATER		75 GAL		
3	MARGARINE BLOCK		20 LBS		
4	SALT SUPERIOR		4 CUPS		
	TOTAL				
	APPROX. GALLONS				

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Combine water and salt in kettle.
3. Add grits slowly to prevent lumping. Turn on heat to 160° F.
4. Agitate until 160° F temp is reached.
5. Pump into casing and chill.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat GRITS BUTTERED to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# HONEY CORNBREAD (BATTER)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add all dry ingredients to cold kettle and mix well.
3. Incorporate water, oil, eggs and honey.
4. Pump and chill.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat HONEY CORN BREAD (BATTER) to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# LOUISIANA RED BEANS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute onions, celery and peppers in oil.
3. Add all other ingredients.
4. Simmer for one hour.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat LOUISIANA RED BEANS to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# MACARONI & CHEESE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt margarine.
3. Stir in flour, modified starch and seasonings.
4. Cook 5-10 minutes.
5. Add milk gradually, stirring constantly. Cook until thickened.
6. Add cheese to sauce.
7. Stir until cheese melts.
8. Add cooked macaroni and mix carefully.
9. Variation: Macaroni, Cheese and Ham. Add 3 lbs. chopped ham, one lb. 8 oz. per pan. Reduce salt to one tbsp.
10. Do not exceed 160° F.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat MACARONI & CHEESE to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## MASHED POTATOES (INSTANT)

Recipe Name: MASHED POTATOES      Portions: 80  
 Recipe#: KST-14                          Final Yield:  
 Production Style:                          Yield: 100 GALLONS  
 Written By:                                  SA/AQ By:  
 Date:    Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	MASHED POTATOES, INSTANT			140 LBS		
2	BUTTER			25 LBS		
3	SALT			2 LBS		
4	DRY MILK			25 LBS		
5	WATER			70-80 GAL		
	TOTAL					
	APPROX. GALLONS					

# MASHED POTATOES (INSTANT)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter.
3. Add 70 gallons of water, milk and salt.
4. Add mashed potatoes.
5. Stir until completely mixed.
6. Add more water, if needed.
7. Bring temperature to 160° F.
8. Pump in casings, chill and store in refrigerator.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat MASHED POTATOES to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## MASHED POTATOES (FRESH)

**Recipe Name:** MASHED POTATOES

**Portions:** 1200

**Preparation Time:**

**Recipe#:** KST-15

**Final Yield:**

**Prepared By:**

**Production Style:**

**Yield:** 100 GALLONS

**Supervisor:**

**Written By:**

**SA/AQ By:**

**Date:**

**Date:**

**Date:**

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	POTATOES, FRESH		700 LBS			
2	SALT		2 CUPS			
3	MARGARINE		10 LBS			
4	PEPPER BLACK		1-1/2 CUPS			
5	MILK		10 GAL			
	TOTAL					
	APPROX. GALLONS					

# MASHED POTATOES (FRESH)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Peel potatoes in vegetable peeler, cut out any bad spots.
3. Wash thoroughly.
4. Place potatoes in kettle with the agitator and cover with water.
5. Do not turn on agitator at this time.
6. Bring water to a boil and simmer for about 25 minutes or until tender.
7. Drain off the water from the kettle.
8. Start the agitator to break up the cooked potatoes and mix.
9. Add margarine and pepper to mixture, then gradually add the milk until potatoes are light and fluffy.
10. Pump and chill.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat MASHED POTATOES to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# MASHED POTATOES (SWEET)

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Wash and clean potatoes, cut out any bad spots and size evenly.
3. Place potatoes in kettle with the agitator and cover with water. Do not turn on agitator at this time.
4. Bring water to a boil and simmer until potatoes are tender.
5. Drain off water from kettle.
6. Start the agitator in slow speed to break up the cooked potatoes and mix.
7. Add margarine, brown sugar and spices to mix. Gradually add milk to mixture and continue mixing until smooth.
8. Pump and chill.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat MASHED SWEET POTATOES (FRESH) to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Saute onions in butter.
3. Then add pecans, ginger, basil and parsley.
4. Cook together for 20 minutes.
5. Then add to cooked rice just before serving.

## Pumping

6. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
7. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat PECAN RICE to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# POTATOES, ESCALLOPED

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Melt butter in steam kettle at 160° F while slowly agitating.
3. When butter is melted, add starch and continue to agitate. Cook for 15 minutes.
4. Add milk and eggs – increase agitation to blend together.
5. Add cheese, cheese sauce and seasonings. Continue to agitate until well blended.
6. Add potatoes. Agitate slowly until well blended together.
7. Pump into one-gallon casings. Blast chill or chill in tumbler (DO NOT TUMBLE CYCLE AS IT CAUSES DAMAGE TO POTATOES).
8. Check temp by folding casing over thermometer. When it's below 40° F, place 6 casings in each storage basket. Remove to product storage cooler.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat POTATOES, ESCALLOPED to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.





# POTATOES, PARSLEY STEWED

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cook potatoes in steam kettle for 5 minutes or until tender.
3. In 20 gallon water at 180° F.
4. Stir flour into 2 gallons of cold water and mix well.
5. Slowly add to potatoes.
6. Cook 5 minutes.
7. Add salt, butter and parsley. Blend well.
8. Pump immediately.
9. Chill in tumble chiller until \_\_\_\_ ° F.
10. RETHERM: Place casing in boiling water for 20 minutes ONLY!

## Pumping

11. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
12. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat POTATOES, PARSLEY STEWED to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# SWEET POTATO SYRUP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix sugar, water, butter, salt and starch.
3. Heat to 180° F.
4. Turn heat off and pump into casings.
5. Serve over sweet potato.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat SWEET POTATO SYRUP to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# SWEET POTATO CASSEROLE

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Mix potatoes, sugar, flour, brown sugar and eggs together until smooth.
3. Melt butter.
4. Add the two milks, vanilla, raisins, nutmeg and cinnamon.
5. Agitate while adding melted butter.
6. Turn on heat when temp reaches 180° F and pump.
7. Top with oatmeal topping – Recipe #804.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat SWEET POTATO CASSEROLE to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. In steam kettle at 160° F, melt butter.
3. Raise heat to 180° F and add carrots. Cook 10 minutes, slowly agitate.
4. Add both squash. Cook 10 minutes more, agitate slowly.
5. Add green beans. Cook 5 minutes.
6. Add enough water to pump. Pump and blast chill (do not tumble).
7. When temperature is 40° F, remove and store in cooler.

## Pumping

8. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
9. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CARPI MIX VEGETABLES to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## SPINACH BUTTERED

Recipe Name: SPINACH BUTTERED    Portions: 50  
 Recipe#: KVE-2    Final Yield:  
 Production Style:    Yield: 50 GALLONS  
 Written By:    SA/AQ By:  
 Date:    Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP) (weight or volume)		USER REC. (wt. / vol.)	NUTRITION REF.
1	VEG SPINACH CHOPPED		360 LBS			
2	SALT SUPERIOR		16 OZ			
3	MARGARINE BLOCK		15 LBS			
4	BASE HAM MINORS		2 LBS			
5	WATER		3 GAL			
	TOTAL					
	APPROX. GALLONS					

# SPINACH BUTTERED

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat steam kettle to 180° F. Melt butter.
3. When melted, add water, salt and spinach. Agitate slowly. Simmer one hour.
4. Check seasonings and adjust.
5. Pump into one-gallon casing. Cool in water bath chiller.
6. Check temperature by folding casing over thermometer. When the product is below 40° F, place 6 casings in each storage basket and remove to product cooler.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat SPINACH BUTTERED to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# TOMATOES & OKRA SEASONED

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Add okra and seasoning in kettle.
3. Heat kettle to 180° F.
4. Cook about 45 minutes until okra is tender.
5. Add tomatoes and cook 20 minutes more, agitating slowly.
6. Pump into casings and chill.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat TOMATOES & OKRA SEASONED to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



## Preparation

1. Inspect the weight and condition of all ingredients.
2. Put greens into kettle and add half of water.
3. Then add salt, sugar, white pepper, butter, ham base and tabasco sauce.
4. Simmer until done.
5. Add another 3 gallons of water, if needed.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat TURNIP GREENS to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## BEEF PATTY RANCHERO

Recipe Name: BEEF PATTY RANCHERO	Portions:	Preparation Time:
Recipe#: CTBE-1	Final Yield:	Prepared By:
Production Style:	Yield: 10 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	BEEF PATTY 4 OZ W/TVP	100	EACH	
2	PEPPERS SWEET CHOPPED	5	LBS	
3	ONIONS CHOPPED	5	LBS	
4	BEEF BASE	1	CUP	
5	BOILING WATER	2	QTS	
6	CRUSHED TOMATOES #10 CAN	2	CANS	
7	CHILI POWDER	1/2	CUP	
8	GARLIC GRANULATED	1/2	CUP	
9	CUMIN GROUND	1/4	CUP	

TOTAL  
 APPROX. GALLONS

# BEEF PATTY RANCHERO

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Place beef patties in Cryovac Casing – 20 per casing.
3. Combine onions and peppers, and place approximately one qt of mix in each casing.
4. Mix beef base with water, tomatoes and seasonings.
5. Pour sauce approximately 30 oz into each casing.
6. Place in cook tank – cook 45 minutes at 180° F.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat BEEF PATTY RANCHERO to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## MEATLOAF

Recipe Name: MEATLOAF

Portions:

Preparation Time:

Recipe#: CTBE-2

Final Yield:

Prepared By:

Production Style:

Yield: 3# LOAVES

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT	% EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	BEEF GROUND FRESH 80/20	100 LBS		
2	SUGAR BROWN DARK 1#	5 LBS		
3	SAUCE HEINZ 57 10 OZ	1 GAL		
4	EGG YOLK FROZEN RAW 5#	10 LBS		
5	SPICE PEPPER BLACK GROUND LG/5#		6 OZ	
6	SALT SUPERIOR 25#	4 OZ		
7	SAUCE PIZZA-10# CAN	1 CAN		
8	BASE BEEF MINORS NO/MSG 1#	4 LBS		
9	PRODUCE ONIONS YELLOW 50#	10 LBS		
10	PRODUCE CELERY 36 CT	5 LBS		
11	PRODUCE PEPPERS GREEN 25#	5 LBS		
12	CEREAL OATS QUICK QUAKER	10 LBS		
13	WATER 2 QT			

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pre prep: chop onions, celery and peppers.
3. Combine all ingredients in mixer.
4. Place in 2.5" pans, shape into 2 loaves per pan.
5. Bake in a combination oven at 325° F.
6. Pour pizza sauce over meatloaf.
7. Blast chill to \_\_\_\_\_ ° F for \_\_\_\_\_ minutes.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat MEATLOAF to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## ROAST BEEF

Recipe Name: ROAST BEEF

Portions:

Preparation Time:

Recipe#: CTBE-3

Final Yield:

Prepared By:

Production Style:

Yield: 50-60 LBS.

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	BEEF ROUND INSIDE/TOP	63 LBS		
2	FOOD COLOR CARAMEL 32 OZ		8 OZ	
3	SAUCE KITCHEN BOUQUET 16 OZ		16 OZ	
4	SPICE GARLIC POWDER 4.5#	2 OZ		
5	ONION POWDER	2 OZ		
6	TOMATO SAUCE	16 OZ		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cut rounds in half. Trim off all fat and gristle.
3. Combine other ingredients and mix well. Dip each piece of beef in mixture. Place in casing. Vacuum clip. Place in cook tank.
4. Set cook tank, cook chill with probe. Set probe at 140° F. Set tank water at 150° F. Set timer for 12 minutes – med. rare.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat ROAST BEEF to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## SPANISH MEAT LOAF

Recipe Name: SPANISH MEAT LOAF	Portions:	Preparation Time:
Recipe#: CTBE-4	Final Yield:	Prepared By:
Production Style:	Yield: 600 LBS.	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	GROUND BEEF	480 LBS		
2	EGGS - FROZEN	35 LBS		
3	CATSUP	5 #10 CANS		
4	CHILI SAUCE	5 #10 CANS		
5	PARSLEY CHOPPED	1 LB		
6	CHIVES CHOPPED	1 LB		
7	WORCESTERSHIRE SAUCE	2 QTS		
8	CHILI POWDER	1 CUP		
9	PAPRIKA	1 CUP		
10	SALT	1 LB		
11	PEPPER	1 LB		
12	ONIONS CHOPPED	35 LBS		
13	GREEN PEPPERS CHOPPED	10 LBS		
14	PIMENTOS - DICED	10 LBS		
15	GARLIC	3 LBS		
16	RICE - COOKED	25 LBS		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Combine and mix all.
2. Form into 8-10# logs. Similar to purchased ground beef.
3. Roll into parchment paper. Puncture paper numerous times. Place in casing and vacuum clip.
4. Place in cook tank. Water temperature should be 190° F. Probe temperature at 180° F. Time 90 minutes.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat SPANISH MEAT LOAF to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## BRAISED SHORT RIBS OF BEEF

Recipe Name: BRAISED SHORT RIBS OF BEEF	Portions:	Preparation Time:
Recipe#: CTBE-5	Final Yield:	Prepared By:
Production Style:	Yield: 500 EACH	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)
(weight or volume)	USER REC.	(wt. / vol.)	NUTRITION REF.
1	SHORT RIBS, BEEF 10-12 OZ	500	
2	OIL AS NEEDED		
3	GOOD BROWN SAUCE	15-20 GAL	

TOTAL  
 APPROX. GALLONS

# BRAISED SHORT RIBS OF BEEF

## Preparation

1. Blanch-brown ribs in oven at 575° F for 45 minutes. (Good brown caramelization).
2. Cool overnight.
3. Place 5-6 ribs in casing and add 4 oz of sauce per rib. Vacuum clip.
4. Place all in cook tank. Set cook timer for 5 hours at 180° F.
5. To reheat, drain sauce and heat separately. Adjust as needed. Place short ribs in steam table pan. Canned or frozen vegetables can be added as garnish. Pour sauce over. Cover and reheat in 300° F oven.

## Pumping

6. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
7. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

8. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
9. Put casings (<40° F) one layer deep in storage racks on the cart.
10. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

11. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

12. When needed, heat BRAISED SHORT RIBS OF BEEF to 165° F (no higher for quality) by an appropriate method.
13. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

14. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## YANKEE POT ROAST

Recipe Name: YANKEE POT ROAST

Portions:

Preparation Time:

Recipe#: CTBE-6

Final Yield:

Prepared By:

Production Style:

Yield: 500 LBS.

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT	% EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	TOP ROUNDS, SPLIT AND TRIMMED	500 LBS		
2	THICK BROWN SAUCE	10-15 GAL		

TOTAL  
 APPROX. GALLONS

# YANKEE POT ROAST

## Preparation

1. Brown-blanch split tops in very hot oven – 575° F. When well browned, remove and chill overnight.
2. Place one piece of beef and 1-1/2 quarts of sauce in casing. Vacuum and clip.
3. Place all in cook tank. Set time and temperature to 180° F for 5-6 hours.
4. When serving (Retherm) drain sauce. Adjust texture and taste.

## Pumping

5. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
6. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

7. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
8. Put casings (<40° F) one layer deep in storage racks on the cart.
9. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

10. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

11. When needed, heat YANKEE POT ROAST to 165° F (no higher for quality) by an appropriate method.
12. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

13. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## LEG OF LAMB - BRT

Recipe Name: LEG OF LAMB

Portions:

Preparation Time:

Recipe#: CTBE-7

Final Yield:

Prepared By:

Production Style:

Yield:

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT	% EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	LAMB LEG - BRT	50 EACH		
2	MARJORAM	1 LB		
3	THYME	1 LB		
4	ROSEMARY	1 LB		
5	SAGE	1 LB		
6	GARLIC GRANULATED	1 LB		

TOTAL  
 APPROX. GALLONS

# LEG OF LAMB - BRT

## Preparation

1. Mix all dry ingredients. Rub mixture on each leg. Roast in 375° F oven for 1/2 hour or until starting to lightly brown.  
ALTERNATIVE: Rub legs with mix, put kitchen bouquet into spray bottle and mist legs to add light brown color.
2. Place 1 leg each into cook tank castings and vacuum clip. Place in cook tank and set water temp @ 165° F.  
Set probe to 150°-155° F.

## Pumping

3. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
4. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

5. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
6. Put casings (<40° F) one layer deep in storage racks on the cart.
7. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

8. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

9. When needed, heat LEG OF LAMB to 165° F (no higher for quality) by an appropriate method.
10. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

11. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## PORK JOINTS

Recipe Name: PORK JOINTS

Portions:

Preparation Time:

Recipe#: CTPO-1

Final Yield:

Prepared By:

Production Style:

Yield: 400-420 LBS.

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	PORT-HAM, BONED	440 LBS		
2	SALT	15 LBS		
3	PEPPER	2 LBS		
4	GARLIC POWDER	1 LB		
5	POULTRY SEASONING	1 LB		
6	OPTIONAL CARAMEL COLOR	4 OZ		
7	HERBS DE PROVENCE	1 LB		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Prepare and trim lean pork joints.
3. Combine spice ingredients and rub all sides of the joints.
4. For a darker external color, spray or rub the caramel color onto the joints as well.
5. Place joints into the casings, vacuum and sealed.
6. Place the temperature probe into the center of one joint, tie the probe off, vacuum and seal the casing.
7. Place joints into the cook tanks, program the controller.
8. Water temperature 175° F.
9. Probe at 165° F.
10. Hold time – 2 hours.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat PORK JOINTS to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## ROAST PORK

Recipe Name: ROAST PORK

Portions:

Preparation Time:

Recipe#: CTPO-2

Final Yield:

Prepared By:

Production Style:

Yield: 25 SERVINGS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	PORK LOIN BNLS/CHO	63 LBS		
2	SPICE SAGE 2 OZ			
3	SPICE ROSEMARY GROUND 2 OZ			
4	PINEAPPLE JUICE 1 QT			

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cut loins into 3 pieces.
3. Rub with spice mixture.
4. Place in casings with 2 or 3 oz of juice.
5. Vacuum and label.
6. Place in cook tank.
7. SET CONTROLS: Cook chill with probe. Probe set at 160° F. Water temperature set for 170° F. Holding timer set 30 minutes.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat ROAST PORK to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## BARBECUE RIBS

Recipe Name: BARBECUE RIBS  
 Recipe#: CTPO-3  
 Production Style:  
 Written By:  
 Date:

Portions:  
 Final Yield:  
 Yield: 500 LBS.  
 SA/AQ By:  
 Date:

Preparation Time:  
 Prepared By:  
 Supervisor:  
 Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	RIBS	500 LBS		
2	PAPRIKA	2 OZ		
3	SALT	2 OZ		
4	MUSTARD SEEDS	2 OZ		
5	BLACK PEPPER	2 OZ		
6	BROWN SUGAR	2 OZ		
7	CELERY SALT	2 OZ		
8	GARLIC POWDER	2 OZ		
9	ONION POWDER	2 OZ		
10	OREGANO	2 OZ		
11	CUMIN	2 OZ		
12	CAYENNE PEPPER	2 OZ		
13	CINNAMON	6 OZ		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Mix together all dry ingredients. Rub ribs with dry mix. Place 2-3 each in cook tank casing. Vacuum clip.
2. Place in cook tank. Bring water temp to 180°F. Cook for 3-5 hours depending on desired doneness.
3. Retherm on grill or very hot oven. NOTE: When retherming mop (brush) with 2 Tbsp of rub mix in 1 qt. white vinegar and 1 Tbsp salt.

## Pumping

4. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
5. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

6. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
7. Put casings (<40° F) one layer deep in storage racks on the cart.
8. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

9. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

10. When needed, heat BARBECUE RIBS to 165° F (no higher for quality) by an appropriate method.
11. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

12. Dispose of leftovers, or cool to 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## CHICKEN & VEGETABLE STIR FRY

Recipe Name: CHICKEN/VEGETABLE STIR FRY	Portions:	Preparation Time:
Recipe#: CTPY-1	Final Yield:	Prepared By:
Production Style:	Yield: 100 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)
(weight or volume)	USER REC.	(wt. / vol.)	NUTRITION REF.
1	CHICKEN-DICED,PULLED FROZEN OR FRESH	400 LBS	
2	ONIONS	60 LBS	
3	CELERY	40 LBS	
4	CARROTS	40 LBS	
5	GARLIC	1 LB	
6	PEANUT OIL	2 QTS	
7	GINGER FRESH	1.2 LBS	
8	SOY SAUCE	1 GAL	
9	DRY SHERRY	1 GAL	
10	CHICKEN BASE	10 LBS	
11	CHILI & GARLIC PASTE	TO TASTE	
12	WATER	30-40 GAL	
13	MODIFIED STARCH	10-15 LBS	
14	FROZEN-ORIENTAL VEGETABLE	200 LBS	

TOTAL  
 APPROX. GALLONS

# CHICKEN & VEGETABLE STIR FRY

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat oil to 180° F.
3. Saute all fresh vegetables, ginger and garlic.
4. Add all liquids.
5. Simmer 20 minutes.
6. Add poultry and vegetables (frozen).
7. Thicken and adjust seasoning to taste.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat CHICKEN & VEGETABLE STIR FRY to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## DUCK, HALVES OR PARTS

Recipe Name: DUCK, HALVES OR PARTS	Portions:	Preparation Time:
Recipe#: CTPY-2	Final Yield:	Prepared By:
Production Style:	Yield: 100 DUCKS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)
(weight or volume)	USER REC.	(wt. / vol.)	NUTRITION REF.
1	DUCKS SPLIT IN HALF	100 DUCKS	
2	SALT, FINE	3 LBS	
3	ONION POWDER	3 LBS	
4	DICED ORANGE RINDS	3 LBS	

TOTAL  
 APPROX. GALLONS

# DUCK HALVES, OR PARTS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Cut the ducks in half.
3. Cut off the wing tips and back bone.
4. Mix dry ingredients and rub duck halves.
5. Place halves in a casing, 3 per casing.
6. Vacuum and clip sealed.
7. Place meat probe in one casing. Set 175° F internal cook time – 90 minutes.
8. Place the sealed casings in cook tank basket.
9. Verify cooking instructions on control panel.
10. Water at 185° F for 90 minutes.
11. NOTE: Ducks should be re-heated in hot 450° oven.

## Pumping

12. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
13. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

14. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
15. Put casings (<40° F) one layer deep in storage racks on the cart.
16. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

17. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

18. When needed, heat DUCK, HALVES OR PARTS to 165° F (no higher for quality) by an appropriate method.
19. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

20. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## TURKEY TETRAZZINI

Recipe Name: TURKEY TETRAZZINI	Portions:	Preparation Time:
Recipe#: CTPY-3	Final Yield:	Prepared By:
Production Style:	Yield: 100 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

**INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP)**  
 (weight or volume) USER REC. (wt. / vol.) NUTRITION REF.

1	OIL	3 GAL		
2	ONIONS DICED		100 LBS	
3	CHOPPED GREEN PEPPERS		40 LBS	
4	FLOUR A.P.	25 LBS		
5	NATIONAL 465 MODIFIED STARCH		12-1/2 LBS	
6	CHICKEN BASE	20 LBS		
7	MILK	15 GAL		
8	WATER	20 GAL		
9	WHITE PEPPER	2 CUPS		
10	DICED TURKEY - COOKED		375 LBS	
11	ONION POWDER	2 CUPS		
12	CANNED RED & GREEN PEPPER STRIPS, #10 CANS			4 CANS
13	SAGE	1/3 CUP		
14	OREGANO	1/3 CUP		
15	BASIL	1/3 CUP		
16	KITCHEN BOUQUET	2 CUPS		
17	SALT	AS NEEDED		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat kettle to 160° F. Add oil – agitate slowly.
3. Add onions and fresh peppers and saute 20-30 minutes.
4. Add flour, starch, base, pepper and onion powder. Cook for at least 30 minutes.
5. Add water and milk – raise temp to 190° F.
6. Cook 30 minutes – add turkey and canned peppers – agitate slowly until temp reaches 190° F.
7. Switch kettle to pump mode – pump, label, chill.

## Pumping

8. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
9. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

10. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
11. Put casings (<40° F) one layer deep in storage racks on the cart.
12. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

13. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

14. When needed, heat TURKEY TETRAZZINI to 165° F (no higher for quality) by an appropriate method.
15. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

16. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## QUAIL

Recipe Name: QUAIL	Portions:	Preparation Time:
Recipe#: CTPY-4	Final Yield:	Prepared By:
Production Style:	Yield: 100 PIECES	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight
or volume)	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	QUAIL, EACH	100 PIECES		
2	SALT, FINE	2 LBS		
3	FINE HERBS	2 LBS		

TOTAL  
 APPROX. GALLONS

### Preparation

1. Inspect the weight and condition of all ingredients.
2. Cut neck off quail, clean and trim.
3. Salt rub quail and sprinkle with herbs.
4. Place quail in casing, 12 per casing.
5. Vacuum and clip seal.
6. Place sealed casings in cook tank basket.
7. Verify cooking instructions on control panel.
8. Water at 160° F.
9. Time for 40 minutes.
10. For brown color, spray or brush with diluted kitchen bouquet.

### Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

### Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

### Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

### Re-heating, Plating and Serving

17. When needed, heat QUAIL to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

### Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## BARBECUE SHRIMP

Recipe Name: BARBECUE SHRIMP	Portions:	Preparation Time:
Recipe#: CTSE-1	Final Yield:	Prepared By:
Production Style:	Yield: 10 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	BUTTER	16 OZ		
2	OLIVE OIL	16 OZ		
3	FRESH GARLIC	4 TBSP		
4	SALT	4 TBSP		
5	GROUND BAY LEAF	4 TBSP		
6	GROUND ROSEMARY	10 TBSP		
7	BASIL	6 TBSP		
8	CAYENNE PEPPER	3 TBSP		
9	BLACK PEPPER	6 TBSP		
10	PAPRIKA	12 TBSP		
11	LEMON JUICE	2 CUPS		
12	TABASCO 10 OZ BOTTLE	1 BOTTLE		
13	SHRIMP STOCK - OR BASE	1 QT		
14	PEELED SHRIMP - 16-20	360 EA.		

TOTAL  
 APPROX. GALLONS

# BARBECUE SHRIMP

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Heat butter and oil together.
3. Add garlic and set aside.
4. Measure all spices in a bowl (does not include shrimp stock) and add to garlic/butter/oil sauce.
5. Heat shrimp stock and add to other ingredients.
6. Place 36 shrimp and one cup liquid in casing. Vacuum and clip. Place in pre-heated 180° water. Remove after 15 minutes and shock in ice water bath.

## Pumping

7. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
8. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

9. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
10. Put casings (<40° F) one layer deep in storage racks on the cart.
11. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

12. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

13. When needed, heat BARBECUE SHRIMP to 165° F (no higher for quality) by an appropriate method.
14. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

15. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## FISH, COD FILLETS

Recipe Name: FISH, COD FILLETS	Portions:	Preparation Time:
Recipe#: CTSE-2	Final Yield:	Prepared By:
Production Style:	Yield: 100 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	COD FILLETS, FROZEN	220 LBS		
2	SALT, FINE	2 LBS		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Portion, separate, and clean the cod fillets.
3. Salt rub the fillets.
4. Place the fillets in a casing, 7 pieces per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° F for 40 minutes.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat FISH, COD FILLETS to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## FISH, COD ROLLS

Recipe Name: FISH, COD ROLLS

Portions:

Preparation Time:

Recipe#: CTSE-3

Final Yield:

Prepared By:

Production Style:

Yield: 100 CASINGS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	COD FISH ROLLS, TIED	220 LBS		
2	SALT, FINE	4 LBS		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Clean the cod rolls.
3. Salt rub the cod rolls.
4. Place the cod rolls in a casing, 15 per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° for 40 minutes.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat FISH, COD ROLLS to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## FISH, DOVER SOLE

Recipe Name: FISH, DOVER SOLE

Portions:

Preparation Time:

Recipe#: CTSE-4

Final Yield:

Prepared By:

Production Style:

Yield: 100 CASINGS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	DOVER SOLE FILLETS	220 LBS		
2	SALT, FINE	2 LBS		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Portion, separate and clean the portions.
3. Fold the fillets in half, skin side out.
4. Salt rub the portions.
5. Place the portions in casings, 15 pieces (15 portions) per casing.
6. Vacuum and clip seal.
7. Place meat probe in one casing.
8. Place the sealed casings in the cook tank basket.
9. Verify cooking instructions on control panel.
10. 160° F for 40 minutes.

## Pumping

11. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
12. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

13. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
14. Put casings (<40° F) one layer deep in storage racks on the cart.
15. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

16. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

17. When needed, heat FISH, DOVER SOLE to 165° F (no higher for quality) by an appropriate method.
18. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

19. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## FISH, MONKFISH, POACHED

Recipe Name: FISH, MONKFISH POACHED

Portions:

Preparation Time:

Recipe#: CTSE-5

Final Yield:

Prepared By:

Production Style:

Yield: 100 CASINGS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	MONKFISH TAILS, FROZEN	220 LBS		
2	SALT, FINE	2 LBS		

TOTAL  
 APPROX. GALLONS

# FISH, MONKFISH, POACHED

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Portion, separate and clean the portions.
3. Salt rub the portions.
4. Place the portions in a casing, 15 pieces (15 portions) per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° F for 40 minutes.

## Pumping

10. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
11. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat FISH, MONKFISH, POACHED to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## FISH, SALMON, ROLLS OR FILLETS

Recipe Name: SALMON ROLLS/FILLETS	Portions:	Preparation Time:
Recipe#: CTSE-6	Final Yield:	Prepared By:
Production Style:	Yield:	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	SALMON ROLLS, TIED	220 LBS		
2	SALT, FINE	2 LBS		

TOTAL  
 APPROX. GALLONS

# FISH, SALMON, ROLLS OR FILLETS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Portion, separate and clean the portions.
3. Salt rub the portions.
4. Place the portions in a casing, 15 pieces (15 portions) per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° F for 40 minutes.

## Pumping

10. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
11. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat FISH, SALMON, ROLLS OR FILLETS to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## FISH, TROUT, WHOLE

Recipe Name: FISH, TROUT, WHOLE	Portions:	Preparation Time:
Recipe#: CTSE-7	Final Yield:	Prepared By:
Production Style:	Yield:	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT	% EDIBLE PORTION (EP)	(weight or volume)
	USER REC.	(wt. / vol.)	NUTRITION REF.	
1	TROUT, WHOLE	220 LBS		
2	SALT, FINE	2 LBS		

TOTAL  
 APPROX. GALLONS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Portion, separate and clean the trout.
3. Salt rub the trout.
4. Place the trout in a casing, 6 pieces per casing.
5. Vacuum and clip seal.
6. Place meat probe in one casing.
7. Place the sealed casings in the cook tank basket.
8. Verify cooking instructions on control panel.
9. 160° F for 35 minutes.

## Pumping

10. Set pump speed at \_\_\_\_ and agitator speed on \_\_\_\_ to \_\_\_\_.
11. Fill casing with \_\_\_\_ quarts of \_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

12. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
13. Put casings (<40° F) one layer deep in storage racks on the cart.
14. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

15. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_ days.

## Re-heating, Plating and Serving

16. When needed, heat FISH, TROUT, WHOLE to 165° F (no higher for quality) by an appropriate method.
17. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

18. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



# HACCP Recipes/Procedures

## RICE, ORIENTAL

Recipe Name: RICE, ORIENTAL

Portions:

Preparation Time:

Recipe#: CTST-1

Final Yield:

Prepared By:

Production Style:

Yield: 100 BAGS

Supervisor:

Written By:

SA/AQ By:

Date:

Date:

Date:

**INGREDIENT # INGREDIENTS AND SPECIFICATIONS EP WEIGHT % EDIBLE PORTION (EP)**  
 (weight or volume) USER REC. (wt. / vol.) NUTRITION REF.

1	RICE, PARBOILED	220 LBS	
2	OIL, VEGETABLE	3-1/2 QTS	
3	CHOPPED GREEN ONIONS	30 LBS	
4	GARLIC, CHOPPED	2 LBS	
5	SOY SAUCE	3 GAL	
6	SALT	1 LB	
7	PEPPER	3/4 LB	
8	WATER	55 GAL	
9	GINGER	1 LB	

**TOTAL**  
**APPROX. GALLONS**

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Measure 2 lbs of rice into each casing and set aside.
3. Heat kettle and saute vegetables in oil until tender.
4. Add soy sauce, seasoning and water and bring to 160° F.
5. Pump 2 qts. of hot liquid into casings with rice.
6. Clip seal and place into water bath chiller.
7. A meat probe cannot be used with this preparation. Program controller to "without probe" or set meat probe controller to 1° C less than the temperature of the water. Leave the meat probe in the water bath chiller.
8. Program water bath chiller to cook 1-1/2 hours at 180° F.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat RICE, ORIENTAL to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## SIMMERED BLACK-EYED PEAS

Recipe Name: SIMMERED BLACK-EYED PEAS	Portions: 2560	Preparation Time:
Recipe#: CTST-2	Final Yield:	Prepared By:
Production Style:	Yield: 80 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)
(weight or volume)	USER REC.	(wt. / vol.)	NUTRITION REF.
1	PEAS BLACK-EYED, 1 LB BOXES		11 BOXES
2	ONIONS CHOPPED	50 LBS	
3	PEPPER BLACK	3 CUPS	
4	PEPPER CAYENNE	3 CUPS	
5	LIQUID SMOKE	1 CUP	
6	SALT	3 CUPS	
7	TASSO HAM	2 LBS	
8	HAM BASE	5 LBS	

TOTAL  
 APPROX. GALLONS

# SIMMERED BLACK-EYED PEAS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pick over peas, removing any foreign matter, and wash thoroughly.
3. Cover peas with water and soak overnight.
4. Drain peas and put in kettle. Add water to cover peas and bring to a simmer.
5. Simmer for about one hour or until peas start to soften. Add the rest of the ingredients with peas and mix well.
6. Continue cooking until peas are tender.
7. Pan one gallon per pan and chill to below 45° F.
8. Servings per pan = 32                      Serve = 1 #8 scoop

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat SIMMERED BLACK-EYED PEAS (MAIN PRODUCTION) to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.

# HACCP Recipes/Procedures

## SIMMERED WHITE BEANS

Recipe Name: SIMMERED WHITE BEANS	Portions:	Preparation Time:
Recipe#: CTST-3	Final Yield:	Prepared By:
Production Style:	Yield: 80 CASINGS	Supervisor:
Written By:	SA/AQ By:	Date:
Date:	Date:	

INGREDIENT #	INGREDIENTS AND SPECIFICATIONS	EP WEIGHT %	EDIBLE PORTION (EP)
(weight or volume)	USER REC.	(wt. / vol.)	NUTRITION REF.
1	BEANS DRY, 10 LBS PER CASE		11 CASES
2	SALT 3 CUPS		
3	MUSTARD PREPARED 2 GAL		
4	BROWN SUGAR 50 LBS		
5	VINEGAR 1 QT		
6	LIQUID SMOKE 2 CUPS		
7	CARAMEL COLORING 1 QT		
8	ONIONS CHOPPED 25 LBS		
9	CRUSHED TOMATOES, # 10 CANS		6 CANS
10	TASSO HAM 2 LBS		
11	HAM BASE 5 LBS		

TOTAL  
 APPROX. GALLONS

# SIMMERED WHITE BEANS

## Preparation

1. Inspect the weight and condition of all ingredients.
2. Pick over beans, removing any foreign matter. Wash thoroughly.
3. Cover beans with cold water and soak overnight.
4. Drain beans and put in kettle. Add water to cover beans and bring to a simmer.
5. Simmer for about 1-1/2 hours or until beans are partially tender.
6. Combine all other ingredients with beans and mix well.
7. Continue cooking until beans are fully cooked.
8. Serve 2 -#8 per portion.

## Pumping

9. Set pump speed at \_\_\_\_\_ and agitator speed on \_\_\_\_\_ to \_\_\_\_\_.
10. Fill casing with \_\_\_\_\_ quarts of \_\_\_\_\_ (180° F) per casing. Label. Hold each casing for 3 minutes to allow for inside of casing surface pasteurization. Check seal before adding the casing to the chiller. Put a special label on the last casing so this casing can be found in the chiller. The product temperature of this casing is measured to assess cooling of contents of all casings before they are removed from the chiller.

## Chilling

11. Place in chiller water (35° F). Chill < one hour. Make sure the chiller water has 5 ppm chlorine or equivalent chemical. When temperature of control casing is < 40° F, all casings can be removed.
12. Put casings (<40° F) one layer deep in storage racks on the cart.
13. Allow food to deep chill to 29° F (+/- 1° F) in < 12 hours.

## Store

14. Hold at 29° F (+/- 1° F) and use within < \_\_\_\_\_ days.

## Re-heating, Plating and Serving

15. When needed, heat SIMMERED WHITE BEANS to 165° F (no higher for quality) by an appropriate method.
16. Hold covered at 165° F and serve within 30 minutes so that food is > 150° F when consumed.

## Leftovers

17. Dispose of leftovers, or cool at 40° F in < 4 hours and serve within 24 hours.



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