

# Food Inventory Master

			PURCHASING UNITS			RECIPE UNITS			PHYSICAL INVENTORY COUNT				
			Unit	Unit Price	Unit	Conversion	Unit Cost	Inv Count	Unit	Conversion	Unit Cost	On Hand	\$ TOTAL
<b>MEAT &amp; POULTRY</b>													
<b>BEEF</b>													
Beef, Stew Meat, RLM, Frzn	lb	\$ 2.12	oz	16	\$ 0.13	lb	1	\$ 2.12	20	\$ 42.40			
Club steak, filet style, Angus choice, 10 oz	lb	\$ 9.18	oz	16	\$ 0.57	lb	1	\$ 9.18	12	\$ 110.16			
Filet Mignon, Angus Choice, 7 oz, cryo, cc	lb	\$ 19.75	oz	16	\$ 1.23	lb	1	\$ 19.75	21	\$ 414.75			
Ground chuck, 80-20 Angus	lb	\$ 1.89	oz	16	\$ 0.12	lb	1	\$ 1.89	8	\$ 15.12			
NY Strip 1X1, Angus Choice, 12 oz, ee	lb	\$ 9.20	oz	16	\$ 0.58	lb	1	\$ 9.20	0	\$ -			
Porterhouse, Angus choice, 24 oz, cryo	lb	\$ 10.95	oz	16	\$ 0.68	lb	1	\$ 10.95	22	\$ 240.90			
Ribeye Roast, black angus	lb	\$ 7.38	oz	16	\$ 0.46	lb	1	\$ 7.38	12	\$ 88.56			
Tenderloin Tips, 1X1X1	lb	\$ 6.99	oz	16	\$ 0.44	lb	1	\$ 6.99	26	\$ 181.74			
<b>PORK</b>													
Bacon, layout 18-22, Hormel Old Smoke	10#	\$ 25.90	oz	160	\$ 0.16	lb	10	\$ 2.59	6	\$ 15.54			
Loin chop, center cut, Frenched 12 oz	lb	\$ 4.60	oz	16	\$ 0.29	lb	1	\$ 4.60	12	\$ 55.20			
Pork Rib Back, 2.25 Down Raw, Fzn	lb	\$ 2.25	oz	16	\$ 0.14	lb	1	\$ 2.25	42	\$ 94.50			
<b>CHICKEN</b>													
Chix Backs and necks, fresh	40 lb	\$ 18.00	lb	40	\$ 0.45	lb	40	\$ 0.45	20	\$ 9.00			
Chix, Tenders, breaded	2/5 lb	\$ 25.00	oz	160	\$ 0.16	lb	10	\$ 2.50	0	\$ -			
Chix Brst bnls / sknls	lb	\$ 2.29	oz	16	\$ 0.14	lb	1	\$ 2.29	12	\$ 27.48			
Chix Thigh bnls/sknls	lb	\$ 1.45	oz	16	\$ 0.09	lb	1	\$ 1.45	5	\$ 7.25			
<b>OTHER</b>													
Duck, Long Island, fresh	lb	\$ 1.89	oz	16	\$ 0.12	lb	1	\$ 1.89	12	\$ 22.68			
Lamb Stew Meat, Domestic, Frzn	lb	\$ 3.55	oz	16	\$ 0.22	lb	1	\$ 3.55	8	\$ 28.40			
Lamb, Australian rack, 24 and up	lb	\$ 11.48	oz	16	\$ 0.72	lb	1	\$ 11.48	4	\$ 45.92			
Turkey Brst, raw, bnls, TK	lb	\$ 3.23	oz	16	\$ 0.20	lb	1	\$ 3.23	14	\$ 45.22			
Veal Rack 4x4 6 Rib Oven Rdy Raw Ref	lb	\$ 9.85	oz	16	\$ 0.62	lb	1	\$ 9.85	0	\$ -			
Veal Chop, Porterhouse Cut	lb	\$ 8.95	oz	16	\$ 0.56	lb	1	\$ 8.95	8	\$ 71.60			
	\$ -	\$ -			\$ -			\$ -		\$ -			
	\$ -	\$ -			\$ -			\$ -		\$ -			
	\$ -	\$ -			\$ -			\$ -		\$ -			
													\$ 1,516.42
<b>FISH &amp; SEAFOOD</b>													
Crabmeat, large lump	10/1 Lb	\$ 102.00	oz	160	\$ 0.64	lb	10	\$ 10.20	3	\$ 30.60			
Haddock Fillet, 6 oz	lb	\$ 6.95	oz	16	\$ 0.43	lb	1	\$ 6.95	6	\$ 41.70			
Lobster Meat, Fresh, Cleaned	lb	\$ 28.00	oz	16	\$ 1.75	lb	1	\$ 28.00	2	\$ 56.00			
Mussels, PEI rope grown	lb	\$ 1.75	oz	16	\$ 0.11	lb	1	\$ 1.75	9	\$ 15.75			
Salmon, 7 oz skis filet	lb	\$ 5.95	oz	16	\$ 0.37	lb	1	\$ 5.95	12	\$ 71.40			
Scallops, 30-40, dry	lb	\$ 8.50	ea	35	\$ 0.24	lb	1	\$ 8.50	12	\$ 102.00			
Shrimp, U15, P&D, tail on	lb	\$ 8.25	ea	15	\$ 0.55	lb	1	\$ 8.25	10	\$ 82.50			
	\$ -	\$ -			\$ -			\$ -		\$ -			
	\$ -	\$ -			\$ -			\$ -		\$ -			
													\$ 399.95
<b>PRODUCE</b>													
Apple Cider	gal	\$ 3.75	oz	128	\$ 0.03	gal	1	\$ 3.75	4	\$ 15.00			
Apple, Granny Smith	cs	\$ 36.00	ea	42	\$ 0.86	cs	1	\$ 36.00	0.5	\$ 18.00			
Asparagus, pencil	cs	\$ 24.00	ea	180	\$ 0.13	cs	1	\$ 24.00	0.25	\$ 6.00			
Bananas	cs	\$ 17.75	ea	40	\$ 0.44	cs	1	\$ 17.75	0.75	\$ 13.31			
Butternut Squash, peeled	lb	\$ 0.85	oz	16	\$ 0.05	lb	1	\$ 0.85	24	\$ 20.40			
Carrots, bulk peeled	50 lb	\$ 12.00	oz	800	\$ 0.02	lb	50	\$ 0.24	45	\$ 10.80			
Celery	1/24 ct	\$ 24.00			\$ -			\$ -		\$ -			
Cucumber, medium	lb	\$ 0.65			\$ -			\$ -		\$ -			
Garlic, peeled	4/5 lb	\$ 34.00			\$ -			\$ -		\$ -			
Herb, parsley, Italian	ea	\$ 0.40			\$ -			\$ -		\$ -			
Herb, rosemary	lb	\$ 12.00			\$ -			\$ -		\$ -			
Herb, sage		\$ -			\$ -			\$ -		\$ -			
Herb, thyme	lb	\$ 12.00			\$ -			\$ -		\$ -			
Lemon juice, fresh frozen	qt	\$ 3.50			\$ -			\$ -		\$ -			
Lemons, 115	cs	\$ 25.50			\$ -			\$ -		\$ -			
Lettuce, romaine	cs	\$ 17.00			\$ -			\$ -		\$ -			
Lettuce, spinach, trim	3 lb	\$ 6.00			\$ -			\$ -		\$ -			
Lettuce, mesclun mix	3# box	\$ 12.00			\$ -			\$ -		\$ -			
Mushroom, domestic, medium	10# cs	\$ 14.00			\$ -			\$ -		\$ -			
Mushroom, domestic, stuffing	10# cs	\$ 16.75			\$ -			\$ -		\$ -			
Mushrooms, portabello	5 lb	\$ 11.00			\$ -			\$ -		\$ -			
Mushrooms, portabello, sliced	3 lb	\$ 11.75			\$ -			\$ -		\$ -			
Onion, red, large	25	\$ 14.75			\$ -			\$ -		\$ -			
Onion, Spanish	50	\$ 14.75			\$ -			\$ -		\$ -			
Onion, yellow	50 lb	\$ 14.00			\$ -			\$ -		\$ -			
Pepper, red	case	\$ 20.75			\$ -			\$ -		\$ -			
Potato, Idaho, 60 ct	cs	\$ 17.00			\$ -			\$ -		\$ -			
Potato, Red Bliss	50#	\$ 17.75			\$ -			\$ -		\$ -			
Radish, cello	bg	\$ 0.40			\$ -			\$ -		\$ -			
Scallions	48 ct	\$ 18.75			\$ -			\$ -		\$ -			
Slaw mix, dry	5 lb	\$ 3.00			\$ -			\$ -		\$ -			
Spinach, fresh, cello pack	1 lb	\$ 2.75	oz	16	\$ 0.17	bag	1	\$ 2.75	2	\$ 5.50			
Sprouts, radish	pk	\$ 1.25			\$ -			\$ -		\$ -			



