

# Baked Potato - CACFP



## GENERAL INFORMATION

Recipe #	Category	Source
1673653	Vegetables	Local

## INGREDIENTS

Name	Quantity	+	Quantity 2
Potatoes, flesh and skin, raw	6 Potato medium (2-1/4" to 3-1/4" dia)		

## PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

1. Wash and scrub potatoes. Let potatoes dry.
2. Place potatoes on sheet trays or 26 x 18 inch pan and place in 350° F oven. Bake for 45 minutes or until potatoes are soft.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Vegetables can be steamed from fresh, frozen or canned product. Wash, peel and cut up product into desired size pieces, if needed.

Place product in a clean perforated pan.

Vegetables can be steamed in an oven, steam kettle or steamer. To steam in an oven, place perforated pan in a 4" deep pan that contains at least 2 cups of water. Cover tightly with foil. To steam in a steamer, follow instructions for your particulate steamer. Do not add water to vegetables. To steam in a steam jacketed kettle, follow manufacturer instructions.

CCP: Heat to 135° F or higher for at least 15 seconds

Remove product from steamer, kettle or oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Product should be served immediately. Ensure that hot food is held at a temperature above 135° F.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 135 degrees must be removed from service until such time as they are reheated to 135 degrees. Any food not eaten after reheating must be discarded.

CCP: The quality of vegetables deteriorates quickly after cooking. Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

## MY SCHOOL MENUS

## IN USE AS A SUB RECIPE

## MENUS USING THIS RECIPE

## DATES

Last Updated	Created
01-22-2025	09-11-2024



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Serving Size	Yield
1 Each	6

## Nutrition Facts

Serving Size 1 Each (213 gm)

Amount Per Serving	
Calories	164.010
% Daily Value*	
Total Fat	0.192 gm 0.295 %
Saturated Fat	0.053 gm 0.266 %
Trans Fat	0.000 gm
Cholesterol	0.000 mg
Sodium	12.780 mg 0.533 %
Total Carbohydrate	37.254 gm12.418 %
Dietary Fiber	4.473 gm 17.892 %
Total Sugars	1.747 gm
Includes N/A* of Added Sugars	
Protein	4.367 gm 8.733 %
Vitamin A	4.260 iu 0.085 %
Vitamin C	41.961 mg 69.935 %
Vitamin D	0.000 mcg
Calcium	25.560 mg 2.556 %
Iron	1.725 mg 9.585 %
Potassium	905.250 mg 19.261 %
Saturated Fat % of Calories	0.292 %

\* Indicates missing Nutrient Information.  
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

## Meal Components

Component	Measurement
Starchy	0.5 cups

