

Asian Sauce - CACFP

General Information

Recipe #	Category	Source
1755750	Condiments 	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable oil, palm kernel	1/3 tsp.	
Garlic, raw	1 tsp.	
Ginger root, raw	1 7/8 tsp.	
Spices, pepper, red or cayenne	1/4 tsp.	
Sauce, hoisin, ready-to-serve	1 1/2 tsp.	
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	1/2 c., 1 tbsp., 1 7/8 tsp.	
Honey	1 tsp.	
Lime juice, raw	1 tbsp., 5/8 tsp.	
Vinegar, distilled	1 tbsp., 5/8 tsp.	
Cornstarch	1 1/2 tsp.	
Beverages, water, tap, drinking	2 tbsp., 1 5/8 tsp.	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

- Heat vegetable oil over medium heat until hot.
- Add minced garlic, minced ginger, and crushed red pepper. Cook and stir about 1 minute. Be careful not to let garlic burn.
- Stir in soy sauce, hoisin, honey, lime juice, and vinegar.
- Combine cornstarch with water to make a slurry the color of heavy cream. Whisk in slurry to simmering sauce, stirring constantly until sauce thickens. Remove from heat and reserve for use.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

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



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Serving Size	Yield
1 OZ	6.00

Nutrition Facts

Serving Size 1 OZ (41 gm)

Amount Per Serving	
Calories	34.664
% Daily Value*	
Total Fat	0.366 gm 0.563%
Saturated Fat	0.201 gm 1.005%
Trans Fat	0.000* gm
Cholesterol	0.038 mg 0.013%
Sodium	714.914 mg 29.788%
Total Carbohydrate	6.031 gm 2.01%
Dietary Fiber	0.168 gm 0.673%
Total Sugars	2.644 gm
Includes 0.870 * gm of Added Sugars	
Protein	2.072 gm 4.144%
Vitamin A	1.559 mcg RAE 0.173%
Vitamin C	1.136 mg 1.893%
Vitamin D	0.000 mcg
Calcium	4.888 mg 0.489%
Iron	0.144 mg 0.798%
Potassium	754.856 mg 16.061%
Saturated Fat % of Calories	5.220 %
Added Sugar % of Calories	10.039 %

* 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 the daily diet. 2,000 calories a day is used for general nutrition advice.

Added Sugar Limitations

Not applicable.

well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

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

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated	Created
02-26-2025	02-26-2025

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