

# Chicken Teriyaki Drumstick - CACFP

## General Information

Recipe #	Category	Source
2041548	Lunch Entree 	Local

## Ingredients

Name	Quantity	Quantity + 2
Chicken Drumstick, Uncooked, CN, 2M, 53/4.5oz, 15#, Tyson, 10009900928	6 drumstick	
Vegetable oil, palm kernel	¾ tsp.	
Spices, garlic powder	⅛ tsp.	
Salt, table	⅛ tsp.	
Spices, pepper, black	< ⅛ tsp. ground	
Sauce, teriyaki, ready-to-serve	½ c., 1 tbsp., 1 ⅓ tsp.	
Corn Starch, Box, 24/1lb, Monarch, 884686	⅛ oz.	
Beverages, water, tap, municipal	½ FL OZ	

## Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. Pre-heat oven to 375 degrees F. Toss chicken legs, oil, garlic powder, salt and pepper in a bowl. Lay out chicken legs on a sheet tray or 9x13 inch try, and roast for 30-40 minutes or until the internal temperature reaches 165 degrees F.
2. Make a slurry: in a small bowl mix cornstarch and water. In a saucepan, bring teriyaki sauce to a boil, add cornstarch mixture while stirring constantly and let mixture come back to a boil and thicken.
3. Remove chicken from the oven and brush on all sides with teriyaki sauce. Return to the oven for 5-8 minutes. Hold hot for service.

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



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Serving Size	Yield
1 Each	6.00

## Nutrition Facts

**Serving Size 1 Each (116 gm)**

Amount Per Serving	% Daily Value*
Calories	141.704
Total Fat 6.551 gm	10.078%
Saturated Fat 2.444 gm	12.219%
Trans Fat 0.000* gm	
Cholesterol 85.000 mg	28.333%
Sodium 1215.526 mg	50.647%
Total Carbohydrate 4.829 gm	1.61%
Dietary Fiber 0.040 gm	0.161%
Total Sugars 4.062 gm	
Includes 0.000 * gm of Added Sugars	
Protein 17.720 gm	35.441%
Vitamin A 0.006* mcg RAE	0.001%
Vitamin C 0.001* mg	0.001%
Vitamin D 0.100* mcg	0.5%
Calcium 7.451* mg	0.745%
Iron 0.796* mg	4.421%
Potassium 245.879* mg	5.231%
Saturated Fat % of Calories	15.521%
Added Sugar % of Calories	0.000%

\* 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.

## Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

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

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### Last Updated

01-07-2026

### Created

01-07-2026

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## Added Sugar Limitations

Not applicable.

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## Vendors

Tyson Foods, Inc. 

US Foods 