

Grilled Cheese - CACFP

General Information

Recipe #	Category	Source
1997685	Lunch Entree	Local

Ingredients

Name	Quantity	+ Quantity 2
Bread, whole-wheat, prepared from recipe	6 slice, regular (4" x 5" x 3/4")	
Cheese, Cheddar, Yellow, Sliced, 12#, USDA, 111110	6 slice	
Cooking Spray, Original, 6/17oz, 6.38#, Pam, 6414432288	3 spray, 1/4 second	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Lay bread out on baking sheet(s) lined with parchment paper, open faced.
2. Place 2 slices of cheese on each sandwich. Replace with top piece and lightly spray each sandwich with pan spray.
3. Place in a 350 degree F oven for 10 minutes until cheese is melted and bread is toasted golden brown. Hold for hot service. Sandwich should not remain in the oven on warm setting for more than 20 minutes before service.

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.

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.

Place product in a single layer on a clean pan.

Preheat oven.

Place in oven and bake.

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.



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Serving Size	Yield
1/2 Sandwich	6.00

Nutrition Facts

Serving Size 1/2 Sandwich (67 gm)

Amount Per Serving	
Calories	217.880
% Daily Value*	
Total Fat 9.484 gm	14.591%
Saturated Fat 4.366 gm	21.831%
Trans Fat 0.000* gm	
Cholesterol 20.000 mg	6.667%
Sodium 339.160 mg	14.132%
Total Carbohydrate 24.644 gm	8.215%
Dietary Fiber 2.760 gm	11.04%
Total Sugars 1.766 gm	
Includes 0.000 * gm of Added Sugars	
Protein 8.864 gm	17.728%
Vitamin A 0.000* mcg RAE	
Vitamin C 0.000* mg	
Vitamin D 0.000* mcg	
Calcium 15.180* mg	1.518%
Iron 1.426* mg	7.922%
Potassium 144.440* mg	3.073%
Saturated Fat % of Calories	18.035 %
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	0.75 oz

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

Grains

1 oz

Added Sugar Limitations

Not applicable.

Vendors

Conagra Foodservice 

USDA Foods in Schools 

Dates

Last Updated

10-22-2025

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