

Philly Cheese Sandwich - CACFP

General Information

Recipe #	Category	Source
2013912	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable oil, palm kernel	1 tbsp.	
Onions, raw	1 lbs.	
Peppers, sweet, red, raw	1 lbs.	
Spices, pepper, black	¼ tsp. ground	
Garlic, raw	1 ½ tsp.	
Beef Shreds, Sous Vide, 244/2.36oz, 36#, 2M, Comida Vida, 470495	1 lbs., 14 oz.	
Cheese, Sauce, Ultimate Creamy, White, Pouch, 6/106oz, 39.75#, Land O Lakes, 39947	12 ½ oz.	
Hoagie Roll, Whole Grain, Low Sodium, Sliced, 5.5"	12 ½ Hoagie Roll	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Julienne onions and peppers. Mince garlic.
2. In a large pot, heat oil. Saute onions and peppers with seasonings for 2-3 minutes. Add garlic. Cook until onions are somewhat caramelized and peppers are tender.
3. Add beef and heat to 165 degrees F.
4. In a saucepan, heat cheese sauce to an internal temperature of 165 degrees F and place in a half pan. To serve, place 4.5 oz of beef and vegetables onto hoagie. Top with 1 oz of cheese sauce and cut in half.

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.

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



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Serving Size **1/2 Sandwich** Yield **25.00**

Nutrition Facts

Serving Size 1/2 Sandwich (114 gm)

Amount Per Serving

Calories **154.229**

% Daily Value*

Total Fat **4.302 gm** **6.618%**

Saturated Fat **1.970 gm** **9.852%**

Trans Fat **0.000* gm**

Cholesterol **25.313 mg** **8.438%**

Sodium **212.025 mg** **8.834%**

Total Carbohydrate **17.866 gm** **5.955%**

Dietary Fiber **1.696 gm** **6.785%**

Total Sugars **2.032 gm**

Includes 0.513 gm of Added Sugars

Protein **11.842 gm** **23.684%**

Vitamin A **28.492* mcg RAE** **3.166%**

Vitamin C **24.565* mg** **40.942%**

Vitamin D **0.000 mcg**

Calcium **66.565 mg** **6.656%**

Iron **1.756 mg** **9.757%**

Potassium **332.645 mg** **7.078%**

Saturated Fat % of Calories **11.499 %**

Added Sugar % of Calories **1.330 %**

* 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

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.

Grains	1 oz
Red/Orange	0.125 cups
Other Vegetables	0.125 cups

Added Sugar Limitations i

Not applicable.

Vendors

Comida Vida 

Land O Lakes 

Dates

Last Updated

01-06-2026

Created

11-04-2025

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