

Sloppy Joe - CACFP

General Information

Recipe #	Category	Source
2031607	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable oil, palm kernel	1 ½ tsp.	
Beef, ground, 90% lean meat / 10% fat, raw	2 lbs., 2 oz.	
Onions, raw	½ c., 2 tsp. chopped	
Garlic, raw	¼ c.	
Redpack Tomato Paste, 111oz Can - CS of 6	½ c.	
Catsup, low sodium	½ c., 2 tbsp., 1 ¾ tsp.	
Beverages, water, tap, municipal	½ c.	
Vinegar, distilled	2 tbsp., 2 tsp.	
Spices, mustard seed, ground	1 ¼ tsp.	
Spices, pepper, black	¼ tsp. ground	
Salt, table	½ tsp.	
Sugars, brown	1 tbsp., 1 ½ tsp. unpacked	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	12 ½ bun	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a large pot on the stove top, heat oil and cook ground beef until fully cooked, drain. Add beef back to pot and add onions and garlic and cook for 3-4 minutes more.
2. Add garlic, tomato paste, catsup, water, and vinegar and let cook for 20 minutes.
3. Add mustard powder, salt, pepper, and brown sugar. Let cook until the internal temperature reaches 165 degrees F. Season to taste. Hold hot for service.
4. To serve, place 3.5 oz on each bun 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



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

Nutrition Facts

Serving Size 1/2 Sandwich (90 gm)

Amount Per Serving

Calories **163.147**

% Daily Value*

Total Fat **5.181 gm** **7.971%**

Saturated Fat **1.741 gm** **8.706%**

Trans Fat **0.208* gm**

Cholesterol **25.061 mg** **8.354%**

Sodium **207.283 mg** **8.637%**

Total Carbohydrate **18.175 gm** **6.058%**

Dietary Fiber **1.109 gm** **4.436%**

Total Sugars **4.813 gm**

Includes 2.024 * gm of Added Sugars

Protein **11.088 gm** **22.175%**

Vitamin A **3.417* mcg RAE** **0.38%**

Vitamin C **0.903* mg** **1.506%**

Vitamin D **0.039 mcg** **0.193%**

Calcium **29.799 mg** **2.98%**

Iron **1.653 mg** **9.184%**

Potassium **244.939 mg** **5.211%**

Saturated Fat % of Calories **9.606 %**

Added Sugar % of Calories **4.962 %**

* 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

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

Grains

1 oz

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

Added Sugar Limitations ⓘ

Not applicable.

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

Vendors

Alpha Baking Co. 

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

01-06-2026

Created

12-10-2025

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