

BBQ Pork Sandwich - CACFP

General Information

Recipe #	Category	Source
1974348	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Catsup, low sodium	½ c.	
Vinegar, cider	½ c.	
Mustard, prepared, yellow	2 tbsp. or 1 packet	
Spices, onion powder	1 ½ tsp.	
Sugars, brown	¼ c., 1 tbsp., ⅛ tsp. unpacked	
Spices, celery seed	1 tsp.	
Spices, pepper, black	¼ tsp. ground	
Corn Starch, Box, 24/1lb, Monarch, 884686	¾ oz.	
Beverages, water, tap, municipal	1 ½ FL OZ	
Pork Shreds, Sous Vide, 240/2.23oz, 33.5#, 2M, Comida Vida, 470510	1 lbs., 12 oz.	
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. On the stove top in a large pot on medium heat, combine catsup, vinegar, mustard, onion powder, brown sugar, celery seed and black pepper. Simmer for 5-10 minutes until thickened.
2. In a small bowl, mix cornstarch and water. Add into sauce and bring to a simmer until thickened a little more.
3. Place pork in a 2 inch hotel pan. Pour in BBQ sauce. Stir until fully incorporated. Cover with foil and place in a 350 degree F oven for 45 minutes or until the internal temperature reaches 165 degrees F.
4. To serve, place 3 oz shredded chicken on a warm bun and cut in half.

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.



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Serving Size	Yield
0.5 Sandwich	25.00

Nutrition Facts

Serving Size 0.5 Sandwich (76 gm)

Amount Per Serving	% Daily Value*
Calories	133.597
Total Fat 2.328 gm	3.581%
Saturated Fat 0.510 gm	2.549%
Trans Fat 0.000* gm	
Cholesterol 20.160 mg	6.72%
Sodium 236.116 mg	9.838%
Total Carbohydrate 18.397 gm	6.132%
Dietary Fiber 1.101 gm	4.406%
Total Sugars 5.042 gm	
Includes 3.344 * gm of Added Sugars	
Protein 9.687 gm	19.375%
Vitamin A 1.483* mcg RAE	0.165%
Vitamin C 0.274* mg	0.457%
Vitamin D 0.000* mcg	
Calcium 30.645* mg	3.065%
Iron 1.027* mg	5.704%
Potassium 209.059* mg	4.448%
Saturated Fat % of Calories	3.434%
Added Sugar % of Calories	10.013%

* 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

Place product in a single layer on a clean pan.

Grains

1 oz

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.

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.

Dates

Last Updated

01-04-2026

Created

09-15-2025

Edit Recipe

Added Sugar Limitations

Not applicable.

Vendors

Alpha Baking Co. 

Comida Vida 

US Foods 