

Beef Fajitas - CACFP

General Information

Recipe #	Category	Source
1981067	Lunch Entree 	Local

Ingredients

Name	Quantity	+Quantity 2
Onions, raw	1 lbs., 5 oz.	
Peppers, sweet, green, raw	1 lbs., 5 oz.	
Vegetable oil, palm kernel	1 tbsp.	
Beef Shreds, Sous Vide, 244/2.36oz, 36#, 2M, Comida Vida, 470495	1 lbs., 14 oz.	
Seasoning mix, dry, taco, original	3 tbsp.	
Spices, cumin seed	1 ½ tsp. ground	
Spices, garlic powder	1 ½ tsp.	
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	25 tortilla	
Cheese, cheddar, nonfat or fat free	12 oz.	
Tomatoes, red, ripe, raw, year round average	1 lbs., 10 oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Wash produce thoroughly. Julienne onions and peppers. Dice tomatoes.
2. In a large pot, heat oil, saute onions and peppers to desired texture. Hold in a warmer.
3. In a large pot on the stove or steam pan in the oven at 350 degrees F, heat beef with seasonings until it reaches an internal temperature of 165 degrees F.
4. Heat tortillas in the warmer. To serve place beef, onions and peppers on tortilla. Top with cheese and diced tomatoes.

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.

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



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Serving Size	Yield
1 Each	25.00

Nutrition Facts

Serving Size 1 Each (158 gm)

Amount Per Serving		
Calories		180.818
% Daily Value*		
Total Fat	3.722 gm	5.725%
Saturated Fat	1.486 gm	7.431%
Trans Fat	0.000* gm	
Cholesterol	22.760 mg	7.587%
Sodium	494.911 mg	20.621%
Total Carbohydrate	21.252 gm	7.084%
Dietary Fiber	3.334 gm	13.337%
Total Sugars	2.476 gm	
Includes 0.000 * gm of Added Sugars		
Protein	14.823 gm	29.646%
Vitamin A	24.942* mcg RAE	2.771%
Vitamin C	24.963* mg	41.605%
Vitamin D	0.014* mcg	0.068%
Calcium	209.113 mg	20.911%
Iron	2.040 mg	11.336%
Potassium	292.642* mg	6.226%
Saturated Fat % of Calories		7.397 %
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

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
Additional Vegetables	0.25 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

- Comida Vida 🇵🇷
- Mission Foodservice 🇵🇷

Dates

Last Updated	Created
01-04-2026	09-24-2025

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