

Italian Sandwich - CACFP

General Information

Recipe #	Category	Source
2012239	Lunch Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Hoagie Roll, Whole Grain, Low Sodium, Sliced, 5.5"	3 Hoagie Roll	
Cheese, mozzarella, nonfat	1 ½ oz.	
Turkey Ham, Deli, Smoked, 40#, USDA, 100126	2 ½ oz.	
Ham, 97% Fat Free, Cooked, Whole, 4/10#, USDA, 100184	2 ½ oz.	

Preparation Instructions

HACCP Process: #1 - No Cook

1. Lay out hoagie buns or bread open faced on a baking tray.
2. Put 1/8 cup of cheese (1/2 oz), 4 slices of turkey, and 4 slices of ham on each hoagie piece of bread.
3. Place in a 350 degree F oven for 7 minutes to heat and melt cheese. Hold hot for service.
Serve 1/2 sandwich per student.

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 product from refrigerator using oldest pack date first.

CCP: 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.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

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

Dates

Last Updated	Created
01-06-2026	10-31-2025



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Serving Size	Yield
1/2 Sandwich	6.00

Nutrition Facts

Serving Size 1/2 Sandwich (59 gm)

Amount Per Serving	
Calories	108.650
% Daily Value*	
Total Fat 2.204 gm	3.391%
Saturated Fat 0.602 gm	3.009%
Trans Fat 0.000* gm	
Cholesterol 14.996 mg	4.999%
Sodium 256.387 mg	10.683%
Total Carbohydrate 15.453 gm	5.151%
Dietary Fiber 1.130 gm	4.521%
Total Sugars 0.952 gm	
Includes 0.513* gm of Added Sugars	
Protein 8.360 gm	16.721%
Vitamin A 9.361* mcg RAE	1.04%
Vitamin C 0.000* mg	
Vitamin D 0.000* mcg	
Calcium 83.944* mg	8.394%
Iron 0.805* mg	4.471%
Potassium 50.278* mg	1.07%
Saturated Fat % of Calories	4.985%
Added Sugar % of Calories	1.889%

* 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

Grains

1 oz

Added Sugar Limitations

Not applicable.

Vendors

USDA Foods in Schools 

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