

Mac n Cheese - CACFP

General Information

Recipe #	Category	Source
1898952	Lunch Entree 	Local

Ingredients

Name	Quantity	+Quantity 2
Pasta, Macaroni, Whole Grain-Rich Blend, Dry, 20#, USDA, 110501	3 lbs.	
Reduced Fat Cheese Sauce, Reduced Sodium	6 lbs., 4 oz.	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	1 ½ c.	
Spices, pepper, black	½ tsp. ground	
Spices, cumin seed	½ tsp. whole	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Cook the pasta in boiling water for 7-10 minutes. Pasta should be tender but not mushy.
2. In a large pot, place cheese sauce and milk. On low heat, warm until cheese sauce is fully melted and milk is fully incorporated.
3. Add seasonings and pasta and heat until internal temperature is 165 degrees F.
4. Portion into pans and hold hot for service.

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.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.



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Serving Size	Yield
1 Cup	25.00

Nutrition Facts

Serving Size 1 Cup (183 gm)

Amount Per Serving	
Calories	396.557
% Daily Value*	
Total Fat	15.654 gm24.084%
Saturated Fat	7.251 gm36.256%
Trans Fat	0.000* gm
Cholesterol	50.456 mg16.819%
Sodium	390.672 mg16.278%
Total Carbohydrate	46.699 gm15.566%
Dietary Fiber	5.024 gm20.095%
Total Sugars	6.213 gm
Includes 0.000 * gm of Added Sugars	
Protein	22.088 gm44.175%
Vitamin A	20.343* mcg RAE2.26%
Vitamin C	0.151* mg0.252%
Vitamin D	0.178 mcg0.889%
Calcium	454.733 mg45.473%
Iron	2.009 mg11.159%
Potassium	556.314 mg11.836%
Saturated Fat % of Calories	16.457 %
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.

Added Sugar Limitations

Not applicable.

Vendors

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	Created
08-05-2025	08-05-2025

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