


Taco Pizza - CACFP

General Information

Recipe # 2032574	Category Lunch Entree 	Source Local
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Ingredients

Name	Quantity	Quantity + 2
Pizza Crust, Sheeted, Fresh 'N Ready, Sauce Ring, Whole Grain, 16", 20/27.5oz, 34.38#, Rich's, 22042	¾ crust	
Beef, ground, 90% lean meat / 10% fat, raw	5 ⅞ oz.	
Seasoning mix, dry, taco, original	1 tbsp.	
Reduced Fat Cheese Sauce, Reduced Sodium	3 ⅛ oz.	
Cheese, mozzarella, nonfat	3 ⅛ oz.	
Lettuce, cos or romaine, raw	¼ c., 2 ½ tsp. shredded	
Tomatoes, red, ripe, raw, year round average	¼ c., 2 ½ tsp. chopped or sliced	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	⅞ oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Par bake pizza crust at 375 degrees F until lightly browned about 5-7 minutes.
2. Heat 1 Tbsp oil in a skillet and brown beef with taco seasoning. Drain. Combine cheese sauce and mozzarella cheese shreds.
3. Top each pizza with 3 cups of cheese sauce mixture and 1 1/2 cups of seasoned ground beef. Bake 10-12 minutes until pizzas are cooked thoroughly and reach a temperature of 165 degrees F.
4. Top with 1/2 cup lettuce, 1/2 cup of tomatoes and 1/2 cup of crushed tortilla chips. Cut each pizza into 10 slices. Hold warm 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.



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Serving Size 1 Each	Yield 6.00
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Nutrition Facts

Serving Size 1 Each (140 gm)

Amount Per Serving		
Calories		299.755
		% Daily Value*
Total Fat	8.505 gm	13.085%
Saturated Fat	3.916 gm	19.579%
Trans Fat	0.147* gm	
Cholesterol	26.864 mg	8.955%
Sodium	610.043 mg	25.418%
Total Carbohydrate	36.122 gm	12.041%
Dietary Fiber	4.472 gm	17.888%
Total Sugars	3.551 gm	
Includes 2.400 * gm of Added Sugars		
Protein	19.576 gm	39.152%
Vitamin A	33.837* mcg RAE	3.76%
Vitamin C	1.327* mg	2.212%
Vitamin D	0.027* mcg	0.136%
Calcium	214.338 mg	21.434%
Iron	2.481 mg	13.783%
Potassium	408.730 mg	8.696%
Saturated Fat % of Calories		11.757 %
Added Sugar % of Calories		3.203 %

* 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	1.5 oz

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.

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


1.5 oz

Added Sugar Limitations

Not applicable.

Vendors

Mission Foodservice 

Rich's 

Dates

Last Updated

12-12-2025

Created

12-12-2025

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