

# Tomato Soup - CACFP

## General Information

Recipe #	Category	Source
2033851	Lunch Entree 	Local

## Ingredients

Name	Quantity	+Quantity 2
Tomatoes, red, ripe, canned, packed in tomato juice, no salt added	1 qt., 1 pt., ½ c.	
Tomato juice, canned, without salt added	2 qt., 1 c.	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	1 ½ c.	
Salt, table	1 ½ tsp.	
Spices, pepper, black	½ tsp. ground	
Basil, fresh	½ c. chopped	
Cheese, cream, low fat	½ c.	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large pot, bring tomatoes and tomato juice to boil. Reduce heat and simmer, uncovered for 30 minutes.
2. Place tomato mixture into a blender or food processor and blend until smooth, or leave chunky if desired.
3. Return to heat and add milk, seasonings, and cream cheese. Continue to cook over medium heat until all is fully incorporated. Hold hot for service above 135 degrees F.

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
2/3 Cup	25.00

## Nutrition Facts

Serving Size 2/3 Cup (171 gm)		
Amount Per Serving		
Calories		40.337
		% Daily Value*
Total Fat	1.243 gm	1.913%
Saturated Fat	0.536 gm	2.681%
Trans Fat	0.000* gm	
Cholesterol	2.888 mg	0.963%
Sodium	177.482 mg	7.395%
Total Carbohydrate	6.347 gm	2.116%
Dietary Fiber	1.561 gm	6.243%
Total Sugars	4.728 gm	
Includes 0.000 * gm of Added Sugars		
Protein	2.149 gm	4.297%
Vitamin A	64.131 mcg RAE	7.126%
Vitamin C	69.487 mg	115.811%
Vitamin D	0.192 mcg	0.961%
Calcium	68.468 mg	6.847%
Iron	0.743 mg	4.13%
Potassium	348.615 mg	7.417%
Saturated Fat % of Calories		11.963%
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
Red/Orange	0.5 cups

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.

**Added Sugar Limitations** ⓘ

Not applicable.

**Dates**

Last Updated	Created
12-15-2025	12-15-2025

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