


# Breakfast Stack - CACFP

## General Information

Recipe #	Category	Source
2040979	Breakfast Entree 	Local

## Ingredients

Name	Quantity	Quantity + 2
Pancakes, Whole Grain or Whole Grain-Rich, Frozen, 144/1.2oz, USDA, 110393	12 pancake	
Egg, whole, raw, fresh	12 large	
Potatoes, Hashbrowns, Russet, Golden Grill, 6/40.5oz, 15.19#, Basic American Foods, 10084	1 ½ c. prepared	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

1. On a sheet pan place pancakes and bake according to package directions and set to the side.
2. Prepare hashbrowns as directed on package.
3. Scramble eggs in a skillet and set to the side.
4. To prepare sandwich place 1 pancake, 0.25 cup hashbrowns, 2 eggs, and top with second pancake.
5. 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.



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Serving Size	Yield
1 Each	6.00

## Nutrition Facts

### Serving Size 1 Each (188 gm)

Amount Per Serving		
Calories		353.000
		% Daily Value*
<b>Total Fat</b>	13.510 gm	20.785%
Saturated Fat	3.126 gm	15.63%
Trans Fat	0.038 gm	
<b>Cholesterol</b>	378.000 mg	126%
<b>Sodium</b>	722.000 mg	30.083%
<b>Total Carbohydrate</b>	42.220 gm	14.073%
Dietary Fiber	3.000 gm	12%
Total Sugars	6.870 gm	
Includes 0.250 * gm of Added Sugars		
<b>Protein</b>	18.060 gm	36.12%
Vitamin A	160.000* mcg RAE	17.778%
Vitamin C	0.000* mg	
Vitamin D	2.000* mcg	10%
Calcium	124.820 mg	12.482%
Iron	5.180 mg	28.778%
Potassium	358.000* mg	7.617%
Saturated Fat % of Calories		7.970%
Added Sugar % of Calories		0.283%

\* 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

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.

daily diet. 2,000 calories a day is used for general nutrition advice.

### Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz
Grains	2 oz
Starchy	0.25 cups

### Added Sugar Limitations ⓘ

Not applicable.

### Vendors

Basic American Foods 📄

USDA Foods in Schools 📄

### Dates

Last Updated

03-03-2026

Created

01-06-2026

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