

Potato Salad - CACFP



General Information

Recipe #	Category	Source
1752817	Vegetables 	Local

Ingredients

Name	Quantity	+Quantity 2
Potatoes, red, flesh and skin, raw	5 lbs., 2 oz.	
Onions, raw	¾ c. chopped, raw to prepared	
Pickle relish, hamburger	2 ½ oz.	
Egg, whole, cooked, hard-boiled	1 ¼ c. chopped	
Salad Dressing, mayonnaise-like, fat-free	10 ½ oz.	
Salt, table	1 ½ tsp.	
Spices, pepper, black	¼ tsp. ground	
Spices, mustard seed, ground	1 ½ tsp.	
Spices, paprika	1 tsp.	
Spices, dill weed, dried	½ tsp.	
Celery, raw	7 oz.	

Preparation Instructions

HACCP Process: #1 - No Cook

1. Wash potatoes and cut into quarters. Steam potatoes for 10-15 minutes until tender or boil for 20-30 minutes or until soft in the center but not mushy. Drain potatoes and cool for 10 minutes.
2. Add all other ingredients. Mix lightly until well blended. Transfer mixture into 1 12x20 inch pan or 2 9x13 inch pans.
3. Refrigerate until ready to serve.
4. Portion with No. 8 scoop (1/2 cup).

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.



Potato Salad - CACFP

Serving Size	Yield
0.5 Cup	25.00

Nutrition Facts

Serving Size 0.5 Cup (126 gm)

Amount Per Serving		
Calories		92.422
		% Daily Value*
Total Fat	1.262 gm	1.941%
Saturated Fat	0.337 gm	1.684%
Trans Fat	0.000* gm	
Cholesterol	26.436 mg	8.812%
Sodium	296.174 mg	12.341%
Total Carbohydrate	18.273 gm	6.091%
Dietary Fiber	2.124 gm	8.498%
Total Sugars	2.737* gm	
Includes 0.000 * gm of Added Sugars		
Protein	2.789 gm	5.577%
Vitamin A	14.580 mcg RAE	1.62%
Vitamin C	8.521 mg	14.201%
Vitamin D	0.150 mcg	0.748%
Calcium	18.377 mg	1.838%
Iron	0.871 mg	4.841%
Potassium	468.074 mg	9.959%
Saturated Fat % of Calories		3.279%

3/3/26, 1:57 PM

Recipes > 1752817 | Health-e Pro Menu Planning

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
02-02-2026	02-20-2025

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
Starchy	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Edit Recipe