

Salad Bar Procedure

Washing fruits and vegetables

The salad greens that are being used in every school have been triple washed and sealed. They are as clean and safe as they can be and it is the manufacturer's intention that they not be washed before using. Additional washing will only degrade the product. Additionally, many sites do not have the proper sink setup needed to effectively and safely wash greens. Therefore the mandatory standard procedure for all greens that are used is that they NOT be washed.

Other fruits and vegetables used on the salad bars DO need to be washed as they may have loose dirt and microbes on them that must be removed.

Procedure for washing whole fruits and vegetables (including vegetables that will be peeled)

- Wear single use gloves when washing fruits and vegetable per HACCP SOP.
- Remove all stickers. Soak hearty produce to loosen foreign particles and reduce the risk of food-borne illness. This can be done in a clean, sanitized container such as a large bowl, bus tub or deep hotel pan. Do not fill up a sink for washing unless you have a dedicated vegetable sink that has been sanitized.
- For produce with thick skin (such as carrots, potatoes and bell peppers), use a vegetable brush to help wash away loose dirt and microbes.
- Some produce should not be soaked in water or scrubbed with a brush. Put fragile produce (such as cherry tomatoes and peaches) in a sanitized colander and spray with water.
- Drain fruits and vegetables well in a colander or other drain pan before cutting or storing.

Procedure for peeling and cutting salad bar items

- Bacteria from the outside of raw produce can be transferred to the inside when cut or peeled. As stated above, even products that will be peeled must be washed properly.
- Start with a clean, sanitized workspace including countertops, cutting boards and utensils.
- Clean and sanitize all surfaces and utensils after preparing food items.

Salad Bar setup

- Refrigerate all canned or bottled items (such as beans and salad dressing) and their backups before putting out on the salad bar. For example, if you generally use one can of beans for service, have another one refrigerated in case you run out.
- Keep all salad bar containers refrigerated and cooling pads frozen once they have been cleaned and sanitized. This will ensure that you start with a cold environment and will help maintain a safe product temperature while it is on the salad bar.
- When ready to set up the salad bar (as close to the start of service as possible), remove cooling pads from freezer and place in the base of the salad bar.
- Put dividers in place according to the grid.
- Set out filled refrigerated pans as close to the start of service as possible.
- Follow the grid setup!!! If you must substitute an ingredient, make sure you are subbing with a like ingredient (example, don't substitute eggs for tomatoes, put out carrot sticks in addition to carrot coins, or more of another popular vegetable). Substitute vegetables for vegetables, beans for beans, fruit for fruit and protein for protein.
- **Alternate Diced Chicken and Diced Egg Daily. These products should not be out on the same day!**
- Leftover Chicken from Tuesdays can be boned, diced and used on the salad bar if properly cooled.
- Leftover Tofu can be marinated and served on the salad bar as a protein (see recipe).
- Record how much product is prepared on the Production Record. After lunch, record what is left.

Salad Bar Food Safety

- Products must be maintained at a temperature below 40°F or must only stay out on the salad bar for a 2 hour period. Time/Temperature logs must be maintained for all salad bar items
- Products may be reused for service the following day if they are clean, free of other items, appear fresh and have been held below 40°F **or** have been out on the salad bar for under 2 hours and have been recorded on a food time/temperature log. **Never** combine an old product with a new one, even if it has been properly handled.
- When changing out an old product with a new one, use a new, clean container. Do not add new product to a used container.
- Do not fill protein containers more than halfway. This will ensure that the product remains at a safe temperature.