

Salad Bar Standard Operating Procedure

Preventing Contamination at Salad Bars

Purpose

- To confirm that Food Service staff are properly utilizing, and maintaining the salad bar.
- To prevent foodborne illness by ensuring that all items held on salad bars are protected from contamination.

Scope

This procedure applies to any Food Service staff who are responsible for maintaining and monitoring the self-service salad bars.

Key Words

Contamination, Self-Service, Salad Bars

Instructions

1. Train Food Service staff on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow the Personal Hygiene, and Washing Hands SOPs.
4. Follow manufacturer's instructions for pre-chilling food salad bar equipment before use. If using Cambro ice blocks make sure they are frozen for use.
5. Wash all fruits and vegetables by following the procedures in the Washing Fruits and Vegetables SOP.
6. Prepare all cut fruits and vegetables by following the procedures in Preparing Cold Foods SOP.
7. Place all exposed food under sneeze guards.
8. Take temperatures of all food items and record on Salad Bar Temperature/Production record.

9. Provide an appropriate clean and sanitized utensil for each container on each side of the salad bar. Replace utensils if dropped with clean and sanitized ones.
10. Replace existing containers of food with new containers when replenishing the salad bar.
11. Assist students who are unable to properly use utensils.
12. Ensure that students use a clean tray when returning to the food bar.
13. Store eating utensils with the handles up or in a manner to prevent students from touching the food contact surfaces.
14. Record quantity of food used, quantity of leftovers and temperatures at the end of service on the Salad Bar Temperature/Production record. Be sure to include waste.
15. Avoid using spray chemicals to clean food bars when in use. Use a fresh sanitizer bucket with towel to sanitize handles before, in-between and after meal service.
16. End of lunch service, kitchen staff remove used salad bar bins and utensils and prepare for pickup from Central Kitchen.
 - a. Central Kitchen will thoroughly clean and sanitize salad bar and cambros (if using) according to the Cleaning and Sanitizing Grab and Go Carts SOP.

Monitoring

1. Monitor and record temperatures of food in accordance with the Cold (Potentially Hazardous) Foods SOP.
2. Continually monitor food containers to ensure that utensils are stored on a clean and sanitized surface or in the containers with the handles out of the food.
3. Continually monitor students use of the salad bar to ensure that students are not:
 - a. Touching food with their bare hands
 - b. Coughing, spitting, or sneezing on the food
 - c. Placing foreign objects in the food
 - d. Using the same tray for subsequent trips

Corrective Action

1. Retrain any Food Service staff found not following the procedures in this SOP.
2. Remove and discard contaminated food.
3. Demonstrate to students how to properly use utensils.
4. Discard the food if it cannot be determined how long the food temperature was above 41°F.

Verification and Record Keeping

- The Kitchen Lead will verify that Food Service staff are assigned to maintain salad bars during all hours of operation.
- Food Service staff will record temperatures of food items and document corrective actions taken on the Salad Bar Temperature/Production Log. This form is to be kept on file for a minimum of 3 years.
- Food Service staff will document any discarded food on the Damaged or Discarded Product Log. The Kitchen Lead will verify that appropriate corrective actions are being taken by reviewing, initialing, and dating the Damaged or Discarded Product Log each day.
- The Salad Bar Temperature/Production Log and the Damaged or Discarded Product Log are to be kept on file for a minimum of 3 years.

Date Implemented _____ By _____

Date Reviewed _____ By _____

Date Revised _____ By _____