



TIPS

SELF-SERVICE SALAD BAR

FACT SHEET



SETTING UP

- Place items on both sides so no student has to reach over.
- Use ½ size 2-inch deep so serving utensils do not go into the food.
- Use 1/6 or 1/9 size for items that are not used in great quantity, such as cilantro.
- Use full size 6-inch deep for only items that do not need utensils such as whole fruit like bananas or a wrapped product.
- Use pans to cover empty spaces, great for holding tongs or repeat an item that takes longer to self-serve.
- Change out serving utensil with a clean utensil each lunch period, or if continuous service, every half hour.
- Change out containers as needed. Try to avoid adding food on line from a can or a bag.
- If there is only a little left, bring back to kitchen, place in the smallest container needed and refrigerate. Save in case you need it for the last line.
- During service, do not use any cleaning sprays. Wipe up only with an approved cleaner.
- During break in service, roll out cart with fresh product and utensils on top, bucket for scraps, and cleaning buckets on bottom of cart.
- Always remove immediately a container or utensil that has been contaminated.
- For salad dressings, using squeeze bottles instead of ladles makes it easier for children. They do not need to be placed under the breath guard. Fill only 1/3 to ½ full so you can have more bottles without wasting product. Dispose of product daily and clean properly.
- Handle commercial bottled sauces or cryovac bags, such as hot sauce, ketchup, or dressings, according to manufacturer's food safety rules.
- Use attractive pans, utensils, and labels.

MONITORING AND OBSERVING

- Determine the rules for self-service. How much or how many? Will it be unlimited?
- Ask for help from the cafeteria monitors to help children choose. Start out with instructions and adult supervision.
- Observe the students' use of utensils. Make sure utensils are easy to use. Example: A spaghetti server is great for carrots. When students use tongs, the carrots are likely to spring out and onto the floor.