



SALAD BAR¹ SAFETY

STAFF GUIDE

- Wash all whole fruit (unless package states pre-washed)
- Make sure food is kept cold (<41°). Use temperature logs to keep track
- Use shallow pans to reduce waste
- Change tongs:
 - If they are dropped on the floor or in the food
 - When food is replenished/switched out
 - If they become contaminated in any way
- Avoid spray chemicals to clean salad bar while in use
- Use a towel/sanitizer bucket for cleaning
- Clean up salad bar between lunch periods and as needed for spills
- Wash your hands frequently and encourage students to do the same
- Oversee students to ensure:
 - Heads stay above the sneeze guard
 - Food is touched with clean utensils only
 - No coughing, spitting, sneezing on food
 - No foreign objects in food
 - Trays are used only once (use clean boat/plate/bowl for seconds)
- Remove and discard any potentially contaminated food
 - Food must be thrown out after it's been on the salad bar, so plan ahead to reduce waste
- Inspections might focus on
 - Keeping salad bar at proper temperature
 - General cleanliness of salad bar
 - Proper utensils are used for handling (proper size, good condition)
 - Clean plate for second serving