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Starting a Salad Bar Part 2 - The How

SEPTEMBER 17, 2019

1:30 PM – 2:00 PM

PROFESSIONAL STANDARDS LEARNING CODES: 2610, 3210, 3220, 3230, 3510

Two questions:

TODAY:

Why?

- Definition of school salad bars
- Support of school salad bars
- benefits of school salad bars
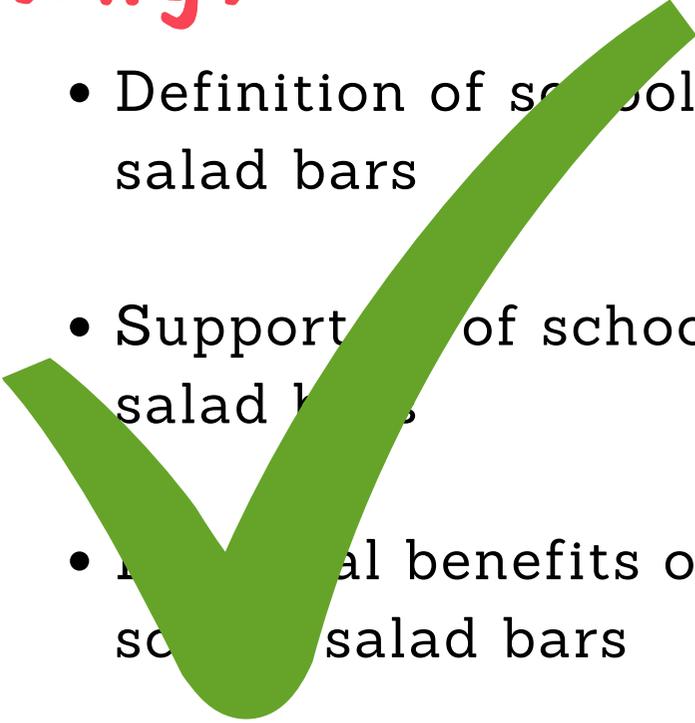
How?

- Assess Your Site(s)
- Make Key Decisions
- Write SOPs
- Train Staff & Students
- Monitor Operations

Assess Your Site(s)

Assess Your Site(s)

Site Assessment

Gather all relevant information about your site to allow you to identify the site's strengths and challenges associated with starting a salad bar.

Why is **ASSESSMENT** important?

- Forecasts obstacles that may arise during implementation
- Helps ensure salad bar implementation is sustainable

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Assess Your Site(s)

Areas to Assess

- District/Site Descriptive Information
- Funding
- Equipment
- Labor
- Procurement
- Meal Service Operations
- Other

Assess Your Site(s)

Areas to Assess

- ### District/Site Descriptive Information
  - Interested parties (principal, food service site lead, etc.) grades served, cafeteria layout, etc.

- ### Funding
  - Initial costs, source of funding (510 funds, grants, donations, other), etc.

- ### Equipment
  - Current inventory, additional needs (ex. food bar, pans, chillers, tongs, knives, cutting boards, storage containers, sinks, refrigeration, etc.)

- ### Labor
  - Staffing details such as labor hours assigned vs. worked, skill set and motivation of staff, efficiency and productivity, etc.

- ### Procurement
  - Are current vendors able to meet new demands? Are new vendors needed?

- ### Meal Service Operations
  - Meal times, service duration, breaks between service, site type (satellite, base, or production kitchen), ADP, etc.

Assess Your Site(s)

Check out this resource!

Salad Bar Site Assessment Tool

The Lunch Box / Chef Ann Foundation

http://www.thelunchbox.org/programs/salad-bars/assessment-and-planning/?tab=overview2

Make Key Decisions

Make Key Decisions

Decision Time!

Use the information you gathered in the site assessment to make informed decisions for implementing your salad bar.

What makes these **DECISIONS** so important?

- Key decisions must be made before other decisions related to your salad bar can be decided
- Making these decisions early in the process will keep you moving forward and on track to implement your salad bar in a timely manner

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Make Key Decisions

Key Decisions Related to Starting a Salad Bar

- Type of Salad Bar
- Menu Changes
- Labor Adjustments

Make Key Decisions

Key Decisions Related to Starting a Salad Bar

- Type of Salad Bar
  - Regular service line with cold wells
  - Freestanding, mobile-insulated food bar
  - Table top insulated food bar
  - Freestanding, mobile, mechanically cooled food bar

- Menu Changes
  - Salad bar is part of the reimbursable meal
  - Salad bar is in addition to the reimbursable meal

- Labor Adjustments
  - Additional labor hours/employees are needed
  - Current labor can support the salad bar with adjustments to tasks

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Make Key Decisions

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  - Additional labor hours/employees are needed
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Once the KEY DECISIONS are made, then you can consider things like...

- Location of the salad bar
- Offerings based on capacity
- Required SOPs
- Training topics
- Other

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Make Key Decisions

Check out these resources!

The Cambro Versa Food Bar Brochure

Let's Move Salad Bars to Schools

http://www.saladbars2schools.org/wp-content/themes/app/pdf/salad-bar-brochure.pdf

Menu Planning - Salad Bar Operations

The Lunch Box / Chef Ann Foundation

http://www.thelunchbox.org/programs/salad-bars/operations/?tab=menu-planning

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Write SOPs

Write SOPs

Standard Operating Procedures (SOPs)

Written practices and procedures tailored to your site of how to complete specific tasks.

Why are SOPs important?

- Required component of your Food Safety Plan
- Control quality and consistency
- Protect you from knowledge loss
- Save on training costs

Write SOPs

Salad Bar SOPs

- Purchasing
- Receiving
- Storing
- Rinsing
- Processing
- Holding
- Transporting
- Temperature logging
- Serving fresh produce
- Other

Write SOPs

Salad Bar SOPs

- Purchasing
- Receiving
- Storing
- Rinsing
- Processing
- Holding
- Transporting
- Temperature logging
- Serving fresh produce
- Other

Update existing or create brand new SOPs to ensure you have a procedure for every aspect of your salad bar operation!

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Write SOPs

Check out these resources!

Prototype (Template) Food Safety Plan
ADE Health and Nutrition Services
http://www.azed.gov/hns/nslp/foodsafety/
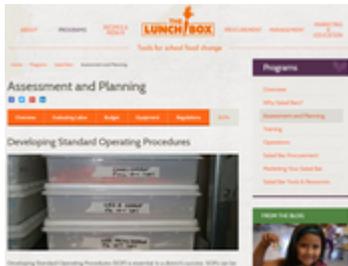
Salad Bar SOP
The Lunch Box / Chef Ann Foundation
http://www.thelunchbox.org/programs/salad-bars/assessment-and-planning/?tab=developing-standard-operating-procedures

Sample SOP
A Field Guide to Salad Bars in Schools pg 21-25
Minnesota Department of Health
https://www.cias.wisc.edu/foodservtools14/4-incorporate-local-foods/field-guide-to-salad-bars.pdf

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Train Staff & Students

Train Staff & Students

Salad Bar Training

Provide instruction on how the salad bar fits within your school's meal service, including specific job duties for staff and benefits of salad bars for staff and students.

Why train both **STAFF & STUDENTS** ?

- Both are responsible for the success and safety of the salad bar
- Training can be an opportunity to foster support for the salad bar from all parties

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Train Staff & Students

Training Topics

Staff

- Benefits of salad bars
- SOPs/Food safety
- Reimbursable meal requirements
- Other

Students

- Salad bar etiquette (food safety)
- Selecting a proper portion
- Benefits of salad bars
- Other

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Train Staff & Students

Check out these resources!

Salad Bar Staff Training Agenda
A Field Guide to Salad Bars in Schools pg 30-33

Minnesota Department of Health

https://www.cias.wisc.edu/foodservtools14/4-incorporate-local-foods/field-guide-to-salad-bars.pdf

Training - Salad Bars
The Lunch Box / Chef Ann Foundation

http://www.thelunchbox.org/programs/salad-bars/training/?tab=overview6

Produce Safety Resources
The Institute of Child Nutrition

https://theicn.org/icn-resources-a-z/produce-safety/

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Monitor Operations

Monitor Operations

Monitor Operations

Frequently assess your salad bar operation to identify the strengths as well as areas for improvement.

Why is **MONITORING OPERATIONS** important?

- Assessing your operations allows for continuous improvement
- Gives you the opportunity to adjust and adapt to challenges you may encounter
- Helps ensure sustainablility of your salad bar

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Monitor Operations

Monitoring Activities

- Assess budget
- Monitor labor productivity
- Review salad bar production records
- Assure meal pattern compliance
- Other

Monitor Operations

Check out these resources!

Tips for Tracking Usage
Starting a Salad Bar, Slide 55

Missouri DESE

https://dese.mo.gov/sites/default/files/FNS-StartingaSaladBar.pdf

Meal Pattern Requirements (NSLP and SBP)
Arizona Department of Education

http://www.azed.gov/hns/nslp/mealpattern/

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So... what now?

Next Steps

Start planning the HOW!

- Assign a point person to be in charge of completing the necessary tasks
- Make a timeline of activities that need to get done in order to get your salad bar up and running
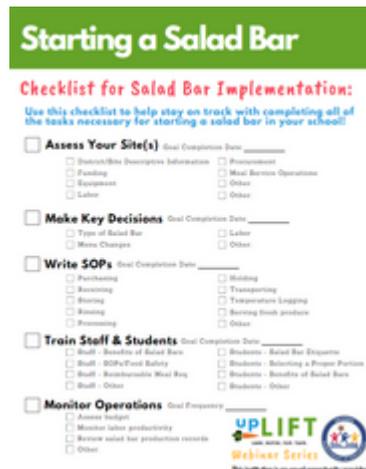
Download the checklist available on the upLIFT LEARN webpage under the Webinars tab to get started!

Next Steps

Join us next month!

What to Look For: Nutrition Facts Labels and Ingredients Lists

October 15, 2019
1:30pm - 2:00pm

Nutrition facts labels and ingredients lists are intended to help consumers make educated choices, but they can be confusing and unclear. In this webinar you'll learn what to look for on labels to make educated decisions about what to include in your menus to promote the highest quality.

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Remember!

Watch webinars, win training!

Participate in the upLIFT webinar contest
and you could work with a

blue water melon Professional Chef!

AN INITIATIVE OF
SLOW FOOD PHOENIX

LEAs who attend or watch every upLIFT webinar from August until March will automatically be entered into a contest to receive a FREE culinary training for their staff from the Blue Watermelon Project.

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Thank you!

Any questions?
Please type them into the chat bar now.

If you are attending the live webinar, you will receive a link to complete the survey in EMS. After you complete the survey you can print a certificate of completion.

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.

Comprehension Check

Question #1

The site assessment allows you to gather all pertinent information about your site to identify the site's strengths and challenges associated with starting a salad bar

    a. TRUE
    b. FALSE

Comprehension Check

Question #1

The site assessment allows you to gather all pertinent information about your site to identify the site's strengths and challenges associated with starting a salad bar

→ a. TRUE
   b. FALSE

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Comprehension Check

Question #2

Which of the following is a key decision to make early in the process to keep you moving forward and on track to implement your salad bar in a timely manner?

a. Type of Salad Bar
b. Menu Changes
c. Labor Adjustments
d. All of the Above

Comprehension Check

Question #2

Which of the following is a key decision to make early in the process to keep you moving forward and on track to implement your salad bar in a timely manner?

    a. Type of Salad Bar
    b. Menu Changes
    c. Labor Adjustments
    d. All of the above

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Comprehension Check

Question #3

You can find the ADE Checklist for Salad Bar Implementation on the upLIFT LEARN webpage under the Webinars tab.

    a. TRUE
    b. FALSE

Comprehension Check

Question #3

You can find the ADE Checklist for Salad Bar Implementation on the upLIFT LEARN webpage under the Webinars tab.

a. TRUE
b. FALSE

Congratulations!

You have completed the Recorded Webinar: Starting a Salad Bar, Part 2 - The How

To request a certificate, please go to the next slide.

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:
- Training Title: Starting a Salad Bar, Part 2 - The How
- Key Area: 2000-Operations, 3000-Administration
- Learning Codes: 2610, 3210, 3220, 3230, 3510
- Length: 0.5 hour

Please Note:
- Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.

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Congratulations!

Requesting a Training Certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.
*This will not appear in your Event Management System (EMS) Account.

https://www.surveymonkey.com/r/upliftrecordedwebinar

The information below is for your reference when completing the survey:
- Training Title: Starting a Salad Bar, Part 2 – The How
- Learning Codes: 2610, 3210, 3220, 3230, 3510