

Starting a Salad Bar

Checklist for Salad Bar Implementation:

Use this checklist to help stay on track with completing all of the tasks necessary for starting a salad bar in your school!

☐ Assess Your Site(s) Goal Completion Date: _____

- | | |
|--|--|
| <input type="checkbox"/> District/Site Descriptive Information | <input type="checkbox"/> Procurement |
| <input type="checkbox"/> Funding | <input type="checkbox"/> Meal Service Operations |
| <input type="checkbox"/> Equipment | <input type="checkbox"/> Other: |
| <input type="checkbox"/> Labor | <input type="checkbox"/> Other: |

☐ Make Key Decisions Goal Completion Date: _____

- | | |
|--|--|
| <input type="checkbox"/> Type of Salad Bar | <input type="checkbox"/> Labor Adjustments |
| <input type="checkbox"/> Menu Changes | <input type="checkbox"/> Other: |

☐ Write SOPs Goal Completion Date: _____

- | | |
|-------------------------------------|--|
| <input type="checkbox"/> Purchasing | <input type="checkbox"/> Holding |
| <input type="checkbox"/> Receiving | <input type="checkbox"/> Transporting |
| <input type="checkbox"/> Storing | <input type="checkbox"/> Temperature logging |
| <input type="checkbox"/> Rinsing | <input type="checkbox"/> Serving fresh produce |
| <input type="checkbox"/> Processing | <input type="checkbox"/> Other: |

☐ Train Staff & Students Goal Completion Date: _____

- | | |
|---|--|
| <input type="checkbox"/> Staff - Benefits of Salad Bars | <input type="checkbox"/> Students - Salad Bar Etiquette |
| <input type="checkbox"/> Staff - SOPs/Food Safety | <input type="checkbox"/> Students - Selecting a Proper Portion |
| <input type="checkbox"/> Staff - Reimbursable Meal Req. | <input type="checkbox"/> Students - Benefits of Salad Bars |
| <input type="checkbox"/> Staff - Other: | <input type="checkbox"/> Students - Other: |

☐ Monitor Operations Goal Frequency: _____

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



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Resources

Check out the resources below for help completing the tasks on your salad bar implementation checklist.

Assess Your Site(s)

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

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>

Write SOPs

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>

Train Staff & Students

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/>

Monitor Operations

Tips for Tracking Usage

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Missouri DESE

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

Meal Pattern Requirements

Arizona Department of Education

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



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