

Salad Bars in School Nutrition Programs

WEBINAR

Recorded April 2020

Professional Standards Learning Codes: 2120, 2220, 2630





Arizona Department of Education (ADE)

This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS).

Intended Audience

This training is intended for **School Food Authorities (SFAs)** operating the **National School Lunch Program (NSLP)**.

Professional Standards

Information to include when documenting this training for Professional Standards:

Training Title: Salad Bars in School Nutrition Programs

Key Area: 2000-Operations

Learning Codes: 2120, 2220, 2630

Length: 1 hour



Jessa Zuck, MS, RDN

School Nutrition Programs Specialist

Thank you for joining me today!

Overview

- What is a Salad Bar?
- Benefits of Salad Bars
- Salad Bars in AZ Schools
- Salad Bar Regulations
 - Location of the Salad Bar
 - Portion Sizes
 - Production Records
 - Food Safety
- Salad Bar Resources



Section #1

What is a Salad Bar?

Learn to properly identify salad bars



Salad Bar

Definition

Salad Bar / noun

A salad bar is a self-serve station where students can select two or more fruits and/or vegetables.

Salad Bar Definition

Salad Bars can...

- Include food options for the complete reimbursable meal (except for milk)
- Include food options for part of a reimbursable meal
- Be offered at breakfast and/or lunch
- Stand-alone, be incorporated into the cold food service counter, or use another set-up
- Include pre-portioned or pre-packaged foods
- Take on a variety of forms

Salad Bar Examples

Raw Vegetable Bar

A salad bar that offers only raw vegetables.



Salad Bar Examples

Raw Fruit Bar

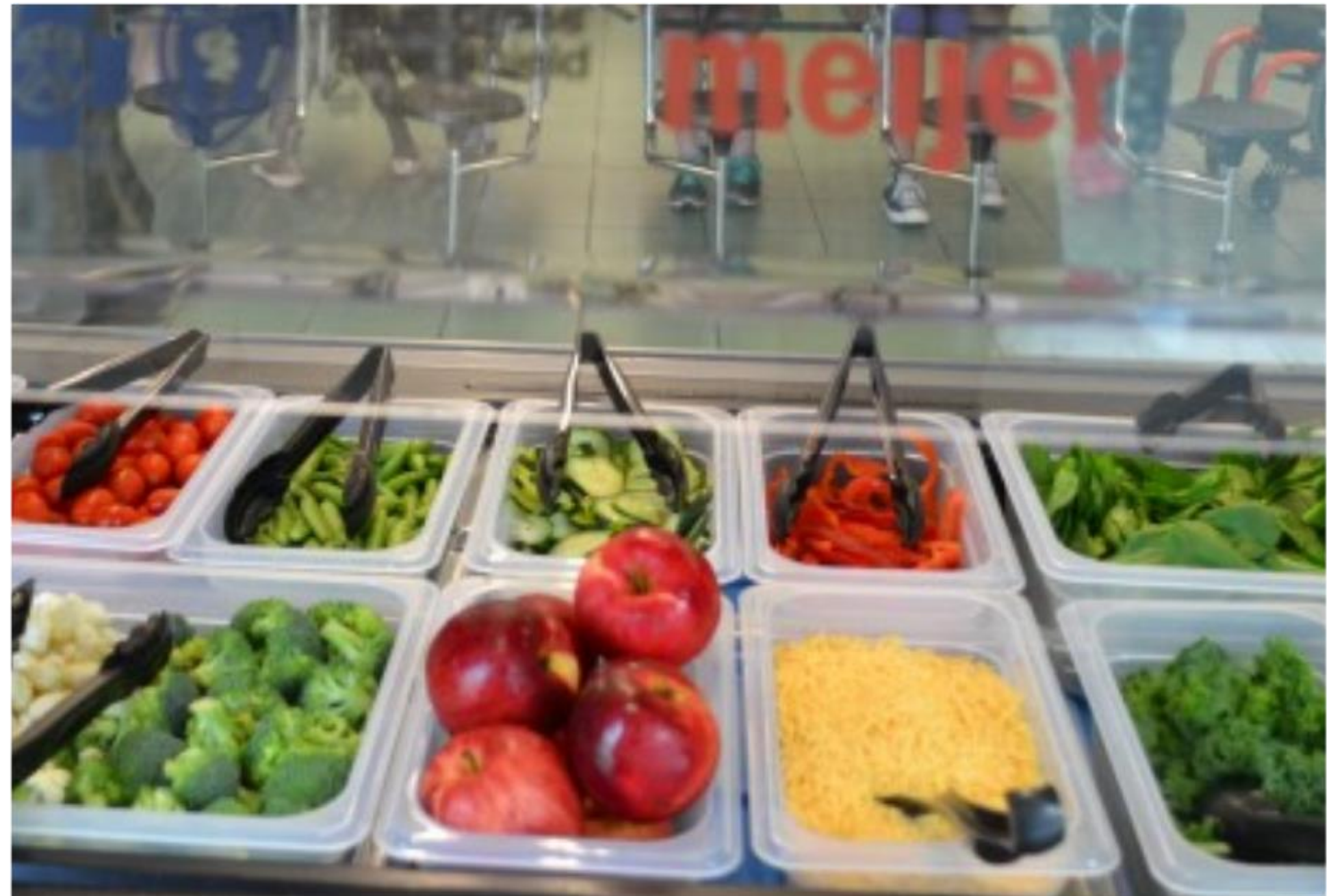
A salad bar that offers only raw fruits.



Salad Bar Examples

Mixed Vegetable and Fruit Bar

A salad bar that offers both vegetables and fruits.



Salad Bar Examples

Entrée Salad Bar

A salad bar that offers vegetable, fruit, grain, and meat/meat alternate options.



Salad Bar Examples

Pre-Portioned Produce Bar

A salad bar that offers vegetables and/or fruits in pre-portioned containers.



Salad Bar Examples

Theme Bar (e.g., noodle bar, baked potato bar, yogurt bar, oatmeal bar, etc.)

A salad bar that offers vegetable, fruit, grain, and/or meat/meat alternate options based on a theme.



8. School Breakfast Program	
Participation:	Community Eligibility Pro
Severe Need Breakfast Program Eligibility:	Eligible *
Offer versus Serve Implemented During Breakfast:	Yes
Amount Charged to Students for Reduced-Price Breakfast:	0.00
Amount Charged to Students for Paid Breakfast:	0.00
Does this Site offer a Salad Bar for Breakfast?	No
Meal Service Type(s) (check all that apply):	<input type="checkbox"/> Breakfast in the cafeteria/main dining area
	<input checked="" type="checkbox"/> Breakfast in the classroom
	<input type="checkbox"/> Grab 'N' Go breakfast carts
	<input type="checkbox"/> Breakfast on the school bus
	<input type="checkbox"/> Second Chance Breakfast (please describe below)
	<input type="checkbox"/> Other (please describe below)
Meal Service Type 'Second Chance Breakfast' Description:	
Meal Service Type 'Other' Description:	
9. National School Lunch Program	
Participation:	Community Eligibility Provision (CEP)
Offer versus Serve Implemented During Lunch:	Yes
Amount Charged to Students for Reduced-Price Lunch:	0.00
Amount Charged to Students for Paid Lunch:	0.00
Does this Site offer a Salad Bar for Lunch?	Yes
10a. Afterschool Care Snack Program Eligibility / At-Risk Afterschool Meals Eligibility	

Based on this definition of a salad bar...

Do any of your sites offer a salad bar at SBP or NSLP?

Check your site applications in CNPWeb to make sure your responses are accurate. Make a revision to your application(s) if necessary!

Section #2

Benefits of Salad Bars

Check out the research!



Benefits of Salad Bars

For the Students:

- Provides a personal experience about food choices
- Increases the variety of fruits and vegetables available
- Provides repeated exposure to multiple fruits and vegetables
- May impact fruit and vegetable consumption



Benefits of Salad Bars

For School Food Service:

- Gives the opportunity to test out new food items or recipes
- Financially sustainable way to increase fresh produce offerings
- Related to greater school lunch participation
- Provides an avenue for Farm to School programming

We're Proud to Offer



Fruits and Vegetables



Starting a Salad Bar Part 1 - The Why

AUGUST 20, 2019

1:30 PM – 2:00 PM

PROFESSIONAL STANDARDS LEARNING CODES: 1100

Want to learn more about the benefits of salad bars?

Check out the upLIFT recorded webinar titled,
'Starting a Salad Bar Part 1 – The Why'
available on the ADE upLIFT webpage at:
<https://www.azed.gov/hns/nslp/uplift/learn/>

Section #3

Salad Bars in AZ Schools

Take a look at the numbers!



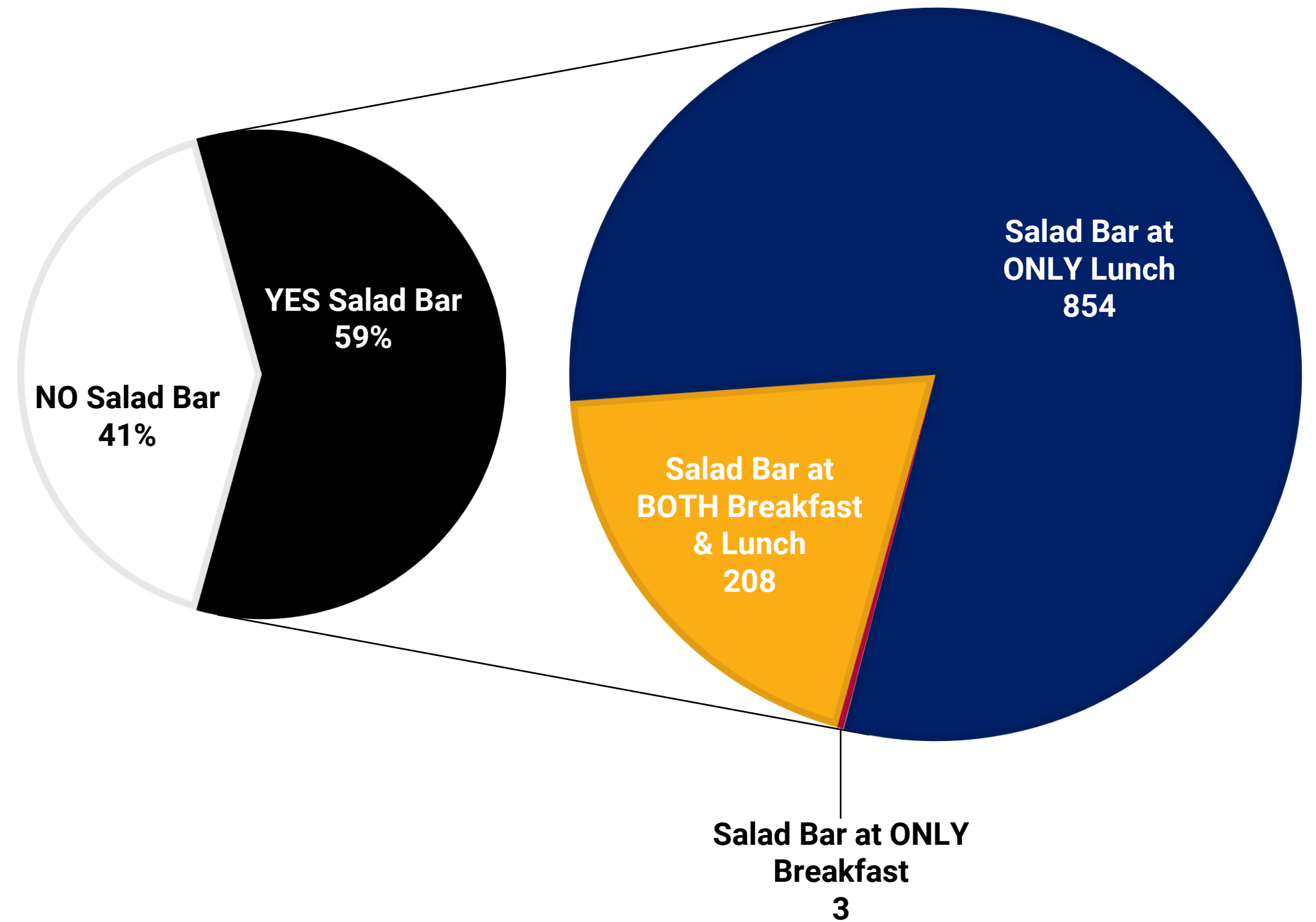


Did you know?

59%

of Arizona schools have a salad bar
at either breakfast or lunch.

Salad Bars in AZ Schools



Salad Bars in AZ Schools

By Grade Group...

Salad Bar at Lunch	K-8	9-12	K-12	Grand Total
YES	872	147	43	1062
NO	505	144	105	754
Grand Total	1377	291	148	1816

- 63% of K-8 schools have a salad bar at lunch
- 51% of 9-12 schools have a salad bar at lunch
- **Only 29% of K-12 schools** have a salad bar at lunch

Salad Bars in AZ Schools

By Food Service Operation Type...

Salad Bar at Lunch	Self- Preparation Kitchen	Catered Meals	Satellite Kitchen	Central Kitchen	Grand Total
YES	767	45	175	75	1062
NO	506	176	45	27	754
Grand Total	1273	221	220	102	1816

- **Only 20%** of schools with **catered meals** have a salad bar at lunch
- **506 schools** that have a **self-preparation kitchen** do **NOT have a salad bar** at lunch

Salad Bars in AZ Schools

By Program Participation Type...

Salad Bar at Lunch	Regular	Community Eligibility Provision (CEP)	Provision 2	Base Year for Prov. 2	Provision 3	Base Year for Prov. 3	Grand Total
YES	724	226	85	25	1	1	1062
NO	480	219	45	6	3	0	753
Grand Total	1204	445	130	31	4	1	1815

- 63% of regular schools have a salad bar at lunch
- **Only 54% of CEP, Provision 2, and Provision 3 schools** have a salad bar at lunch

Salad Bars in AZ Schools

By Site Classification...

Salad Bar at Lunch	Regular School	Charter School	Private Non- Residential School	Bureau of Indian Affairs School	RCCI	Boarding School	Juvenile Detention Center	Grand Total
YES	922	106	16	11	6	1	0	1062
NO	465	189	26	26	26	11	11	754
Grand Total	1387	295	42	37	32	12	11	1816

- 66% of regular schools have a salad bar at lunch
 - 465 regular schools do NOT have a salad bar at lunch
- **Only 36% of charter schools** have a salad bar at lunch
 - 189 charter schools do NOT have a salad bar at lunch

Salad Bars in AZ Schools

Offer vs. Serve (OVS) or Serve Only...

Salad Bar at Lunch	OVS	Serve Only	Grand Total
YES	1045	17	1062
NO	589	165	754
Grand Total	1634	182	1816

- **98% of schools with a salad bar implement OVS**
- 589 schools that implement OVS do NOT have a salad bar at lunch

Summary of Salad Bars in AZ Schools

- 1 Grade Group**
K-8 schools are more likely to have a salad bar than 9-12 or K-12.
- 2 Food Service Operation Type**
Only 20% of schools with catered meals have a salad bar.
- 3 Program Participation Type**
Schools with regular program participation (vs. CEP/Provision 2/Provision 3) are more likely to have a salad bar.
- 4 Site Classification**
Only 36% of charter schools have a salad bar.
- 5 OVS or Serve Only**
98% of schools with a salad bar implement OVS.

Pennsylvania	82.2	70.5	40.4	
Rhode Island	93.5	83.5	53.8	
South Carolina	81.0	76.2	35.0	
South Dakota	71.5	69.9	87.0	3
Tennessee	81.5	73.5	33.4	43.3
Texas	78.8	69.3	27.7	36.9
Utah	82.5	74.3	42.0	35.3
Vermont	92.3	87.4	83.0	48.0

How does AZ compare to other states?

160

The median percentage of **secondary schools** that offered a self-service salad bar to students was **49.5%** across all states.

Top 10 States – 75% or higher

Top 5 States – 85% or higher

TABLE 31b. Percentage of Secondary Schools That Implemented Strategies to Promote Healthy Living, Selected U.S. Sites: School Health Profiles, Principal Surveys, 2018 *(continued)*

Site	Placed fruits and vegetables near the cafeteria cashier, where they are easy to access	Used attractive displays for fruits and vegetables in the cafeteria	Offered a self-serve salad bar to students	Labeled healthful foods with appealing names	Encouraged students to drink plain water	Prohibited school staff from giving students food or food coupons as a reward for good behavior or good academic performance	Prohibited school staff from giving students food or food coupons as a reward for good behavior or good academic performance	Prohibited school staff from giving students food or food coupons as a reward for good behavior or good academic performance
Virginia	88.3	72.1	21.9	38.1	75.9	26.0	31.8	
Washington	84.5	75.0	74.6	32.3	76.5	22.0	40.6	
West Virginia	79.4	81.3	84.4	48.5	89.8	67.2	53.9	
Wisconsin	69.4	67.2	63.3	38.8	84.7	26.1	34.2	
Median	79.4	71.6	49.5	37.4	83.8	30.8	38.8	
Range	47.5-93.5	36.6-87.4	9.5-93.6	13.4-53.3	69.9-91.4	13.3-67.2	19.0-70.4	17.0

AZ Data:

- 63% of K-8 schools
- 51% of 9-12 schools
- 29% of K-12 schools

Data from the 2018 CDC School Health Profiles Report available at: <https://www.cdc.gov/healthyyouth/data/profiles/pdf/2018/CDC-Profiles-2018.pdf>

Section #4

Salad Bar Regulations

USDA Memorandum SP 41-2019





United States Department of Agriculture

Food and
Nutrition
Service

Park Office
Center

3101 Park
Center Drive
Alexandria, VA
22302-1500

DATE: September 23, 2019

MEMO CODE: SP 41-2019

SUBJECT: Salad Bars in the National School Lunch Program and School Breakfast Program¹

TO: Regional Directors
Child Nutrition Programs
All Regions

State Directors
Child Nutrition Programs
All States

This memorandum supersedes policy memo SP 31-2013, "Salad Bars in the National School Lunch Program," dated March 27, 2013. This revision provides general updates to outdated resources/website links and updates to the policy. This memorandum provides State agencies with information to help them effectively improve the service of reimbursable meals, including the size, location of the salad bar, production records, and other factors.

Background

USDA encourages the use of salad bars in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) because of the consumption of a variety of fruits and vegetables. See the Dietary Guidelines for Americans.

In addition to the nutritional benefits of salad bars, schools are encouraged to take only items they will consume. This is an option in some school food programs. USDA encourages schools to ex-

USDA Memo SP 41-2019 (released in Sept 2019) contains the most recent guidance on salad bars in NSLP and SBP.

Reference the full memo online [here](#) for the complete guidance from USDA on salad bars in NSLP and SBP.

Regulations Addressed in the Memo



Location of the Salad Bar

Placement of the salad bar in relation to POS



Portion Sizes

Determining proper portion sizes



Production Records

Required items on your production records



Food Safety

Ensure the safety of all items served on the salad bar



Location of the Salad Bar

Why is this important?

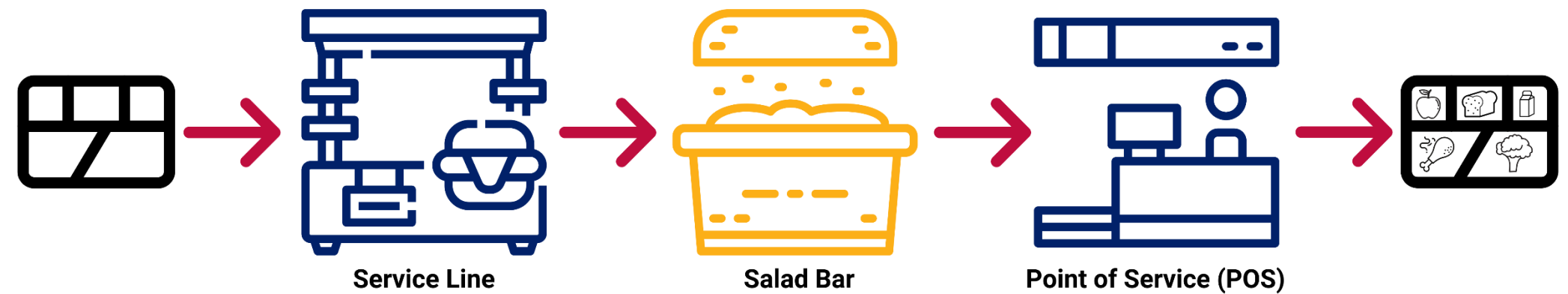
To ensure that each student's selections from the salad bar meet the required portions for a reimbursable meal.



Location of the Salad Bar

Where should the salad bar be in relation to the Point of Service (POS)?

The salad bar should be stationed BEFORE the POS





Location of the Salad Bar

What if a school is unable to station the salad bar before the Point of Service (POS)?

There are three options:

- (1) The salad bar should be served as 'extra food,' and a complete reimbursable meal should be available on the service line
- (2) Pre-portioned items should be provided on the salad bar
- (3) Students must be instructed on how to select the appropriate portion(s) AND appropriately sized serving utensils must be provided



Location of the Salad Bar

What if a school is unable to station the salad bar before the Point of Service (POS)?

In addition to one of the three options, schools can implement additional measures to ensure that every meal that is claimed for reimbursement is a reimbursable meal, such as:

- Assigning a dedicated Reimbursable Meal (RM) Monitor to the salad bar
- Assigning a student 'salad bar ambassador'
- Posting visual reminders such as posters
- Offering fruit and vegetable options before the POS in addition to on the salad bar



Location of the Salad Bar

Before POS

Placement of the salad bar in the service line before the Point of Service (POS)

Best Practice



After POS (with RM Monitor)

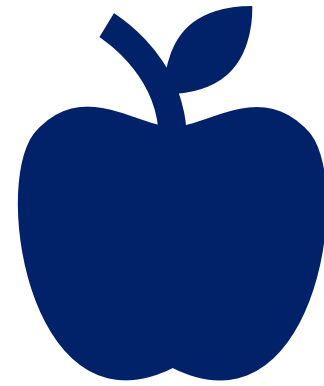
Placement of the salad bar after the Point of Service (POS) with a dedicated monitor

- Pre-portioned items should be provided on the salad bar
- OR -
- Students must be instructed on how to select the appropriate portion(s) AND appropriately sized serving utensils must be provided
- The RM Monitor is responsible for ensuring each student leaves with a reimbursable meal

After POS (without RM Monitor)

Placement of the salad bar after the Point of Service (POS) without a dedicated monitor

- Pre-portioned items should be provided on the salad bar
- OR -
- Students must be instructed on how to select the appropriate portion(s) AND appropriately sized serving utensils must be provided
- Recommended to also offer fruit and vegetable options before the POS in addition to on the salad bar

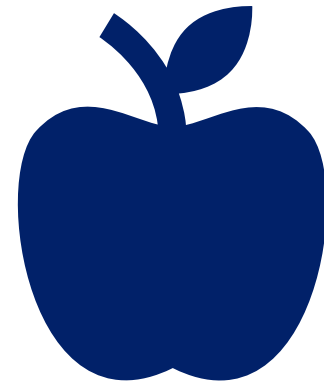


Portion Sizes

Why are these important?

When planning a salad bar as part of a reimbursable meal, minimum portion sizes must be consistent with the meal pattern for the age/grade group.

Component Specifications: Daily and Weekly Amount Based on the Average for a 5-Day Week						
Grades		K-5	6-8	K-8	9-12	Additional Information
Fruit (cups)	Weekly (daily)	2½ (½)			5 (1)	Only 100% fruit juice is allowed and no more than half the weekly offering for the fruit component may be 100% juice.
	Serve Only: minimum amount required at POS	½			1	
	OVS: minimum amount to count at POS	½			½	
Total Vegetable (cups)	Weekly (daily)	3 ¾ (¾)			5 (1)	Only 100% vegetable juice is allowed and no more than half the weekly offering for the vegetable component may be 100% juice.
	Serve Only: minimum amount required at POS	¾			1	
	OVS: minimum amount to count at POS	½			½	

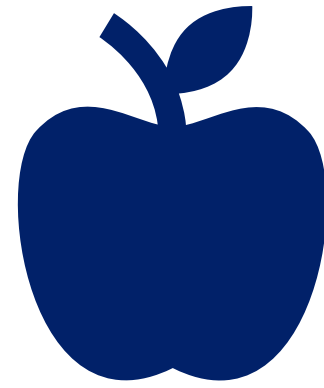


Portion Sizes

For example:

When implementing Offer vs. Serve (OVS), the minimum amount a student may take is $\frac{1}{2}$ cup fruit or vegetable (or combination of both) to meet daily quantity requirements.

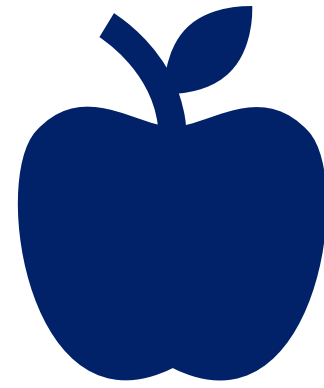
Component Specifications: Daily and Weekly Amount Based on the Average for a 5-Day Week						
Grades		K-5	6-8	K-8	9-12	Additional Information
Fruit (cups)	Weekly (daily)	2½ (½)			5 (1)	Only 100% fruit juice is allowed and no more than half the weekly offering for the fruit component may be 100% juice.
	Serve Only: minimum amount required at POS	½			1	
	OVS: minimum amount to count at POS	½			½	
Total Vegetable (cups)	Weekly (daily)	3 ¾ (¾)			5 (1)	Only 100% vegetable juice is allowed and no more than half the weekly offering for the vegetable component may be 100% juice.
	Serve Only: minimum amount required at POS	¾			1	
	OVS: minimum amount to count at POS	½			½	



Portion Sizes

Remember!

Each fruit or vegetable serving (including those served on the salad bar) must be at least 1/8 cup to count towards the fruit or vegetable component.



Portion Sizes

How should a menu planner determine the planned portion size for an item?

The planned portion size should be an amount that is reasonable for that item.



Lettuce
Planned portion = 1 cup



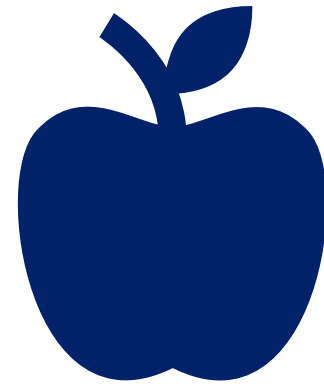
Reasonable portion
The amount a child would normally consume



Radish
Planned portion = 1 cup



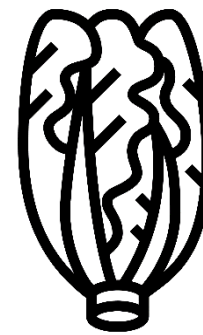
Unreasonable portion
More than a child would normally consume



Portion Sizes

How should a menu planner determine the planned portion size for an item?

The planned portion size should be an amount that is reasonable for that item.



Lettuce

Planned portion = 1 cup



Reasonable portion

The amount a child would normally consume



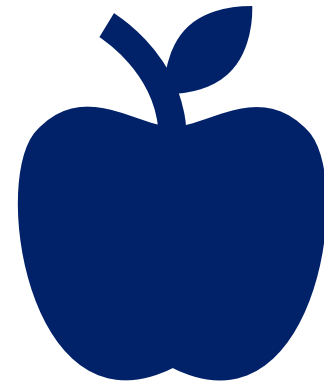
Radish

Planned portion = $\frac{1}{4}$ cup



Reasonable portion

The amount a child would normally consume



Portion Sizes

How can you ensure students actually take the minimum required portion size?

There are several ways, such as:

- Pre-portioning food items
- Instructing students on how to select the appropriate portions
- Providing appropriate size serving utensils
- Placing signs that indicate appropriate portion sizes as visual aids



Production Records

Why are these important?

SFAs are **required** to use production and menu records.

Production and menu records demonstrate how the meals offered contribute to the required food components and food quantities for each age/grade group every day.

These records promote consistent food quality and predictable yields, control food costs, and help with inventory control.



Production Records

What should be included on your salad bar production record?

At a minimum, the production record should include:

- Planned serving size per student from the salad bar
- Number of servings available on the salad bar
- Each food ingredient on the salad bar
 - Planned serving size
 - Contribution to weekly vegetable subgroup requirements (if applicable)
 - Amount placed on the salad bar
 - Amount left over on the salad bar at the end of meal service
 - Amount consumed from the salad bar during meal service

Production Records



Production Record - Salad Bar

Date: _____

Site Name: _____

Offer vs. Serve: ☐ Yes ☐ No

	Age/Grade Group	Meals Planned	Meals Served
Student Meals			
Adult/a La Carte Meals			
Total Meals			

Menu Item (Recipe Name/Number or Product Name/Product Description and Number)	Planned Portion Size (weight or measure)	Number of Portions Planned	Total Quantity Planned (in purchase units e.g., cases, #10 cans, lbs)	Component Contribution										Total Quantity Prepared (in number of portions or purchase units)	Total Quantity Leftover (in number of portions or purchase units)	Total Quantity Served (Served = Prepared - Leftover) (in number of portions or purchase units)
				oz eq			cup(s)									
				Meat/ Meat Alternate	Grains (enriched grain)	Grains (whole grain-rich)	Fruit	Dark Green Vegetable	Red/Orange Vegetable	Beans/Peas (Legumes)	Starchy Vegetable	Other Vegetable	Additional Vegetable			
Condiment(s)	Production Notes															

SAMPLE TEMPLATE

Production Records



Production Record - Salad Bar

Date: April 17, 2020
Site Name: ADE Elementary

	Age/Grade Group	Meals Planned	Meals Served
Student Meals	K-8	115	115
Adult/a La Carte Meals		0	0
Total Meals		115	115

Offer vs. Serve: ☒ Yes ☐ No

Menu Item (Recipe Name/Number or Product Name/Product Description and Number)	Planned Portion Size (weight or measure)	Number of Portions Planned	Total Quantity Planned (in purchase units e.g., cases, #10 cans, lbs)	Component Contribution											Total Quantity Prepared (in number of portions or purchase units)	Total Quantity Leftover (in number of portions or purchase units)	Total Quantity Served (Served = Prepared - Leftover) (in number of portions or purchase units)
				oz eq			cup(s)										
				Meat/ Meat Alternate	Grains (enriched grain)	Grains (whole grain-rich)	Fruit	Dark Green Vegetable	Red/Orange Vegetable	Beans/Peas (Legumes)	Starchy Vegetable	Other Vegetable	Additional Vegetable	Total Vegetable			
Romaine, fresh, chopped	1 cup	50	83 oz					0.5							50	0	50
Cherry Tomatoes, fresh, whole	0.25 cup	50	87.5 oz						0.25						50	3	47
Cucumber, fresh, sliced	0.25 cup	50	65 oz									0.25			50	2	48
Baby Carrots, fresh	0.5 cup	50	132.5 oz						0.5						50	0	50
Chickpeas, canned	0.125 cup	25	22.2 oz							0.125					25	1	24
Corn, frozen, thawed	0.125 cup	25	19.4 oz								0.125				25	2	23
Broccoli, fresh, chopped	0.25 cup	25	39 oz					0.25							25	0	25
Strawberries, fresh, sliced	0.5 cup	50	175 oz				0.5								50	0	50
Chicken, frozen, cubed	1 oz.	25	25 oz	1											25	6	19
Condiment(s)	Production Notes																
Ranch Dressing	1 pkt	50	50 pkts												50	2	48
Italian Dressing	1 pkt	50	50 pkts												50	10	40

SAMPLE COMPLETED

SAMPLE COMPLETED
DAILY RECORD



Production Records

How would a school conduct a nutrient analysis on a salad bar?

SFAs are NOT required to conduct a nutrient analysis.

However, it can be a helpful tool to determine the nutrient composition of all the foods offered in the salad bar by considering the foods together as a “recipe.”

Steps:

1. Determine the planned serving size.
2. Determine the number of servings the recipe produces.
3. Determine the amount of each food ingredient in the recipe based on a typical day.

Example:

(1.5 cups per student)

(115 servings per recipe)

(see next slide)

Production Records



Production Record - Salad Bar

Date: April 17, 2020
Site Name: ADE Elementary

	Age/Grade Group	Meals Planned	Meals Served
Student Meals	K-8	115	
Adult/a La Carte Meals		0	
Total Meals		115	

Offer vs. Serve: ☒ Yes ☐ No

Menu Item (Recipe Name/Number or Product Name/Product Description and Number)	Planned Portion Size (weight or measure)	Number of Portions Planned	Total Quantity Planned (in purchase units e.g., cases, #10 cans, lbs)	Component Contribution											Total Quantity Prepared (in number of portions or purchase units)	Total Quantity Leftover (in number of portions or purchase units)	Total Quantity Served (Served = Prepared - Leftover) (in number of portions or purchase units)
				oz eq			cup(s)										
				Meat/ Meat Alternate	Grains (enriched grain)	Grains (whole grain-rich)	Fruit	Dark Green Vegetable	Red/Orange Vegetable	Beans/Peas (Legumes)	Starchy Vegetable	Other Vegetable	Additional Vegetable	Total Vegetable			
Romaine, fresh, chopped	1 cup	50	83 oz					0.5									
Cherry Tomatoes, fresh, whole	0.25 cup	50	87.5 oz						0.25								
Cucumber, fresh, sliced	0.25 cup	50	65 oz									0.25					
Baby Carrots, fresh	0.5 cup	50	132.5 oz						0.5								
Chickpeas, canned	0.125 cup	25	22.2 oz							0.125							
Corn, frozen, thawed	0.125 cup	25	19.4 oz								0.125						
Broccoli, fresh, chopped	0.25 cup	25	39 oz					0.25									
Strawberries, fresh, sliced	0.5 cup	50	175 oz				0.5										
Chicken, frozen, cubed	1 oz.	25	25 oz	1													
Condiment(s)	Production Notes																
Ranch Dressing	1 pkt	50	50 pkts														
Italian Dressing	1 pkt	50	50 pkts														
SAMPLE TYPICAL DAY																	

SAMPLE TYPICAL DAY



Grams per 1.5 cups: 144

1- denotes required nutrient values.
2- Trans Fat value is provided for informational purposes only, not for monitoring purposes.
* denotes combined nutrient totals with either missing or incomplete nutrient data.
N/A denotes a nutrient that is either missing or incomplete for an individual ingredient.

SAMPLE NUTRIENT ANALYSIS



Food Safety

Why is this important?

It is important to control potential food safety hazards and maintain appropriate food temperatures to prevent the growth of pathogenic microorganisms.



Food Safety

State and Local Food Safety Rules and Regulation **MUST** be Followed

State Level – [Arizona Food Code](#)

TITLE 9. HEALTH SERVICES		
CHAPTER 8: DEPARTMENT OF HEALTH SERVICES		
FOOD, RECREATIONAL AND INSTITUTIONAL SANITATION		
ARTICLE 1. FOOD AND DRINK		
Contents		
CHAPTER 1	PURPOSE AND DEFINITIONS	1
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Chapter 1		Purpose and Definitions
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1-1	TITLE, INTENT, SCOPE	1
	1-101 Title	1
	R9-8-102. Applicability	1
1-2	DEFINITIONS	2
	1-201 Applicability and Terms Defined	2

i



Food Safety

State and Local Food Safety Rules and Regulation MUST be Followed

State Level – [Arizona Food Code](#)

(J) CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas such as **salad bars** and buffets as specified under § 3-304.16;

3-306.11 Food Display.

*Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of packaging; counter, service line, or **salad bar** FOOD guards; display cases; or other effective means.*

3-306.13 Consumer Self-Service Operations.*

(A) Raw, unPACKAGED animal FOOD, such as beef, lamb, pork, POULTRY, and FISH may not be offered for CONSUMER self-service. *This paragraph does not apply to CONSUMER self-service of READY-TO-EAT FOODS at buffets or **salad bars** that serve FOODS such as sushi or raw shellfish; ready-to-cook individual portions for immediate cooking and consumption on the PREMISES such as CONSUMER-cooked MEATS or CONSUMER-selected ingredients for Mongolian barbecue; or raw, frozen, shell-on shrimp or lobster.*

(B) CONSUMER self-service operations for READY-TO-EAT FOODS shall be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination.^N

(C) CONSUMER self-service operations such as buffets and **salad bars** shall be monitored by FOOD EMPLOYEES trained in safe operating procedures.^N

(B) Except as specified in ¶ (C) of this section, cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.

(C) *Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and **salad bars**.*

4-302.11 Utensils, Consumer Self-Service.

A FOOD dispensing UTENSIL shall be available for each container displayed at a CONSUMER self-service unit such as a buffet or **salad bar**.

(3) *Containers in serving situations such as **salad bars**, delis, and cafeteria lines hold READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is maintained at the temperatures specified under Chapter 3, are intermittently combined with additional supplies of the same FOOD that is at the required temperature, and the containers are cleaned at least every 24 hours;*

(B) At least 220 lux (20 foot candles):

(1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and **salad bars** or where fresh produce or PACKAGED FOODS are sold or offered for consumption;



Food Safety

State and Local Food Safety Rules and Regulation **MUST** be Followed

Local Level – check with your local health department to determine what rules and regulations must be followed

To find your local health department in AZ visit:

<https://www.naccho.org/membership/lhd-directory?searchType=standard&lhd-state=AZ>



Food Safety

To find your local health department in AZ visit:

<https://www.naccho.org/membership/lhd-directory?searchType=standard&lhd-state=AZ>

NAME	ADDRESS	DETAILS
Apache County Health Department	PO Box 697 Saint Johns, AZ 85936	Phone: (928) 337-4364 Email Department Visit Website
Cochise Health and Social Services	1415 W Melody Ln Bldg A Bisbee, AZ 85603-3037	Phone: (520) 432-9400 Email Department Visit Website
Coconino County Public Health Services District	2625 N King St Flagstaff, AZ 86004-1884	Phone: (928) 679-7272 Email Department Visit Website View Our Facebook Page View Our Twitter Feed
Gila County Health Department	5515 S Apache Ave Ste 400 Globe, AZ 85501-4429	Phone: (928) 425-3189 Email Department Visit Website View Our Facebook Page
Graham County Health Department	826 W Main St Safford, AZ 85546-2828	Phone: (928) 428-0110 Email Department Visit Website View Our Facebook Page
Greenlee County Health Department	253 5th St Clifton, AZ 85533-0936	Phone: (928) 865-2601 Email Department
La Paz County Health Department	1112 S Joshua Ave Ste 206 Parker, AZ 85344-5756	Phone: (928) 669-1100 Email Department Visit Website



Food Safety

To find your local health department in AZ visit:

<https://www.naccho.org/membership/lhd-directory?searchType=standard&lhd-state=AZ>

Maricopa County Department of
Public Health

4041 N Central Ave Ste 1400
Phoenix, AZ 85012-3314

Phone: (602) 506-6900

Email Department

Visit Website

View Our Facebook Page

View Our Twitter Feed

Maricopa County Environmental
Services Department

501 North 44th street
Phoenix, AZ 85008

Phone: (602) 506-6616

Email Department

Mohave County Department of
Public Health

PO BOX 7000
Kingman, AZ 86402-7000

Phone: (928) 753-0774 (4313)

Email Department

Visit Website

View Our Facebook Page

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Navajo County Public Health
Services District

117 E Buffalo St
Holbrook, AZ 86025-2605

Phone: (928) 524-4750

Email Department

Visit Website

View Our Twitter Feed

Pima County Health Department

3950 S Country Club Rd Ste 100
Tucson, AZ 85714-2226

Phone: (520) 724-7770

Email Department

Visit Website

View Our Facebook Page

View Our Twitter Feed

Pinal County Health Department

PO BOX 2945
Florence, AZ 85132

Phone: (866) 960-0633

Email Department

Visit Website

Santa Cruz County Health
Department

2150 N Congress Dr
Nogales, AZ 85621-1090

Phone: (520) 375-7900

Email Department

Visit Website



Food Safety

To find your local health department in AZ visit:

<https://www.naccho.org/membership/lhd-directory?searchType=standard&lhd-state=AZ>

United Community Health Center	1260 S Campbell Ave Bldg 2 Green Valley, AZ 85614-0503	Phone: (520) 407-5600 Email Department Visit Website
Yavapai County Community Health Services	1090 Commerce DR Prescott, AZ 86305-3700	Phone: (928) 771-3122 Email Department Visit Website View Our Facebook Page View Our Twitter Feed
Yuma County Public Health Services District	2200 W 28th ST Yuma, AZ 85364-6935	Phone: 9283174550(1729) Email Department Visit Website



Food Safety

Are schools required to follow NSF International food equipment standards?

NSF International (NSF) is an independent, not-for-profit, non-governmental organization that develops standards for food service equipment to promote sanitation and protect public health.

Following NSF food equipment standards is recommended but NOT required.

It is important for SFAs to check with their local health department to determine what serving methods are acceptable for salad bars.



Food Safety

Must schools monitor salad bars for food safety?

According to the Arizona Food Code:

(C) CONSUMER self-service operations such as buffets and salad bars shall be monitored by FOOD EMPLOYEES trained in safe operating procedures.^N

Examples of Food Safety (FS) Monitor activities:

- Checking the temperatures of food on the salad bar
- Monitoring the time food is on the salad bar
- Supplying clean utensils and dispensers
- Ensuring utensils and dispensers are used properly
- Keeping all surface areas clean (e.g., quickly cleaning up spills)
- Reminding students about salad bar etiquette



Salad Bar Monitors



Summary of the Regulations Addressed in the Memo



Location of the Salad Bar

Best practice is to place the salad bar
BEFORE the POS



Portion Sizes

Should be an amount that is reasonable for
each item



Production Records

Required to demonstrate how the meals offered
contribute to the required food components and
food quantities for each age/grade group every day



Food Safety

All state and local food safety rules and
regulations **MUST** be followed

Section #5

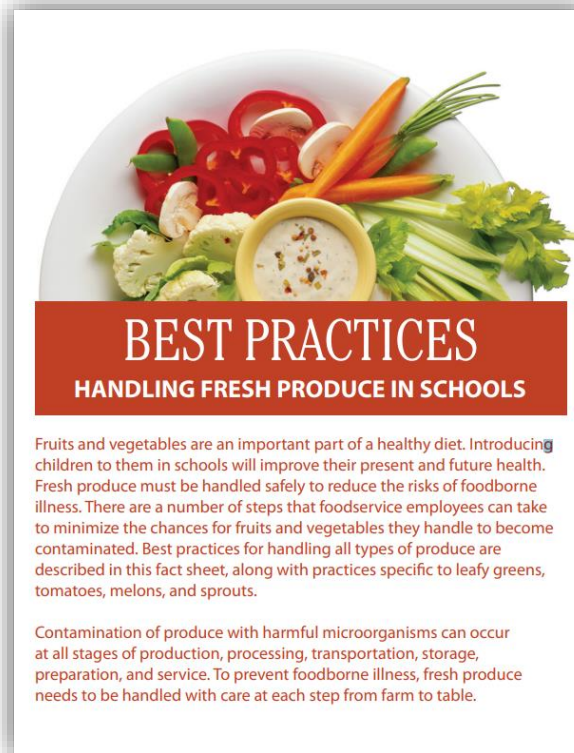
Salad Bar Resources

Check these out for more information!

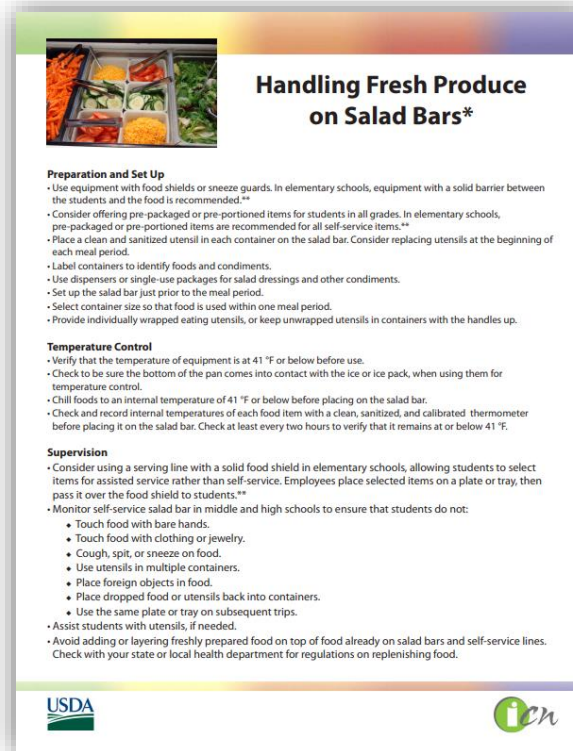


Salad Bar Resources

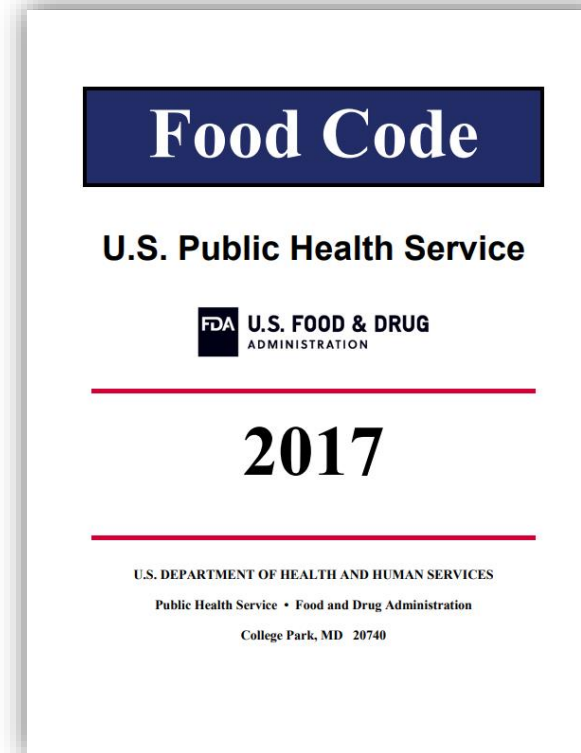
Food Safety



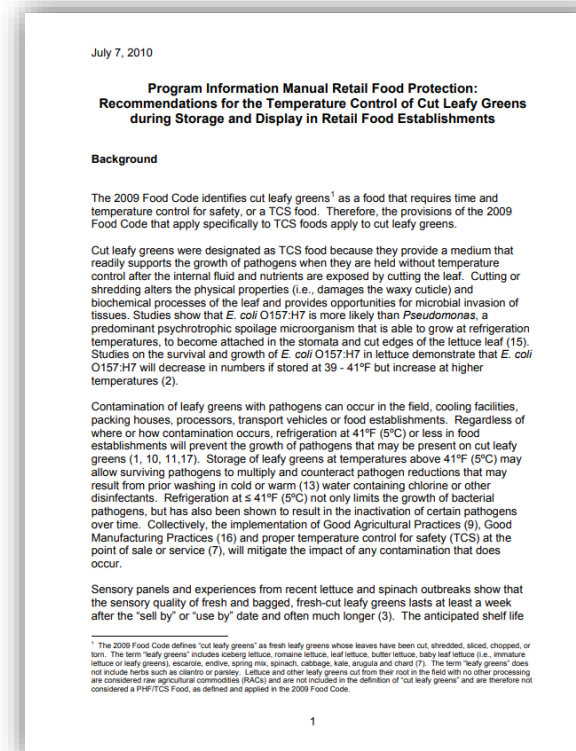
Best Practices for Handling Fresh Produce
USDA, FNS



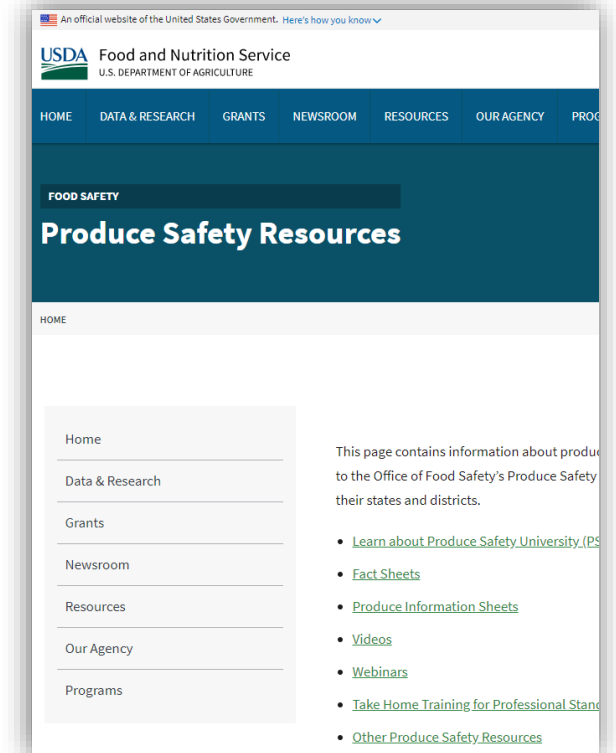
Handling Fresh Produce on Salad Bars
USDA & ICN



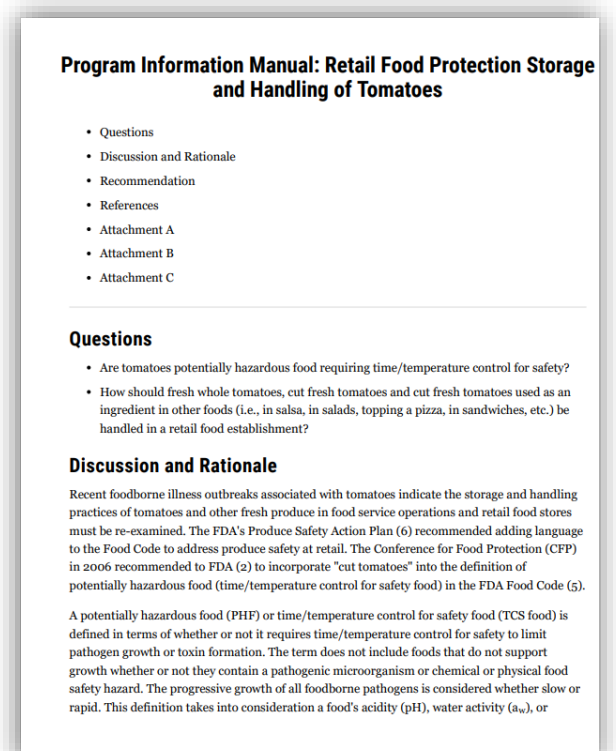
FDA Food Code
FDA



Cut Leafy Greens Storage and Display
FDA



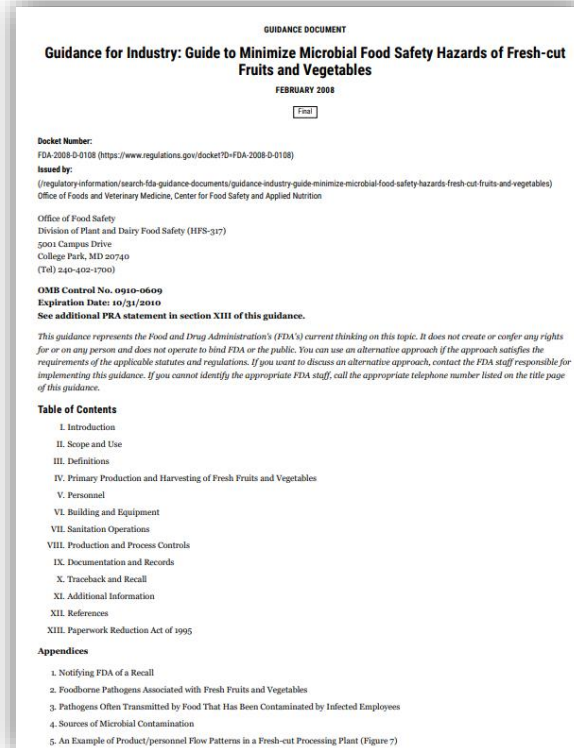
Produce Safety
USDA, FNS



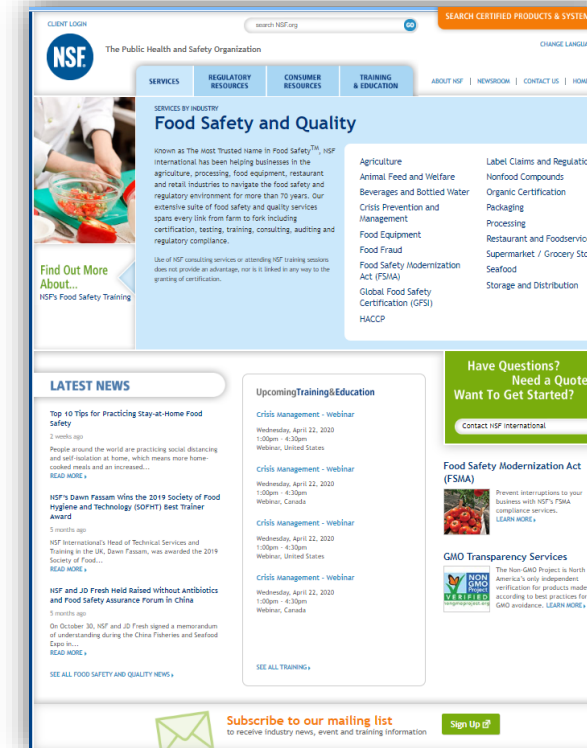
Tomatoes Storage and Handling
FDA

Salad Bar Resources

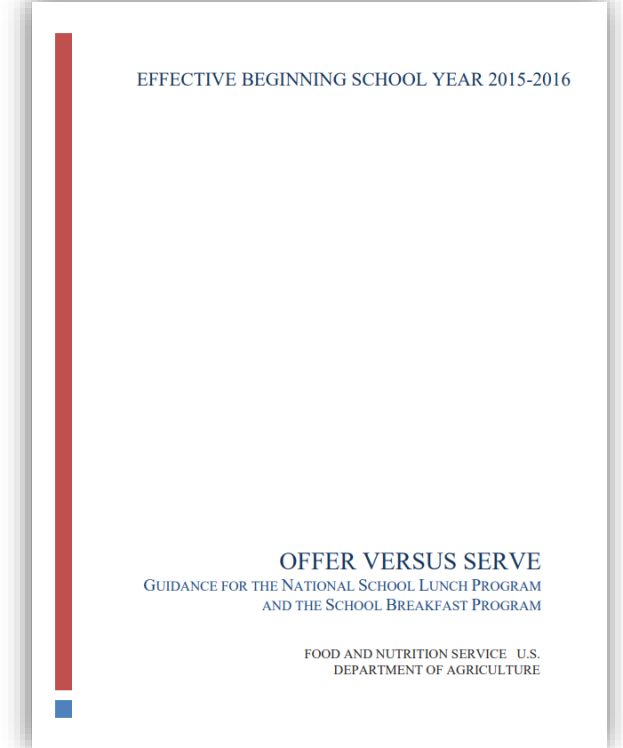
Food Safety & Operational



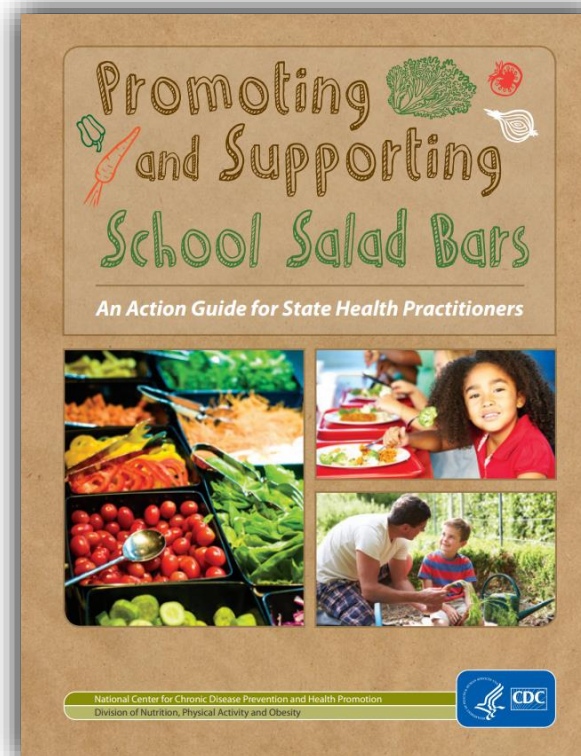
Food Safety for Fresh Cut Produce
FDA



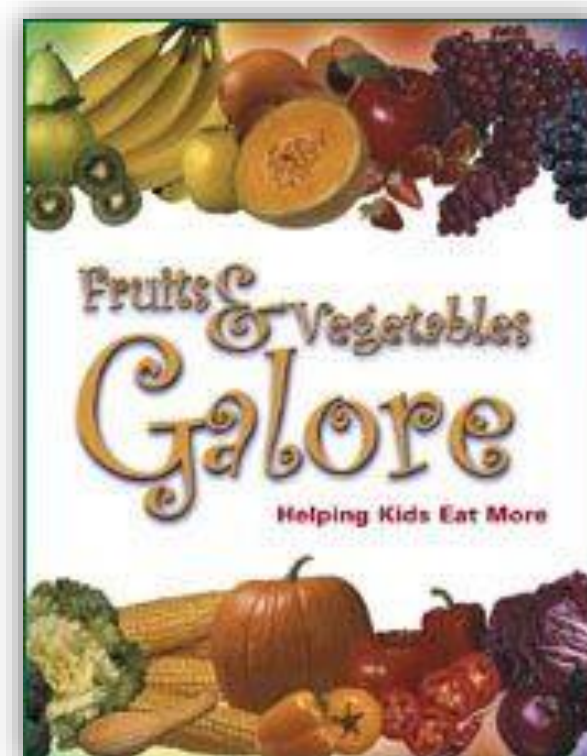
NSF International
NSF



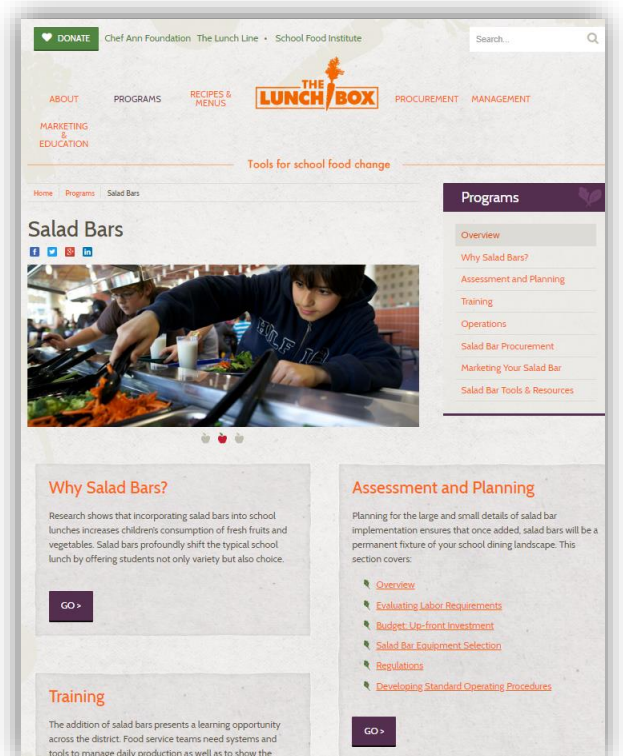
Offer Versus Serve
USDA, FNS



Promoting and Supporting School Salad Bars
CDC



Fruits & Vegetables Galore
USDA, FNS



The Lunch Box
Chef Ann Foundation

Salad Bar Resources

Arizona Specific

TITLE 9. HEALTH SERVICES
CHAPTER 8: DEPARTMENT OF HEALTH SERVICES
FOOD, RECREATIONAL AND INSTITUTIONAL SANITATION
ARTICLE 1. FOOD AND DRINK

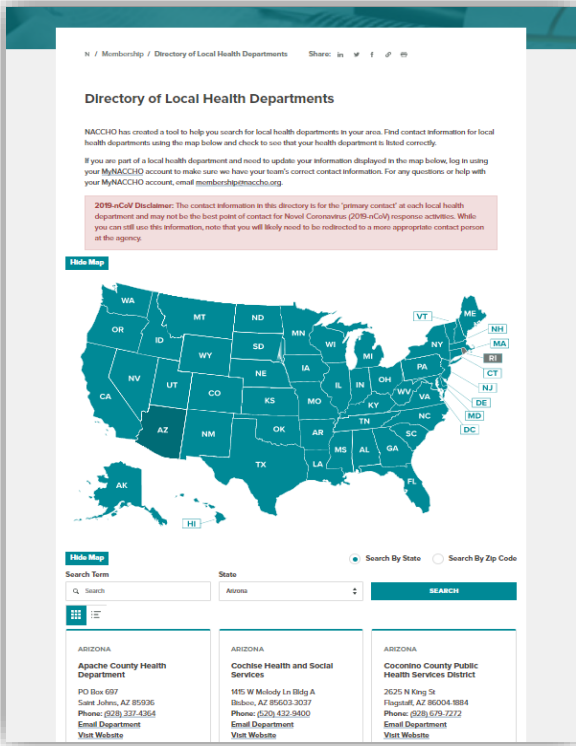
Contents

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CHAPTER 2	MANAGEMENT AND PERSONNEL	18
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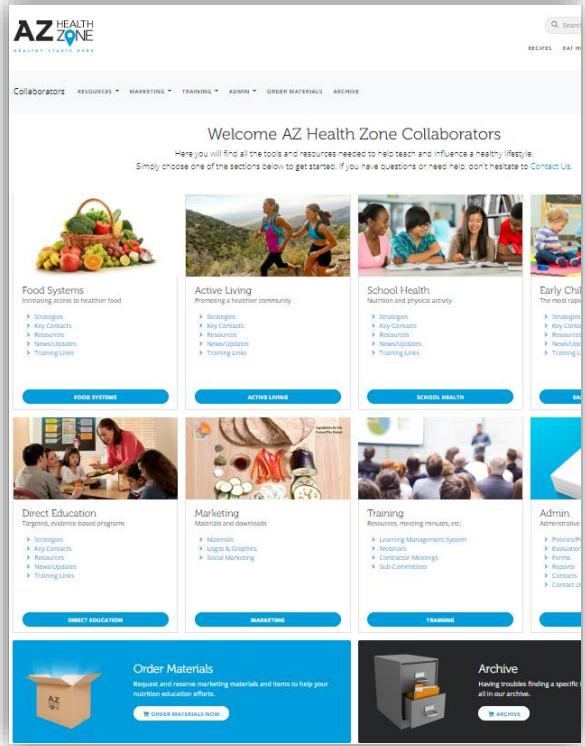
Chapter 1	Purpose and Definitions
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1-1	TITLE, INTENT, SCOPE	1
1-101	Title	1
R9-8-102.	Applicability	1
1-2	DEFINITIONS	2
1-201	Applicability and Terms Defined	2

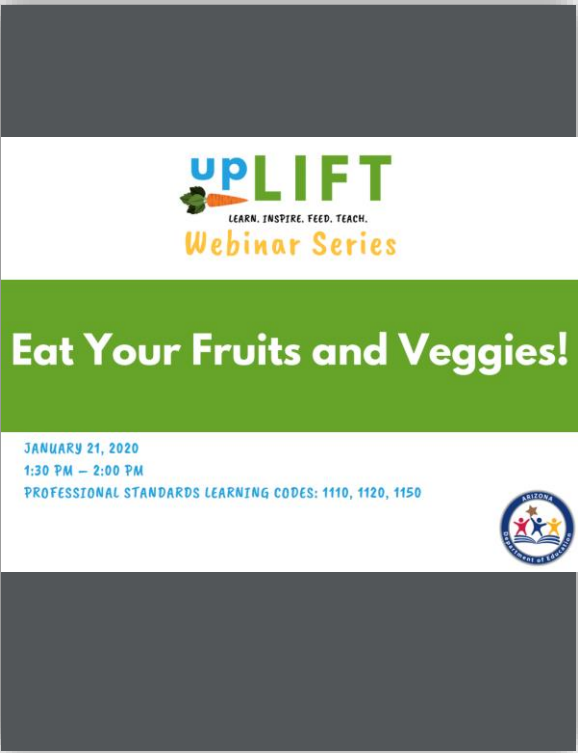
Arizona Food Code
ADHS



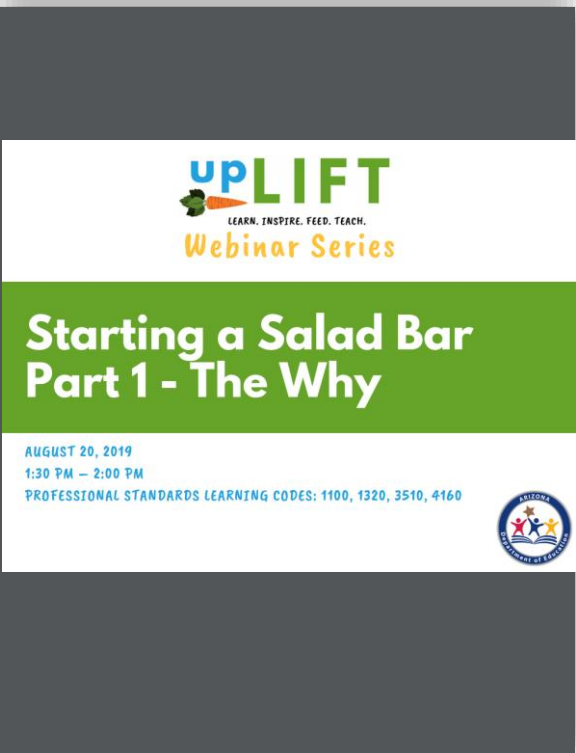
Directory of Local
Health Departments
NACCHO



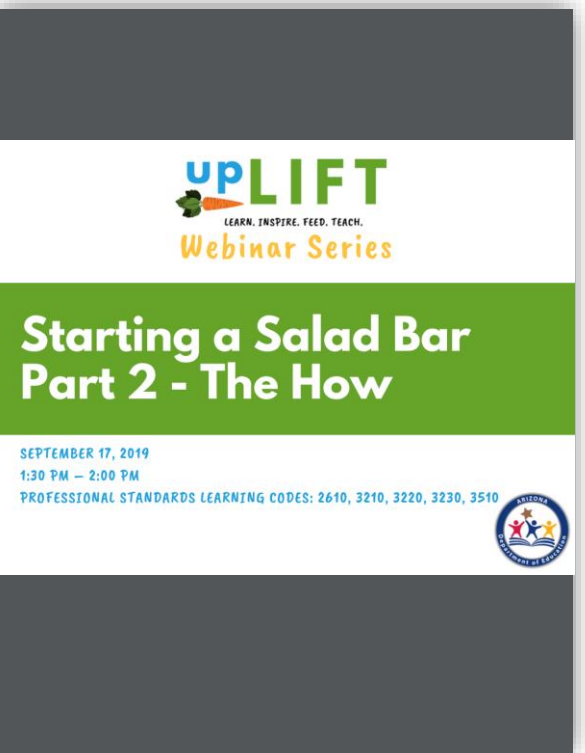
AZ Health Zone
ADHS



Eat Your Fruits and
Veggies!
ADE



Starting a Salad Bar
Part 1 – The Why
ADE



Starting a Salad Bar
Part 2 – The How
ADE

Thank you!

Any questions?

**Please contact your assigned ADE
School Nutrition Programs Specialist.**

**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

It is best practice to place the salad bar in the service line before the Point of Service (POS).

- A. True
- B. False



Comprehension Check

Question #1

It is best practice to place the salad bar in the service line before the Point of Service (POS).

- A. True
- B. False

Answer: True



Comprehension Check

Question #2

How can you ensure students actually take the minimum required portion size?

- A. Pre-portioning food items
- B. Instructing students on how to select the appropriate portions
- C. Providing appropriate size serving utensils
- D. Placing signs that indicate appropriate portion sizes as visual aids
- E. All of the above



Comprehension Check

Question #2

How can you ensure students actually take the minimum required portion size?

- A. Pre-portioning food items
- B. Instructing students on how to select the appropriate portions
- C. Providing appropriate size serving utensils
- D. Placing signs that indicate appropriate portion sizes as visual aids
- E. All of the above

Answer: E



Comprehension Check

Question #3

Vegetable subgroups offered on a daily salad bar must be itemized on the production records.

- A. True
- B. False



Comprehension Check

Question #3

Vegetable subgroups offered on a daily salad bar must be itemized on the production records.

- A. True
- B. False

Answer: True



Comprehension Check

Question #4

Schools do not need to monitor salad bars for food safety.

- A. True
- B. False



Comprehension Check

Question #4

Schools do not need to monitor salad bars for food safety.

- A. True
- B. False

Answer: False



Congratulations!

You have completed the *Salad Bars in School Nutrition Programs Recorded Webinar*.

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:** Recorded Webinar: Salad Bars in School Nutrition Programs
- **Key Area:** 2000-Operations
- **Learning Codes:** 2120, 2220, 2630
- **Length:** 1 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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<https://www.surveymonkey.com/r/RecordedWebinarOnlineSurvey>

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- **Training Title:** Recorded Webinar: Salad Bars in School Nutrition Programs
- **Professional Standards Learning Codes:** 2120, 2220, 2630

