

Salad Bar Safety

The temperature of TCS foods can also encourage bacteria growth. The temperature range between 41° and 135° Fahrenheit creates conditions for rapid bacteria growth. This temperature range is so well suited for bacteria that it's called the temperature danger zone. TCS foods in the temperature danger zone will grow bacteria quickly and can easily become hazardous. It is important to maintain a temperature of 41° F for salad bar items. This can be done by putting enough ice in the salad bar unit to completely surround each container of food. Furthermore, stirring each item periodically will also help maintain temperature. Using smaller containers rather than large ones and not filling the containers completely full may also help, especially if the top of the container is not surrounded by ice. Employees can monitor salad bar food by periodically checking temperatures.

Follow these guidelines to help maintain a safe and healthy salad bar:

