

REGULATIONS FOR THE OPERATION OF SALAD BARS SO CALLED

The following Regulations are adopted under the provisions of 105 CMR 400.015 of the Massachusetts State Sanitary Code.

REGULATION

- 6.101 Any person, before setting up a salad bar so called, shall first obtain a Food Service Permit from the Board of Health.
- 6.102 The establishment must meet all applicable requirements of 105 CMR 595.000; State Sanitary Code, Article X – Minimum Standards for Food Service Establishments, and of 105 CMR 590.000; Rules and Regulations Relative to Retail Food Establishments.
- 6.103 The salad preparation site will have as a minimum, a two compartment sink with an adequate supply of hot and cold water under pressure to properly wash and sanitize the utensils used. A quaternary ammonium compound or equivalent sanitizing agent shall be used in washing all utensils.
- 6.104 The raw salad ingredients shall be fresh and wholesome and must be prepared, washed and refrigerated in an area used only for food preparation.
- 6.105 A separate sink for hand washing will be provided at the preparation site. Soap dispensers and a means of hand drying will be provided. A sign located in a conspicuous place will read “Employees Wash Hands Before Returning to Work”.
- 6.106 The area surrounding the salad bar must be protected from the elements and the entrance of vermin and maintained at a temperature not to exceed 75°F.
- 6.107
 - a. The salad bar must be mechanically refrigerated and have crushed ice surrounding the perishable food containers. The crushed ice portion of the bar must drain to an approved system.
 - b. Containers must be easily removed for cleaning from the display stand.
 - c. A food shield (sneeze guard) conforming to National Sanitation Foundation requirements must be provided.
 - d. The display stand should not be so wide as to require the customer to move under the food shield to obtain foods therein.
 - e. The food guard should be easily cleanable and be provided with a safety edge.

- 6.108 Condiments, seasonings and dressings shall be provided in individual packages or stored in clean pour or pump type dispensers, which are maintained below 45°F.
- 6.109 Single service dishes for customer use will be stored and provided so as to prevent contamination. Single service utensils shall be in sealed packages.
- 6.110 Empty containers shall not be refilled at the salad bar, but will be removed, washed and refilled at the preparation site before replacement in the salad bar.
- 6.111 Serving utensils must be of such size and length as to minimize manual contact of employees or customers with the food. Between uses during service, utensils will be stored as follows:
- a. In the food with the serving handle extending out of the food, or;
 - b. In running water, or;
 - c. Clean and dry
- 6.112 If sulfating compounds are used in the preparation of the foods, a sign to this effect will be placed at a conspicuous location at the salad bar.
- 6.113 Food will not be displayed on top of or in front of the food shields.
- 6.114 Proper supervision will be maintained of the salad bar to prevent the serving of food contaminated by one customer to another person.