

# The "1905" Salad



**Yield: 100 (1 cup of salad)**

**6.2 ounces or 176 grams**

**Meal Equivalencies:** 2 eq. meat/meat alternative, ¼ cup dark green vegetable, ¼ cup other vegetable, ¼ cup red/orange vegetable

## Ingredients: Salad

California Ripe Olives, Sliced	6 pounds, 14 ounces
RF Swiss Cheese, Sliced, Diced	6 pounds, 4 ounces
Turkey Ham, Diced	9 pounds, 6 ounces
Fresh Diced Cucumber	4 pounds, 9 ounces
Fresh Diced Tomatoes, RTU	11 pounds, 8 ounces
Romaine Lettuce, RTU	7 pounds, 12 ounces

## Ingredients: Dressing

Olive Oil	2 cups
Lemon Juice	½ cup
White Vinegar	¼ cup
Fresh Minced Garlic	¼ cup
Salt	¼ cup
Ground Black Pepper	½ cup
Dried Oregano Leaves	3 tablespoons

## Directions Prior to Day of Service:

### Pre-Prep:

- Clean and sanitize prep area.
- Pull diced turkey ham from freezer. Open cases and remove pouches. Place on sheet pans.

### Cool:

**CCP:** Hold below 41°F

- Place pans on lowest shelves in cooler to thaw.

### Prep:

**SOP:** Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining.

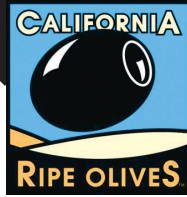
- Pull olives from storage. Wipe off lids, open and carefully discard lids. Drain well. Place in food storage container, cover and date stamp.

### Cool:

**CCP:** Hold below 41°F

- Place in cooler overnight.
- Pull oil, lemon juice, vinegar, garlic, oregano, salt and pepper. Place at workstation.
- In 2 quart container whisk briskly, blending well.
- Cover and date stamp.
- Refrigerate overnight.

*(Continued on next page)*



# The "1905" Salad

## Directions Day of Service:

### Pre-Prep:

**CCP:** Hold below 41°F

**CCP:** Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.

- Clean and sanitize prep area.
- Pull cucumbers from cooler and place at produce washing station.
- Wash cucumbers thoroughly and set aside to dry.
- Wash hands thoroughly and put on gloves.

### Prep:

- Dice cucumber into ¼" pieces and place in large food storage container (10 gallon).
- Pull olives and dressing and place at workstation.
- Wash hands thoroughly and put on gloves.
- Add ½ the dressing to the olives and fold to coat well.
- Add ½ the dressing to the diced cucumbers and fold to coat well.
- Pull turkey ham, cheese, romaine and tomatoes from cooler and place at workstation.
- Set up assembly line.

**SOP:** Never handle ready to eat foods with bare hands

- Wash hands thoroughly and put on gloves.

**CCP:** Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.

- Using a 4 ounce spoodle place ½ cup of romaine in salad bowl.
- Using a 2 ounce spoodle place ¼ cup diced tomatoes in one corner of salad.
- Using a 1 ounce spoodle place ⅛ cup of olives in opposite corner.
- Using a 1 ounce spoodle place ⅛ cup of cucumbers in another corner.
- Add 1.5 ounces diced turkey ham and 1 ounce diced Swiss cheese to center of salad.
- Cover and date stamp.

### Hold:

**CCP:** Hold below 41°F

- Refrigerate until service.

### Serve:

**CCP:** Hold below 41°F

- 1 cup salad.