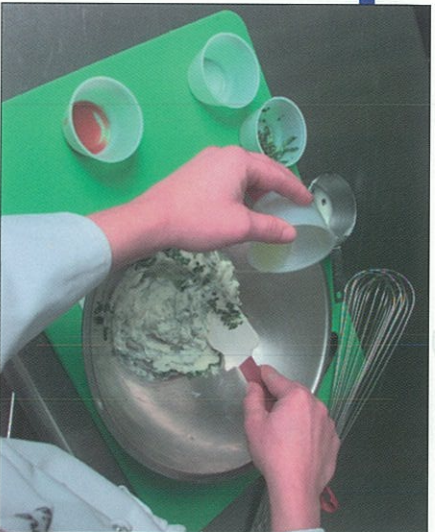


# Cold Food Preparation

Compound Salads

1



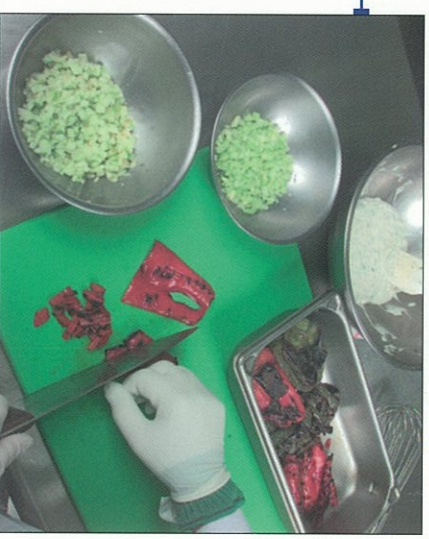
Prepare any sub-recipes.

2



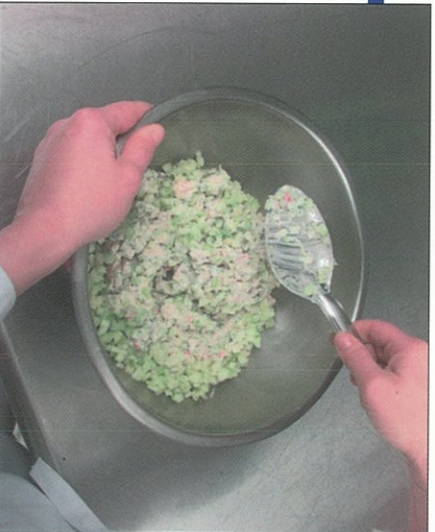
Chill all items completely.

3



Prepare all items before beginning assembly.

4



Mix chilled items gently following the recipe.

5



Keep small amounts of protein salads well chilled in shallow containers.

HACCP

- Cold foods at 40° F (4° C) or below.
- Salads made with raw celery must be discarded after the meal period.
- Salads made with blanched celery must be used within 24 hours.

Client, Customer and Quality  
**TIPS**

- In order to keep salad making utensils chilled, store them in the refrigerator in clean, sanitized containers.
- Pre-chill all ingredients prior to preparation.