



Optimizing Prepackaged Salads/Serving Lines with Local Foods

Purpose: To assist school in increasing use of locally produced foods in school food service.

Why: The Farm to School Procurement committee determined that the first project for increasing local food use is to focus on prepackaged salads and serving lines.

The five focus crops are lettuce, cherry tomatoes, cucumbers, peppers, and apples. These crops are available in: August, September, and October. Lettuce can be purchased from hydroponic operations year round.

Menu Planning is Simple

- Determining Pounds for Purchase - <http://fbg.nfsmi.org/>
- Food safety:
 - Produce Safety Fact Sheets – <http://www.nfsmi.org/ResourceOverview.aspx?ID=437>
 - Lettuce Fact Sheet - <http://www.nfsmi.org/documentlibraryfiles/PDF/20110822024928.pdf>
 - Apple Fact Sheet - <http://www.nfsmi.org/documentlibraryfiles/PDF/20110822024257.pdf>
 - Tomato Fact Sheet – <http://www.nfsmi.org/documentlibraryfiles/PDF/20110822025331.pdf>
 - Salad Bars - <http://www.doe.in.gov/sites/default/files/nutrition/schoolsaladbarsafety.doc>
 - Standard Operating Procedure for Washing Fruits and Vegetables, Washing Hands, Cleaning and Sanitizing Food Contact Surfaces - <http://sop.nfsmi.org/HACCPBasedSOPs.php>
- Increased labor hours are minimized with these five focus crops with the exception of lettuce. For more information on the processing of lettuce, please contact Ellen Nylen at enylen@smcsc.com or 765-778-2152 ext. 1023.
- Preparation and Handling in Schools
 - Cucumbers - <https://www.youtube.com/watch?v=acy13utKLhQ>
 - Lettuce - <https://www.youtube.com/watch?v=qx2mlNTingA>
 - Apples - <https://www.youtube.com/watch?v=XHV3VpHk2pA>

Where Local Produce is Available

- Hoosier Harvest Market - <http://hoosierharvestmarket.com/> (Michael Morrow -317-800-0831, info@hoosierharvestmarket.com, and www.hoosierharvestmarket.com)
- This Old Farm - <https://thisoldfarm.com/> (Jessica Smith – 765-324-2161, orders@thisoldfarm.com, and Jessica@thisoldfarm.com)
- Piazza Produce - <http://www.piazzaproduce.com/> (Rachel Miller – 317-646-4673 and rmiller@piazzaproduce.com)
- Local farmers – <https://www.google.com/maps/d/edit?mid=zdc4dFAtbbn8.kkyDIB1aB-Yg&usp=sharing> (make sure farmers are registered with the Indiana Department of Health - <http://www.in.gov/isdh/25773.htm>)

Procuring of Local Foods is Easy

- Micro purchase, informal bidding, and formal bidding - <http://www.doe.in.gov/nutrition/purchasingprocuring-food>

- Questions? Contact Tina Herzog at cherzog@doe.in.gov or 317-232-0872 or Sarah Kenworthy at skenworthy@doe.in.gov or 317-232-0857

Minimal Equipment Needed to Process Product

- 6" or 8" Chef Knives - <https://www.youtube.com/watch?v=kjebKYUwXN8>
 - 6" for general cutting (peppers, oranges, onions, apples, cucumbers)
 - 8" for larger items like melons
- Cutting Board - <https://www.youtube.com/watch?v=kjebKYUwXN8>
- Sectionizer/Dicers/Cutters Options:
 - Sunkist Sectionizer - <http://www.chefcyndie.com/video.php> (Cost around \$300)
 - The Anliker is an automated, higher-volume version of the Sunkist Sectionizer - <http://www.brunner-anliker.com/en/food-processing/vegetable-cutting-machines/gsm-5/> (Expensive)
 - Manual cutters/dicers available for dicing or slicing tomatoes, onions, potatoes, etc. - http://www.zesco.com/search.cfm?search_term=Dicers (Inexpensive)
- Colander
- For heavy lettuce processing (washing and drying), a spin dryer is really helpful. They range from tabletop, manual dryers, to large automated floor models - <http://www.zesco.com/Dynamic-SD92-Salad-Dryer-Lettuce-Spinners-with-Stand-pz523D001.htm> and <http://www.zesco.com/ELECTROLUX-DITO-VP-3-601560-Salad-Lettuce-Spinner-Dryer-pz184D069.htm> (Inexpensive to expensive)

Local is easy, and students will love it!