

Harvest Bar Setup

The fruit and vegetable bar is used to display daily offerings of fruits and vegetables. The fruit and vegetable bar will arrive at school site already assembled with the following items:

- Black bins (variety of sizes)
- Ice trays
- Serving utensils (spoons and tongs)



Load black bins with daily fruits and vegetables before inserting into bar. Cover pre-cut fruits and vegetables until start of service.



Freeze ice trays one day prior to meal service. Insert ice trays into bar with the flat side down.



Load black bins into bar. The large deep bins will sit flat on top of ice trays. The smaller black bins will sit directly on the groove of the bar.



Use assistance to transport bar to the designated area. Lock wheel brakes using hand or foot to secure bar from moving.



Place spoons and tongs in each bin. The fruit/veggie bar can be accessed by students on both sides or as a single serving line. Setup bar according to operational needs.



In between lunch lines, clean up debris and replenish food items. Fill bins according to participation levels. Be mindful that any pre-cut food will need to be discarded after service.



At the end of service, dispose of any leftover pre-cut fruits and vegetables that can not be rinsed or reused the following service day.



Wash and sanitize the fruit and vegetable bar. Wash, rinse and sanitize black bins, serving spoons, and ice trays.



If you have sign holders place them securely on the top of bar during lunch service. Insert nutritional facts on menu items. Be creative!