A Tale of Two Salads

Lettuce is prepped in the morning

Lettuce is cooled in walk-in cooler

Pathogens begin to grow in lettuce

Lettuce has cooled to proper temperature

Pathogens continue to grow while lettuce is in danger zone

Lettuce at proper temperature is placed in prep cooler

A salad loaded with pathogens is served

A salad is served

Customer becomes sick because lettuce was not properly cooled

Customer is happy because they did not get sick