CUT LEAFY GREENS

The Ohio Uniform Food Safety Code has now designated cut leafy greens as a time/temperature controlled for safety (TCS) food that requires a temperature of 41°F or less be maintained.

"Cut Leafy Greens" means….
Fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn.

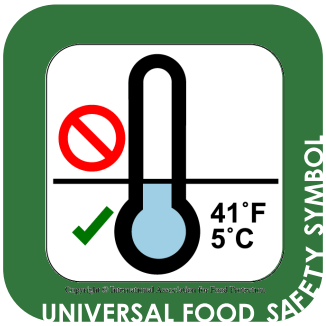
Examples of Leafy Greens….

- All types of lettuce (iceberg, romaine, butter, leaf, and baby leaf)
- Escarole
- Endive
- Spring mix
- Spinach
- Cabbage
- Kale
- Arugula chard

Cut leafy greens do not include herbs, such as cilantro or parsley

This applies to commercially processed cut leafy greens, such as bagged salad mixes, and to leafy greens that have been cut "in-house" or stems trimmed in the facility. It does not include whole heads of lettuce or other raw agricultural commodities, and 'cut' does not include removing exterior leaves.

To verify proper temperature of cut leafy greens, measure the product with a thin probe thermometer by inserting the tip in the thicker stem portion of the leaf. For sealed bags of product, insert a thermometer between bagged products or fold the bag tightly around the probe of the thermometer.



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