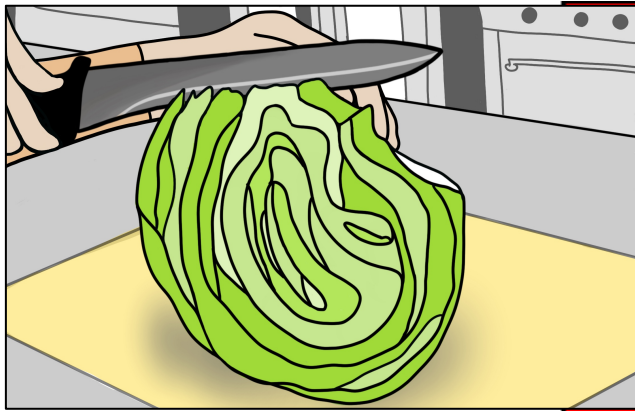
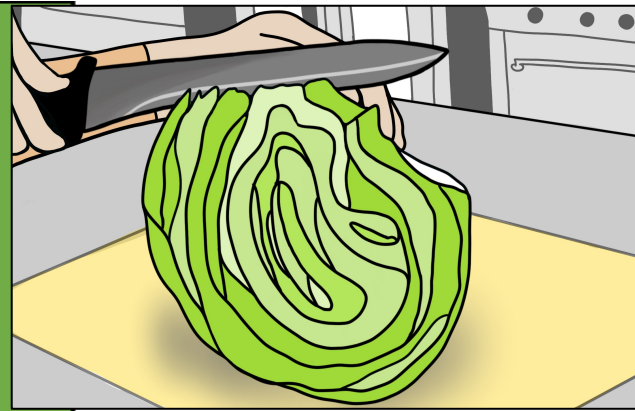


# A Tale of Two Salads



Lettuce is prepped in the morning



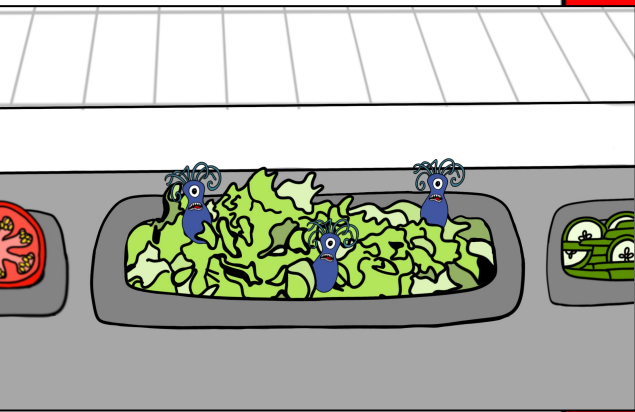
Lettuce is prepped in the morning



Lettuce is placed directly in prep cooler



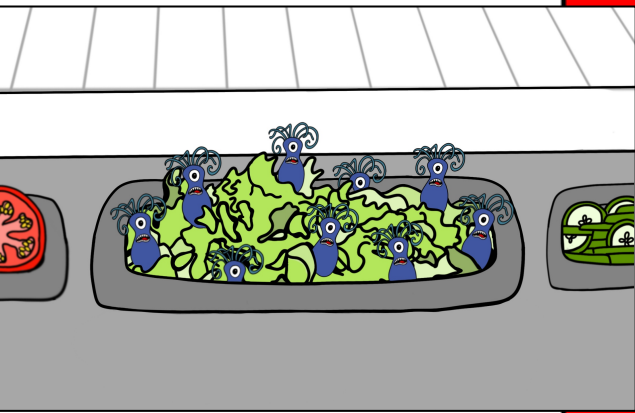
Lettuce is cooled in walk-in cooler



Pathogens begin to grow in lettuce



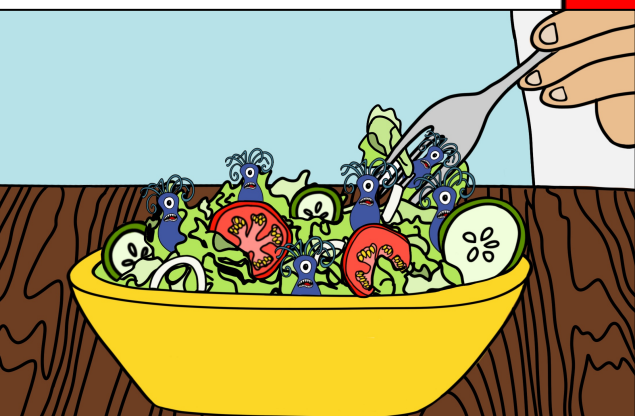
Lettuce has cooled to proper temperature



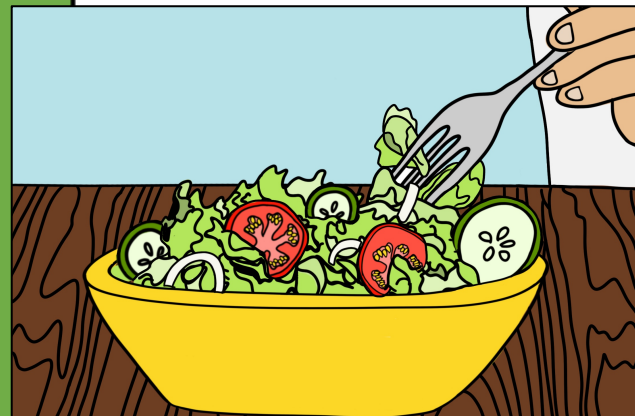
Pathogens continue to grow while lettuce is in danger zone



Lettuce at proper temperature is placed in prep cooler



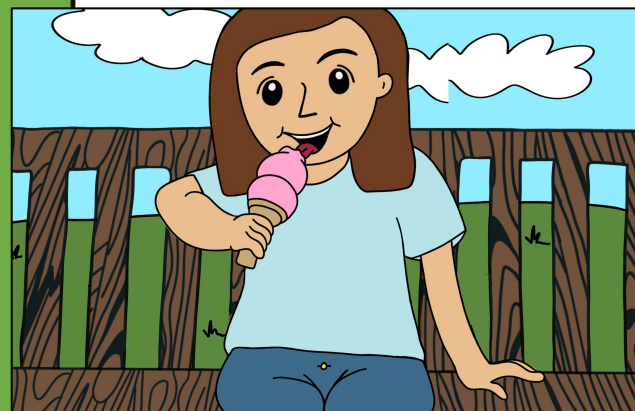
A salad loaded with pathogens is served



A salad is served



Customer becomes sick because lettuce was not properly cooled



Customer is happy because they did not get sick

