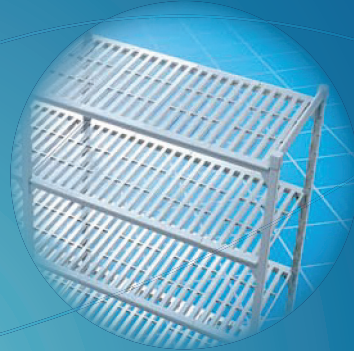


Food Safety Product Solutions



CAMBRO

INTRODUCTION

The StoreSafe® program was created to identify Cambro products that help operators meet food safety guidelines. StoreSafe has become synonymous with products that reduce handling and points of contamination and are easy to clean, thereby helping foodservice operators to manage a HACCP compliant kitchen. The products featured in this guide will help control the three largest threats to food safety:

Time and Temperature Abuse

Cross Contamination

Poor Personal Hygiene

All Cambro products are designed to minimize handling and save time, reducing the risk of foodborne illness. Through the use of existing and innovative new products, Cambro continues to lead the foodservice industry in helping operators serve safe food.

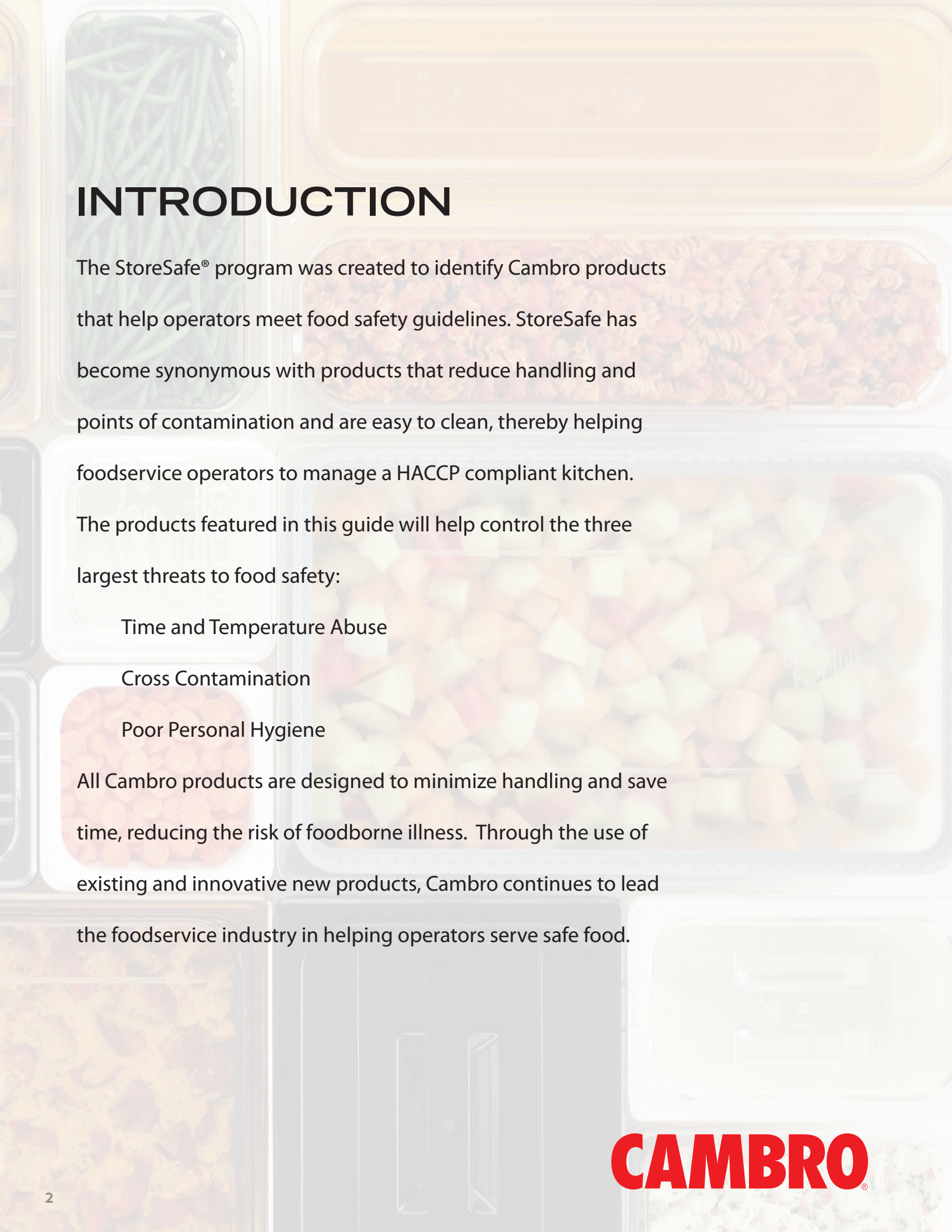
**CAMBRO®**



TABLE OF CONTENTS

Receiving	4-5
Camshelving®	6-7
Storage	8-9
Preparation & Cooking	10-11
Serving	12-13
Holding & Transporting	14-15
Cleaning & Sanitizing	16-17
Checklists	18-19



RECEIVING

Food safety begins at the receiving dock. Take precautions against contamination and time temperature abuse by inspecting deliveries immediately. Transfer food out of shipping cartons and quickly transport perishable food to cold storage areas. This ensures food quality and stops bacteria and pests from entering the kitchen on the bottom of shipping containers.



HAZARDS

Cross Contamination:

Cardboard cartons containing produce, eggs or meat are often contaminated with deadly bacteria, molds and / or pests that can cross contaminate all points of contact in the kitchen.

Time-Temperature Abuse:

Store product in coolers and freezers within 15 minutes to stop the growth of harmful bacteria that can cause foodborne illness.



Dunnage Racks

Place cartons on dunnage racks to ease inspections

- Holds product 12" (30,5 cm) safely off the floor, away from dirt and pests. This is double the height of HACCP guidelines.

BEST PRACTICES

- Carefully inspect products to ensure safe temperatures and acceptable food quality.
- Properly store perishable products within 15 minutes of being unloaded to ensure safe food temperature.
- Transfer product from cardboard cartons into sterile food storage boxes with lids.
- Keep all products covered and stored at least 6" (15,3 cm) off the floor to prevent cross contamination.



KD Service and Utility Carts

Quickly move food from receiving dock to coolers and freezers

- Carts are strong and durable.
- Polypropylene shelves are easy to clean, and will not rust or corrode.



Service Carts

All purpose service carts are durable and dependable

- Easy to maneuver, easy to clean and rust resistant.



PRODUCT SOLUTIONS



ColanderKits™

Transfer fresh produce, fish, meat, and poultry into ColanderKits

- Liquids and juices drip directly into the food box.
- Ample clearance ensures food does not sit in liquids.

Stores food safely while reducing handling



Camwear® Food Box with SlidingLid™

Transfer bulk food from cardboard cartons into food boxes

- Lid slides back to easily access contents, minimizing handling.
- Eliminates a point of cross contamination since lid is not removed and placed on a potentially dirty or contaminated surface.



Camcrisper®

Move unwashed bulk produce into Camcrisps until ready for use

- Roll Camcrisps directly from receiving area into coolers for quick storage.



Camwear® Food Boxes in Safety Red

Use to store raw meat

- Red color clearly identifies product inside, reducing the risk of contaminating other foods.



TIPS

Avoid pests and harmful bacteria in the kitchen! Do not bring dirty and potentially contaminated shipping cartons into clean prep and storage areas.

If receiving organic or locally grown produce grown without traditional pesticides, carefully inspect product in the receiving area to prevent pests from entering the kitchen.

Food Boxes and Lids protect contents from cross contamination caused by spills and leaking cartons. Juices stay in the box with raw meat and away from produce and ready to eat foods.

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STORAGE SHELVING

An easy to clean, rust-free shelving system is the first line of defense in keeping food safe. Rusty and dirty shelving is a red flag for the health department, signaling a non-HACCP compliant kitchen. Camshelving is simply the most hygienic shelving available in the market. Available with vented shelves that promote air circulation, or solid shelves that catch drips and juices for easy clean up.



A silver-ion technology that inhibits the growth of mold, fungus and bacteria. Camguard is embedded in the shelf plate material so it will never scrape off, wash off or wear out. Works continuously to suppress the growth of harmful bacteria.

BEST PRACTICES

- *Keep shelving clean to stop bacteria from growing and contaminating stored product.*
- *Wipe up spills on and under shelving quickly.*
- *Use shelving in walk-ins and freezers that is rust-free and corrosion resistant.*
- *Store products a minimum of 6" (15,3 cm) off the floor to prevent contamination from pests and dirty floors.*
- *Maintain separate storage sections for meat, fish, dairy and produce.*



HAZARDS

Cross Contamination:

Dust, grease and food spills left on shelving can harbor harmful bacteria, putting stored food at risk. Rusty shelving is impossible to clean and becomes a breeding ground for dangerous microbes, compromising stored food quality.



CAMSHELVING®

PRODUCT SOLUTIONS

TIPS

Epoxy coated shelving will chip or crack with heavy use, and food acids will burn through the coating. Once exposed, the metal quickly rusts and corrodes.

Since Camshelving remains rust-free it will not need to be replaced, saving money over time.



Easy to Clean

- Shelf plates are easy to remove and run through the dishwasher.
- Spills quickly wipe clean, reducing the risk of cross contamination.



Rust-Free

- Camshelving is weldless with no exposed metal, so there is no place for it to rust or corrode.
- Safe to -36°F (-38°C), making it the ideal shelving system for freezers, walk-ins or any wet environment.
- Lifetime limited warranty against rust and corrosion for traverses and posts.



Strong and Durable

- Inner steel core on traverses and posts, the weight bearing components, ensures that Camshelving is strong, durable and stable.
- Thick, polypropylene outer layer will not chip, break or corrode.



Easy to Assemble and Adjust

- Shelves can be adjusted in 4" (10 cm) increments without disassembling the entire unit.
- This allows for quick menu changes.



Id Tags

Quickly identify stored items and reduce the risk of cross contamination.



Mobile Units

Easily moves for thorough cleaning of floors and walls surrounding shelving.



STORAGE

Improperly stored food becomes vulnerable to cross contamination and compromised quality. Implementing a HACCP friendly storage system requires:

- First In First Out (FIFO) food rotation to ensure that food is properly rotated during storage.
- Easy identification of menu ingredients to minimize handling.
- Completely enclosing contents to reduce risk of cross contamination.



HAZARDS

Cross Contamination:

Contents in open storage containers are exposed to other foods and harmful contaminants. Sticky label residue from masking tape and non-dissolving labels on storage containers can harbor harmful bacteria.



Ingredient Bins

Store dry bulk ingredients such as flour and grain

- Ensures freshness and reduces mold while keeping pests out.
- Clear slide back lid reduces handling; allows easy access and content identification.

BEST PRACTICES

- Store product in clear containers with tight fitting lids to minimize handling and reduce risk of contamination.
- Keep all raw and cooked products separated to prevent cross contamination. Cover with lids rather than plastic wrap to protect contents from spills and contaminants.
- Cover, label and date all food storage containers using dissolvable labels. Reduces the risk of harmful bacteria on sticky label residue.
- Rotate food based on a First In First Out (FIFO) system to ensure oldest food is used first.



Camwear® Food Boxes

Store bulk foods out of potentially contaminated shipping cartons



ColanderKits™

A complete food safety system

- Store raw meats, fish on ice or bulk produce safely away from ready to eat foods.
- Juices and liquids drip into the food box below for quick and easy disposal.



StoreSafe® Labels

- Label and adhesive dissolve completely off in less than 30 seconds.
- Run under hot or cold water or through the dishwasher. Safe for all sewer and septic systems.
- Leaves behind no sticky residue, which can be a breeding ground for bacteria.



TIPS

Roaches and flies are attracted to the sticky residue left behind from masking tape and sticky labels. StoreSafe® labels help keep these pests out of the kitchen!

PRODUCT SOLUTIONS

Camwear® Polycarbonate Food Pans

- Use shallow pans to cool prepared foods. After product reaches safe temperatures, cover with tight fitting lids to protect contents and reduce handling.



Camwear® Polycarbonate

Won't react with food; minimizes potentially hazardous chemical or acidic reaction.

Withstands temperatures from -40°F to +210°F (-40°C to +99°C).



Easy to clean and dishwasher safe.

Clear, virtually unbreakable polycarbonate allows you to visually identify contents from a distance.

Camwear polycarbonate keeps contents as cold as stainless pans

Camwear® Polycarbonate Lids

Using Camwear lids on all food storage containers is essential for food safety. Keeps food fresh longer than using plastic wrap.

- Protects contents from drips, spills and other contaminants in coolers.
- Lids are easy to clean and dishwasher safe.



Notched Cover with Handle

- Utensils remain in food pan and off of potentially contaminated counters.



Flat

- Maximizes pan capacity.



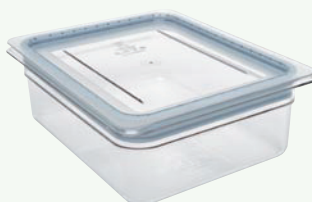
FlipLid®

- Flip up lid to easily access contents.
- Reduces points of cross contamination because lid stays on pan.



Cover with Handle

- Deep molded handle provides secure grip.
- Available in black to block light. Maintains freshness and reduces product discoloration.



GripLid™

- Lid "grips" the side of the food pan to provide superior spill resistance and reduce contamination.
- Minimizes handling by eliminating the need for wrapping pans in plastic wrap.

Storage Containers



CamSquares®

Square shape maximizes storage space

- Easy to read printed graduations promote easy inventory management.
- Color coded snapfit covers match printed graduations to quickly cover and store contents, minimizing ingredient exposure.



Rounds

- Easy to read graduations for mixing ingredients or at a glance inventory management.
- Cover with tight fitting polycarbonate lids or economical seal covers.
- Seal covers feature an inside and outside seal for superior spill resistance. Tight seal keeps food fresh.

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PREPARATION & COOKING

Food is at the greatest risk for time-temperature abuse during the preparation stage. The improper cooling of hot foods is the leading cause of foodborne illness, followed closely by inadequate reheating. Using products that help operators reduce handling and save time also minimize the risk of time-temperature abuse.



HAZARDS

Cross Contamination:

Cooling foods in uncovered or loosely covered pans puts it at risk of exposure from other products and harmful bacteria.

Time-Temperature Abuse:

Improper temperature control provides bacteria the ideal conditions for rapid growth, compromising food safety.



BEST PRACTICES

- Reduce product handling and minimize opportunities for cross contamination by using products that can multi-task.
- Safely defrost meats and poultry in colander pans to keep juices away from other foods.
- Quickly cool hot foods down to safe temperatures of 70°F (21°C) within 2 hours and under 41°F (4°C) within 4 hours.
- Divide food into shallow pans for faster cooling.
- Reheat foods to safe temperatures for at least 15 seconds within 2 hours.
- Never thaw foods at room temperature or reheat food on steam tables.

Colander pans enhance food safety through reduced product handling



Colanders for Camwear® Polycarbonate Pans

Rinse, drain, prep and store in one pan

- 1" (2,5 cm) depth between colander and food pan allows for ample drainage, ensuring food stays fresh longer.
- Ideal for prepped produce, storing seafood on ice and defrosting meats. No more soggy tomatoes!
- Colander simply lifts out of pan for easy disposal of liquids.



Colanders for H-Pans™

Cook, drain, hold and serve in the same pan

- Reduces the risk of time-temperature abuse as pans can go directly from microwave, steamer or oven into steam tables and chafing dishes.
- Liquids and hot grease drain away from food, improving food quality.



PRODUCT SOLUTIONS



H-Pans™

Reduce handling and the risk of contamination with one pan that can go from prep to cooler to oven to steam table

- Safe from -40°F to +375°F (-40°C to +191°C).
- Perfect for use in microwaves and steam tables.
- Use covers for H-pans to protect contents from uncooked foods and other contaminants.



FlipLids® with Notch for Camwear Pans

Protects food on prep lines

- Easy grasp handle to quickly access contents.
- Acts as an instant sneeze guard.



FlipLids® with Notch for H-Pans

Ideal for use on steam tables

- Keeps contents covered when not in use.
- Helps ensure hot foods are held at proper temperature.

TIPS

FlipLids® eliminate a point of cross contamination while keeping food fresh. Lid stays on food pan and off of potentially contaminated counters.

The primary sources of cross contamination in an operation are raw meat, poultry and seafood. Defrosting frozen meat and poultry in colanders keeps juices and drippings away from produce and ready to eat foods.

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SERVING

One of the leading causes of foodborne illness is due to poor staff hygiene, particularly failing to properly wash hands. Providing a means for handwashing, even at off-site events is necessary to ensure food safety. To help keep food safe during service, use products that maintain food at safe temperatures and act as a barrier against contaminants.



HAZARDS

Time-Temperature Abuse:

Food held at unsafe temperatures on food bars and prep stations is at risk for rapid bacteria growth.

Cross Contamination:

Ice stored in uncovered containers and served with bare hands or in dirty glasses can harbor harmful bacteria. Contaminated ice used to hold cold food during service can mix with food, compromising safety.



Camtensils®

Acts as a barrier, reducing the risk of cross contamination

BEST PRACTICES

- Cover food and ice when not in use to minimize exposure risk.
- Provide utensils for service to avoid bare hand contact with food.
- Always use scoops to keep bacteria and contaminants out of ice.
- Maintain cold foods at or below 41°F (4°C) and hot foods above 135°F (57°C).
- Use pans that keep food cold for hours without the use of messy and potentially contaminated ice.



ColdFest® Food Pans

Holds cold food at safe temperatures without the use of messy ice

- Chill ColdFest for 8 hours in the freezer then add pre-chilled ingredients.



Food Bars

Thick insulation holds food cold for hours

- Sneeze guard protects food from harmful bacteria.



PRODUCT SOLUTIONS



SlidingLid™ Ice Caddies

Holds ice cold for days, even in heat and humidity

- Sliding lid helps reduce the risk of contamination. Slides back for easy access; slides shut when not in use.
- Drain shelf keeps ice out of water, extending holding time.

TIPS

Ice is often contaminated as a result of employees reaching into caddies with bare hands or using glasses that can break or chip. Always use scoops to keep bacteria and contaminants out of ice.

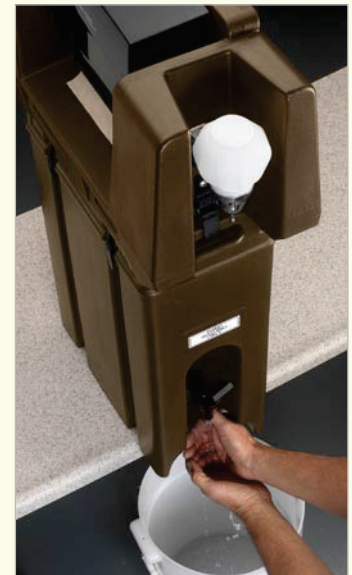
Handwashing

One of the first things health inspectors look for is a designated handwash sink. Providing a handwash station at off-site events sends a clear signal that every precaution is being taken to serve safe food.

Hand Sink Cart

Mobile hand wash sink for use at any venue

- Runs hot and cold water up to 140°F (60°C).
- Internal hot water heater has 2 ½ gal (9 L) capacity and heats water in 10 minutes.
- Two 5 gallon (19 L) fresh water tanks and two 7 ½ gallon (28 L) refuse tanks provide up to 70 hand washings.



Handwash Accessory

Provides a portable handwash station



Washing hands in designated hand wash sinks significantly reduces the risk of dirty hands contaminating food.

HOLDING & TRANSPORTING

A significant risk of time-temperature abuse continues after food has been prepared. Maintaining proper food temperature is the critical challenge for holding and transporting food safely.



HAZARDS

Time-Temperature Abuse:
Improper control of safe food temperatures during transport can create rapid growth of harmful bacteria.

Cross Contamination:
Transporting food in pans covered with foil can result in spills that contaminate other foods, compromising safety.



Ultra Pan Carrier® S-Series UPCS400

- Tough exterior shell and thick foam insulation keeps food fresh and safe for hours.
- Menu clip outside of carrier identifies contents without opening door.
- Built-in gasket is easy to clean.

BEST PRACTICES

- Transport and hold hot and cold food in insulated carriers that maintain proper temperatures.
- Shallow 2 1/2" (6,5 cm) food pans help retain safe food temperatures.
- Cover pans with lids to maintain temperatures and protect contents.
- Preheat or pre-chill insulated transporters before loading to maintain holding temperature.
- Label the outside of each transporter to minimize door opening and closing and subsequent temperature loss.



Insulated Food Pan Carriers

- Guaranteed to keep hot food hot and cold food cold for hours.
- Molded in handles will not break off.
- Stackable for easy transport.

TIPS

Cover pans for transport with GripLids™ to ensure that food does not spill in food carriers. Food spilled in carriers or into other food pans creates ideal conditions for dangerous microbes to grow.

To maximize temperature retention in insulated transporters, fill the carrier completely with food pans or use a ThermoBarrier® to block air circulation.



HACCP

PRODUCT SOLUTIONS



Ultra Camcarts® Insulated Food Pan Carriers

Thick foam insulation and durable exterior keeps hot food hot and cold food cold for hours

- Molded in handles will not break off.
- Choose from a variety of sizes and pan capacities.
- Easy to clean to prevent harmful bacteria from growing.

Accessories enhance temperature retention even with frequent door openings and when used in extreme outdoor temperatures



ThermoBarriers®

- Separates hot and cold food within the same compartment.
- Minimizes temperature loss within partially full carriers.
- Separates full and empty pans to maximize temperature retention.



Camchiller®

- Ensures cold foods are held below 41°F (4°C).
- Use to pre-chill food pan carriers.



Camwarmer®

- Keeps hot foods at higher safe food temperatures.
- Use to preheat cabinets. Eliminates the hassle of using hot water.

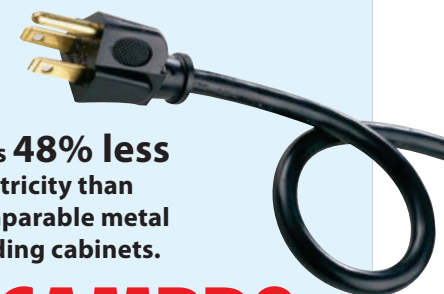
It's Electric!



Camtherm® Electric Food Holding Cabinets

Holds hot food between 150°F to 165°F (65°C to 74°C) and cold food at 37°F (2,8°C), even with door being opened frequently.

- Serve hot food today and cold food tomorrow with Camtherm cabinets.
- Thermoelectric technology maintains humidity and consistent temperature throughout cabinet.
- Insulation maintains food temperature during transport.
- Plugs into a standard 110 V outlet.



Uses 48% less electricity than comparable metal holding cabinets.

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CLEANING & SANITIZING

Clean and sanitary dinnerware and glassware are necessary to store, prepare and serve safe food. Products that are easy to clean and remain rust-free inhibit the growth of harmful bacteria.



HAZARDS

Cross Contamination:

Dirty or improperly cleaned and sanitized dishware and equipment can harbor harmful bacteria. Dinnerware and glassware that is not properly stored can become contaminated with dirt, pests and microbes.



BEST PRACTICES

- Complete four steps for proper cleaning: clean, rinse, sanitize and air dry.
- Store clean equipment and smallwares covered and off the floor to avoid unnecessary rewashing.
- Always air dry dishes, drinkware and utensils.
- Use adjustable dish caddies to transport multiple size dishes to minimize breakage.
- Rust-free and corrosion resistant products in warewashing areas minimize bacteria growth.

Camracks®

A complete sanitary warewashing, storage and transport system

- Open interior compartments promote thorough cleaning and quick drying.
- Closed walls and lid ensure that no dust, bacteria or pests can get into sanitized contents.
- To create a sanitary storage system after washing, simply stack Camracks on dolly and enclose with Camrack cover.
- Dollies keep racks safely off the floor and provide easy transport.
- Racks fit through any commercial dishwasher; built to withstand chemicals and temperatures up to 200°F (93°C).

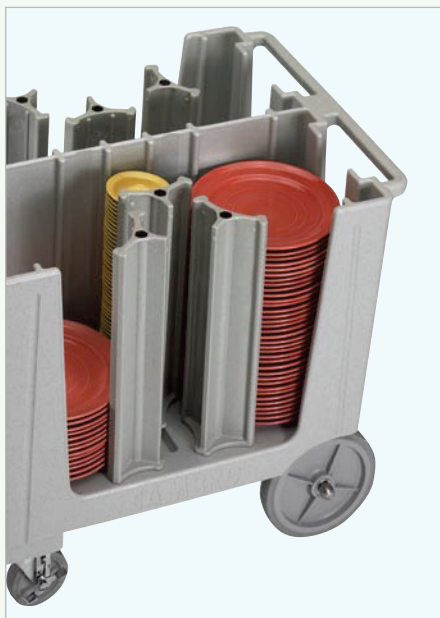
Refer to the glass to rack guide at www.cambro.com





HACCP

PRODUCT SOLUTIONS



Adjustable Dish Caddies

Minimize the risk of contamination while transporting clean dishes

- Adjustable dish caddy protects dishes from breaking and chipping.
- Easily adjust columns as needed to store several size dishes at once.
- Custom fit sanitary cover included for protecting clean dinnerware.



Camshelving® Wall Shelves & StoreSafe® Shelf Extenders

Provides a rust-free solution for warewashing areas

- Air dry utensils and small items on extenders.
- Wipes clean or easily remove for more thorough dishwasher cleaning.



TIPS

Closed wall construction on Camracks guarantees that employee fingers, dirt, pests and cleaning solutions can't contaminate glasses from the side. Eliminates the need for messy plastic wrap!

Plastic or vinyl covers that are one size can drape on dirty floors and contaminate contents. Camrack covers eliminate this potential contamination.

Dish Caddies

Store and protect clean dishes

- Custom fit sanitary plastic cover included.
- Consolidates storage space when a large number of same size dishes are used.

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www.cambro.com

CHECKLIST



RECEIVING

Dunnage Racks	☐	SlidingLids™	☐
Service Carts	☐	Camwear® Food Boxes in Safety Red	☐
Utility Carts	☐	Camcrispers®	☐
ColanderKits™	☐	StoreSafe® Labels	☐
Camwear® Food Boxes	☐		



STORAGE

Camshelving®	☐	StoreSafe® Labels	☐
Camwear® Food Boxes	☐	Camwear® Food Pans and Lids	☐
SlidingLids™	☐	CamSquares® & Lids	☐
ColanderKits™	☐	Camwear® Round Food	☐
Ingredient Bins	☐	Storage Containers & Covers	



PREPARATION & COOKING

H-Pans™	☐	GripLids™	☐
Colanders for H-Pans™	☐	StoreSafe® Labels	☐
Camwear® Food Pans and Lids	☐		
Colanders for Camwear® Pans	☐		
FlipLids®	☐		



SERVING

Food Bars	☐	FlipLids®	☐
ColdFest® Food Pans	☐	Lugano™ Tongs	☐
Camtensils®	☐	Hand Sink Carts	☐
SlidingLid™ Ice Caddies	☐	Handwash Accessories	☐
Camwear® Scoops	☐		



HOLDING & TRANSPORTING

Camtherm® Electric Food Holding Cabinets	☐	Camchillers®	☐
Insulated Food Pan Carriers	☐	Camwarmers®	☐
Ultra Camcarts®	☐	H-Pans™ and Lids	☐
Ultra Pan Carrier® S-Series UPCS400	☐	Camwear® Food Pans and Lids	☐
ThermoBarriers®	☐	GripLids™	☐



CLEANING and SANITIZING

Camrack® Warewashing System	☐	Utility Carts	☐
Adjustable Dish Caddies	☐		
Dish Caddies	☐		
Wall Shelves and Shelf Extenders	☐		
Service Carts	☐		

INSPECTION CHECKLIST

RECEIVING

- ☐ Food immediately inspected for quality & signs of time-temperature abuse
- ☐ Cold and frozen food transferred to cold storage within 15 minutes
- ☐ Perishable and ready to eat food labeled with delivery and use by date
- ☐ Fruits and vegetables transferred out of shipping cartons and at least 6" (15,3 cm) off the floor

STORAGE

- ☐ All shelving in refrigerators and freezers kept clean and rust-free
- ☐ Raw meat, poultry and seafood covered and stored below prepared food and produce
- ☐ Food covered with tight fitting lids and stored at least 6" (15,3 cm) off the ground
- ☐ All food products labeled with name, date, time of preparation and use by date
- ☐ Food rotated using a First In First Out (FIFO) inventory management system

PREPARATION & COOKING

- ☐ Food thawed properly
- ☐ Food rapidly & safely cooled through the danger zone
- ☐ Employees follow good personal hygiene while working with food
- ☐ Food cooked to safe temperatures and held for 15 seconds
- ☐ Rapidly reheat foods using approved methods

SERVING

- ☐ Food held at proper temperatures during service
- ☐ Food and ice protected from contaminants during service
- ☐ Hands washed only in designated handwash sinks
- ☐ Minimal bare hand contact with ready to eat food

HOLDING & TRANSPORTING

- ☐ Hot foods held above 135°F (57°C)
- ☐ Cold foods held at 41°F (4°C) or below
- ☐ Adequate handwashing facilities supplied and available
- ☐ Food transported in carriers that are durable, hold temperature for hours and travel well

CLEANING and SANITIZING

- ☐ All serving items and equipment washed, sanitized and air dried
- ☐ Dishes and glassware stored to prevent contamination



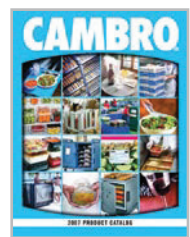
Think of it as plastic surgery for metal equipment.



BEFORE



AFTER



For a complete product offering go to www.cambro.com or refer to the Cambro product catalog.



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Cambro USA
Tel: 714 848 1555
Toll Free: 800 854 7631
Customer Service: 800 833 3003

Ireland
Tel: 1 800 509 046 (Toll Free)
Fax: 01 633 55 76

N. Ireland & UK
Tel: 0800 587 0057 (Toll Free)
Fax: 0845 280 34 11

Cambro European Logistics
Tel: 31 168 413 333
Fax: 31 168 414 033

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