

Food Safety & Storage

Vol. 2 2013



Solutions

Food safety information and tips
Equipment and Supply Safety & Storage Solutions

Take the Food Safety Challenge on page 11



Dick's Restaurant Supply

www.dicksrestaurantsupply.com

2963 First Avenue South
Seattle, WA 98134
800-294-7598
206-382-0160
206-382-0254 (FAX)

2102 140th Avenue NE
Bellevue, WA 98005
877-892-1819
425-289-0680
425-289-0683 (FAX)

324 Chenoweth Street
Mt. Vernon, WA 98273
877-821-5335
360-848-0259
360-848-0359 (FAX)

Food Safety & Storage Solutions

Products to Enhance Your HACCP Plan

Frozen foods and Power Outages

Cooking & Cooling Temperatures

Food Safety Challenge

Facts & Tips



Blast Chillers & Shock Freezers



Take your operation to the next level with blast chillers and shock freezers. HACCP compliant for proper food chilling and freezing. ThermalRite's CypenVac insulation technology saves energy and money, making these units 3 times more effective than industry standard insulation. Easy-to-operate-intuitive design simplifies kitchen work process and saves time. Advanced touch screen controller with USB port on roll-in models. Easy-to-use electronic control panel. Interior rounded corners for easy cleaning. CFC/HCFC-free insulation. 2-year parts & labor warranty; 5 year compressor warranty.



Curtron Products

Rack & Equipment Covers

Durable rack covers that offer food safety, sanitation and food freshness. Protecto covers keep food fresh and clean, prevent freezer burn and odor transfer. Tear-proof and flame retardant. Econo covers are transparent for easy viewing—protect food from contamination. Breathable Mesh covers allow fresh baked products to cool quicker, frozen dough to thaw faster and moisture to dissipate. Insul covers transform an open rack into a “closed cabinet”. Prevents skin burns from hot exterior metal surfaces.



DEXTER
THE EDGE SINCE 1818

Sani-Safe® Color Handled Cutlery

Introducing color handled cutlery in our most popular foodservice styles to facilitate your customers participating in HACCP and ServSafe food safety programs. Textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary qualification. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Available in blue, green, red, tan, yellow, white and purple. Multi-pack and point-of-purchase options also available. Made in USA. NSF.

Fresh produce may come in contact with harmful bacteria from many sources, from contaminated soil and water in the fields to a contaminated cutting board in the kitchen. Be sure to wash carefully.



Duke
Your Solutions Partner

X-Green™ Produce Safety System

This produce safety system automatically injects a wash solution into a cold, agitated bath and removes pesticides, wax, soil and bacteria from the product. The X-Green™ System is an entire food safety program, complete with reporting and traceability features to protect the health and safety of your customers. It enhances your HACCP program, and when combined with Fit® produce wash, destroys 99.9% of the harmful bacteria that cause foodborne illnesses. Full size refrigerated or non-refrigerated or mini non-refrigerated models available.



CONTINENTAL
COMMERCIAL PRODUCTS

Dunnage Racks

These racks are the best solution for your storage needs. Durable polyethylene construction won't rust, dent, chip or corrode. Light textured surface is easy to wipe-off or steam clean. Dunnage-Key connects two adjacent racks, eliminating movement when loading or unloading. Ventilation slots allow air to circulate under stored goods, promoting longer shelf life. Racks can be joined end-to-end, back-to-back and L or U shaped to accommodate any storage need. Its 12" height meets NSF, FDA, USDA and HACCP requirements. Two keys furnished with each rack.



Rubbermaid
Commercial Products

ProSave® Ingredient Management System

Now BPA-free! ProSave® Dual Action Food Box Lids fit all clear food boxes and slide back or flip up for 65% productivity savings. The ProSave® Ingredient Bins have integrated sliding lid for one-handed access and an integrated portioning scoop and hook for increased preparation efficiency. The hook for portioning scoop creates dedicated storage for safe ingredient portioning and food code compliance. Rectangular design improves space optimization under a prep table or in a storeroom. The clear door allows for quick identification of ingredients. ProSave® Ingredient Shelf Bins provide First In, First Out barrier to aid in proper rotation of ingredients. NSF approved.

Having the right tools and equipment in your operation can take the worry out of serving your customers.





Pan Pals® Pan Liners & Oven Bags



Increase profits, food safety and HACCP compliance with Pan Pals® high-heat pan liners and bags. Made from nylon, Pan Pals® withstand temperatures from -70°F to 400°F and come in sizes to fit anything from soup kettles to full size hotel pans. Pan Pals® will help reduce cleaning time, water use and keep grease and food from clogging drains.



JobSelect® Comfort™ Nitrile Gloves with ThinSense™



The low cost alternative to latex. ThinSense™ technology, the newest innovation from FoodHandler®, creates a lighter, thinner nitrile that is actually twice as strong as standard nitrile—but with softness and pliability comparable to latex. JobSelect® Comfort™ nitrile disposable gloves leverage this breakthrough technology to deliver form-fitting comfort and the durability to keep hands safe and protected. Greater dexterity for reduced hand fatigue. Popular grape color.



Cateraide™ Carriers

Exclusive automatic self-venting system keeps foods fresher, crisper and more appetizing. Tough, scratch-resistant polyethylene construction is easy to clean and maintain. Built-in seal eliminates gasket and keeps food hot or cold longer. Sleek contemporary appearance; ergonomically designed for easy loading, handling, stacking and storing. NSF. New MY400 End Loader holds up to six 2 1/2" food pans. Door removes easily for cleaning. Purchase caster kit to permanently affix casters to Cateraide, or use with MYCK dolly, which can attach to the bottom of the Cateraide with a threaded handle eliminating the need for straps to secure to a dolly.



SpillEater® Portable Spill Station Kit

Up to 58% faster than all other absorbents. SpillEater is environmentally friendly and naturally biodegrades petroleum oils. Safe to use, leaves no slippery residue and suppresses flammable fumes and odors. EPA compliant and USDA certified bio-based product. Available in 2 lb. carton or 20 lb. pail. The Wall Mount Spill Station Kit (46303) is perfect for restaurants and kitchens; includes a wall mount rack with 2 cartons of SpillEater and a dust pan/broom. The Portable Spill Station Kit (46304) is perfect for quick clean ups; includes a rolling spill station, 2 cartons of SpillEater, dust pan and squeegee-broom.



Ice Transport Carts

Ice-dedicated SmartCART™ quickly and safely transports up to 240 lbs. of ice. Your employees will appreciate the convenience and safety of using carts to move ice, minimizing the risk of back injuries that account for 30% of injuries costing employers more than \$10,000 in direct costs. Closed lids on carts reduce the risk of airborne contamination. Self-draining features eliminate standing water in carts. Optional Totes™ fit inside SmartCART™ to eliminate shoveling of ice from the cart and limit lifted weight to 25 lbs. SmartCART 75 shown.



3



What do we do when the power goes out?

Frozen Food and Power Outages

When to Save and When to Throw Out

Thawed or partially thawed food in the freezer may be safely refrozen if it still contains ice crystals or is at 41°F or below. Partial thawing and refreezing may affect the quality of some food, but the food will be safe to eat.

If you keep an appliance thermometer in your freezer, it's easy to tell whether food is safe. When the power comes back on, check the thermometer. If it reads 41°F or below, the food is safe and can be refrozen.

Note: Always discard any items in the freezer that have come into contact with raw meat juices.

You will have to evaluate each item separately. Use this chart as a guide.

| Food Categories | Specific Foods | Still Contains ice crystals and feels as cold as if refrigerated | Thawed and held above 40°F for over 2 hours |
|------------------------------|--|--|---|
| Meat Poultry, Seafood | Beef, veal, lamb, pork, and ground meats | Refreeze | Discard |
| | Poultry and variety meats | Refreeze | Discard |
| | Casseroles | Refreeze | Discard |
| | Fish, shellfish, breaded seafood products | Refreeze However, there will be some texture and flavor loss | Discard |
| Dairy | Milk | Refreeze. May lose some texture. | Discard |
| | Eggs (out of shell and egg products) | Refreeze | Discard |
| | Ice cream, frozen yogurt | Discard | Discard |
| | Cheese (soft and semi-soft) | Refreeze. May lose some texture. | Discard |
| | Hard cheeses | Refreeze | Refreeze |
| | Shredded cheeses | Refreeze | Discard |
| | Casseroles containing milk, cream, eggs, soft cheeses | Refreeze | Discard |
| Fruits | Juices | Refreeze | Refreeze Discard if mold, yeasty smell, or sliminess develops. |
| Vegetables | Juices | Refreeze | Discard if held above 40°F for 6 hours. |
| Breads, | Breads, rolls, muffins, cakes (without custard fillings) | Refreeze | Refreeze |
| | Cakes, pies, pastries with custard or cheese filling | Refreeze | Discard |
| Other | Casseroles (pasta, rice based) | Refreeze | Discard |
| | Flour, cornmeal nuts | Refreeze | Refreeze |
| | Breakfast items waffles, pancakes, bagels | Refreeze | Refreeze |
| | Frozen Meal entree, specialty items | Refreeze | Discard |

Adapted from *Keeping Food Safe During an Emergency (USDA)*.

Equipped with the right tools, your **HACCP Plan** can be a piece of cake.



Versa Drawer™



Delfield

Four units in one, saving you space, lowering your operating costs and increasing productivity in your operation. Each drawer is its own separate compartment and can operate as a refrigerator, freezer, thaw cabinet, or a convenience chill unit, independent of the other drawers. Operate any of the drawers in any of the modes, at any time. Simple-to-use control makes it easy to select the operating mode you want for each drawer. Increased food safety due to no cross contamination from drawer to drawer. Improved labor efficiencies and decreased food waste. Each drawer holds 2 full size pans. Built in alarm notifications and service diagnostics. Available in 2- or 4-drawer undercounter models.



Performance Liners

INTEPLAST PITT

An innovative can liner in an innovative package. Performance high density resin liners perform on a level equivalent to traditional gauges and microns. Packaged in vacuum pack plastic sacks instead of corrugated boxes, promoting source reduction and extra storage space in warehouses and for customers—average cube reduction of 38%. Available in natural or black.

Shark Skin Grey Coreless Trash Receptacles



INTEPLAST PITT

Can liners on easy-to-use rolls. A value added bag with unprecedented performance! Shark Skin combines the highest grade linear low film with the strength of a star seal bottom on a coreless roll.

- Perforated for easy dispensing.
- Simple inventory control.
- Saves storage space.
- Rolls can be placed in bottom of trash container for easy dispensing or stored on a maid cart for convenient access.



HACCP Manager™ Kit

Simplify both the recording of food product temperatures and the monitoring of all corrective actions in your foodservice operation. Kit provides the software, hardware and PC interface designed for collecting, reporting, analyzing and storing of product temperature records and creating custom checklists. Featuring a high level of accuracy ($\pm 1^\circ\text{F}$) and extended temperature range of -99°F to 999.9°F , this multipurpose thermocouple accepts all Type K thermocouple probes and stores as many as 3000 temperatures and 1500 checklist records (150 questions). Kit includes: Handheld (37100), MicroNeedle Probe (50209-K), Battery Charger (9382), Software CD-ROM (9384), Soft Carrying Pouch (9385). Model 93710.



Food Safety Products

Ensuring proper food temperatures is one of the most important components in a food safety system. To help monitor the temperatures of your equipment or food, Cooper-Atkins offers a variety of monitoring thermometers to fit your specific needs.

- PM180: Thermometer w/Air & Solid Simulator Probe
- DPP800W: $-40^\circ/450^\circ\text{F}$ Waterproof w/Jumbo LCD, 4" Stem
- 2560: $-22^\circ/120^\circ\text{F}$ Refrigerator/Freezer w/Min/Max
- TFS4: Multi-Station Digital Timer
- 93230K: EconoTemp w/32311-K 50336-K Probe & 9368 Bracket
- 9150: Anti-bacterial Probe Wipes
- 212-158: $10^\circ/80^\circ\text{F}$ Dry Storage Thermometer
- 9325: ValCup Thermometer Validation Cup

NotifEye™



The NotifEye cloud-based temperature monitoring and notification system increases your operating efficiencies and avoids potential spoilage. This simple, self-installable system is ready to use out of the box and requires minimal set-up. Provides access to stored data 24/7 via the internet and offers immediate notification to multiple recipients through email and text message when set limits have been exceeded. NotifEye sensor has a wireless range of 250-300 ft. and provides unlimited sensor data storage.



Saf-T-Grip® Cutting Boards

Designed to minimize cross-contamination during prep by allowing staff to color-code cutting boards for specific uses, according to HACCP guidelines. Saf-T-Grip® features integrated anti-slip grips to provide a secure cutting surface. Saf-T-Grip® boards are made from a durable co-polymer material that resists cut grooving and is gentle on knives. Patented Food Safety Hook provides a safe and sanitary method for transport and storage. Embossed ruler makes portioning easy, saving cost. Dishwasher safe. NSF. Available in a variety of sizes for every application.

Saf-T-Knife™ Station



Safe, sanitary and secure storage for kitchen knives. Sanitary closed container protects knives from contaminants and damage. Clear, see-through door makes choosing a knife easy. Easy to assemble and disassemble for thorough cleaning. Holds a variety of knife configurations, including a cleaver and a knife sharpener. Durable plastic construction. Dishwasher safe and NSF certified. Knives not included.



Safe Minimum Cooking Temperatures

Always have a thermometer ready to check your temperatures.

Remember, you can't tell whether meat is safely cooked by looking at it. Any cooked, uncured red meats-including pork can be pink even when the meat has reached a safe minimum internal temperature.

Why is the rest time important?

After you remove meat from a grill, oven, or other heat source, allow it to rest for the specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful germs.

| Category | Food | Temp | Rest Time |
|----------------------------------|--|-------|-----------|
| Pork & Ham | Precooked Ham (to reheat) | 140°F | None |
| | Fresh Pork | 145°F | 3 minutes |
| | Fresh Ham (raw) | 145°F | 3 minutes |
| Fresh Beef Veal, Lamb | Steaks, Roasts, Chops | 145°F | 3 minutes |
| Ground Meat | Beef, Pork Veal, Lamb | 155°F | None |
| Poultry | Chicken & Turkey, Whole Poultry Breasts, Roasts, Poultry Thighs, Legs, Wings Duck & Goose Stuffing (cooked alone or in bird) | 165°F | None |
| Eggs Dishes | Egg Dishes | 160°F | None |
| | Leftovers | 165°F | None |
| | Casseroles | 165°F | None |



Super Marathon Fryers w/Built-In Filtration



Safeguards workers by minimizing handling of hot oil. Super Marathon gas fryers are designed for versatile frying production and solid performance. These all-purpose fryers feature outstanding Dean reliability and durability. Dean's built-in filtration system is designed to support good oil station management and maximize oil life. It puts filtration where it's most convenient to use, right in the fryer. This eliminates the need for additional floor and storage space. All built-in filtration offerings are quick, convenient and reliable. Model SCFSM250 shown.



Cradle Wine Shelving



Safely store your wine collection with InterMetro's Cradle Wine Shelving. Each bottle is supported individually in a cradle formed by the wires of the shelf, so it cannot roll or bump against adjacent bottles. Its open steel wire design allows for the ventilation of bottles with easy visibility and access. Assembly is quick, no tools, nuts, or bolts required, and shelves can be adjusted in 1" increments. Cradle wine shelving is available in four standard units, all 14" wide.



iQ™ Storage System



Easy-to-clean surfaces promote a cleaner environment and a higher level of food safety. MetroMax i™ and MetroMax Q™ are interchangeable making the iQ System adaptable to your specific application. Corrosion proof MetroMax i™ has an innovative polymer design and the performance of stainless steel at half the cost. MetroMax Q™ polymer and epoxy coated design offers superior performance versus wire shelving. Shelves can be cleaned in a fraction of the time of wire for improved productivity and ROI. The iQ System has removable polymer mats that are easily cleaned in sinks or dish machines. Comes standard with Microban® antimicrobial product protection.



MetroMax Q Security Carts



Keep those valuables from walking off! Whether it's bottles of liquor, premium cuts of meat or fancy dishes, Metro has a way for you to lock them up. Easy to assemble and easy to use! Wire turn-key style handle for better ergonomics. Safe storage and transport system features open air construction that aids in the visibility of inventory, while it protects against pilferage. Shelving with Microban® anti-microbial product protection inhibits stain and odor causing bacterial growth. Shelving adjusts at 1" increments. Removable polymer mats can be placed in the dishwasher to make cleaning easy. NSF.

Storage & Receiving Tips

Avoid over-buying fresh produce. It may be tempting to buy several cases of a product to receive a better deal. However, if you won't use more than one case in a week, then you run the risk of food spoilage. Only buy sales and specials of produce you can definitely use or sell within a week.

Keep everything labeled and organized. This includes everything in your walk-in cooler and freezer as well as in your dry storage. Not only does it ensure food safety, it helps you use older food first (FIFO) before it spoils.

Inspect all your food orders when they arrive. Fresh produce could possibly spoil on its way to you.


Keep beer and wine at constant temperatures. Even though beer and wine are not fresh, they are still perishable. Fluctuating temperatures can cause beer to have a "skunked" taste. So be sure your dry storage area, or wherever you store your beer and wine, is set at a constant temperature.

Lighting should be shielded and shelves should be slotted for proper air circulation.

Receiving Food: Thermometers should be used to observe and record the temperature of specific food items, including eggs, milk, refrigerated entrees, packaged frozen foods, meat fresh produce and dairy products. Inspect foods immediately upon delivery.


Schedule deliveries during off peak hours so nothing gets past you.

Food should be stored away from the wall and six inches above the floor. Bins for dry ingredients must be covered, labeled and dated.

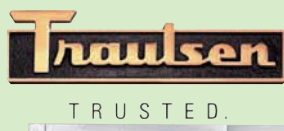


High Heat Turners

Cool to the touch high heat turners withstands temperatures to 446°F without melting or transferring heat. Ideal for use with delicate non-stick surfaces. Six popular models to choose from.



Move food quickly and safely through the danger zone in approximately 90 minutes with the TBC Blast Chiller. Chills food from 135°F to below 41°F.



TBC Series Blast Chillers

TBC Series blast chillers offer outstanding chill performance combined with durable, easy-to-use touch screen controls. Exclusive Epicon™ control offers three ways to start chilling.

1. Smart Probe™ mode requires no buttons to be pushed.
2. Auto Menu mode for simple menu item recall. Operation is regulated by the food probes, insuring proper cycle performance every time.
3. Manual Menu mode for advanced operators.

All modes offer chill setting adjustments, such as HACCP documentation provided at the end of cycle through an on-board printer and USB port.



Can be used in steam lines, ovens and warmers up to 450°F



Prevents utensils from sliding in the tray.

CaterSeal®

Secure pan lids and provide a tighter bond with plastic wrap. Protects pans and minimizes noise. Keeps utensils from sliding into the pan, lessening both food contamination and clean-up. Contributes to energy efficiency and a more pleasing aesthetic when used in steam tables. Works with virtually any food pan, including bent or banged pans. Can be used in steam lines, ovens, warmers up to 450°F, coolers and freezers and plastic food pans. Meets FDA specifications for food contact. Dishwasher safe. Silicone rubber. NSF certified. Sold by the pair.

Why Food Safety Matters?

The Centers for Disease Control & Prevention estimates that each year 48 million Americans get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases. What if one of those 48 million people got sick from eating at your operation? It would be costly, embarrassing, and maybe even devastating. As an operator, being proactive on food safety could not only prevent an illness, it could save your business.

ServSafe® is a nationally recognized food safety program that blends the latest FDA Food Code, food safety research and years of food sanitation training experience. Students learn to implement essential food safety practices and create a culture of food safety. All content and materials are based on actual job tasks identified by foodservice industry experts. This food safety program, with roots in the foodservice industry, helps you protect customer health, improve employee performance and preserve your business reputation.

Make food safety a priority in your operation by investing in training. Your investment could end up saving your dream.

Provided by: Chris Perrotte,
ServSafe Instructor, Chicago, IL



Take the food safety challenge on page 11.

Did you know...

Only 379 soldiers died in combat during the Spanish American War, more than 1000 soldiers died from food poisoning?

We've come a long way!

TAYLOR



Color-Coded Thermometers

Reduce the risk of cross-contamination with NSF color-coded thermometers!

Choose bi-metal stem thermometers (6092) with 1" dial and 5" stem available in purple, yellow, red, brown and blue. Or, choose "allergen" digital thermometers available with an extra large LCD display (9840PRN) or 1.5mm FDA recommended stem-down probe (9878EPR) with min/max/hold and amber backlit LCD.

Worktop **VICTORY** Refrigerators

Victory Worktop Refrigerators are the perfect choice for all your food storage needs! Durable stainless steel construction on doors, top and interior bottom; aluminum construction on interior sides and rear. Epoxy coated shelves are designed to accept heavy loads and make cleaning a breeze. Polyurethane foam insulation saves energy and also promotes cold retention. Front-breathing for zero clearance placement. Interior thermometer, self-closing door with replaceable one piece magnetic gasket and horizontal recessed heavy-duty handles. Energy saving, high density, polyurethane foam insulation promotes cold retention. 5" heavy-duty swivel casters with brakes provide mobility. NSF.



COOLING/REHEATING

Whether cooling or reheating product, you must minimize the time that food spends in the Danger Zone. Careful attention is necessary to insure that internal food temperatures are achieved prior to either storing prepared foods or placing them on the serving line.

When cooling food, the internal food temperature must be brought down to 70°F within 2 hours, then down to 41°F or below within 4 hours (6 hours total).



VICTORY ULTRASPEC™ Series

The sleek, new ULTRASPEC™ SERIES by Victory offers the ultimate in design, efficiency, durability and overall performance. It features industry leading V-TEMP™ electronic control technology. This smart micro-processor has a HACCP memory feature that records up to 9 critical temperature alarm events including the date and time they occurred. V-TEMP™ Control is simple to use, and is loaded with standard features including SUPERCOOL Mode, Energy Saving Mode, Clean Condenser Alarm and a Manager's Lockout feature. Model RD-2D-S1 shown.



Idol™ Collection

Walco Idol™ collection features the latest modern clamshell-style chafers with self-closing, vented glass-top lids allowing covers to be closed but food visible keeping it from drying out. Magnetic, steel clad bottoms insure excellent heating. Chafers and soup station are induction ready! New urns make Walco Idol™ a complete collection for hotel and club banquet. Electric heating units also available for purchase, which removes the use of open flame. Model WI9LGL shown.

Chafing Dish Containers

Keep chafers secure and dust-free while storing or transporting with Walco's chafing dish containers. Large rectangle unit (BOXLG01) fits most 8 quart rectangle chafers on the market. Square unit (BOXRD02) fits most round chafers 6 or 8 quarts. Dolly (BOXDOLLY04) fits square unit (BOXRD02) only. Finest hotel quality, easy-to-hold, easy to open and close lid, and they're stackable.



LidSaver™ Dispensers



Eliminate the typical messy, unsanitary and wasteful pile of lids that you typically see at quick serve operations. LidSaver™ provides one-at-a-time dispensing, meeting Federal Mandate #4-904.11. Single lid dispensing delivers savings, convenience and improved hygiene. Accommodates cold/hot drink lids, soup lids or high dome lids for specialty drinks. Available as horizontal/vertical in-counter or on-the-counter applications with clear or black faceplate. NSF. Models shown—LS01 and C4V-LCCS.



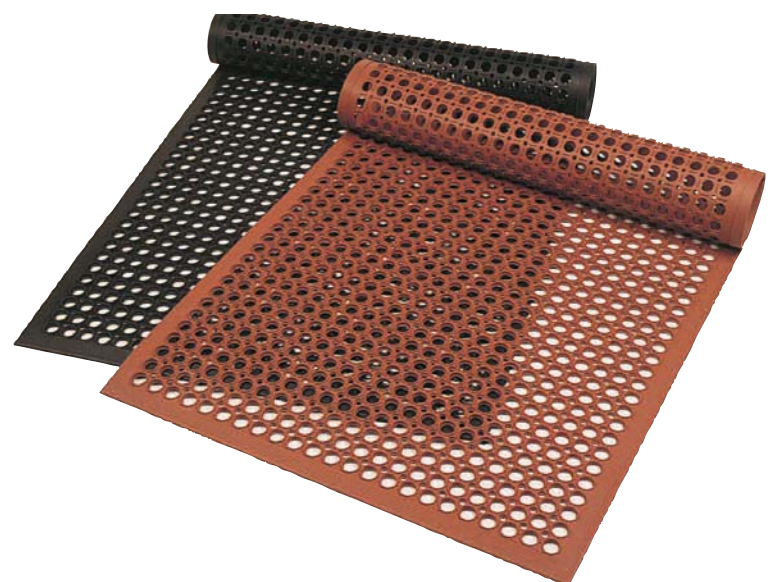
Configure your dispenser in 2 steps

Topdek Floor Mats

For non-heavy use in non-grease and light-grease areas, TOPDEK has become the most popular rubber floor mat, combining good quality and excellent value. Choose from our heavier "senior" version or lighter weight "junior" weighing about 20 lbs. for a 3'x5' mat. The "molded-on" bevel ramp prevents trips while the aggressive anti-slip surface creates a safer working environment. Easy to handle and clean floor mats are available in general purpose black or grease resistant red.



Cactus Mat Mfg. Co.



COOLING/REHEATING

When reheating food, the internal temperature must reach 165°F for 15 seconds, within 2 hours.

SERVING

Do not add or mix new products with old foods and do not reheat foods twice.

Never reheat foods that have been cooled and refrigerated for more than 2 days or use hot holding equipment to reheat foods.

7 Keep It Cool Rules

#1 Use a refrigerator thermometer to be sure the temperature is consistently 41°F or below.

#2 Refrigerate or freeze perishables, prepared foods and leftovers within two hours of purchase or use. Always marinate foods in the refrigerator.

#3 Never defrost food at room temperature. Thaw food in the refrigerator. If you will cook food immediately, for a quick thaw, defrost in the microwave or enclose the food in an airtight package and submerge it in cold water.

#4 Separate large amounts of food into shallow containers for quicker cooling in the refrigerator.

#5 Do not overstuff the refrigerator. Cold air must circulate to keep food safe.

#6 Rotate before it's too late. Use or discard chilled foods as recommended by the USDA.

#7 Don't go too low. As you approach 32°F, ice crystals can begin to form and lower the quality of foods, such as raw fruits, vegetables and eggs. A refrigerator thermometer will help you determine whether you are too close to this temperature.

Catalina Olefin Walk-Off Mats



Cactus Mat Mfg. Co.



Traps more than 1 gallon of water per square yard. Ideal for entrances, transition areas, floor protection and to enhance safety. Indoor/outdoor fade-resistant carpet mats trap dirt and moisture at the door. Vinyl backed mats clean easily with a vacuum or hose. Available in a variety of sizes in standard 5/16" or premium 3/8" thickness. Large assortment of colors to enhance your décor —Red, Charcoal, Blue, Green, Brown or Chocolate.



Cool Touch Handles, One Hand Dispensing

Coffee Urns

Proctor Silex safety feature prevents the unit from burning up as it SHUTS OFF when it "runs dry" or is out of water/coffee. The dual heating elements—one to boil water and one that "turns on" when the boil heater is complete—makes for a worry-free operation. Its gentle warming heater keeps the coffee at the perfect serving temperature for hours. Cool touch handles make transporting easy while coffee is hot. Ready-to-serve light automatically lights up after the coffee has brewed. NSF. Choose 40, 60 and 100-cup capacity.



Mini Combi Oven-Steamer

This affordable Mini Combi Oven can do it all, automatically! Steam, bake and fry all in one compact model. Attract more customers and increase sales by featuring aromatic and visually appealing fresh cooked food. The multi-faceted "mini" combi oven significantly improves the quality of food and speed of preparation so you can now offer a greater selection of healthy food choices for your customers. EasyTouch™ controls are easily programmed for most frequently served foods, and offer service diagnostics and HACCP logging! Model OES 6.10 Mini shown. Also available is our OES 10.10 Mini.



Option™ Dispenser

Serve your favorite dressings with the new, 48 oz. Option Dispenser™ from TableCraft®.

- Made in USA
- NSF approved
- Ergonomic handle
- Clear Tritan® container
- Interchangeable polypropylene name tags
- Dishwasher safe

The prevention and defense of fire in commercial kitchens is critical.



CAPTIVE

CORE Protection

The water-based fire suppression system is capable of automatic detection and actuation via an electric thermal detector located in the hood and duct connection. When the temperature exceeds the rating of the sensors, the CORE Protection is engaged. The superior cooling effects of water are utilized for rapid flame knockdown and quick extinguish of the fire. Remote manual activation is also available via a remote pull station. ETL listed to UL Standard 300 and ULC/ORD-C1254.6



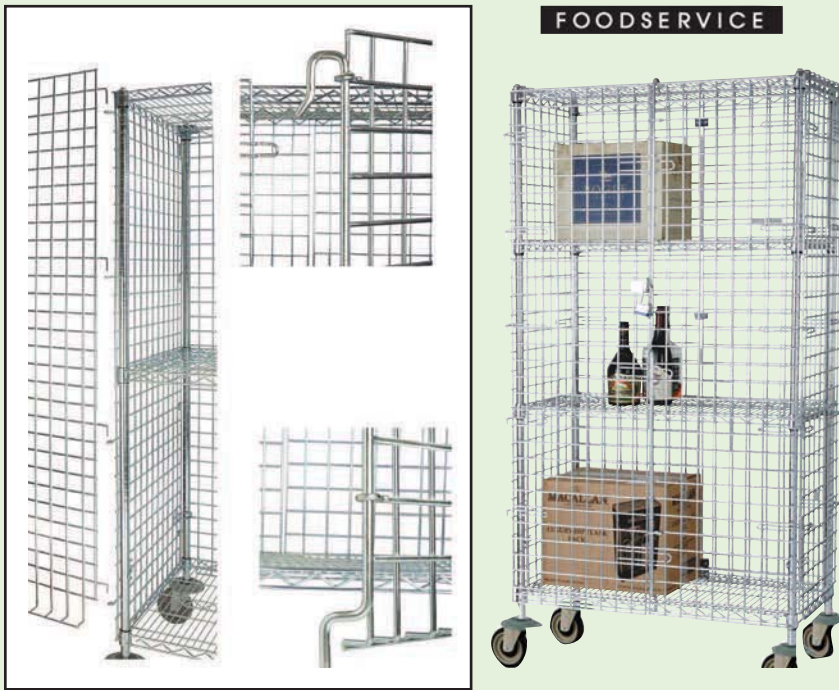
RELIABILITY BUILT IN™

Gas Appliance Connector & Installation Kits

It is necessary to properly secure and maintain your gas hoses to keep injuries and accidents to a minimum. Safe.T.Link gas connectors and installation kits assure safe installation of your gas appliance. Includes AGA-certified foodservice gas ball valve, 90° street elbow and all necessary hardware for complete installation. SureLink adjustable restraining cable and a SwiveLink gas connector swivel provides the most reach with shortest hose, reduces stress on the hose and keeps gas flow unrestricted. Posi-Set wheel placement system ensures proper relocation of equipment after moving, cleaning or repairs.

FOCUS

FOODSERVICE



Security Cages

Protect valuable products and minimize shrinkage with Focus Security Cages. New EZ™ Hook & Latch System makes installation easy, saving valuable time! Available in chromate or green epoxy open wire construction. Front opens 270° for fast loading/unloading. Cage only contains 2 front/side/back panels and hardware for back panel and top loop assembly. Purchase cage only, or select a stationary or mobile kit version (includes top/bottom shelves and 4 posts). Recommend using at least 3 shelves per cage to maximize storage capabilities. NSF. Conversion modules also available. Models shown—FMSEC2436/FMSEC2436GN with 2 additional shelves, sold separately.



RELIABILITY BUILT IN™



ChekPoint Electronic Faucets

Hands-free faucet is a revolutionary breakthrough in handwashing technology—greatly reduces risk of contamination! Sensor-operated faucets conserve water. Features adjustable temperature control for user comfort and control. Proven electronic technology tested to exceed 450,000 washes. Check valves for cross-flow prevention in all models. AC/DC control module. New Hydro-Generator models store their own power with the flow of water and are a totally self-contained power source—no transformer or batteries needed. Can be retro-fitted to any second-generation ChekPoint Electronic Faucet. May qualify toward credits for LEED certification.

Restroom Cleaning Kit & ErgoWorx® Starter Kit



ErgoWorx Starter Kit is engineered to keep your solution free of dirt, provide superior cleaning with microfiber and significantly reduce the risk of cross-contamination! Kit includes:

- ErgoWorx bucket system & mop frame
- 2 laundry bags
- 10 mops
- 1 handle
- 12 microfiber cloths

For an amazing value, add our Restroom Cleaning Kit:

- 1 red 26 qt. Splash Guard™ combo
- 1 breakdown mop handle w/adaptor
- 5 red Supremo™ microfiber cloths
- 1 red microfiber mop
- 3 ProSafe™ sprayers
- 1 bowl mop and caddy
- 1 wet floor sign

The entire kit is packed in a 5.15 cu. ft. carton!

Plasti-Tile®



With its open grid diamond pattern, Plasti-Tile® allows moisture and debris to drain from the surface and aids traction. The modular cross-hatch PVC 12"x12"x7/8" vinyl tiles snap together on-site for custom configurations. Tough and durable PVC molded vinyl is lightweight and allows for additional use as shelf liners. Improved drainage and air circulation make it perfect for food prep and bar areas. Available in black, green, blue and yellow.

SCRUBBLE® PRODUCTS



Professional Cleaning Supplies

Grill Cleaning Supplies: Grill Screens, Griddle Polishing Pads, Holders and Grill Bricks make grill cleaning fast and easy.

Stainless Steel Scrubbers: Available in "300" Series, wide band for more cutting power and "400" Series corrosion resistant wire. 35 and 50 gram and a variety of pack sizes. USDA and FDA accepted.

Anti-Microbial Scouring Pads: Available in medium and heavy duty abrasive. Great for cleaning everything from fine china to pots and pans.

Scrubber Sponges: Nylon scouring pad laminated to a pure cellulose sponge. Available in light and medium duty.

Hotel Size Soap Pads: Made of fine steel wool and fully saturated with cleaning formula for greater sudsing and more cleaning power.

SAFETY CHALLENGE ANSWERS

- A. False: Actually, rinsing meat, poultry, or seafood with water can increase your chance of food poisoning by splashing juices (and any bacteria they might contain) onto your sink and counters. The best way to cook meat, poultry, or seafood safely is to make sure you cook it to the right temperature.
- B. False- there are 7 steps.
The 7 steps of HACCP are as follows
 1. Assess hazards and potential risks.
 2. Identify critical control points including cross contamination, cooking, cooling, hygiene.
 3. Set up procedures to make sure safety is maintained at all critical control points.
 4. Monitor critical control points and use the correct signs, tools, and training materials to ensure this.
 5. Take corrective actions as soon as a critical control point is in jeopardy or when any violations are pointed out by the Health Department.
 6. Set up a record-keeping system to log all of your flowcharts and temperature checks.
 7. Keep up with the system to make sure it is working.
- C. The Danger Zone is the food temperature range where bacteria will multiply most rapidly (41°F to 135°F).
- D. True
- E. 6 inches

Avoid accidents in the kitchen and avoid the fatigue that comes from working on a hard surface with Mats.

Superfoam® Mats

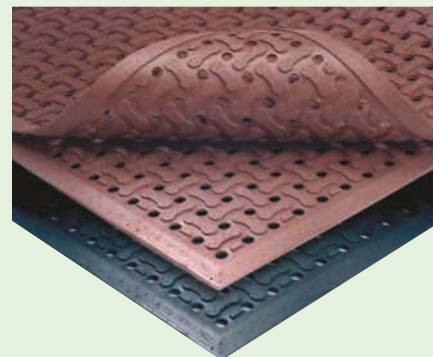


Non-absorbent closed cell nitrile rubber is 80% lighter than conventional mats. Will not absorb liquids and is highly resistant to greases, oils, animal and vegetable fats. Molded-in beveled edge improves safety and makes cart traffic easier. One-piece construction; no connectors needed. Excellent choice for fighting fatigue at cooking lines, check-outs, prep stations, service counters and other areas where employees stand on non-give surfaces. Available in 3'x2', 3'x3', 3'x4', 3'x5', 3'x6' and 3'x8' sizes. Dishwasher safe.



Superflow® Mats

Superflow® is a lightweight anti-fatigue mat with molded-in beveled edges for a more workstation oriented environment. Available in general purpose (black) and heavy-duty (red) rubber compounds for varying degrees of grease and oil protection, Superflow® is reversible further extending the life of the mat. A drainage system facilitates the removal of liquids and debris and the molded-in beveled edges reduce trip hazards and allow for easy access onto and off of the mat. The aggressive textured top surface provides additional traction in wet or greasy areas.



Take the Food Safety Challenge

- A. To get rid of any bacteria on my meat, poultry, or seafood, I should rinse off the juices with water first. True or False
- B. HACCP – Hazard Analysis Critical Control Point consists of six important steps to ensure food safety. True or False
- C. What is the Danger Zone?
- D. Practicing good personal hygiene is the most important way to prevent a foodborne illness from viruses. True or False
- E. How many inches from the floor should food be stored?

Answers below



AARGO
PRODUCTS INC.

Form-A-Line System



Divert traffic where you need it with Retractable Single or Dual Belt Systems available in brass, satin, chrome and black with belt colors in red, green, blue and black. Removable Sign Frames easily attach to retractable belt posts and accept media inserts up to 3/8" thick. Our Traditional Rope System is perfect for elegant crowd control in theaters, museums, classic restaurants and more. Available in brass, satin and chrome with rope colors black and red in 5', 6' and 8' lengths.

Food Safety & Storage Solutions

Protect your customers and your business by educating your entire staff on the importance of food safety.

Putting a good HACCP plan into effect is a good way to avoid potential food safety hazards.

Storage is often a challenge in a foodservice operation. Check out the information and tips inside this flyer.

Watch the Cambro Elements video to see the difference a storage makeover can make for your operation.

Check out this walk-in make-over



Elements Series Camshelving®

CAMBRO
TRUSTED FOR GENERATIONS™

Advanced materials and innovative design provides extraordinary strength, increased durability and enhanced food safety. An affordable solution without compromise! Innovative, strong composite material is as strong as steel—78" traverse is the longest and strongest in the industry; supports loads up to 600 lbs. per shelf. Up to 60% lighter in weight than steel; easy to set up, adjust and change configurations. Withstands temperatures from -36°F to 190°F making it ideal for wet, dry, cold or hot environments. Impervious to moisture, salt and chemicals—won't peel, dent or warp; lifetime warranty against corrosion and rust. Removable shelf plates for thorough dishwasher cleaning. Camguard® antimicrobial protection is permanently embedded in shelf plates.

Traditional Reach-Ins

Highest quality materials and oversized refrigeration system provides you with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's foodservice marketplace. Refrigerator features: Bottom mount compressor, stainless front, self-contained system, anodized aluminum end, 4" swivel casters, high density insulation (CFC free). Holds 33°F to 38°F. Freezer features: -10°F temperature (T19FZ maintains 0°F), large evaporator and coil heater permit short defrost cycle, defrost system time initiated and temperature terminated. Height does not include 5" for casters or 6" for optional legs. Model T49 shown. ENERGY STAR®.



True



Camwear Food Storage Pans & Covers



CAMBRO
TRUSTED FOR GENERATIONS™

An innovative way to store, handle and transport food. Use CW-Pans for storage, transportation and serving display; HP-Pans for microwaves, steamers and ovens and PP-Pans are an economical choice for storing food as well as using on prep tables and in food bars. CW withstand temps -40°F to 210°F; H-Pans -40°F to 350°F and PP-Pans -40°F to 160°F. Add CW to model number for cold pans, HP for hot pans and PP for translucent pans. Cover styles available—seal, flat, flip, grip, w/handle and notched. NSF.