

# Food Safety & Storage

## *Solutions*



*Dick's  
Restaurant  
Supply*

[www.dicksrestaurantsupply.com](http://www.dicksrestaurantsupply.com)

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425-289-0683 (FAX)

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



## Reclosable Zip Seal Bags

Simply the easiest way to seal in freshness.

Our newly improved reclosable zip seal bags are now stronger than ever before! Unique track design provides a stronger grip and better seal, making the bag leak and grease resistant. Enhanced with a new wider, double zipper track on both sides of the bag. Opens and closes more smoothly and comfortably without the risk of tearing. Double write-on block for date and content labeling. Safe to refrigerate and short freeze (1-2 weeks). Four sizes to choose from.



## Sani-Safe® Cutlery

A great tool to prevent cross-contamination.

A 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. Knives are available in blue, green, red, tan, yellow, white and purple. Exciting multi-pack and point-of-purchase options are also available. Made in USA. Items marked with the NSF logo are NSF Certified.



## Color-Coded Dishers, Jacob's Pride Collection

Now featuring Agion®—Nature's  
Antimicrobial.

Made in the USA. Stainless steel with one piece color-coded plastic handles for no-guess size selection. Sure grip color handles differentiate size. White, gray, ivory, green, dark blue, yellow, red, black and orchid. Jacob's Pride® limited lifetime warranty. NSF certified.





## Camracks

**Wash, store and transport—  
All-in-one! Closed system  
means glasses stay clean!**



Pre-assembled or custom built to fit your dishrack needs now and as they change. Universal 4-way tracking system drives Camracks through all washers from any side to offer greater speed. Unique closed wall design and protective splash guard preserve water and costly dishwashing solutions while thoroughly cleaning your dishes. Many sizes and variations available. New Camrack IceExpress Water Glass Filler makes quick work of a time-consuming banquet chore by enabling 25 glasses to be filled with ice simultaneously, rather than one at a time.



## Elements Series Camshelving®

**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.



*Cambro did a Walk-In shelving and storage makeover. See what a difference it makes for the restaurant in this video.*



## 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 knife sharpener. Durable plastic construction. Dishwasher safe and NSF certified. Knives not included. Model STK-1008



*Check out this video showing the Saf-T-Knife Station and helpful food safety tips for your kitchen.*





## Digital Thermometers - "Guaranteed for Life"

We are so confident of our new Digitals we GUARANTEE it!

The only line of Digital Thermometers Guaranteed: Accurate For Life. No "field" adjusting. No risks of introducing error into the instrument. Uses the same technology as our AquaTuff series thermocouple instruments with unique memory chip for calibration settings. DFP450W (-40°/450°F Waterproof w/Temp Alarm, 4.75" Stem), TTM59 (-40°/350°F Clock/Cal/Alarm), DPP400W (-40°/392°F Waterproof, 2.75" Stem) and TTM41 (-4°/302°F Cool Monitor w/Timer, 10" Stem). New to the AFL family are the 2560 (-22°/120°F Refr/Frzzr w/Min/Max) and DPP800W (-40°/450°F Waterproof w/Jumbo LCD, 4" Stem). NSF approved.

## Non-Contact Infrared Thermometers

Perfect for quick assessment in receiving, storage and holding areas, steam tables and salad bars.

A full line of non-contact infrared thermometers help operators and technicians across the foodservice and food processing industries. Measure surface temperatures fast and accurately, just point and shoot. Infrared thermometers have D:S (Distance to Spot) ratios that range from 12:1 to 1:1. 470 (Mini w/Lanyard, -27°/428°F), 31901-K (Economy Needle Probe, use w/412), 462 (Slim-Line w/Laser -40°/536°F), 412 (Infrared w/Laser Sighting & Thermocouple Jack, -83°/1999°F), 481 (Dual, -40°/-536°F Infrared; -40°/-392°F Probe). The 412 comes with a thermocouple jack allowing any Type K Thermocouple Probe to be used to measure internal temperatures.



### CHOOSING THE APPROPRIATE THERMOMETER

If you prefer faster temperature readings and a broader range than a mechanical bi-metal stem thermometer, the Digital Pocket Test is right for you! It is more dependable than a bi-metal.

If you have been using a digital pocket test, but are looking for more versatility, thermocouple instruments are favored due to their capability for a wider range of temperatures and quick response.



## Dual•Cool™ Panel Thermometer

Ideal for when you need to monitor two enclosed areas at once.

Measure the temperature in TWO different locations, or compare the air and product temperatures in ONE location...WITHOUT OPENING A DOOR! An audible alarm sounds for one minute when the temperature registers below or above preset temperature. Preset min/max temperatures can be changed and reset by user. Monitor air temperature with the Air Probe or simulate food or other product temperatures with the Product Simulator Probe. Choose from 3 different probe configurations. Model PM180-02 shown.





# HACCP

## **Food safety compromises can be eliminated with a HACCP PLAN.**

1. Identify potentially hazardous foods in recipes and describe preventive measures.
  2. Specify all the critical control points in the process and establish a flow chart.
  3. Establish standards that must be met at each critical control point.
  4. Monitor critical control points and determine whether criteria is being met.
  5. Establish corrective actions to eliminate the hazard immediately.
  6. Set up an effective record-keeping process that documents the HACCP system.
  7. Establish procedures for verification that the HACCP system is working correctly.
- Temperature and time in a food safety system are the two most important components in preventing foodborne illness.*

## **PROTECTING FOOD THROUGH THE PROCESS**

All potentially hazardous foods should be prepared so that they spend less than 4 hours in the bacterial temperature danger zone 41° to 135°F (5° to 57°C). Final cooking temperatures should never be guessed by visual assessment or touching; always test with a thermometer.

For accurate temperature readings, test temperature in geometric center (which is usually the thickest part) of the food product.

**Holding:** Hot foods should be held at 135°F (57°C) or above.

Cold foods should be held at 41°F (5°C) or below. Always use thermometers to check the food temperature. Relying on the thermostat of warming or holding equipment is not enough.

Temperatures should be checked at 2-hour intervals with a thermocouple or stem test thermometer.

**Cooling:** Internal food temperatures must be brought below 41°F (5°C) within 4 hours.

### **Acceptable Equipment Temperatures:**

Refrigerator: 38°F (3°C) or lower

Freezer: 0°F (-17.7°C) or lower

Dry Storage: 70°F (21°C) or lower with low humidity/adequate ventilation

Dish Washing Rinse Temp: 180°F (82.2°C)

*Check your local regulations on all required temperatures, as they may vary.*

### **Alarming Facts**

There are 48,000,000 reported cases of Foodborne Illness each year.

There are 128,000 reported hospitalizations from foodborne illness each year.

There are 3,000 reported deaths from foodborne illness each year.

On top of the cost of reputation, business, health and life, the average cost of a foodborne illness is \$100,000 per case.

Provided by: Cooper-Atkins



## Knife Sanitizing System

An Edlund exclusive! Fully enclosed stainless steel Knife Sanitizing System provides a complete method of liquid sanitizing, air drying and storage of knives. The liquid sanitizing tank allows for submersion of the entire blade, thus ensuring complete sanitizing. Built-in knife rack (KR-50R) provides the facility for air drying and safe storage of knives. Removable insert and tank for easy cleaning. Stainless steel back plate provides a secure mounting method to wall. NSF. Made in USA. Model KSS-5050DT shown.



## Film and Foil Dispenser

**Sanitary and professional.**

New Heavy Duty Film and Foil Dispenser replaces those flimsy cardboard cartons. Sturdy stainless steel dispenser with suction cup feet that hold it securely in position or you can mount it on the wall and save precious counter space. Welded handles make it easy to carry when loaded with a full roll, and the adjustable dispensing tube fits both 12" and 18" rolls. Whether you're using the slide cutter for film or the interchangeable metal cutter for foil, you get a clean cut that eliminates waste and saves you money! NSF. Model FFD-18



Protect and store your valuable food products in the right containers. Make sure you have all the sizes you need and a good color coding system for additional food safety.



## StorPlus™ Color-Coded Food Storage Boxes

**Prevent cross-contamination with Color-Coded StorPlus™ Food Storage Boxes & Lids.**

RimGlow™ technology gives the boxes and lids a distinct color to segregate them by usage. Date indicators on all 4 sides and lid help maintain food quality and make inventory control easy. Use Red (05) for raw meat, Blue (14) for fish, Green (09) for produce, Yellow (22) for poultry, and Clear (07) for dairy and cooked foods as part of a complete HACCP Program. Dishwasher safe. NSF. Also available in clear polycarbonate or white polyethylene.

## Chafing Dish Containers

Accuracy, superior performance and dependability.

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
- Stackable



**WALCO**



## 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.



**FOLLETT**  
Innovative solutions, inspired by ice

## Ice•Devlce™ and Transport Systems

First ice made is first ice out resulting in fresher tasting ice.

Let gravity replace difficult, time-consuming scooping and shoveling of ice. Let wheels eliminate dangerous, messy, unsanitary carrying of ice buckets. Follett's non-mechanical Ice•Devlce™ design uses gravity to remove ice from the bin — just open the front chute and cube ice flows out of the bin. SmartCART with totes that carry 25 lbs. of ice reduce risk of back injuries and slips and falls. Different cart sizes available for varied needs. Totes are non-nesting to avoid contamination.

## **Ice Machines: Make cleaning easy and improve your bottom line.**

*Let's start with two topics we can all agree on...*

1. Because ice is considered a food product, your ice machine is subject to the same cleanliness standards and inspections as the rest of your kitchen equipment.
2. Employees have many demands on their times. The easier the process, the more likely it is to be completed as scheduled to the quality you expect.

When you purchase your ice machine there are a number of items to consider. Cost, ice production, water conservation, life expectancy, availability of parts and service, and . . . ease of cleaning. Multiply that cleaning job by the life of the product and you can see how your employees' time adds up.

Let's face it, you'd like your employees to be working at top efficiency throughout their shift, but sometimes the process itself is cumbersome and gets in the way.

So what makes for an easy cleaning process? Ask yourself the following questions.

- How many steps does it take to get to the food zone?
- Are special tools required?
- Are parts like the water trough removable so they can be easily cleaned in a sink?
- Are the components light colored so you can spot mold growth?
- Are corners rounded for easy cleaning?
- Can you see the evaporator surfaces to confirm that lime and scale are not building up?
- Is the water pump easily accessible and removable to clean any buildup of scale, lime or sediments?
- Is the outside of the machine easy to clean? Will it hold up to the sometimes harsh conditions in a commercial kitchen?

Setting yourself up for success with the purchase of an easy to clean machine is the single most important thing you can do to ensure your customers are served safe and fresh tasting ice while allowing employees to quickly move on to tasks that positively impact your bottom line.

*Supplied by: Manitowoc Ice*





## Indigo™ Ice Machines

Indigo™ offers a series of technological advancements including intelligent diagnostics, the ability to monitor ice machine operations 24-hours a day, easy-to-read display screen, patented cleaning system to handle food safety concerns, water and energy management features that save money and superior service and support of the equipment. Whether you need 300 pounds of ice or 2,000, Indigo™ delivers the highest quality ice to serve your customers. Model IY0504A shown on B570 bin. Air models are Energy Star qualified.

B-style bins feature DuraTech™ stainless finish exterior and a soft trim around the opening to help silence bin door closing. Convenient stay-open design keeps bin door out of the way while scooping ice. Internal scoop holder stays above the ice line for easy access and better sanitation. Bins sold separately.



## Super Marathon Fryers w/Built-In Filtration

**Safeguards workers by minimizing handling of hot oil.**

Dean's built-in filtration puts filtration where it's most convenient to use—within the fryer battery. Eliminates the need for additional floor and storage space. Encourages frequent filtering—a critical part of maximizing oil life and ensuring consistent food quality. All built-in filtration offerings are quick, convenient and reliable. They have a sloped drain pan for minimal post-filtering oil loss, a 4 GPM pump and are shipped with necessary accessories to begin filtering right away. Model SCFSM250 shown.



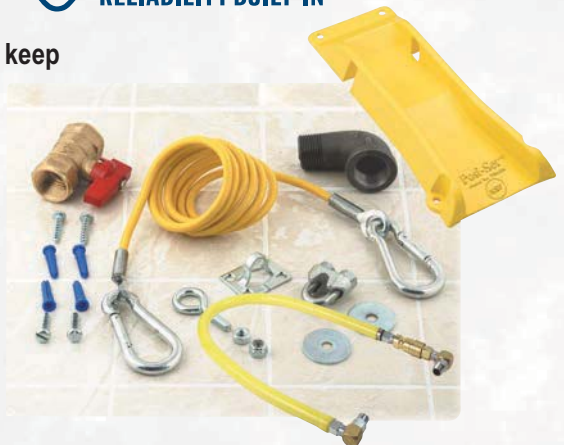
## Gas Appliance Connector & Installation Kits



RELIABILITY BUILT IN™

**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. New Posi-Set wheel placement system ensures proper relocation of equipment after moving, cleaning or repairs.





**MUNDIAL**

*Gourmet*

KR-1

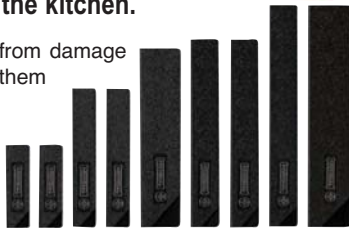


## Knife Safety

Lack of proper storage equipment for sharp cutlery can often lead to dangers in the kitchen.

Knife Guards protect your knives from damage and allow you to safely carry them without fear of accidental injury.

Magnetic Knife Bars are an excellent method of storage, keeping knives readily available. Two magnetic strips hold knives in place for convenient storage and retrieval.



Knife Guards

AMR-45-18



Plastic Knife Rack protects your knives and employees from accidents and is an excellent choice for all your cutlery or knife storage needs. Holds 12 knives/cleaver/steel (not included).



## X-Green™ Produce Safety System

X-Green™ helps prevent foodborne illnesses and allows for healthier produce.

The X-Green™ System automatically injects a wash solution into a cold, agitated bath and removes pesticides, wax, soil and bacteria from produce. 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.



EVERY WARE. EVERY DAY.™

## Kenkut Film & Foil Dispensers

**Saves money! No more waste due to “Tangles” with the Kenkut film and foil dispensers.**



The KK3 accommodates 12" to 18" rolls and the KK6 accommodates 24" rolls up to 3,000 feet of film or foil. Eliminates cross-contamination from unsanitary cardboard cutter boxes. The safety blade reduces the risk of injury. The integrated handles allow for easy transportation. Can be mounted on the wall to save valuable counter space. Dishwasher safe and NSF certified. Model KK3 shown

9867FDA



5927



1443

## TAYLOR Thermometers



9878EPR

9997C

**Accuracy, superior performance and dependability.**

Thermometers are the only way to ensure that food has reached a safe minimum internal temperature, and consequently, prevent foodborne illness. For safety, it is important to verify the temperature of refrigerators and freezers. Refrigerators should maintain a temperature of 40°F or below while frozen food will hold its top quality when the freezer maintains 0°F or below.

9997C-Safe-T-Guard Sanitizing Tube (therm not included)

9867FDA-Thermocouple w/Fold-Out Probe, -40°F/572°F

9878EPR-Pkt Digital Waterproof "Allergy" Therm., -40°F/500°F

5927-Glycol Ref/Freezer Therm., -20°F/60°F

1443-Digital Ref/Freezer Therm., -4°F/140°F

*Choose from a wide variety of thermometers.*



## Food Storage Boxes

Experience the amazing strength of Rubbermaid's BPA-free Food Storage Boxes. Now made of clear, break-resistant co-polyester for superior visibility, durability and stain-resistance. Tight-fitting snap-on lids keep food fresh; reducing food spoilage costs. Date control panels on boxes and lids for easier inventory control. Dishwasher and freezer safe. Available in standard industry sizes to accommodate existing storage racks, counters, etc. Boxes and lids certified to NSF Std. #2. USDA Meat & Poultry Equipment Group Listed. Made of FDA compliant materials. This product assists in complying with HACCP guidelines.



*Strength, durability and BPA-free. Do you want to see tough food boxes...*



## ProSave® Ingredient Management System

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 FIFO (First In, First Out) barrier to aid in proper rotation of ingredients. NSF approved. Now BPA-Free!



### Recommended Storage Times

Product	Refrigerator	Freezer
Fresh Beef	3 to 6 days	6 to 12 months
Fresh Veal, Lamb	3 to 4 days	6 to 9 months
Fresh Pork	1 to 2 days	3 to 6 months
Ground Beef, Veal, Lamb	1 to 2 days	3 to 4 months
Ground Pork	1 to 2 days	1 to 3 months
Variety Meats	1 to 2 days	3 to 4 months
Chicken, Turkey, Duck	1 to 2 days	6 months
Fillet Fish (lean)	1 to 2 days	4 months
Fillet Fish (fat)	1 to 2 days	3 months
Shellfish	1 to 2 days	2 to 4 months
Vegetables	4 to 5 days	8 to 10 months



## Super Flow Mats

They're reversible! Unique lightweight matting with molded-in beveled edges for easier handling. Non-skid textured surface for sure traction to prevent slips and falls. Provides superior anti-fatigue qualities in a thin profile construction. Drainage holes for wet areas. Excellent grease-resistant properties. Ideal for kitchens, behind bars, food processing areas, work stations, heavy industrial anti-fatigue, machine shops and walk-in freezers.





# Dormont

## Hydro-Safe® Water Filtration

**Optimize equipment performance and reduce maintenance downtime.**

Hydro-Safe products deliver solutions for filtering sediment, sand, silt, rust and cysts, as well as chloramines, chlorine taste and odor. They are also used for reducing scale and softening and conditioning water, prolonging the life of your equipment and reducing maintenance.

The Hydro-Safe family:

- Cube Max™ for ice making equipment
- Cold Bev Max™ for cold beverage machines
- Steam Max™ for steamers and combi ovens
- Espresso Max™ for espresso machines
- Brew Max™ for coffee & hot beverage machines



***You can never be too safe  
when it comes to food.***



**AlarmPak™**



**AlarmPak™ offers energy savings, food safety and alarms in one convenient package.**

AlarmPak displays, monitors, and alerts for unsafe temperature conditions with visual and audible warnings. It also features a door open alarm and an auto on/off feature for lights, solving the two biggest operating energy wasters – leaving the lights on and the door open!



**Curtron** Products  
a division of TMI Incorporated

## **Polar-Pro™ Flexible PVC Doors**

Polar-Pro swinging door is the perfect solution for energy savings in walk-in cooler and freezer applications up to 60" wide and 108" high. The flexible PVC panels are USDA approved for incidental food contact and the stainless steel hardware and self-closing, even-plane hinges come with a lifetime rust proof guarantee. Polar-Pro swinging doors are .080" or .120" thick clear PVC. Gray colored doors with a clear vision panel are also available.



## FPS-Plus™ Polymer Shelving

Easier to clean and has the same durability and flexibility as wire shelving.

Polymer panels and Green Epoxy Coated Frames are manufactured with SaniGard™ Anti-Microbial Protection. Choice of vented or solid panels. Polymer shelf panels have a lifetime warranty against rust and corrosion. Posts and frames have a 12 year warranty against naturally occurring rust. Shelves up to 48" support 800 lbs.; shelves longer than 48" support 600 lbs. Green epoxy posts available for mobile or stationary applications.



FOCUS  
FOODSERVICE, LLC



## Hot Water Hoses

Restaurant grade heavy-duty hot water hose can withstand temperatures up to 200°F. All rubber jacket resists abrasion and is durable under any condition. Available in 25 and 50' lengths and 5/8" or 3/4" inside diameter.



## 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.





## Portamat Transporter and Wash Rack

No more dragging mats or throwing them on top of a bus cart!

Transport your soiled mats with ease. Specifically designed to speed up the handling, cleaning and drying of kitchen, bar and industrial mats. PORTAMAT's design with reinforced hanging rods allows kitchen staff to neatly hang up to ten large mats (with holes) and transport them to the cleaning area. Made of sturdy zinc plated 16 gauge cold rolled 1" tubular steel. Available fully assembled or knock down.



## 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.

**SCRUBBLE<sup>®</sup>  
PRODUCTS**



**NEWASE<sup>®</sup>  
INDUSTRIAL**

## Steamtable Pan Rack

Specifically designed for 12"x20" pans for hot and/or cold applications, these racks are used to store food in coolers and freezers as well as prep areas. You don't need to use sheet/bun pans to store your 12"x20" pans; they go directly into the rack. Each unit is fully welded with all seams sealed providing a smooth, easy to clean surface with four 5" casters for mobility. Lifetime guarantee against rust and corrosion as well as a five-year guarantee against material defects and workmanship. NSF certified. Model 1509 shown.



# Food Safety & Storage, Equipment, Supplies and Safety and Storage Information

## HACCP Plan Guidelines and Temperature Control Suggested Storage Schedules

### Cleaning an Ice Machine



Please check with our Customer Service Department as some items may need to be special or factory ordered. Allow 2 weeks for delivery. In some instances, cases may not be broken or broken case charges may apply. Not responsible for typographical errors. ©2012 SEFA, Inc.

*More food safety and storage solutions inside*