

Lock In Freshness, Lock Out Risk



StoreSafe[®]
STORE FRESH

CAMBRO[®]
TRUSTED FOR GENERATIONS™

www.cambro.com/StoreSafe

Protecting Food Safety, Freshness and Quality

Putting the right processes in place to ensure the food you prepare and serve to your customers is safe will go a long way toward protecting your customers, your brand and your business. That's why Cambro® has developed **StoreSafe Store Fresh®**, our comprehensive approach to food safety, while maintaining optimal freshness and food quality. A combination of Cambro products, processes and training, **StoreSafe Store Fresh** supports HACCP best practices at all critical points of foodservice from receiving, prep and holding, to serving, delivery and cleaning.

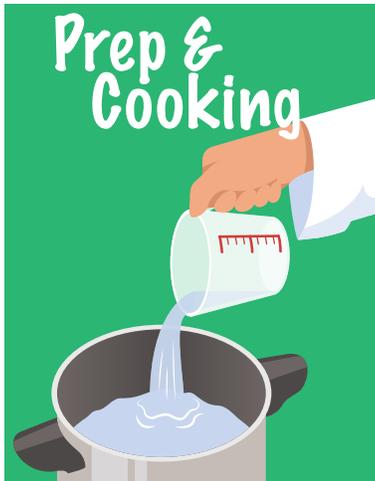
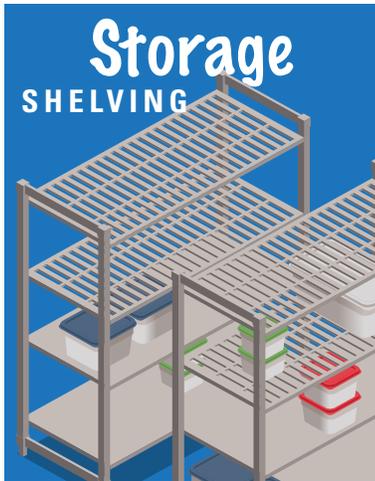
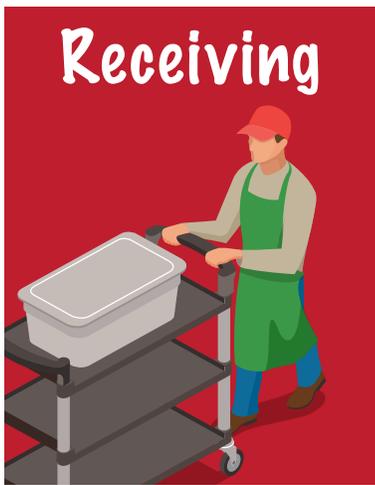
StoreSafe Store Fresh begins with precise, NSF-compliant product design with FDA-approved materials and extends to a knowledgeable team of representatives dedicated to sharing best practices to help protect every type of foodservice operation.



Cambro is committed to providing foodservice operators with products to help meet HACCP guidelines.

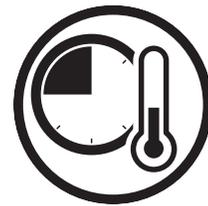


Cambro is taking significant steps to use Earth's resources with care.



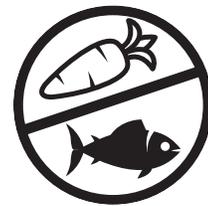
HACCP RISKS

This guide will help you identify and protect against the three most common sources of risk to food safety:



Time - Temperature Abuse

Allowing food to remain in the "danger zone" of 41° to 140°F (5° to 60°C) for four hours is what time-temp abuse is all about. In this zone, bacteria can grow rapidly to dangerous levels, making food unsafe to consume.



Cross Contamination

Cross contamination involves the transfer of harmful substances or disease-causing microorganisms to food by hands, shared food-contact surfaces, or other implements that touch raw food and then touch ready-to-eat foods before being cleaned.



Improper Handling / Hygiene

Failure to properly wash hands, clean and sanitize equipment, or using bare hands to touch ready-to-eat foods rather than using gloves or utensils, all contribute to improper handling and hygiene.

Receiving



POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Inspect product deliveries and reject any deliveries of food that doesn't look or smell fresh.

2

Replace all corrugated cardboard and transfer products from cardboard to sterile food boxes to protect against dirt and pests entering your kitchen.

3

Quickly store perishables in cooler within 15 minutes, as lack of refrigeration promotes the growth of harmful microbes in food.



Camwear® Food Storage Boxes with SlidingLid™

Minimize handling with clear visibility and a lid that slides open for easy access. No need to remove the lid and place on a potentially contaminated surface.



Dunnage Racks

Store food at least 6" above the floor away from dirt and pests.



ColanderKits™

Keep fresh produce elevated away from liquids or juices to maintain peak freshness and food safety.



KD Service and Utility Carts



Flex Station



Service Carts



Storage CONTAINERS

POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Store food in containers with **tight-fitting reusable lids** to protect against cross contamination and to extend the shelf life of foods.

2

To minimize the risk of raw foods contaminating cooked foods, **keep raw and cooked foods separate** and store them away from each other in the cooler.

3

Cover, label and date all containers and rotate food based on **First In, First Out (FIFO)** system to ensure peak freshness.



Squares and Rounds

Easy-to-read printed graduations make taking inventory easy. Squares maximize your storage space, while rounds are perfect for stirring and cooling.



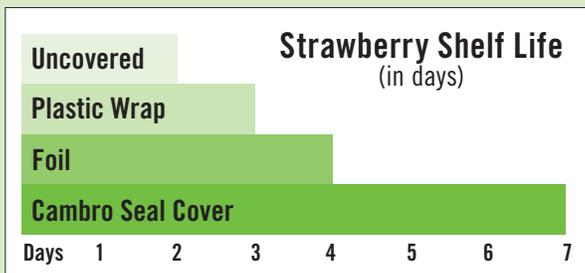
Food spoilage is caused by a combination of air and oxygen, moisture, light, microbial growth, and temperature. What can you do? Use Cambro Seal Covers on your storage containers to keep out air, moisture and reduce cross contamination.

Seal Covers for Camwear® and Polypropylene GN Food Pans

HOW MUCH IS FOOD WASTE COSTING YOU?



Your total operating budget x 33% x 5% = Cost of Food Waste



Third party laboratory testing has shown that when used properly with a Cambro® Food Pan, Cambro Seal Covers can extend the shelf life of produce by

2 to 3 DAYS

beyond storage versus plastic film, aluminum foil or no cover at all.



Flat Cover

A basic cover for food pans that protects food contents and makes it easy to stack pans while reducing the risk of cross contamination.



Ingredient Bins

Use to store dry bulk ingredients, such as flour and grain. Bins with sliding lids keep pests out and reduce the chances of mold forming.

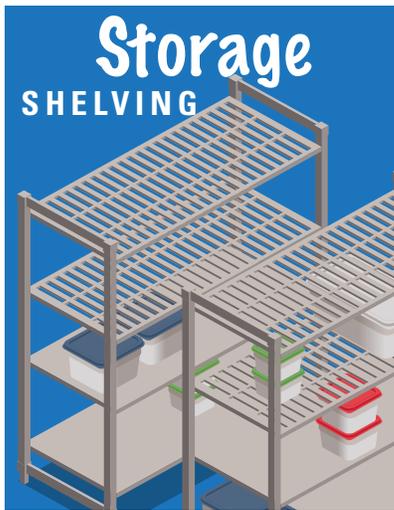


Allergen Free Products



StoreSafe® Labels





POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Regularly clean shelving to stop bacterial growth, and immediately wipe spills on or under shelving.

2

Use **rust and corrosion free shelving**, especially in wet environments, to maintain sanitary storage conditions.

3

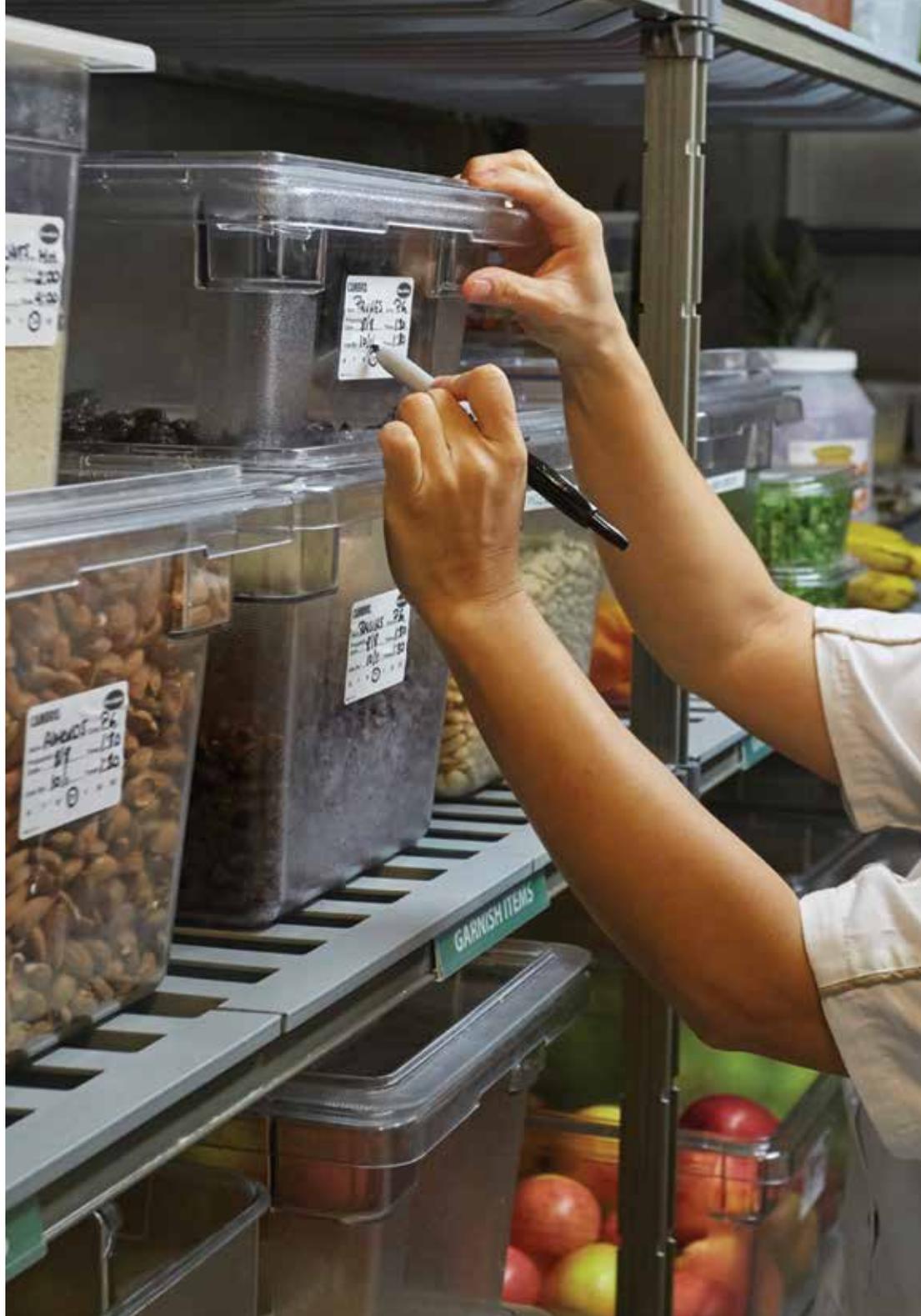
Keep all products covered and stored **at least 6" above the floor** to prevent contamination from pests or dirty floors.

4

Maintain **separate storage areas** for meat, fish, dairy and produce to reduce risk of cross contamination.

5

Use **solid shelf plates on the bottom shelf** to protect stored product from mop splashes and contamination during cleaning.



Camshelving® Premium Series, Elements Series and Basics Plus Series

Rust-proof, sanitary shelving that goes anywhere is the first line of defense in keeping food safe. Available with vented shelves that promote air circulation or solid shelves that catch drips and spills for easy cleanup. Dishwasher safe shelf plates make cleaning shelving easy.



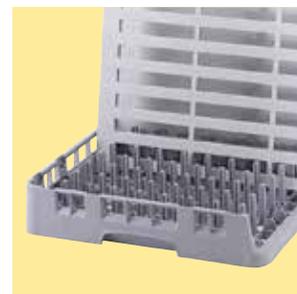
camguard.

ANTIMICROBIAL SHELF PLATES

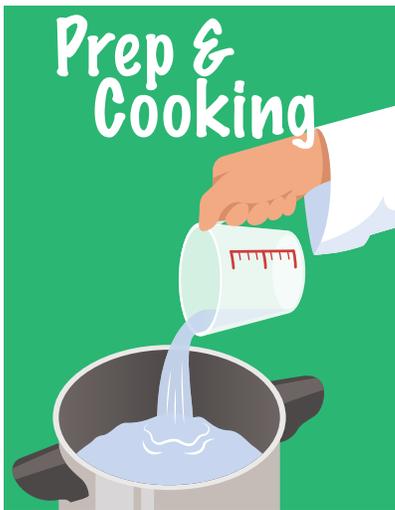
Antimicrobial protection inhibits the growth of mold, fungus, and bacteria. It's embedded into the shelf plates, so it will never scrape off, wash off or wear out.



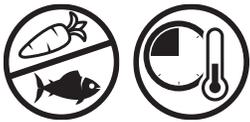
Shelf Identification Labels



Open-ended Camrack® for Washing Shelf Plates



POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Reduce handling and the risk of contamination by using multi-tasking products, such as High Heat H-Pans™, that can go from cold to hot applications.

2

Use **colander pans** to defrost meats and poultry to keep potentially contaminating juices away from other foods.

3

Never thaw food at room temperature or reheat on steam tables to prevent food from lingering at unsafe temperatures.

4

Quickly **cool prepared foods to safe temperatures** to minimize risk of time-temperature abuse: down to 70°F within 2 hours, and under 41°F within 4 hours. Divide food into many shallow pans for faster cooling.



Camwear® Food Pans and Lids

Keep food safe and fresh with food pans and proper fitting lids, rather than using aluminum or plastic wrap. Tight fitting lids protect against cross contamination and make pans easier to stack.



Colander Pans

Food stays fresher for longer when juices drip and collect away from the food. No more soggy tomatoes! Ideal for prepped produce, storing seafood on ice and defrosting meats.



High Heat H-Pans™

This one pan goes from prep to cooler to microwave or oven to steam table for reduced handling and fewer chances for contamination.



FlipLid®

Reduces points of cross contamination because lid doesn't need to be removed to access contents.



Serving



POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Cover food and ice when not in use to protect against contamination.

2

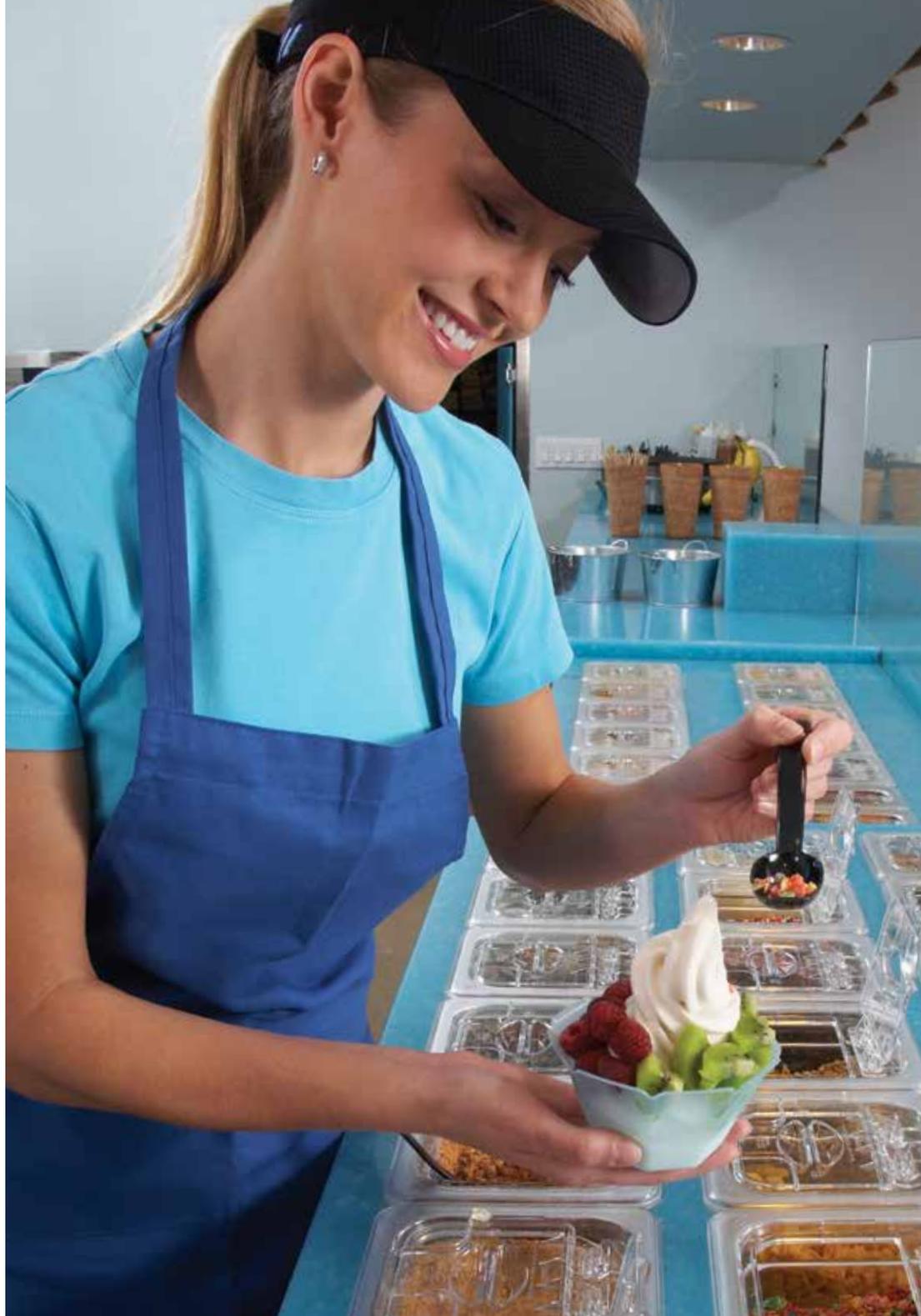
Avoid direct contact with food by using proper utensils. Use a scoop to get ice and keep it contaminant-free.

3

Maintain safe temperatures: hold cold foods at or below 41°F (4°C) and hot foods above 135°F (51°C) during service.

4

Use **pans that keep food cold**, such as ColdFest® pans, without the use of messy and possibly contaminated ice.



FlipLid® with Notch

These lids flip up for easy access, yet they stay connected to the pan. There's no need to remove them during service, so there's less chance of cross contamination.



Versa Food Service System

This fully portable food bar keeps food cold without electricity. Plus, the sneeze guard protects food from contamination with harmful microbes.



Hand Sink Cart

Bring this mobile hand wash sink with you to any venue. Washing hands in a dedicated hand wash sink significantly reduces the risk of contamination.



SlidingLid™ Ice Caddies

Holds ice for days, even in heat and humidity. The sliding lid helps reduce the risk of contamination and provides easy access.



**ColdFest®
Food Pans**



**Handwashing
Accessory**



**Buffet
Camchiller®**

Holding & Transport



POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Use preheated or prechilled **insulated carriers** to hold and transport food while maintaining safe temperatures.

2

Tight-fitting lids help to maintain temperatures and protect contents from spills and cross contamination during transport.

3

Fill insulated carriers completely to maximize temperature retention or use a ThermoBarrier® to concentrate hot or cold air.

4

Label the outside of each transporter to minimize opening and closing and reduce temperature loss.



Insulated Food Pan Carriers

These carriers are designed to keep hot food hot and cold food cold for hours. They're stackable for easy transporting with molded-in handles that won't break off. Use with temperature maintenance tools, such as Camwarmers® or Camchillers®, to enhance temperature retention, even in extreme outdoor conditions.



Cam GoBox®

Lightweight carriers that pack a punch! Made of Expanded Polypropylene (EPP)—an eco-friendly, high-performance insulating material—these carriers are capable of handling significant loads while maintaining temperatures for up to 4 hours.



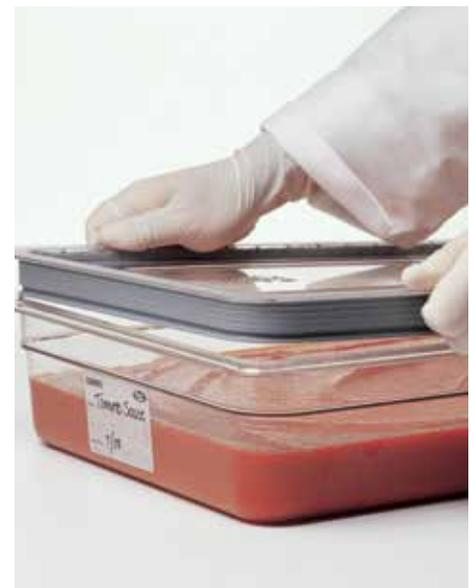
Pro Cart Ultra®

This cart can be customized to support any menu with a choice of active hot 150° to 165°F (65,5° to 74°C), active cold 32.5° to 40°F (0,3° to 4,4°C) or passive holding in each compartment. With or without electricity, the Pro Cart Ultra maintains temperatures for up to 4 hours.



UPC300 Ultra Pan Carrier®

Compact and convenient holding at its best. The door removes for easy cleaning and air drying.



GripLid™

This tight-fitting lid "grips" the side of the food pan to provide superior spill resistance and to reduce risk of cross contamination.



ThermoBarrier®



Camchiller® and Camwarmer®

Delivery



POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Transport delivery items in insulated carriers to maintain safe temperatures and protect food quality.

2

Hold hot and cold foods separately, both while awaiting pickup and during delivery, to maintain safe temperatures.

3

Use **tamper-evident packaging** or seal containers with adhesive labels to ensure takeout has not been improperly handled during delivery.

4

Choose a carrier with a **good fit for your takeout packaging** for maximum temperature retention.



Scan here to find the perfect carrier based on the size of your takeout packaging.



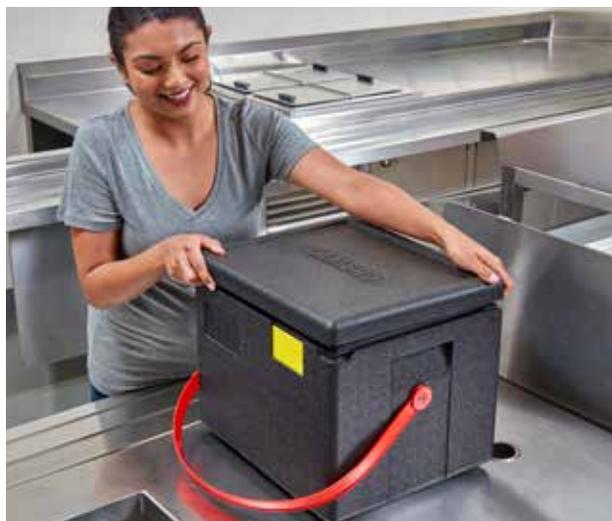
Cambro GoBags® for Delivery

Made with high-density insulation to keep food in the safe temperature zone, folding delivery bags feature a vinyl interior that is easy to keep clean and sanitary.



Cambro GoBags® for Pizza

These pizza bags are made with sturdy yet breathable materials to protect the quality of pizza while keeping it piping hot. Machine washable for easy cleaning.



Cam GoBox®

These lightweight carriers are made of Expanded Polypropylene (EPP)—an eco-friendly, high-performance insulating material. Half size GoBoxes are the ideal size for delivery, from one drop-off to multiple stops, all while maintaining safe temperatures for up to 4 hours.



GN Half Size Camchiller®



Gel Packs



Thermal Pads





POTENTIAL RISKS



WAYS TO REDUCE RISK

1

Follow the four steps of proper cleaning:
clean, rinse, sanitize and air dry.

2

Store clean equipment and smallwares fully covered and at least 6" off the floor.

3

Always air-dry dishes, drinkware and utensils to reduce risk of cross contamination.

4

Use **rust- and corrosion-free equipment** in warewashing areas to minimize bacteria growth.



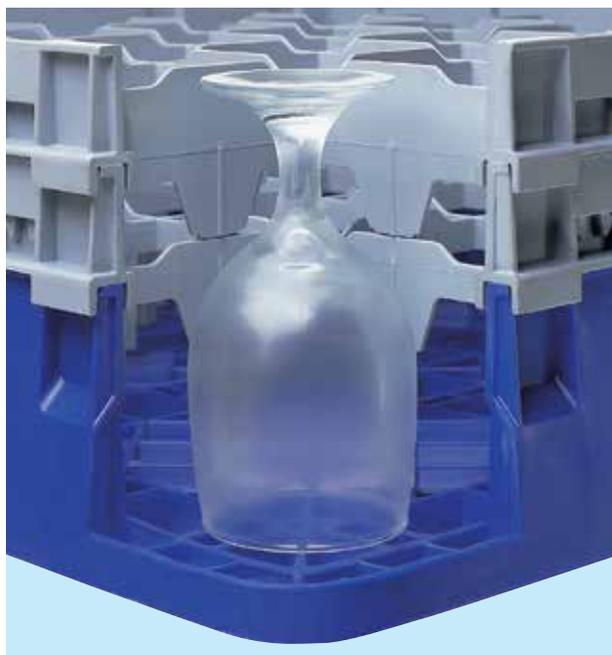
The Camrack® System

The complete solution for sanitary warewashing, storage, inventory and transport. Open interior compartments promote thorough cleaning and quick drying. The closed outer walls, lid and dolly ensure that no dust, bacteria or pests can contaminate sanitized glassware.



Camshelving® Drying Racks

These non-corrosive drying racks provide space-efficient solutions for sanitary drying and storage, eliminating wet stacking. Mobile units allow for easy floor clean-up and transportation. Removable drying cradles are high temperature dishwasher safe for easy cleaning.



Dish Caddies

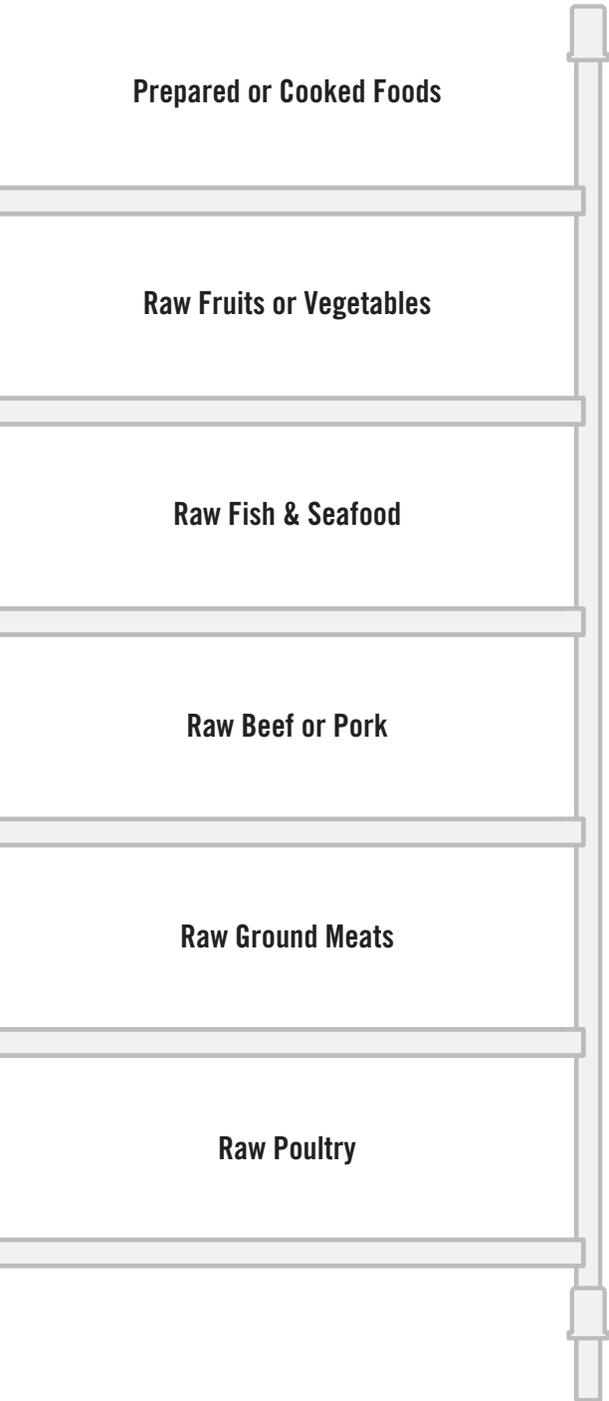


Vinyl Cover for
Dish Caddies



Proper Food Storage In The Cooler

To prevent the risk of cross contamination inside the cooler, store perishable foods in containers with lids in the following order, from top to bottom:

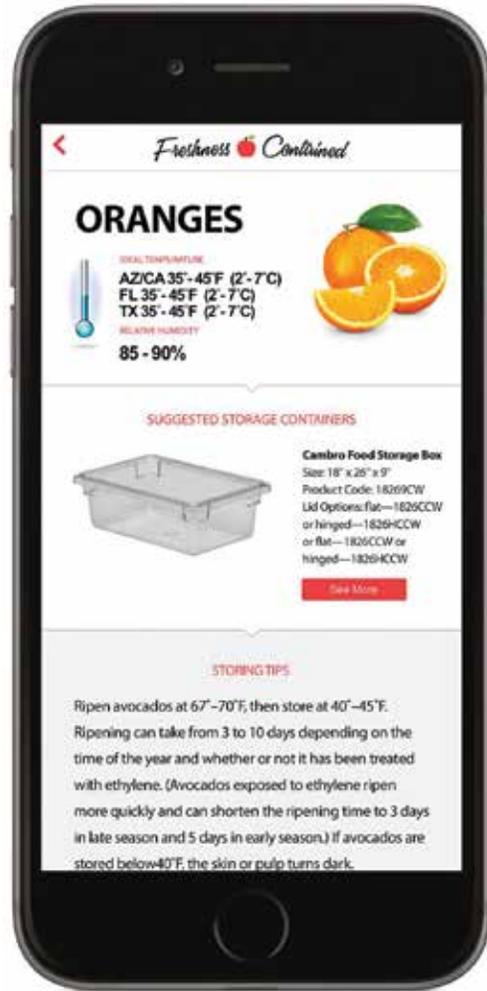


Visit StoreSafe® Online

Find videos, best practices and tips for maintaining food safety online at www.cambro.com/StoreSafe

Keep it Fresh

Download the Cambro app for more customized tips on how to extend the shelf life of produce.



In loving memory of Patricia Guerrero