

People. Process. Product.



**StoreSafe**<sup>®</sup>  
STORE FRESH

**CAMBRO**<sup>®</sup>  
TRUSTED FOR GENERATIONS™

[www.cambro.com/StoreSafe](http://www.cambro.com/StoreSafe)

# Protecting Food Safety, Freshness and Quality

Cambro® is proud of the identifiable message behind StoreSafe® and how synonymous it is with products that help foodservice operators manage a HACCP compliant kitchen. This combination of attributes is the essence of Cambro's promise to customers.

For generations, Cambro has been committed to designing products that help meet food safety guidelines, simplify processes, improve efficiency and assist in producing profitable results for kitchen professionals worldwide.

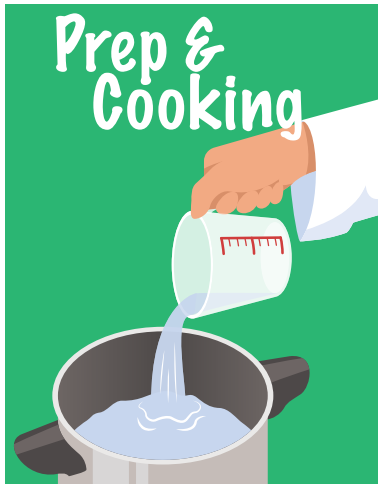
Putting the right processes in place to ensure the food you prepare and serve to your customers is safe will go a long way toward protecting your customers, your brand and your business. That's why Cambro has developed StoreSafe Store Fresh®, our comprehensive approach to food safety, while maintaining 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. We invite operators to discover a complete selection of Cambro products that maintain safe temperatures, improve labor efficiency, extend shelf life and reduce food waste.



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

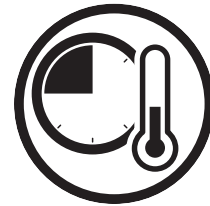


Cambro is taking significant steps to use Earth's resources with care.



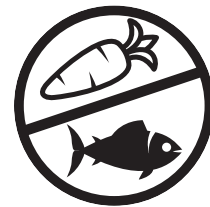
## HACCP RISKS

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 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.



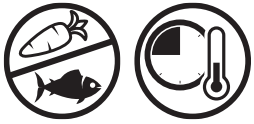
### Improper Handling / Hygiene

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



## HAZARDS

### **Cross-Contamination:**

Cardboard cartons containing produce, eggs or meat are often contaminated with deadly bacteria, mold 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.



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.





### Dunnage Racks

Place cartons on dunnage racks to ease inspections. Holds product 30,5 cm safely off the floor, away from dirt and pests. This is double the height of HACCP guidelines.



### Polycarbonate Food Box with SlidingLid™ and Colander Kits™

Transfer bulk food from cardboard cartons into food boxes. Eliminates a point of cross-contamination since lid is not removed and placed on a potentially dirty or contaminated surface.



### KD Service and Utility Carts

Quickly move food from receiving dock to coolers and freezers. Strong and durable, polypropylene shelves are easy to clean and will not rust or corrode.



### Service Cart Pro

All purpose service carts are durable and dependable. Easy to maneuver, easy to clean and rust resistant. Holds 272 Kg.



## POTENTIAL RISKS



## 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.



Improperly stored food becomes vulnerable to cross-contamination and compromises 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.





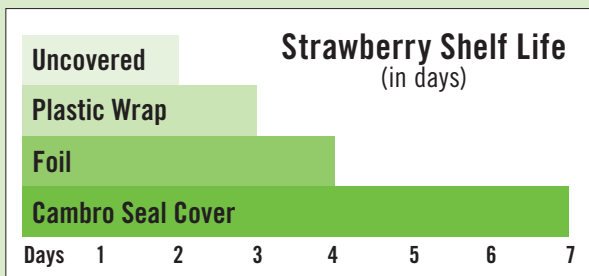
Food spoilage is caused by a combination of air and oxygen, moisture, light, microbial growth, and temperature. What can you do? Use Cambro Seal Covers on your storage containers to keep out air, moisture and reduce cross contamination.

## Seal Covers for Polycarbonate 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. Store scoops outside of the bin to prevent cross contamination of contents.



CamSquares® and Rounds



GripLid™



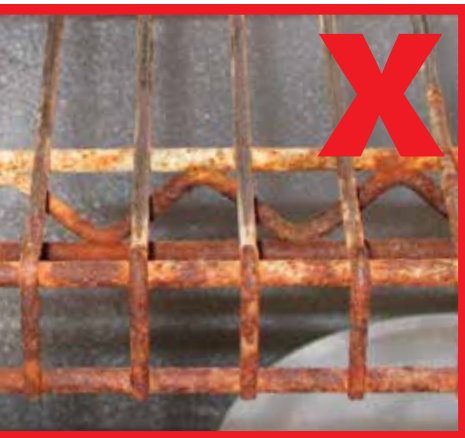
Allergen Free Products



StoreSafe® Labels



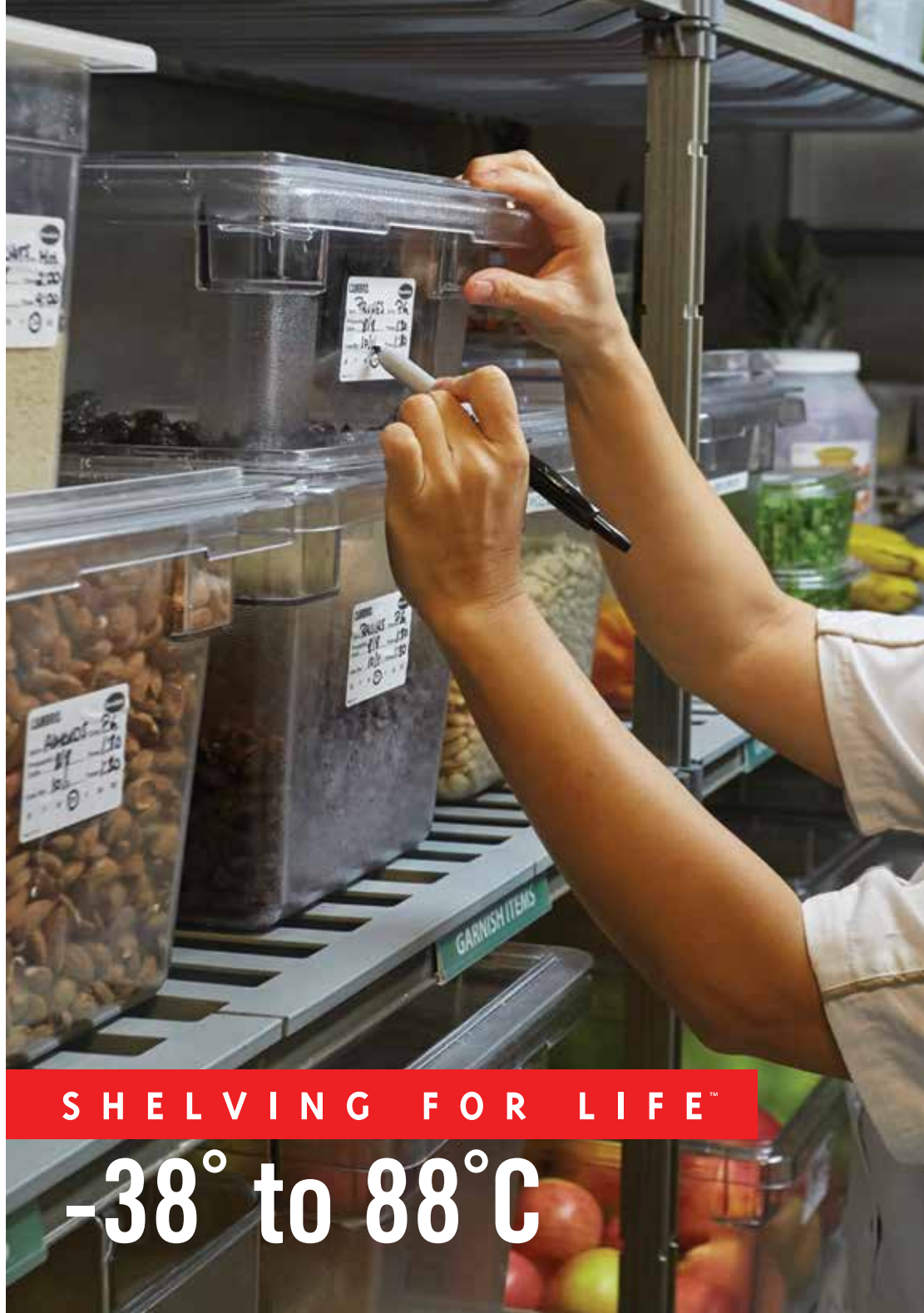
**POTENTIAL RISKS**



**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.



**SHELVING FOR LIFE™**

**-38° to 88°C**

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. The Camshelving® Series is simply the most hygienic shelving available on the market. Available with vented shelves that promote air circulation or solid shelves that catch drips and juices for easy clean up.







### Camshelving® Premium Series

- Designed for high volume operations with frequent deliveries.
- For use in kitchens, freezers, coolers, pantries or dry storage.
- Material easily wipes clean and shelf plates are dishwasher safe, reducing downtime during clean-up.



### Camshelving® Elements Series

- Designed with a smooth, easy to clean surface that is impervious to moisture, chemicals and liquids.
- Removable shelf plates are dishwasher safe, reducing downtime during clean-up and improving labor efficiency.
- Ideal for wet, dry, cold and hot environments.



### Camshelving® Basics Plus Series

- Lightweight, yet extremely durable, non-corrosive, composite material endures even the toughest environments.
- Material easily wipes clean and shelf plates are dishwasher safe, reducing downtime during clean-up.
- Resistant to scratching, peeling, warping and corrosion.



**Shelf Identification  
Labels**



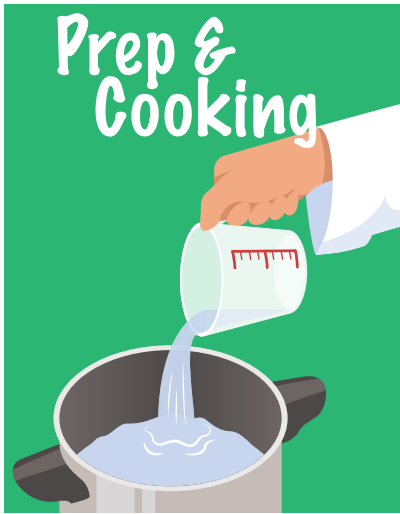
**Open-ended Camrack®  
for Washing Shelf Plates**



## 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.



**POTENTIAL RISKS**



**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.



Food is at the greatest risk for time-temperature abuse during the preparation stage. 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.

**Gastronorm Food Pans and Lids - EN 631-1**





**Camshelving®  
Ultimate Sheet Pan Rack**

Made from durable composite materials that are easy to clean and can accept pans straight from the oven.



**Polycarbonate Food Pans**

Polycarbonate Food Pans keep contents as cold as Stainless Steel Pans. Clear, virtually unbreakable polycarbonate allows you to visually identify contents from a distance. Withstands temperatures from -40° to 99°C.



**BPA  
FREE**

**High Heat H-Pans™**

Reduce handling and the risk of contamination with one pan that can go from prep to cooler to oven to steam table at temperatures ranging from -40° to 190°C.



**BPA  
FREE**

**Polypropylene Food Pans**

Translucent polypropylene material provides content visibility and high chemical resistance. Perfect for storage, display, food prep and serving. Withstands temperature ranges from -40° to 70°C.



**BPA  
FREE**

**CamView® GN Food Pans (Europe)**

CamView Food Pans are made from a BPA-Free material that provides clarity, stain-resistance, and withstands temperatures from -40° to 71°C.



**Colander Pans**

Rinse, drain, prep and store in one pan. The 2,5 cm depth between colander and food pan allows for drainage, ensuring food stays fresh longer.

**Food Pan Lids**

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



**Flat Lid**



**Notched Cover with Handle**



**Cover with Handle**



**FlipLid®**



**Polypropylene Seal Cover**



**Polycarbonate GripLid™**



**POTENTIAL RISKS**



**HAZARDS**

**Cross-Contamination:**  
*Bent corners and sharp edges promote energy loss and can cause cuts or injuries, and increase risk of cross-contamination.*

**Time-Temperature Abuse:**  
*Food held at unsafe temperatures on food bars and prep stations is at risk for rapid bacteria growth.*



To help keep food safe during service, use products that maintain food at safe temperatures and act as a barrier against contaminants.





### FlipLid®

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.



### Flex Station

Promote healthy eating habits. Mobile unit is easy to maneuver and requires minimal storage space.



### ColdFest® Food Pans

Use pans that keep food cold, such as ColdFest pans, without the use of messy and possibly contaminated ice. Chill ColdFest for 8 hours in the freezer. Then add pre-chilled ingredients.

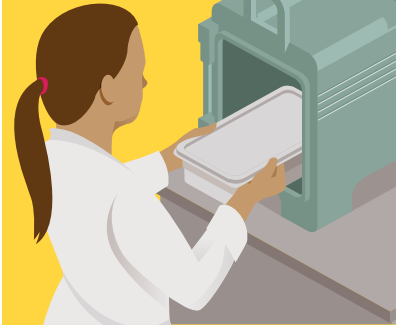


### SlidingLid™ Ice Caddies

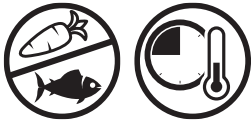
Holds ice for days, even in heat and humidity. The sliding lid helps reduce the risk of contamination and provides easy access.



# Holding & Transport



## POTENTIAL RISKS



## HAZARDS

### **Cross-Contamination:**

Transporting food in pans covered with foil or plastic wrap can result in spills that contaminate other foods, compromising safety.

### **Time-Temperature Abuse:**

Improper control of safe food temperatures during transport can create rapid growth of harmful bacteria.



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. GripLids™ prevent cross contamination from spills.





### EPP Cam GoBox® Insulated Carriers

Lightweight, made of EPP (Expanded Polypropylene) an eco-friendly high performance foam material. Safely keeps cold food below 4°C and hot food above 65°C for 4+ hours. Capable of handling significant loads while maintaining its shape and form.

### GripLid™

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



### UPC400 & Ultra Camcarts®

Thick foam insulation and durable exterior keeps hot food hot and cold food cold for hours. Choose from a variety of sizes and pan capacities. Easy to clean to prevent harmful bacteria from growing.



### ThermoBarrier®, Camchiller® and Camwarmer®

Enhance temperature retention even with frequent door openings and when used in extreme outdoor temperatures.

### UPCH Ultra Pan Camcarts®

Gentle 65° to 76,7°C non-radiant heat will not cook food yet retains moisture while maintaining safe, hot food temperatures for up to 4 hours when unplugged. One hour preheat time from room temperature and three-minute recovery.

# 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.





**Cam GoBox® Beverage Holder**

Beverage cup holders keep drinks safely hot or cold in Gastronorm Cam GoBox Top Loaders.



**Cam GoBox® 60 x 40 cm**

Top Loading and Front Loading 60 x 40 GoBoxes are designed to transport bakery crates and more. All units even have room for a cold plate Camchiller or hot plate Camwarmer to enhance temperature retention.



**Beverage Cam GoBox® 35 mL**

Available with Black or Red strap. Holds 4 x GN 1/2 Food Pans (10 cm deep).



**Multipurpose Top Loader Cam GoBox®**

**41 L** — Capacity: 24 disposable sealed dishes 18 x 18 x 3 cm or 2 x GN 1/1 Food Pans 10 cm deep.

**50,5 L** — Capacity: 30 disposable sealed dishes 18 x 18 x 3 cm or 3 x GN 1/1 Food Pans 10 cm deep.

**64,5L** — Capacity: 42 disposable sealed dishes 18 x 18 x 3 cm or 4 x GN 1/1 Food Pans 10 cm deep.



**Pizza Cam GoBox®**

Holds 33 x 33 cm pizza boxes. Available in four different heights that hold from two to eight pizzas.



**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.



**Cambro® GoBag® Delivery Backpack**



**Cam GoHeat™**



**GN Half Size Camchiller®  
GN Half Size Camwarmer®**



**Camchiller Inserts**



**POTENTIAL RISKS**



**1**  
WASH



**2**  
STORE



**HAZARDS**

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



**3**  
INVENTORY CONTROL



**4**  
SAFE, SANITARY TRANSPORTATION

**The Camrack 4-in-1 Warewashing System**

A complete sanitary warewashing, storage, inventory and transport system. **Eliminate Rewashing and Plastic Film!**



# THIS COMPLETE CAMRACK® SYSTEM INCLUDES:



- A. Closed Outer Walled Compartment Racks
- B. Camrack Cover
- C. Color Coding and Labeling
- D. Camdolly®



No Bacteria



No Dirty Hands



No Rodents



No Bugs



No Dirty Mop Water



No need to Shrink Warp



## 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



Camrack® Extender ID Clip



Vinyl Cover for Dish Caddies

# Best Practices



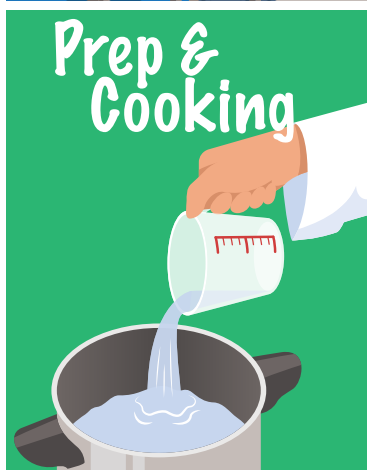
- Carefully inspect products to ensure safe temperatures and acceptable food quality.
- Properly store perishable products within 15 minutes of being unloaded to ensure safe food temperature.
- Transfer product from cardboard cartons into sterile food storage boxes with lids.
- Keep all products covered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



- Store product in clear containers with tight fitting lids to minimize handling and reduce the 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 to reduce the risk of harmful bacteria from sticky label residue.
- Rotate food based on a First In First Out (FIFO) system to ensure oldest food is used first.



- 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 15,3 cm off the floor to prevent contamination from pests and dirty floors.
- Maintain separate storage sections for meat, fish, dairy and produce.



- 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 21°C within 2 hours and under 4°C within 4 hours.
- Divide food into shallow pans for faster cooling.
- Never thaw foods at room temperature or reheat food on steam tables.

# Best Practices



- Cover food and ice when not in use to minimize exposure risk.
- Provide proper 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 4°C and hot foods above 65°C.
- Use pans that keep food cold for hours without the use of messy and potentially contaminated ice.



- Transport and hold hot and cold food in insulated carriers that maintain proper temperatures.
- Shallow 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 optimal holding temperature.
- Label the outside of each transporter to minimize door opening and closing and subsequent temperature loss.



- Use optimal delivery equipment to ensure food safety.
- Keep food safely hot or cold every step of the way.
- Choose lightweight carriers for easy in transporting.
- Look for sturdy carriers with secure carrying straps.
- Use dollies for large catering orders.



- 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.
- Use rust-free and corrosion-resistant products in warewashing areas to minimize bacteria growth.

# CHECKLIST

## RECEIVING



- Dunnage Racks
- Service Carts
- Utility Carts
- ColanderKits™
- Polycarbonate Food Boxes
- SlidingLids™
- Polycarbonate Food Boxes in Safety Red & Yellow
- Camcrispers®
- StoreSafe® Labels

## STORAGE Containers & Shelving



- Camshelving® Series
- Polycarbonate Food Boxes
- SlidingLids
- ColanderKits
- Ingredient Bins
- StoreSafe Labels
- Gastronorm Food Pans and Lids
- Polycarbonate CamSquares® or Rounds & Lids
- Flat Covers
- Food Storage Containers & Covers
- Allergen Management Products

## PREPARATION & COOKING



- High Heat H-Pans™ and Lids
- Colanders for H-Pans
- Polycarbonate Food Pans and Lids
- Colanders for Polycarbonate Pans
- Polypropylene Food Pans & Lids
- FlipLids®
- Griplids™
- StoreSafe Labels

## SERVING



- SlidingLid™ Ice Caddies
- Buffet Camchiller
- FlipLids
- Lugano™ Tongs
- Flex Station

## HOLDING & TRANSPORTING



- EPP Cam GoBox® Insulated Containers
- Pro Cart Ultra™
- Front-Loading Insulated Food Pan Carriers
- UPC400 & Ultra Camcarts UPC800-UPC1600
- Ultra Camcarts® UPCH Series
- ThermoBarriers® Camchillers® and Camwarmers®
- Camdolly®
- High Heat H-Pans and Lids Gastronorm Food Pans and Griplids

## DELIVERY



- EPP Cam GoBox® Insulated Containers
- Cambro GoBags® for Pizza
- Camchiller Inserts
- Cam GoHeat™
- Camchiller and Camwarmer
- Camdolly
- Cambro GoBag Delivery Backpack

## CLEANING & SANITIZING



- Camrack® Warewashing System
- Adjustable Dish Caddies
- Dish Caddies
- Drying Racks
- Wall Shelves and Shelf Extenders
- Service Carts
- Utility Carts

# INSPECTION CHECKLIST

## RECEIVING

- Food immediately inspected for quality and 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 stored at least 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 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 and 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 65°C
- Cold foods held at 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 & SANITIZING

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



# 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:

**Prepared or Cooked Foods**

**Raw Fruits or Vegetables**

**Raw Fish & Seafood**

**Raw Beef or Pork**

**Raw Ground Meats**

**Raw Poultry**

## Visit StoreSafe® Online

Find videos, best practices and tips for maintaining food safety online at [www.cambro.com/StoreSafe](http://www.cambro.com/StoreSafe)

## Keep it Fresh

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

