



Launched From
One Driving Force

Helping Operators Keep Food Safe



CAMBRO
TRUSTED DURABILITY

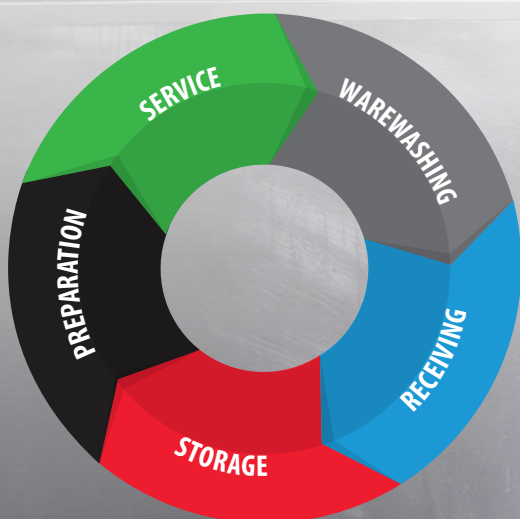
www.cambro.com



Solutions

StoreSafe Solutions empowers operators to achieve their food safety, efficiency, sustainability, and cost savings goals through Cambro product education, assessments, collaboration, and training. A dedicated Cambro resource, StoreSafe Solutions supports HACCP best practices at critical points of foodservice.

Utilizing information from the federal, state, and regulatory authorities, as well as industry trends, StoreSafe Solutions brings you the resources you need to make confident, food-safe buying decisions.



CAMBRO
TRUSTED DURABILITY





We're on a Mission to Make Food Safety Collaborative

The truth is, when we all collaborate on keeping food safe at critical control points, our operations don't just thrive, our communities thrive. Whether you're worried about not having the right processes in place to prevent a foodborne illness outbreak or just looking to learn more about equipment and supplies designed with food safety in mind, we're here to help.

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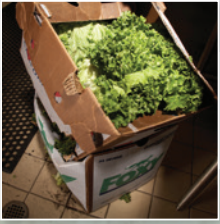
SERVICE

05

WAREWASHING

RECEIVING

FOOD SAFETY RISKS



Damaged packaging



Improper temperature control during delivery



Cross-contamination during inspection



Poor personal hygiene of delivery personnel





Control Point 2

Transport into Proper Storage

Control Point 1

Inspect Food Deliveries



INSPECT FOOD DELIVERIES

Stay organized when conducting a proper inspection of your shipment.



Quality Control

Cost Savings



TRANSPORT INTO PROPER STORAGE



Transport ingredients into temperature control as soon as possible.



SERVICE CART PRO

Food Safety

Efficiency



StoreSafe Tip:

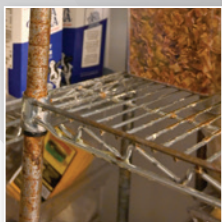
Safely transport heavy, full-size Camwear® Food Boxes on compatible Camdollies®.

STORAGE

FOOD SAFETY RISKS



Cross-Contamination



**Improper Sanitation/
Cleaning**



Allergen Cross-Contact



**Improper Food Rotation
& Date Marking
Procedures**

Control Point 1

Store ingredients in r
containers with tight-

Control Point 4

Install vented shelf
plates to promote
the circulation of air

Control Point 2

Use Rust-Free, Hygienic Shelving

Reusable, clear
fitting lids

Control Point 3

Implement FIFO (First In, First Out) Procedures

Control Point 5

Keep ingredients lifted
6" (15,24 cm) off the floor

STORE INGREDIENTS IN REUSABLE, CLEAR CONTAINERS WITH TIGHT FITTING LIDS



Containers:

The packaging your food arrives in is not designed for long-term food storage. Not only is it susceptible to harmful bacteria and pests, but it also cannot be properly cleaned and sanitized.

Lids:

Ingredients become at risk of cross-contamination and mishandling when stored in containers without proper covering.



Easily identify contents
without removing lids.

Prevent Allergen
Cross-Contact



USE RUST-FREE, HYGIENIC SHELVEING



StoreSafe Tip:

Ensure shelving is in food-safe condition, that means, cleanable with no rust, corrosion, warping, or broken/missing pieces needed to sustain the unit.

Camshelving never rusts





Easy to clean



Shelf plates are dishwasher safe.



Casters Not Needed
For Cleaning

“

Before, I used wire shelving, like everyone, but it was impossible to clean and adjust. With Camshelving, you can easily lift off the plates on any shelf and clean it with a towel or run it through a dishwasher. To say Camshelving is a time and labor savings is an understatement! ”

Matt Bickford

Culinary Director of South Lyndale
Liquors in Minneapolis, Minnesota



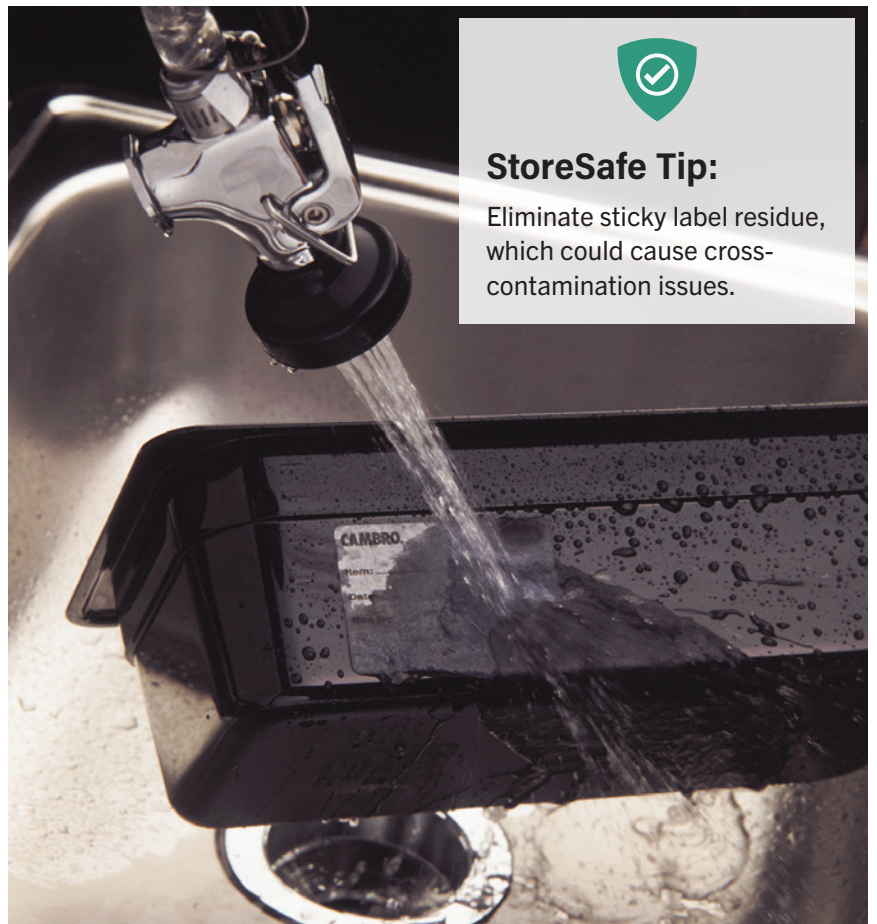
STORESAFE FOOD ROTATION LABELS

Implement FIFO (First In, First Out) Procedures



Food Rotation Labels

- Prevent cross-contamination and promote food-safe rotation by labeling and date marking containers.
- Biodegradable labels dissolve in the dishwasher or under running water in less than 30 seconds, leaving no sticky residue.



StoreSafe Tip:

Eliminate sticky label residue, which could cause cross-contamination issues.

StoreSafe Tip:



Use efficient, compatible shelving accessories that give you visibility and access to the products you store.



Use a SlidingLid™ for easy access to contents without removing the lid.

PREPARATION

FOOD SAFETY RISKS



**Improper cooking/
preparation
temperature**



Poor personal hygiene



Cross-Contamination



**Dirty or contaminated
equipment**





Control Point 1

Prepare and Hold Food at the Correct Temperature

Control Point 2

Minimize Handling and Protect Contents

Control Point 3

Keep an Organized Workspace

Control Point 4

Utilize Durable NSF-Listed Preparation Tools

PREPARE AND HOLD FOOD AT THE CORRECT TEMPERATURE

TEMPERATURE DANGER ZONE

 40°F (4°C)

 140°F (60°C)

CAMWEAR FOOD PANS



Insulator



Conductor

COLD TEST

CAMWEAR PANS

35°F	35.8°F	36.5°F	37.8°F	38.2°F
1,7°C	2,1°C	2,5°C	3,2°C	3,4°C

Starting Temperature	1 hr.	2 hrs.	3 hrs.	4 hrs.
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34.8°F	35.4°F	35.4°F	37.9°F	38.2°F
1,6°C	1,9°C	2,4°C	3,3°C	3,4°C

METAL PANS

Ways to Reduce Risk:

Hold cold foods at 41°F (5°C) or below.

-40° to 210°F (-40° to 99°C): Camwear



H-PAN HIGH HEAT FOOD PANS

NSF®



Ways to Reduce Risk:

Hold hot foods at 135°F (57°C) or above.

-40° to 375°F (-40° to 191°C): High Heat



MINIMIZE HANDLING AND PROTECT CONTENTS



SlidingLid™ Ice Caddy

- Store ice used as an ingredient separately from ice used for cooling and preserving.
- Reduce the risk of cross-contamination with the sliding lid.



Ingredient Bin

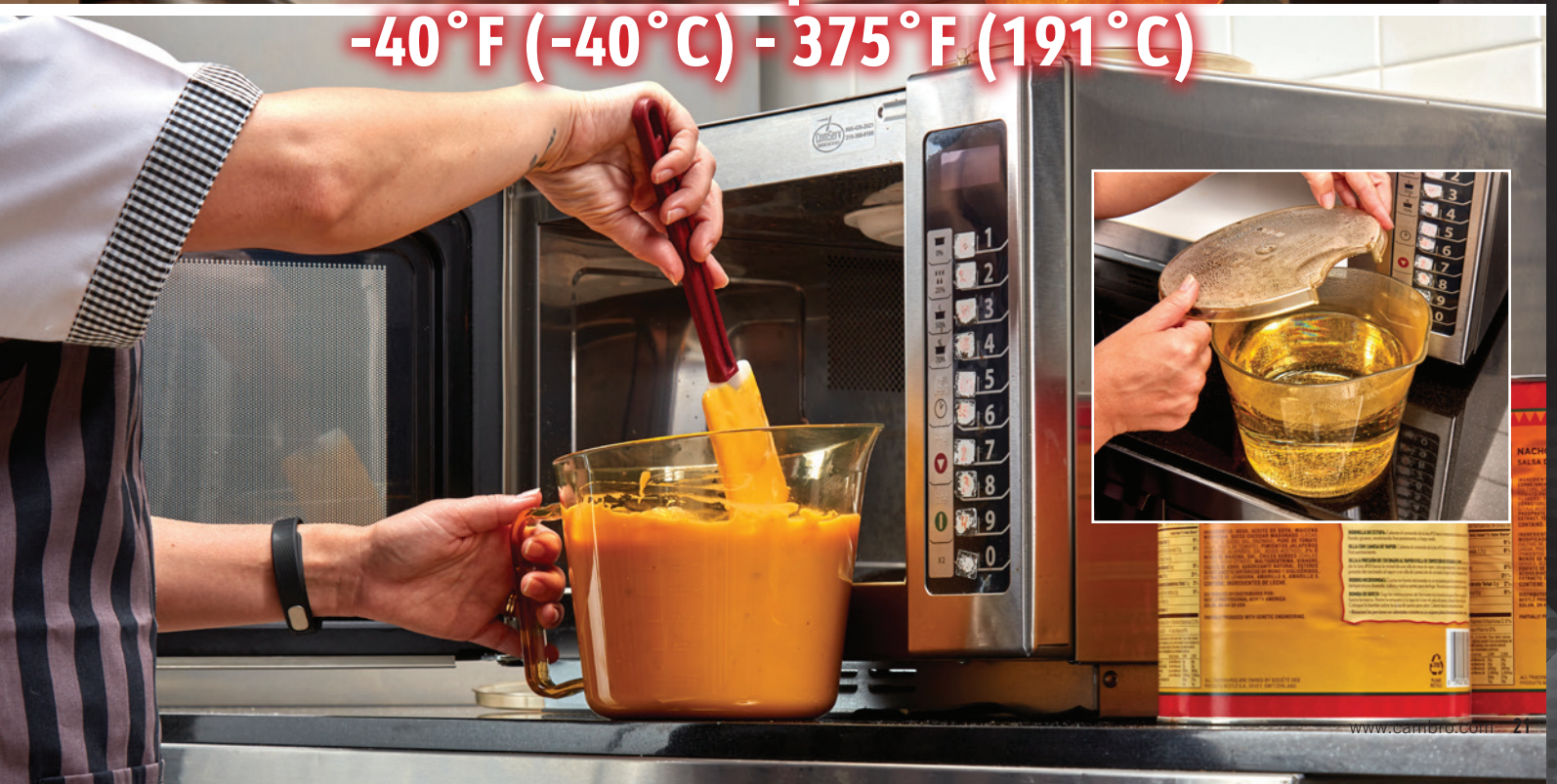
- Protect contents with the sliding lid and outside scoop holder.
- Store bulk dry ingredients in identifiable and hygienic bins.



High Heat Measuring Cups & Cover



**Withstands temperatures from
-40°F (-40°C) - 375°F (191°C)**



KEEP AN ORGANIZED WORKSPACE



Camshelving Elevation Series Wall Shelving

Promotes hygienic prep station efficiency





Rust-free

Extremely easy to clean

**DID YOU
KNOW?**

In a survey on food safety culture, kitchen staff reported that messy, unorganized workspaces were the #1 reason they struggle to follow food safety procedures.



UTILIZE DURABLE PREPARATION TOOLS



ULTIMATE SHEET PAN RACK



Rusted Casters



**Rust-Free,
Stronger than Steel**

**Zero Contamination
from Metal Shavings**

GN FOOD PAN TROLLEY

**#1 for Organization
and Efficiency**

**Made from strong,
non-corrosive
composite material**



“

Now that we have the Cambro trolleys, it's been a game changer for us; our USDA inspector loves it, our team loves it. Not only is it more heavy duty and doesn't rust or corrode, it's lighter. We were literally able to scale up production three times our capacity.

”

Bill Stitt

Owner of Bill-E's Small Batch Bacon

SERVICE

Control Point 1

Maintain Correct Internal Food Temperature

FOOD SAFETY RISKS



Poor personal hygiene



Holding at incorrect temperatures



Cross-Contamination



Control
Point 2

Secure Contents

KEEP HOT FOOD HOT & COLD FOOD COLD

The Pro Cart Ultras hold both hot and cold food safely in the same unit, while maintaining food quality. Electric units allow for safe long term holding with frequent door opening and closing.

Pro Cart Ultra Pan Carriers Hold

GN 1/1 Food Pans

GN 1/2 Food Pans



Pro Cart Ultra® Pan Carriers



Space Optimization Tip:

Store hot, cold, and passive modules instead of carts! Plus, did you know that you can install **Hot & Cold** Modules on the **SAME** unit?



See how easy it is to change modules

Pro Cart Ultra Universal Holds

Trays

Sheet Pans

Food Pans

Food Boxes

Pizza Boxes



Pro Cart Ultra® Universal



KEEP HOT FOOD HOT & COLD FOOD COLD



Of holding time
and minimal door
opening and closing.

NSF.

Ultra Pan Carrier





Cam GoBoxes®

Accessories to Maximize Food Safe Temperatures

COLD



Camchiller®

Extend cold holding

HOT



Camwarmer®

Extend hot holding



ThermoBarrier®

Hold hot and cold in the same carrier



GripLid®

Prevents spills and cross-contamination

WAREWASHING

FOOD SAFETY RISKS



Cross-Contamination



Chemical Contaminants



Sanitizer Residue



Control Point 1

Set a Procedure for Cleaning,
Drying, and Storing



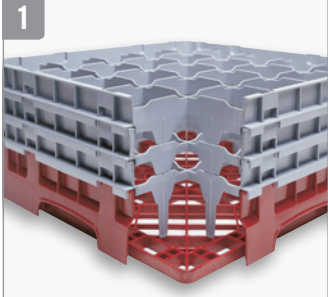
SET A PROCEDURE FOR CLEANING, DRYING, AND STORING

Dinnerware, Glassware, Kitchen Equipment & Supplies

Camrack® 4-In-1 Warewashing System



Efficient Washing



Open inside compartments provide thorough circulation of water and cleaning solutions and promote quick and thorough drying.

Sanitary Storage



Closed outside walls keep fingers and contaminants out and reduce the risk of breakage and injury. Create your very own sanitary mobile storage closet with the Camrack Cover that seals open walls on top and the Camdolly that lifts glassware off the ground in transport.

Inventory Control



Color coded base racks and extender clips promote at a glance inventory management to minimize handling.

Safe, Sanitary Transportation



Transport this fully enclosed system across banquet venues, large campuses, or in trucks.



No Bacteria



No Dirty Hands



No Rodents



No Bugs



*No Dirty
Mop Water*

Camcover®

Seal open walls on top

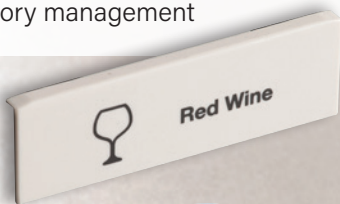
Camdolly®

Lift glassware off the ground



Camrack Extender Clips

Inventory management



Camshelving Elements XTRA Series Vertical Drying Rack



Modular drying cradles promote air circulation for faster and complete drying of trays, lids, sheet pans, and other kitchen supplies

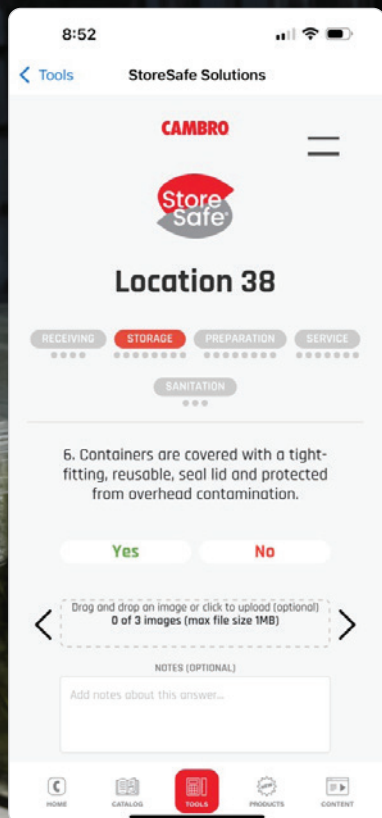


Prevent Needless Rewashing



STORESAFE SOLUTIONS ASSESSMENT

StoreSafe Solutions is a dedicated Cambro resource for operators who want to optimize their operating procedures, offering free tools and efficiency analyses. Our StoreSafe Assessment is a detailed intake of how well your team is staying up to FDA Food Code.



8:52

< Tools StoreSafe Solutions

CAMBRO

Store Safe

Location 38

RECEIVING STORAGE PREPARATION SERVICE

SANITATION

6. Containers are covered with a tight-fitting, reusable, seal lid and protected from overhead contamination.

Yes **No**

Drop and drop an image or click to upload (optional)
0 of 3 images (max file size 1MB)

NOTES (OPTIONAL)
Add notes about this answer...

HOME CATALOG TOOLS PRODUCTS CONTENT

Create a StoreSafe Solutions account to access your free assessment today.



Scan or click the QR code to visit
cambro.com/storesafe



CAMBRO
TRUSTED DURABILITY

www.cambro.com

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