

STORAGE

Improperly stored food becomes vulnerable to cross contamination and compromised 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.



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.



Ingredient Bins

Store dry bulk ingredients such as flour and grain

- Ensures freshness and reduces mold while keeping pests out.
- Clear slide back lid reduces handling; allows easy access and content identification.

BEST PRACTICES

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



Camwear® Food Boxes

Store bulk foods out of potentially contaminated shipping cartons



ColanderKits™

A complete food safety system

- Store raw meats, fish on ice or bulk produce safely away from ready to eat foods.
- Juices and liquids drip into the food box below for quick and easy disposal.



StoreSafe® Labels

- Label and adhesive dissolve completely off in less than 30 seconds.
- Run under hot or cold water or through the dishwasher. Safe for all sewer and septic systems.
- Leaves behind no sticky residue, which can be a breeding ground for bacteria.

TIPS

Roaches and flies are attracted to the sticky residue left behind from masking tape and sticky labels. StoreSafe® labels help keep these pests out of the kitchen!

PRODUCT SOLUTIONS

Camwear® Polycarbonate Food Pans

- Use shallow pans to cool prepared foods. After product reaches safe temperatures, cover with tight fitting lids to protect contents and reduce handling.



Camwear® Polycarbonate

Won't react with food; minimizes potentially hazardous chemical or acidic reaction.



Easy to clean and dishwasher safe.

Withstands temperatures from -40°F to +210°F (-40°C to +99°C).

Clear, virtually unbreakable polycarbonate allows you to visually identify contents from a distance.

Camwear polycarbonate keeps contents as cold as stainless pans

Camwear® Polycarbonate Lids

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

- Protects contents from drips, spills and other contaminants in coolers.
- Lids are easy to clean and dishwasher safe.



Notched Cover with Handle

- Utensils remain in food pan and off of potentially contaminated counters.



Flat

- Maximizes pan capacity.



FlipLid®

- Flip up lid to easily access contents.
- Reduces points of cross contamination because lid stays on pan.



Cover with Handle

- Deep molded handle provides secure grip.
- Available in black to block light. Maintains freshness and reduces product discoloration.



GriLid™

- Lid "grips" the side of the food pan to provide superior spill resistance and reduce contamination.
- Minimizes handling by eliminating the need for wrapping pans in plastic wrap.

Storage Containers



CamSquares®

Square shape maximizes storage space

- Easy to read printed graduations promote easy inventory management.
- Color coded snapfit covers match printed graduations to quickly cover and store contents, minimizing ingredient exposure.



Rounds

- Easy to read graduations for mixing ingredients or at a glance inventory management.
- Cover with tight fitting polycarbonate lids or economical seal covers.
- Seal covers feature an inside and outside seal for superior spill resistance. Tight seal keeps food fresh.

CAMBRO
www.cambro.com

PREPARATION & COOKING

Food is at the greatest risk for time-temperature abuse during the preparation stage. The improper cooling of hot foods is the leading cause of foodborne illness, followed closely by inadequate reheating. Using products that help operators reduce handling and save time also minimize the risk of time-temperature abuse.



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.



BEST PRACTICES

- 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 70°F (21°C) within 2 hours and under 41°F (4°C) within 4 hours.
- Divide food into shallow pans for faster cooling.
- Reheat foods to safe temperatures for at least 15 seconds within 2 hours.
- Never thaw foods at room temperature or reheat food on steam tables.

Colander pans enhance food safety through reduced product handling



Colanders for Camwear® Polycarbonate Pans

Rinse, drain, prep and store in one pan

- 1" (2,5 cm) depth between colander and food pan allows for ample drainage, ensuring food stays fresh longer.
- Ideal for prepped produce, storing seafood on ice and defrosting meats. No more soggy tomatoes!
- Colander simply lifts out of pan for easy disposal of liquids.



Colanders for H-Pans™

Cook, drain, hold and serve in the same pan

- Reduces the risk of time-temperature abuse as pans can go directly from microwave, steamer or oven into steam tables and chafing dishes.
- Liquids and hot grease drain away from food, improving food quality.



PRODUCT SOLUTIONS



H-Pans™

Reduce handling and the risk of contamination with one pan that can go from prep to cooler to oven to steam table

- Safe from -40°F to +375°F (-40°C to +191°C).
- Perfect for use in microwaves and steam tables.
- Use covers for H-pans to protect contents from uncooked foods and other contaminants.



FlipLids® with Notch for Camwear Pans

Protects food on prep lines

- Easy grasp handle to quickly access contents.
- Acts as an instant sneeze guard.



FlipLids® with Notch for H-Pans

Ideal for use on steam tables

- Keeps contents covered when not in use.
- Helps ensure hot foods are held at proper temperature.

TIPS

FlipLids® eliminate a point of cross contamination while keeping food fresh. Lid stays on food pan and off of potentially contaminated counters.

The primary sources of cross contamination in an operation are raw meat, poultry and seafood. Defrosting frozen meat and poultry in colanders keeps juices and drippings away from produce and ready to eat foods.