



Launched From
One Driving Force

Helping Operators Keep Food Safe



CAMBRO
TRUSTED DURABILITY

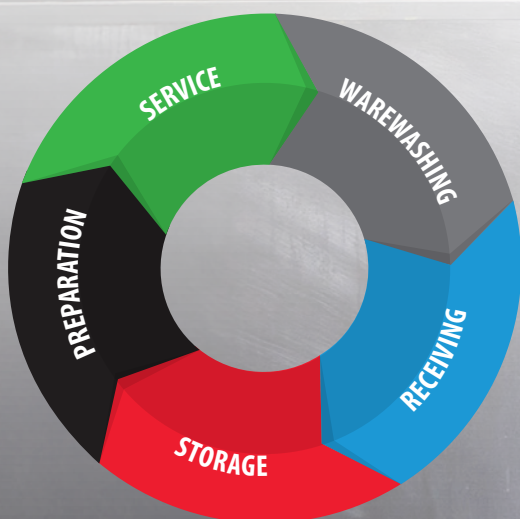
www.cambro.com



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 (Hazard Analysis Critical Control Points) best practices at critical points of foodservice to bring 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.

Contents

01

RECEIVING

02

STORAGE

03

PREPARATION

04

SERVICE

05

WAREWASHING

RECEIVING

FOOD SAFETY RISKS



Infested 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

HACCP



INSPECT FOOD DELIVERIES

Stay organized when conducting a proper inspection of your shipment.



Quality Control

Cost Savings



StoreSafe Tip:

Avoid cross contamination by using clean, sanitized thermometers for temperature checking.

TRANSPORT INTO PROPER STORAGE



Transport ingredients into temperature control as soon as possible.



SERVICE CART PRO

Food Safety

Efficiency



StoreSafe Tip:

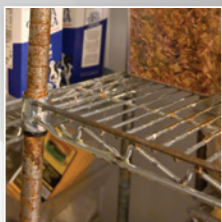
Safely transport heavy, full-size clear Food Boxes on compatible Camdollies®.

STORAGE

FOOD SAFETY RISKS



Cross-Contamination



Improper Sanitation/
Cleaning



Allergen Cross-Contact



Non-commercial grade
single use containers

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 off the floor

HACCP

Store
Safe

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



Camshelving®

USE RUST-FREE,
HYGIENIC SHELVEING



camguard
ANTIMICROBIAL SHELF PLATES



StoreSafe Tip:

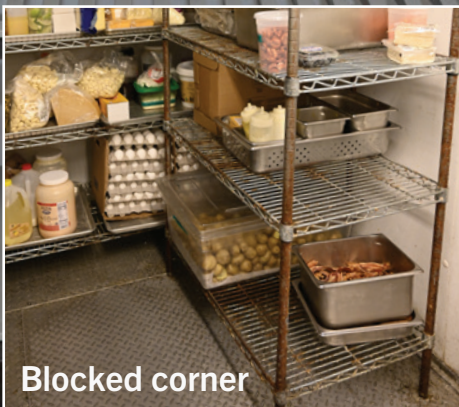
Ensure shelving is in food-safe condition, that means, cleanable with no rust, corrosion, warping, or broken/missing pieces needed to sustain the unit.

Open corners

Easy to clean

Easy to adjust

Camshelving never rusts



Blocked corner



Easy to clean



Shelf plates are dishwasher safe.



Casters Not Needed For Cleaning

What Operators Are Saying



“ 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! ”

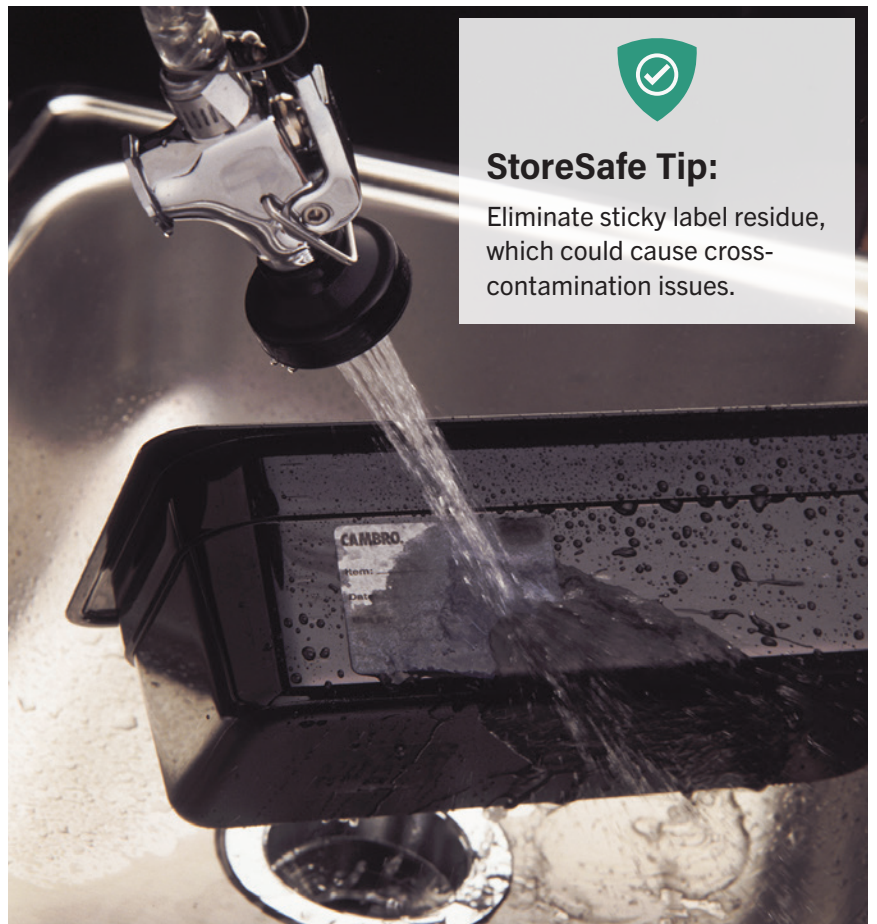
STORESAFE FOOD ROTATION LABELS

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.

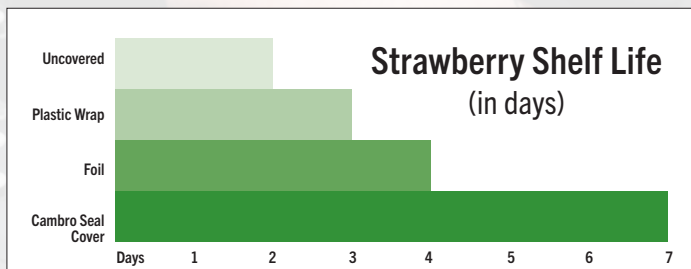


SEAL COVERS FOR CLEAR AND POLYPROPYLENE GN FOOD PANS

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.

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, aluminium foil or no cover at all.



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

HACCP



PREPARE AND HOLD FOOD AT THE CORRECT TEMPERATURE

TEMPERATURE DANGER ZONE

 5°C

 60°C

CLEAR GN PANS



Insulator



Conductor

COLD TEST

CLEAR GN PANS

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.

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 5°C or below.

-40° to 99°C: Clear GN Pans



HIGH HEAT GN FOOD PANS

NSF®



Ways to Reduce Risk:

Hold hot foods at 57°C or above.

-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° to 191°C**



KEEP AN ORGANIZED WORKSPACE



Camshelving Elevation Series Wall Shelving

Promotes hygienic prep station efficiency





Rust-free

Extremely easy to clean

Easy to adjust

**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



6040 PAN TROLLEY



Rusted Casters



Made from strong,
non-corrosive
composite material

Zero Contamination
from Metal Shavings

GN FOOD PAN TROLLEY

**#1 for Organization
and Efficiency**

**Rust-Free,
Stronger than Steel**



StoreSafe Tip:

Use trolleys and heavy duty casters that won't rust or corrode over time, protecting against contamination of exposed food.

SERVICE

FOOD SAFETY RISKS



Poor personal hygiene



Holding at incorrect temperatures



Cross-Contamination

Control Point 1

Maintain Correct Internal Food Temperature

During transportation, food must be maintained at or below 4°C and at or above 65°C.



PRO CART ULTRA® PAN CARRIERS



Control
Point **2**

Secure Contents

 **ELECTRIC
COLD**

Adjustable temperature
from 0° to 4°C
without a compressor.

 **ELECTRIC
HOT**

Adjustable temperature
from 60° to 85°C,
heats up to 74°C in 15 min.

Holds Temperature **4+**
HOURS
when unplugged



Hot Only Models



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 Food Pans

Mobile refrigeration with no compressor - safe to move to remote locations.



Pro Cart Ultra® GN 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

GN Food Pans

Food Boxes

Pizza Boxes



Pro Cart Ultra® Universal



KEEP HOT FOOD HOT & COLD FOOD COLD

**4+
HOURS**

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



Wet Stacking



Rusted Parts



Control Point 1

Set a Procedure for Cleaning,
Drying, and Storing



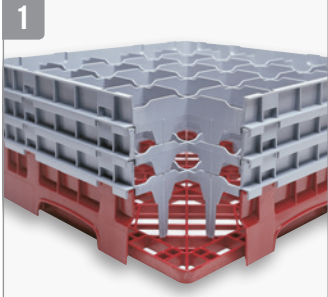
SET A PROCEDURE FOR CLEANING, DRYING, AND STORING

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 Premium 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 complying with food safety best practices.

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

CAMBRO U.S.A.
TEL: (714) 848-1555
FAX: (714) 230-4375
international@cambro.com

CAMBRO EUROPE
TEL: (49) 7022 90 100 0
FAX: (49) 7022 90 100 19
cambroeuropa@cambro.com

CAMBRO (HUIZHOU) CO.,LTD.
TEL: +86-0752-2885018
FAX: +86-0752-2885038
cambrochina@cambro.com

© Copyright Cambro Manufacturing Company.
LITXSTRSAFE-EN