

**US.**  
FOODS

CULINARY  
EQUIPMENT  
& SUPPLIES

# FOOD SAFETY

## PROTECTING YOUR BRAND

# FOOD SAFETY

## Protect your brand.

You spend countless hours developing menus and dining experiences that inspire customer loyalty. Your brand and your business depend on unfailingly safe food delivery.

Foodborne illness – even one instance of it – can be a disaster. It hurts your guests, damages your reputation and devastates your finances.

Protect yourself and your brand. Always use safe food-handling processes and tools. Rely on the products and information in this catalog to keep your operation safe, your guests shielded and your business strong and healthy.

## Provide the safest food possible.

As a US Foods® customer, you benefit from our world-class, expert Food Safety & Quality Assurance (FSQA) organization and its field-to-fork solutions. The tools, tips and key FSQA insights throughout this catalog will strengthen your operation's food safety practices.

## Ensure safety throughout the food cycle.

Food safety starts when you receive products and ends with proper serving and cleanup. The products on the following pages are essential for creating a safe food environment in every part of your operation.

**ACCORDING TO THE CENTERS FOR DISEASE CONTROL AND PREVENTION (CDCP), REDUCING FOODBORNE ILLNESS BY 10% WOULD KEEP 5,000,000 AMERICANS FROM GETTING SICK EACH YEAR.**



# 9 STEPS TO A FOOD SAFE OPERATION



**RECEIVE**  
Pages 4 - 6



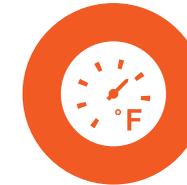
**STORE**  
Pages 7 - 12



**PREPARE**  
Pages 13 - 16



**COOK**  
Pages 17 - 19



**HOLD**  
Pages 20 - 23



**COOL**  
Pages 24 - 25



**REHEAT**  
Pages 26 - 27



**SERVE**  
Pages 28 - 30



**CLEAN**  
Pages 31 - 36



**ALLERGEN**  
Pages 37 - 41



# 1 RECEIVE

Inspect all products during deliveries from approved suppliers to ensure expectations are met, including food temperature, packaging, and quality.



## 1 RECEIVE



### **THERMOCOUPLE WITH FOLDING PROBE** by Taylor

Digital Thermocouple Thermometer w/Folding Probe. Splash resistant with 1.50mm diameter stepdown probe. -40°F to 572°F range. Field Recalibratable with Hold and F & C Selectable features. NSF Listed. Batteries included.  
**3612736**



### **INFRARED THERMOMETER WITH LASER** by Taylor

Safe non-contact temperature measurement eliminates cross-contamination. Range: -4° to 605°F/-20° to 320°C. LCD display with bright easy-to-read backlight display. Registers surface temperature in half a second. Resolution: 0.2°F or 0.2°C; accuracy +/- 2°F; +/- 1°C. Distance spot 8:1. 9 volt battery included.  
**1595636**



### **KLEVER KUTTER™ BOX CUTTER** by San Jamar®

Features a recessed blade that also prevents damage to the contents of cartons by allowing only a minimal portion of the blade to penetrate the carton surface. Durable ergonomic design, and is dishwasher safe. Red. 3/Pk. NSF.  
**0699587**

### **DID YOU KNOW?**

Time-temperature abuse causes over 50% of all foodborne illness.

Poor food quality can be a sign that the food has been time-temperature abused and, therefore, may be unsafe.

### **SAFETY TIPS**

- Always schedule deliveries for when you have time to properly receive them.
- Maintaining a clean dock and checking all shipments is critical before food enters your facility.
- The packaging of food and non-food items should be intact and clean. It should protect food and food-contact surfaces from contamination.

# 1 RECEIVE



## ONE LINE LABEL GUN *by Daydots*

Easiest loading food rotation labeler available. Automatically aligns with just a few clicks after loading. High quality ink and ink rollers. Easy to change ink roller. ABS plastic for extreme durability. Virtually jam proof. Ergonomical. Easy to use dials provide a simple method to indicate month, day, date, and time on a compact plain or colored label.

- 3647211** Label Gun
- 3657681** Rep'l Labels 1,000/Roll, 8 Rolls/Case



## RECEIVING SCALE *by Taylor*

Engineered for accuracy. Dual powered - 120V with AC adapter or use 6 AA batteries (not included). Easy to read 1" LCD remote display with mounting bracket. 12 1/4" x 12" stainless platform removes for cleaning. Non-skid feet for stability. 150 lb. x 0.20 lb. Advanced features: lb./kg. conversion, auto tare, auto hold, low battery indicator and auto shut off. 115V. **9348871**



## HEAVY DUTY SERVICE CARTS

*by Carlisle®*

Excellent for transporting heavy loads. Edges reduce potential for items to fall off. Polypropylene construction. Gray. 500 lb. capacity.

- 3988623** 25"W x 45"L x 33"H
- 3877743** 17 1/4"W x 40"L x 33 1/2"H



## SERVICE CART *by Cambro®*

Twin-handle cart has a 300 lb. capacity. Three 24 5/16" x 15 3/4" shelves with ledges keep contents on the cart. Four swivel casters. Grey. 16 1/4"W x 32 7/8"L x 38"H.

- 3402005**



# 2 STORE

Keep food safe and preserve quality by following good storage guidelines. Proper labeling, temperature control, placement, and rotation will ensure fresh, safe food.



## 2 STORE



### SAF-T-KNIFE® STATIONS by San Jamar®

Enclosed, sanitary container protects knives from contamination. Clear door offers visibility to cleanliness of knives. Easy to see which knife to select. Easy to clean. Dishwasher Safe. Full size measures 15"H x 15"W x 4¼"D; half size measures 8.3"H x 14½"W x 4"D. Optional color coded lids available for HACCP System. NSF.

**6605364** Saf-T-Knife® Station

**8991994** Saf-T-Knife® Station Jr.

**Saf-T-Knife® Station Jr. Replacement Lid**

**8991325** Red

**8991366** Yellow

**8991382** Green



### INGREDIENT BINS by Cambro®

Designed to fit under standard worktables to efficiently store bulk dry ingredients. Slant top slide-back lid for easy access. FDA-accepted poly bin. 29½"L x 28"H.

	W	CAPACITY	SUGAR	FLOUR
<b>9501990</b>	13"	21 gal.	170 Lbs.	140 Lbs.
<b>4309308</b>	16½"	27 gal.	226 Lbs.	150 Lbs.
<b>7502057</b>	21½"	37 gal.	314 Lbs.	225 Lbs.



### BRONCO™ WHITE WASTE CONTAINERS & LIDS by Carlisle®

Heavy duty construction with double-reinforced stress ribs; drag skids for durability. Comfort Curve™ handles provide easy handling. Deep hand holds on base for controlled tipping or overhead lifting. Reinforced lids have snap down tab locks with a simple press and pull release system for easy removal. White. NSF Std. 2 for Food Contact and Clean Ability.

<b>6734479</b>	10 gal. Bronco™ Lid
<b>6747018</b>	10 gal. Bronco™ Container
<b>3673274</b>	20 gal. Bronco™ Lid
<b>3674058</b>	20 gal. Bronco™ Container
<b>4700316</b>	32 gal. Bronco™ Lid
<b>4700308</b>	32 gal. Bronco™ Container



### Superior FOOD ROTATION LABELS

Dissolve completely away in your dishwasher or sink and can be used on any food storage container. 3"W x 2"H with "Item" and "Use By" lines.

<b>3642410</b>	Roll of 100 Labels
<b>3642436</b>	Case of 20/100 Rolls
<b>3642444</b>	Roll of 250 Labels
<b>3642626</b>	Case of 24/250 Rolls
<b>3642485</b>	Half Size Bulk Dispenser Pack, 250 Labels/Roll, 1¼" x 2"
<b>3642550</b>	Half Size Bulk Dispenser Pack, Case of 24/250 Roll

## 2 STORE



### Camwear® Food Pans by Cambro®

These polycarbonate pans are your perfect choice for all storage and serving needs between -40°F and 210° F. Camwear® pans offer these advantages over stainless steel hotel pans; they stack neatly, no jamming or sticking; the non-stick surface increases yields; they are virtually unbreakable, no bending or denting; they won't produce banging metal sounds. Textured bottoms, molded-in graduations. Clear covers in flat, notched, solid with handle, and hinged style. White seal covers and grip lids keep food fresh. Sold each. NSF.

**Full Size.** 12¾"W x 20⅞"L.

2½" Deep	<b>3025517</b>
4" Deep	<b>1246396</b>
6" Deep	<b>3246394</b>
Flat Cover	<b>7056344</b>
Solid Cover	<b>6246391</b>
Notched Cover	<b>5056411</b>
Seal Cover	<b>8612491</b>

**Half Size.** 10⅞"W x 12¾"L.

2½" Deep	<b>7246390</b>
4" Deep	<b>8246399</b>
6" Deep	<b>9246398</b>
Flat Cover	<b>9302852</b>
Solid Cover	<b>2021285</b>
Notched Cover	<b>4056412</b>
Hinged Cover	<b>3240579</b>
Seal Cover	<b>8612657</b>

**Half Size Long.** 6⅞"W x 20⅞"L.

2½" Deep	<b>5287164</b>
4" Deep	<b>1044239</b>
Solid Cover	<b>8044190</b>

**Third Size.** 6⅞"W x 12¾"L.

2½" Deep	<b>9336942</b>
4" Deep	<b>4025516</b>
6" Deep	<b>1246404</b>
Flat Cover	<b>2302545</b>
Solid Cover	<b>2246403</b>
Notched Cover	<b>9302530</b>
Hinged Cover	<b>4245882</b>
Seal Cover	<b>8612723</b>

**Fourth Size.** 6⅞"W x 10⅞"L.

2½" Deep	<b>3246402</b>
4" Deep	<b>4246484</b>
6" Deep	<b>5246483</b>
Solid Cover	<b>6246482</b>
Notched Cover	<b>4090940</b>
Seal Cover	<b>8612848</b>

**Sixth Size.** 6⅞"W x 6⅞"L.

2½" Deep	<b>9302498</b>
4" Deep	<b>3025459</b>
6" Deep	<b>2025518</b>
Flat Cover	<b>7302854</b>
Solid Cover	<b>8246480</b>
Notched Cover	<b>8302531</b>
Hinged Cover	<b>3302486</b>
Seal Cover	<b>8612665</b>

**Eighth Size.** 5⅜"W x 6⅞"L.

2½" Deep	<b>4003716</b>
4" Deep	<b>7277578</b>
6" Deep	<b>4956112</b>
Notched Cover	<b>6109663</b>
Drain Shelf	<b>9687296</b>

**Ninth Size.** 4¼"W x 6⅞"L.

2½" Deep	<b>1082320</b>
4" Deep	<b>8302499</b>
Flat Cover	<b>1302546</b>
Seal Cover	<b>8612673</b>

### DID YOU KNOW?

Bacteria grows most rapidly in the "Danger Zone", 41-135°F, and can double in number in as few as 20 minutes. A refrigerator set at 40°F or below will protect most foods.

### SAFETY TIPS

- Make sure to use the First In, First Out (FIFO) method of stock rotation to label product and keep storage clean and organized.
- When in doubt, throw out. The bottom line for all safe food handling and storage practices is that when product safety is in doubt, err on the side of caution and throw food away.

## 2 STORE



### **Superior** FOOD STORAGE BOXES

Boxes stack securely, fit standard racks and are dishwasher safe. Easy to clean and resists stains, acids and odors. Available in clear, tough polycarbonate for instant food recognition or in affordable white polyethylene. NSF Approved.

Clear. 18" x 12"	SINGLE	CASE	PACK
3½" Deep	<b>7246598</b>	<b>1112556</b>	6
6" Deep	<b>8025496</b>	<b>9112541</b>	6
9" Deep	<b>5025424</b>	<b>8112526</b>	6
Cover	<b>4025607</b>	<b>2112555</b>	6
Drain Shelf	<b>6433197</b>		

Clear. 18" x 26"	SINGLE	CASE	PACK
3½" Deep	<b>1062876</b>	<b>1112630</b>	6
6" Deep	<b>2030542</b>	<b>1112531</b>	6
9" Deep	<b>1025485</b>	<b>5336896</b>	4
15" Deep	<b>4025490</b>	<b>2112530</b>	3
Cover	<b>5025515</b>	<b>3112539</b>	6
Colander	<b>4122883</b>		
Drain Shelf	<b>6433205</b>		

White. 18" x 12"	SINGLE	CASE	PACK
3½" Deep	<b>7090962</b>	<b>4170940</b>	6
6" Deep	<b>2071660</b>	<b>6170815</b>	6
9" Deep	<b>8044737</b>	<b>2170942</b>	6
Cover	<b>7044738</b>	<b>3164670</b>	6

White. 18" x 26"	SINGLE	CASE	PACK
3½" Deep	<b>5105481</b>	<b>9336884</b>	6
6" Deep	<b>7044167</b>	<b>9164674</b>	6
9" Deep	<b>7068166</b>	<b>5165949</b>	6
15" Deep	<b>4097036</b>	<b>8504318</b>	3
Cover	<b>6068167</b>	<b>8165532</b>	6



### **Superior** DAY OF THE WEEK DISSOLVABLE LABELS

Ensure compliance with FDA Food Code and HACCP food management system. Labels are 2" x 2" and contain English, Spanish, Mandarin, and French. 250 labels/roll. Sold/roll.

<b>7878564</b> Monday	<b>7878671</b> Friday
<b>7878598</b> Tuesday	<b>7878697</b> Saturday
<b>7878630</b> Wednesday	<b>7878713</b> Sunday
<b>7878655</b> Thursday	<b>8767089</b> Kit

### **GLYCOL REFRIGERATOR/FREEZER THERMOMETER** by Taylor

Simulates food product temp for more accurate reading; not affected by opening and closing doors. -20° to 60° F (-20° to 15° C). Hangs or stands on shelf. **1592559**

### **Superior** REFRIGERATOR/FREEZER THERMOMETER

-20° to 60°F, Hangs or Stands, 2/Cs. **1595768**

## 2 STORE



### **Superior** ROUND STORAGE CONTAINERS

Easy to keep clean and dishwasher safe. Clear polycarbonate models will not crack, chip or break under normal use and will withstand temperatures from -40° to 210°F. NSF Approved.

Clear Containers	SINGLE	CASE	PACK
1 qt.	<b>5053681</b>	<b>3020989</b>	12
2 qt.	<b>2313377</b>	<b>9012022</b>	12
4 qt.	<b>9025461</b>	<b>9112566</b>	12
6 qt.	<b>6302863</b>	<b>7012024</b>	12
8 qt.	<b>4172342</b>	<b>7112568</b>	12
12 qt.	<b>2302867</b>	<b>8012023</b>	6
18 qt.	<b>1302868</b>	<b>4112579</b>	6
22 qt.	<b>6313365</b>	<b>9020975</b>	6

Lids	SINGLE	CASE	PACK
1 qt.	<b>3053691</b>	<b>3025624</b>	12
2, 4 qt.	<b>4025458</b>	<b>6112585</b>	12
6, 8 qt.	<b>7302862</b>	<b>8112575</b>	12
12, 18, 22 qt.	<b>8180838</b>	<b>4112652</b>	6

Seal Covers	SINGLE	CASE	PACK
1 qt.	<b>9544362</b>		
2, 4 qt.	<b>3544368</b>		
6, 8 qt.	<b>2544344</b>		
12, 18, 22 qt.	<b>4544375</b>		

### ALLERGEN-FREE STORAGE CONTAINERS

by Cambro®

Designate allergen-free ingredients using Camsquare food storage containers. These containers include easy-to-identify purple graduations and allergen-free imprint on the opposite side. Purple seal covers feature an inner and outer seal to help keep ingredients safe from cross-contamination, even during transport.

Containers	QT.	EACH	CASE OF 6
	2	<b>4504728</b>	<b>9250639</b>
	4	<b>7529930</b>	<b>1050140</b>
	6	<b>9338689</b>	<b>3863019</b>
	8	<b>9741157</b>	<b>8532429</b>

Seal Covers	QT.	EACH	CASE OF 6
	2 & 4	<b>9204250</b>	<b>2105194</b>
	6 & 8	<b>2788090</b>	<b>5592227</b>

## 2 STORE



### CAMSHELVING™ ELEMENTS SERIES

by Cambro®

Strong, hygienic, non-corrosive storage. Great for all areas, functions in temperatures from -36° to 190°F. 36" & 48" shelves hold up to 800 lbs., 60" shelves hold up to 600 lbs. Order shelf & post kits separately. Lifetime warranty against rust & corrosion. Grey. NSF.

<b>18"D</b>	<b>24"D</b>	
<b>6345493</b>	<b>9547184</b>	36" Kit
<b>5181954</b>	<b>5813441</b>	48" Kit
<b>3661629</b>	<b>1073867</b>	60" Kit
<b>Post Kit</b>		
<b>3599347</b>	<b>3738945</b>	72"H

### MOBILE CAMSHELVING™ SETS

by Cambro®

Sets include four vented shelves, four - 72" posts with swivel chrome casters (two standard, two with brakes) and connectors. 75" high. 750 lb. weight capacity. Lifetime warranty against rust. If sets are to be used in a wet environment, call for pricing on units with premium non-corrosive casters. Grey. NSF.

<b>36"W</b>	<b>48"W</b>	
<b>6343682</b>	<b>2246096</b>	18"D
<b>8488018</b>	<b>1292141</b>	24"D



### SLIDINGLID™ by Cambro®

Fits on Camwear® food storage boxes to help operators be more efficient. Clear polycarbonate. Slides open on food storage boxes for easy access to contents. No more lid lifting. Ideal for fruit, vegetable and bread storage. For use with clear food storage boxes only.

<b>2300424</b>	12" x 18"
<b>3297934</b>	18" x 26"

### FOOD BOX COLANDER by Cambro®

18" x 26" x 8" deep colander for food boxes. Aids in draining, thawing and storing perishable food products. Kit consists of an 18" x 26" x 9" deep food box, an 8" deep colander and an 18" x 26" sliding lid.

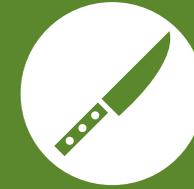
<b>1412097</b>	8" Deep Colander
<b>7412091</b>	Colander Kit

### CAMSHELVING™ WALL SHELVES

by Cambro®

Great for use as a small table or wall shelf. Virtually indestructible, supports up to 150 lbs. Smooth polypropylene surface, shelf can be removed and washed. Adjustable shelf supports to fit wall studs. For indoor or outdoor locations. Speckled Grey.

<b>0456954</b>	18"W x 36"L
<b>0456566</b>	18"W x 48"L



# 3 PREPARE

Make good food-prep choices by avoiding cross-contamination and time-temperature abuse. It is important to use the right thawing methods and special handling procedures. Always wash hands before and after food preparation.



# 3 PREPARE



## SAF-T-GRIP® CUTTING BOARDS

by San Jamar®

These boards feature integrated anti-slip grips to keep boards in place, providing a safe, slip-resistant cutting surface. Embossed ruler for easy portioning and cost control. Includes patented Cut-N-Carry® food safety storage hook. Stain-resistant copolymer material will not warp, and resists knife grooves. Dishwasher Safe. NSF.

- 6" x 9" x 3/8"** White
- 5809967** White
- 9" x 12" x 3/8"** White
- 6938013** White
- 12" x 18" x 1/2"**
- 0943498** Red
- 0943613** Yellow
- 1581339** Brown
- 0943563** Blue
- 0943530** Green
- 0944017** White
- 9717539** Purple
- 18" x 24" x 1/2"**
- 4586996** Red
- 4586319** Yellow
- 1584069** Brown
- 4586350** Blue
- 4586327** Green
- 4588893** White

# 3 PREPARE



## ALLERGEN SAF-T-ZONE™ by San Jamar®

Create an allergen safe zone with color-coded cutting board and tools to protect your customers from food allergens. Contains 12" x 18" x 1/2" Saf-T-Grip® cutting board, 10" chef's knife with purple handle, 12" stainless steel tongs with purple rubberized dipped handle, and 13" stainless steel turner with purple rubberized dipped handle. Thermometer sold separately.

**1672583**



## CUTTING BOARD BRUSH by Carlisle®

White poly block, white poly bristles.  
**5130208** 6"



## CUTTING BOARD REFINISHER WHITE

by Carlisle®

Easily removes cuts from cutting boards; keeps boards in perfect shape by removing bacteria-harboring scratches and cuts. Dishwasher Safe. BPA free.

**2698132**



## SAF-T-WRAP® STATIONS by San Jamar®

Combines safe dispensing of film and foil with an integrated dating label dispenser; side caddies store other tools. Holds all sizes of rolls. Capacity: Date label rolls: from 3/4"-3" (1.9-7.6 cm) wide; 3/4" (8.25 cm) dia. Film/Foil rolls: from 12"-18" (30.48-45.7 cm). NSF.

- 4883229** Saf-T-Wrap® Station
- 1564970** Saf-T-Wrap® with Slide Cutter



## COLDMASTER® BATTER PAN by Carlisle®

10 qt capacity; accommodates standard size fry baskets. Holds batter at or below the SERVSAFE®\*\*\* guidelines of 40°F for up to eight hours\*. Non-toxic refrigerant gel holds temperature longer than any other similar product. NSF Listed. Sold each.

**6933899**



## MOBILE ALLERGEN WORKSTATION

Use as a designated cart to prepare and serve food for allergen sensitive customers when used with appropriate cutting boards and other tools. 20" x 30" top allows for plenty of space, cutting board, knives and other tools. Three shelves with an adjustable middle shelf for increased flexibility. NSF Listed.

**4180841**



**MONOGRAM**  
CLEANING & DISPOSABLES

## ANTIMICROBIAL FRUIT AND VEGETABLE TREATMENT

Water alone does not kill harmful pathogens. Monogram® Clean Force® Antimicrobial Fruit & Vegetable Treatment is EPA-registered and FDA-cleared to reduce harmful pathogens on the surface of fresh-cut produce and in wash water. In addition, the unique formulation reduces spoilage organisms, removes waxy residues and helps bolster the appearance of your produce. Available from your local US Foods® division.

- 8419474** 2/64 oz.
- 4181583** 5 Gal. Pail System w/Strainer



## ONE-PIECE COLOR CODED KOOL TOUCH TONGS by Vollrath®

Handles are heat resistant up to 180°F (82°C). 12". NSF.

SCALLOPED	VERSAGRIP	COLOR
<b>2240844</b>	<b>2301091</b>	Plain
<b>3301082</b>	<b>5301098</b>	Yellow
<b>5260450</b>	<b>8301095</b>	Green
<b>4301081</b>	<b>4240842</b>	Tan
<b>7248271</b>	<b>5240841</b>	Blue
<b>9318502</b>	<b>7236789</b>	Red
<b>8259137</b>	<b>3301090</b>	Black



## ALLERGEN-FREE MEASURING CUPS

by Cambro®

Keeping separate allergen-free, color coded measuring cups in your kitchen can reduce the risk of cross-contact and accidental exposure to allergens during the preparation process. Externally marked purple graduations and allergen-free logo are imprinted in allergen purple for easy identification.

- 3193393** 1 Cup    **4412279** 1 Pint
- 9261535** 1 Quart    **3723572** 2 Quarts
- 7473791** 4 Quarts

## COLOR GUIDE

- Red - Meat
- Yellow - Poultry
- Brown - Fish & Seafood
- Blue - Cooked Foods
- Green - Fruits & Vegetables
- White - Dairy
- Purple - Allergen



## DID YOU KNOW?

As many as 40% of all foodborne illnesses result from poor hygiene.

Most cross-contamination occurs in the food prep area. Ensure tools and processes reinforce the separation of food types, emphasize proper sanitation and limit food spillage during preparation.

## SAFETY TIPS

- Implement a color coding system to prevent cross contamination.
- Keep refrigerated product in the cooler until it is needed.
- Inadequate washing (or not washing) fruits and vegetables is a growing cause of foodborne illness.

# 3 PREPARE



**MONOGRAM**  
CLEANING  DISPOSABLES

## TOUCH-FREE HAND HYGIENE SYSTEM

by *Monogram® & Clean Force®*

Wash hands without touching germ pumps or bars of soap. This closed dispensing system detects waiting hands and releases measured amounts of moisturized, gently scented foam, liquid soap or sanitizer. The energy-saving design reduces batter changes, and the cartridge for each variety of cleanser fits easily into the dispensers. Soap and Sanitizer refills are 4/750 ml. Available from your local US Foods® division.

- 3805633** Antibacterial Foam Hand Soap
- 3503045** Mild Foam Hand Soap
- 1786770** Foam Hand Sanitizer
- 8003070** Antibacterial Liquid Hand Soap
- 5081706** Touch-Free Hand Care Wall Mount Dispenser, Black



## HAND & NAIL BRUSH by Carlisle®

5" x 2" polyester bristles.

**5318506**

**Hand Brush Kit.** Includes brush, cord, hanging hook and instructional hand washing decal.  
**8084105**



## FOOD PREP TOOLS

- 2339364** Round Firm Bristle Vegetable Brush
- 5047402** Potato, Medium Bristle Brush



## WALL MOUNT GLOVE DISPENSER

by *San Jamar®*

Clear Plexiglas® Dispenser.  
**0090316**



## HAND SINK

Stainless steel hand sink with side splashes for extra sanitation. Includes faucet (add 4344701 for faucet wrist blades). Sink bowl is 14" W x 10" D x 5" H. Overall size is 17¼" W x 15¼" D x 13" H. 3½" Drain.

**0041020**



**MONOGRAM**  
CLEANING  DISPOSABLES

## AUTOMATIC HANDS-FREE PAPER TOWEL DISPENSER

The automatic touchless dispenser roll is completely protected until dispensed. The locks eliminate theft, yet it is easy to load. Three adjustable modes allow for paper saving, time delay and sheet length. Roll refill indicator light. Available from your local US Foods® division.

- 2808905** Paper Towel Dispenser
- 2774297** 800 Feet Paper Towel Roll, Brown
- 2787000** 800 Feet Paper Towel Roll, White



**MONOGRAM**  
CLEANING  DISPOSABLES

## VINYL DISPOSABLE GLOVES

Monogram® gloves are approved for foodservice. Vinyl gloves are more durable than poly, closer fitting gloves for medium duty food tasks requiring good sensitivity. Available from your local US Foods® division.

- | POWDER-FREE    | POWDERED       |        |
|----------------|----------------|--------|
| <b>6969471</b> | <b>6969620</b> | Small  |
| <b>6969497</b> | <b>6969570</b> | Medium |
| <b>6969505</b> | <b>6969695</b> | Large  |
| <b>6969521</b> | <b>6969612</b> | XLarge |



# 4 COOK

Food is safely cooked when it reaches a high enough internal temperature to kill the harmful bacteria that can cause illness.





**DEEP FRY THERMOMETER** by Taylor  
Easy-to-read 2" dial. Range 50° to 550°F and 50° to 285°C. Adjustable temperature indicator. Stainless steel 12" stem with adjustable pan clip. NSF Listed.  
**4687034**



**FOUR EVENT TIMER** by Taylor  
Four timers with individual beeps. LED lights indicate when time is up. 99 hour, 59 minute, 59 second timing. 12/24 hour clock. Fold out stand & magnet. Memory recalls previous timer event. Count up/count down. Includes button cell battery.  
**8818817**



**WEAR-EVER® FRY PANS WITH PURPLE HANDLE** by Vollrath®  
NSF.

NATURAL	STEELCOAT X3™	DIAMETER
<b>2155350</b>	<b>8043434</b>	7"
<b>7445573</b>	<b>5515120</b>	8"
<b>4417635</b>	<b>4233702</b>	10"
<b>3595194</b>	<b>7816046</b>	12"



**Superior ALLERGEN FOLDING THERMOMETER**  
Keep your trusty thermometer close at hand with this foldable innovation. It's small and compact, fitting perfectly in a coat or an apron pocket. It's also magnetic and includes a convenient lanyard. With quick precision, a large digital display and a purple hue, it's easy to read and identify as an allergen-safe utensil. For hot or cold items, it's sure to become your favorite food-safety tool. -40°F to 450°F.  
**9723966**



**ECONOMY ALLERGEN DIGITAL THERMOMETER** by Taylor  
Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. NSF Listed. Easy to read extra large LCD. -40°F to 302°F (-40°C to 150°C).  
**6799043**



**Superior DIGITAL POCKET TEST THERMOMETER**  
Digital Pocket Test, -58° to 300°F, Red Sheath, Clip & Battery Included.  
**9330861**



**PURPLE ONE-PIECE UTILITY TONGS** by Vollrath®  
NSF.

<b>6670623</b>	6"
<b>6590613</b>	9½"
<b>4749336</b>	12"
<b>2072414</b>	16"



**TURNERS WITH PURPLE HANDLE** by Vollrath®  
Heavy duty stainless steel with Ergo Grip™ handle. NSF.

<b>2023923</b>	6" x 3" Solid, Beveled
<b>9061182</b>	8¼" x 2⅞" Solid



**SILICONE BASTING BRUSHES** by Carlisle®  
Unique bristle design carries and spreads liquid better than ordinary silicone basting brushes. Withstands temperatures up to 500°F. Convenient molded-in hanging hook grabs pan edges to keep brush from sliding in. Stain and odor resistant; Dishwasher Safe.

<b>5565379</b>	2"W
<b>4973541</b>	3"W



**ANTIBACTERIAL THERMOMETER** by Taylor  
Reduce the risk of cross-contamination with antibacterial Safe-T-Guard™ case. Unique case design inhibits bacterial growth and doubles as a calibration wrench. Dial models feature a 5" stem and a 0° to 220°F range.  
**4313938** 1" Dial Pocket Test



**TYPE K THERMOCOUPLE THERMOMETER WITH PROBE** by Taylor  
Temperature range -58° to 662°F. Accuracy: +/- 1% of reading. Resolution 0.1°F/0.1°C. Hold feature. Recalibratable. Oversized 1.1" LCD readout. 3.9" K-type thermocouple probe included. 2 AAA batteries included.  
**7805500**



**DUAL TEMPERATURE THERMOCOUPLE & INFRARED** by Taylor  
Waterproof thermometer, -67°F to 572°F. Includes HACCP temperature zone safety indicator lights, an antimicrobial case, & a step down probe. Carrying case & two AAA batteries included.  
**1595453**

## PROPER INTERNAL TEMPERATURES

Seafood: 145°F for 15 seconds  
Steak: 145°F for 15 seconds  
Pork: 145°F for 15 seconds  
Beef or Pork Roast: 145°F for 4 minutes  
Ground Meat: 155°F for 15 seconds  
Mechanically Tenderized Beef: 145°F for 3 minutes  
Poultry: 160°F for 15 seconds

## DID YOU KNOW?

The National Restaurant Association estimates the average cost of a foodborne illness outbreak at more than \$75,000.

## SAFETY TIPS

- Do not interrupt cooking times by partially cooking food.
- Ensure that product is cooked to the correct internal temperature.



# 5 HOLD

Foods held properly ensure food safety and fresh quality. Foods must be held at the right temperature and covered appropriately using equipment and tools for their designated purpose.



## 5 HOLD



### H-PANS™ by Cambro®

H-Pans™ deliver hot performance. Built to withstand temperatures from -40°F to 375°F. Perfect for microwave oven or steam table applications. Available in Sandstone or Onyx. Camwear® seal covers fit H-Pans™ as well. Sold each. NSF.

SANDSTONE ONYX

**Full Size.** 12¾"W x 20⅞"L.

**9302480 7099252** 2½" Deep  
**4078887 9116732** 4" Deep  
**6090963 9302522** 6" Deep  
**1108893** Drain Shelf  
**6106249** Solid Cover w/Handle

**Half Size.** 10⅞"W x 12¾"L.

**4042222 8099251** 2½" Deep  
**3302494 9099250** 4" Deep  
**3063435 2302487** 6" Deep  
**8225625** Drain Shelf  
**1063437** Solid Cover w/Handle  
**5302484** Hinged Cover  
**4302543** Flat Cover

**Half Size Long.** 6⅜"W x 20⅞"L.

**1318427 5136585** 2½" Deep  
**4063327 6184808** 4" Deep  
**6063325** Solid Cover

SANDSTONE ONYX

**Third Size.** 6⅞"W x 12¾"L.

**7302490 7099245** 2½" Deep  
**4302493 5099254** 4" Deep  
**2302826 2098697** 6" Deep  
**6302855** Drain Shelf  
**6152649** Flat Cover  
**4105847** Solid Cover w/Handle  
**2302859** Hinged Cover

**Fourth Size.** 6⅜"W x 10⅞"L.

**1140409 2150431** 2½" Deep  
**9089343 7108939** 4" Deep  
**6106694 7302524** 6" Deep  
**5197256** Drain Shelf  
**2140408** Solid Cover w/Handle

**Sixth Size.** 6⅜"W x 6⅞"L.

**2101376 1101377** 2½" Deep  
**1064104 8117590** 4" Deep  
**5302526 9101361** 6" Deep  
**7302888** Drain Shelf  
**7101363** Solid Cover w/Handle  
**5302401** Hinged Cover  
**7302532** Notched Cover

**Ninth Size.** 4¼"W x 6⅞"L.

**6147037 3242336** 2½" Deep  
**3106192 3230646** 4" Deep  
**9106238** Solid Cover w/Handle



### ULTRA PAN CARRIER® by Cambro®

Thick polyurethane foam insulation retains temperatures and keeps food fresh and safe for hours - no electricity required. Unbreakable, ergonomic, molded-in handles for comfortable two-person carrying. Single, 9" nylon latch for quick and secure opening and closing. Door removes for easy cleaning. Speckled Grey. Casters and dolly sold separately. **0903096**

### DID YOU KNOW?

"FAT-TOM" is what bacteria usually requires for growth – Food / Acidity / Temperature / Time / Oxygen / Moisture

### SAFETY TIPS

- Focus on time and temperature control, but don't forget about protecting the food from contamination.
- Hold hot food at 135°F or higher. Hold cold food at 41°F or lower.
- Cover food and install sneeze guards to protect food from contaminants. Covers also help maintain a food's internal temperature.
- Pack food densely. The more product that is held together, the better the temperature retention.

# 5 HOLD



## COLOR CODED POCKET THERMOMETERS by Taylor

Color coded dial and sleeves for use in food safety and HACCP Programs. 1" color coded dial with shatterproof lens. Color coded pocket sleeve with patented built-in calibration wrench. Temperature range: 0°F to 220°F (-10°C to 100°C).

- 7379528** Purple (Allergen)
- 7724530** Yellow (Poultry)
- 5724600** Red (Raw Meat)
- 3715238** Brown (Cooked Meat)
- 5510164** Blue (Fish)



## WATERPROOF ALLERGEN DIGITAL THERMOMETER by Taylor

Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. NSF Listed. Includes Safe-T-Guard antimicrobial additive in the case and sleeve. 1.5mm FDA step-down probe. Waterproof and dishwasher safe. -40°F to 450°F (-40°C to 230°C). Field recalibrateable. **6799035**



## 60 MINUTE LONG RING TIMER by Taylor

Heavy-duty stainless steel construction. Soft touch rubber turn knob. Rubberized base for no slip. **0443531**

## WATERPROOF DIGITAL THERMOMETER by Taylor

Antimicrobial case and sleeve. -40°F to 450°F (-40°C to 230°C) +/- 1°F in HACCP temperature ranges. On/Off switch with auto shut off. Dishwasher Safe. **0442996**



## DOMED BAR CENTER by San Jamar®

Attractive domed cover for increased capacity and seals upon closing keeping garnishes fresh while keeping out contaminants. Includes one 2 quart insert, four 1 pint chillable inserts and two snap-on caddies. Dishwasher, refrigerator and freezer safe. When open this center measures 24"W x 8"D x 8"H. NSF.

- 7479132** Domed Bar Center
- 9479106** 1 Pint Chillable Insert, 1 Ea.
- 8479123** 2 Quart Chillable Insert, 1 Ea.



## Superior POCKET TEST THERMOMETER

0° to 220°F, 1" Dial with Sheath & Clip, Bi-Metallic, Recalibratable, NSF, 2/Pk. **4734976**



## MINI DOME® by San Jamar®

Compact, chillable and modular for maximum flexibility. Modular design connects to standard Dome® or Mini Dome®. 1 quart is chillable with ice or **4358503** refreezable packs to keep product fresh with less waste. Deep tray and domed cover allow increased capacity for rush hours. Also great for beverage stations. NSF.

- 4963153** 1 qt., 1 Connector, 2 End Caps, Chillable
- 5592340** 2 qt., 1 Connector, 2 End Caps
- 4358503** Replacement Ice Packs, 6 Pack

# 5 HOLD



## COLDMASTER COOLCHECK™ FOOD PANS by Carlisle®

Color changing pans allow you to quickly see when temperatures are no longer safe eliminating the guessing game behind food safety. When color is blue, food is at a safe temperature and when white it is above the food safe temperature. With one overnight charge in your freezer food can safely be held below 41°F for 6-8 hours. Reduces waste by "telling" workers when food temperature is safe. FDA Approved. Dishwasher Safe and NSF Listed.

- 8962656** Full Size, 6" Deep
- 8962664** Half Size, 6" Deep
- 8962672** Third Size, 6" Deep
- 8962680** Third Size with Divider, 6" Deep
- 8962698** Sixth Size, 6" Deep



## COLDMASTER® COLD BOWL by Carlisle®

12 quart capacity. Keeps food at or below 40°F for five hours. Non-toxic refrigerant gel holds temperature longer than any other similar product. NSF Listed. Sold each. **1768084**



## COLDMASTER® CROCKS by Carlisle®

2 quart. Freeze overnight. Keeps contents at 40°F or lower for up to eight hours. Optional lids and pumps to enhance your condiment service.

- 1164672** White Crock **\$66.49**
- 7339781** Clear Solid Lid **\$10.29**
- 1104694** Clear Slotted Lid **\$10.29**
- 9339789** Clear Pump Lid **\$10.29**
- 1339795** Condiment Pump **\$14.69**
- 7199433** 3 Hole Organizer **\$116.49**



## GRIPLID® by Cambro®

Molded-in polyurethane gasket on the lid grips the side of the food pan, reducing spills. The GripLid® reduces the risk of cross-contamination during food transport.

- 0209676** Full Size
- 8316119** Half Size
- 0263624** Third Size
- 5532445** Sixth Size



## TRAY TAG by Chef's Line®

Designed to help you manage your inventory and reduce food waste, this kitchen aid is simple, yet indispensable. The Tray Tag helps you track time, date and first-in, first-out inventory rotation. Assists kitchen staff in both organization and storage, using an easy labeling product for sheet pans. 12/Bag. **8926826**



## COLDMASTER® STANDARD FOOD PANS by Carlisle®

Freeze overnight, fill with prechilled foods and they'll hold food temperatures at, or below, 41°F for eight hours. Fits standard food pan templates. All pans are 6" D.

- |                |                |                    |
|----------------|----------------|--------------------|
| BLACK          | WHITE          |                    |
| <b>3193844</b> | <b>3199999</b> | Full Size          |
| <b>8192072</b> | <b>6199996</b> | Half Size          |
| <b>4193843</b> | <b>6199988</b> | Third Size         |
| <b>5193842</b> | <b>5199989</b> | Third Size Divided |
| <b>6269518</b> | <b>9199985</b> | Sixth Size         |



## Superior SHEET PANS

Designed for medium to heavy duty use, these pans are built with a coated galvanized bead wire for added strength. Built-in concavity for a more even cooking surface. 3003 natural finish aluminum. 1"D.

- Full Size.** 17¾" x 25¾".
- 9339896** 18 Gauge, Medium duty
- 8339897** 16 Gauge, Heavy duty
- Half Size.** 12⅞" x 17¾".
- 7339898** 18 Gauge, Medium duty



# 6 COOL

Food that is not going to be served immediately must be taken out of the temperature danger zone as soon as possible. Ice-water bath, ice paddle, or blast chiller are effective methods for proper cooling.



## 6 COOL ❄️❄️❄️



### **RAPI-KOOL® PLUS** by San Jamar®

Rapid cooling has never been easier or more effective. No fill line - simply fill with water, cap and freeze. Constructed of durable polycarbonate for long life. NSF.

**5786447** 64 oz. **5786611** 128 oz.

### **BRACKET FOR RAPI-KOOLS**

by San Jamar®

Black plastic bracket to hang Rapi-Kools. Sold 2 per pack.

**0939918**



### **LOUD RING TIMER** by Taylor

Four channel digital timer with loud 100 Decibel ring. Four 10 hour channels, each with a distinctive ring and visual alerts. Anti-microbial and water resistant housing with large LCD display. Includes 4 AA batteries.

**1592617**



### **WATERPROOF PEN THERMOMETER**

by Taylor

1.5mm FDA recommended step down probe. On/off switch and recalibrateable. Min/max registry and hold features. -40°F to 450°F (-40°C to 230°C). Dishwasher Safe. NSF.

**6924286**

### **DID YOU KNOW?**

Improper cooling is one of the more frequent (and dangerous) food safety violations. Food should be cooled as rapidly as possible.

### **SAFETY TIPS**

- Never place large quantities of hot food in a cooler to cool. Coolers are designed to keep cold food cold, not to cool hot food quickly.
- Rapid cooling helps preserve the quality (and shelf life) of your food products.
- Cool food from 135°F to 70°F within 2 hours. Pathogens grow fast at temperatures between 125°F and 70°F. Food must pass through this temperature range quickly to reduce this growth.



# 7 REHEAT

Ensure previously cooked foods are rapidly and thoroughly reheated through the danger zone to a proper holding/serving temperature.



## 7 REHEAT



### WATERPROOF THERMOCOUPLE

by Taylor

Easy-to-read dual LCD display, state of the art advanced microprocessor, 2 second response time. For use in high-humidity environments. Wide temperature range: -40° to 450°F or -40° to 260°C. Accurate from +/- 1°F from 0°F to 270°F. Rugged, impact-resistant construction, -6' drop test.

4688883



### **Superior** SLOTTED COVERS

18/8 stainless steel. Fits Superior® hotel pans. Includes slot for serving utensil. NSF Approved.

2329043 Full Size  
9329178 Half Size



### **Superior** STAINLESS STEEL STEAM HOTEL PANS

18/8 stainless steel steam table pans are your affordable choice for cooking, serving and storing. 22 gauge pans with sanitary open bead. Anti-jamming. NSF Approved.

Full Size. 12<sup>3</sup>/<sub>4</sub>"W x 20<sup>3</sup>/<sub>4</sub>"L.

	DEPTH	QTS.
6329189	1 1/4"	4 3/4
4329082	2 1/2"	7 1/2
6329080	4"	14 1/2
8329088	6"	22

Half Size. 10<sup>3</sup>/<sub>8</sub>"W x 12<sup>5</sup>/<sub>8</sub>"L.

	DEPTH	QTS.
1329093	2 1/2"	4 1/2
3329091	4"	6 1/2
9329194	6"	11

### SAFETY TIPS

- When checking the temperature of product, make sure the temperature holds for at least 15 seconds.
- Food reheated for hot holding must be heated to an internal temperature of 165°F within 2 hours.
- When checking temperatures on whole cuts of meat or large birds, always check the thickest part of the product.
- Reheating will take longer if food is not thawed out first but it is safe to do when you are short on time.
- Check temperatures in several parts of the food to verify even heating.
- Never use hot holding equipment to reheat food unless it is built to do so. Most hot holding equipment does not pass food through the temperature danger zone quickly enough. Reheat food correctly, then move it to the holding unit.

# 8 SERVE



## ALLERGEN BAMBOO PICK

Bamboo pick to assist in the critical identification of allergen prepared dishes.  
**9573460** Paddle Pick 4½" 1,200/Box



# 8 SERVE

Contamination is the biggest threat to food that is ready to be served. Clean and sanitized utensils, along with a trained staff, will help minimize cross-contamination.



## SPOONS WITH PURPLE HANDLE

by Vollrath®

Stainless steel with Ergo Grip™ handle. NSF.

**1316385** Solid  
**4304876** Perforated



## ONE-PIECE HEAVY DUTY SPOODLES® WITH PURPLE HANDLE

by Vollrath®

NSF.  
**5378440** 4 oz. Perforated  
**6894995** 4 oz. Solid  
**7725253** 5 oz. Solid



## ONE-PIECE HEAVY DUTY LADLES WITH PURPLE HANDLE

by Vollrath®

NSF.  
**2200637** 2 oz.  
**4938887** 4 oz.

## DID YOU KNOW?

Ice is the forgotten food, and is commonly mishandled.

Do not touch the food-contact areas of dishes or glassware. Hold dishes by the bottom or edge. Hold glasses by the middle, bottom, or stem.

## SAFETY TIPS

- Clean and sanitize all serving utensils at least every four hours.
- Use ice scoops to get ice. Never scoop ice with bare hands or a glass. A glass may chip or break.
- Products on display must be protected from customers using sneeze guards or be inside closed storage displays.
- Employees who clear tables need to wash their hands before running food to guests.
- Food that is delivered or catered must be discarded after four hours if not held outside of the temperature danger zone.

# 8 SERVE



## ICE CREAM SERVERS by Carlisle®

Keeps 3 gallon containers of ice cream cold and at the perfect serving consistency for hours. Freeze the server for 8 hours and it will provide up to 10 hours of serving time, keeping the product at 32°F or below. Dress up your server with the optional stainless steel shroud. Cover included.

- 0311241** Black
- 5572490** White
- 4908588** S/S Shroud



## SAF-T-ICE™ TOTES by San Jamar®

Clearly marked, dedicated containers designed to be sanitary and stay sanitary for ice transporting. They will not stack, keeping dirt and bacteria from being transferred. The **0412171** features a shorter size for lighter carrying and easier washing in dishwashers. Tri-Grip™ feature provides grab points for secure pouring at any level. Clean Pour™ design keeps hand contact points raised off the floor for more sanitary use. Made of durable dishwasher safe polycarbonate. 11" dia. NSF. **0412171** 5 Gal. (20 Lb.) Capacity, 14½"H **7311632** 6 gal. (25 Lb.) Capacity, 17"H

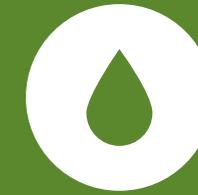
## SAF-T-SCOOP™ & GUARDIAN™ SYSTEMS by San Jamar®

These ice delivery systems prevent ice contamination by eliminating hand contact and provides a sanitary holder for the scoop. Made of durable, dishwasher safe polycarbonate. NSF. Complete systems include Saf-T-Scoop™, Guardian Holder and set of mounting accessories.

- 9429929** 6-10 oz. Complete
- 0880757** 12-16 oz. Complete
- 8222010** 64-86 oz. Complete

## SAF-T-ICE® SCOOP CADDY by San Jamar®

Hinged lid caddy. May be mounted to the outside of your ice machine with screws or self-adhesive strips. Easily removed for cleaning. For scoops up to 64 oz. 7"W x 6"D x 11"H. Order scoop separately. **8206468**



# 9 CLEAN

Bacteria can be spread throughout the kitchen and get onto hands, cutting boards, utensils, countertops, and food. Ensure hands, surfaces, and equipment are properly cleaned and sanitized.





### READY-TO-USE CLEANERS

Monogram®/Clean Force Ready-to-Use Cleaners are convenient and easy to use. As foodborne illness affects 1 in 4 Americans each year, disinfecting and sanitizing hard surfaces is critical to controlling the influenza virus which can survive on surfaces like stainless steel or plastic for 24 - 48 hours. Proper cleaning and sanitation of the entire foodservice operation is important for maintaining a clean and safe operation, but it is also critical to ensure guests are satisfied and want to return. Available from your local US Foods® division.

- 7911217** Redi San RTU Hard Surface Sanitizer K37, 6/32 oz.
- 7911274** TB Disinfectant Cleaner K51, 6/1 Qt
- 7911407** Spray Cleaner w/ Bleach K50, 6/32 oz.



### MANUAL BAR GLASS DETERGENT & SANITIZER

Available from your local US Foods® division.

- 7911373** Manual Bar Glass Detergent P17, 100/.5 oz. packets
- 7911506** Manual Bar Glass Sanitizer P18, 100/.25 oz. packets



### MULTI-QUATERNARY SANITIZER

Surface D24 Liquid. Available from your local US Foods® division.

- 1483772** 5 Liter Dispenser



### MEDIUM DUTY ALL PURPOSE DISPOSABLE TOWELS

Non woven, 13½". White. 150/Cs. Available from your local US Foods® division.

- 8991648**



### BIOHAZARD RESPONSE SPILL KIT

by EcoLab  
Mounting hardware included. OSHA Compliant. Kit includes the necessary supplies for two biohazard spills. English and French. Supplies include: TB Disinfectant Cleaner Ready-to-Use (1 bottle); Trigger spray nozzle (1 nozzle); Nitrile gloves (2 pair); 2 oz bag of absorbent material # Red Z (2 each); Scoop (1 each); Black disposal bags (2 each); Red disposal bags (2 each); Twist ties (2 each); Face mask (1 each); Shoe covers (1 each); Bonded wipes (5 each); Apron (1 each); MSDS for Red Z (1 each); Biohazard instruction sheet (1 each).

**2922409**



### SPRAY BOTTLES

All purpose sprayer is the standard for the industry. Adjustable from a fine mist to a steady stream. 24 oz. 3 per bag.

**5779459**



### Superior RIBBED BAR MOP TOWELS

100% cotton. 16" x 19". Perfect for kitchen or bar use. 12/Cs.

- 2382240** 24 oz.
- 7400138** 28 oz.
- 9382235** 32 oz.



### SANITIZER TEST STATION by EcoLab

Space efficient. Made of high quality ABS plastic. Recyclable. Great for keeping test strips organized, safely stored, and readily available for use.

**3636024**

### HOW TO USE A DISPOSABLE TOWEL

- Step 1. Pull fresh towels from the case and add to 200 ppm sanitizing solution.
- Step 2. Wipe the dirty surface leaving sanitizer on the surface for 60 seconds, while picking up food particles with the towel.

- Step 3. Bring soiled towel back to the sanitizing solution. \*Always keep towels submerged in sanitizer while not in use.
- Step 4. Repeat until towel cannot be maintained in a sanitary condition.

### SAFETY TIPS

- Always clean and sanitize your thermometer before every temperature reading.
- Enforce a "clean as you go" policy.



## CLEANTEMP™ SANITIZING THERMOMETER SYSTEM

cleanTEMP is an alternative to probe wipes and a replacement to the current protective sheath. Filled at the start of each shift with standard sanitizing solution, cleanTEMP makes sanitation part of the uniform, saving time while effortlessly maintaining best practice. Protect sensitive diners by isolating temperature monitoring and sanitation with the purple Allergen-Free cleanTEMP. Sold each. (Thermometers not included.)

**9906918** Green    **9906926** Purple



## TEMP-RITE DISHWASHER STRIPS

by Taylor

Attach the test strip to a utensil or the rack and wash the item. If the indicator color has changed, the dishwasher is maintaining the proper temp (180°F). 25/Cs.

**1431998**



## SANITIZER TEST PAPERS

Chemically treated paper strips change to indicate sanitizer level.

**8347635** Chlorine Solution (200/Tube)  
**7347636** Quaternary Solution (100/Tube)



## Superior THERMOMETER SANITIZER JAR

Fill with sanitizer to sanitize thermometers which slide through lid. 10 oz capacity. Sold each. (Thermometers not included.)

**7800899**



## PROBE WIPES IN POP-UP DISPENSER

by Taylor

Single use design for prevention of cross contamination & spread of bacteria. 70 wipes/dispenser.

**8996514**



## SANITIZER TEST STRIPS: QT-40

by EcoLab

Dispenser contains one 15' roll of test paper and a color comparison chart. Comparison chart included. Measures 0, 150, 200, 400 and 500 ppm. Works best in non-alkaline quaternary ammonium sanitizing solution.

**5807169**



## SAF-CHECK™ by San Jamar®

All-in-one system for thermometer & sanitizer strips (Sold separately). NSF.

**4972634** Chlorine  
**4972675** Quat  
**4963500** Chlorine Refill Strips, 2 Rolls/Pk.  
**4963211** Quat Refill Strips, 2 Rolls/Pk.



## ANTIBACTERIAL PROBE WIPES by Taylor

70% Isopropyl alcohol.  
100 single use wipes/box.

**4688636**



## CHLORINE TEST STRIPS: FREE 0-300PPM by EcoLab

Measures free (available) between 0-300 ppm. Comparison chart included. Reads in about 5-10 seconds. Plastic vial contains 100 test strips. This test strip will allow the user to test varying levels of Free (available) Chlorine on the basis of differential color changes, from 0-300 ppm.

**5933643**



## ECOLAB PPE CLEANING CHEMICALS KIT

by EcoLab

Durable and stylish PPE Storage Station keeps gloves, aprons, oven mitts, protective eyewear and other PPE items organized and ready for use when needed. Designed for the commercial kitchen environment. All content can be rinsed clean. Kit includes: PPE storage station; 8 mil Vinyl PVC apron, resistant to fats, oils, chemicals and abrasions; Elbow-length nitrile coated gloves provide protection from chemicals; Goggles with splash protection.

Ships from IL.  
**6696837**



## KLEEN-PAILS CADDY™ by San Jamar®

This dedicated, portable system comes complete with an extra-durable pail, integrated spray bottle holder and specially labeled spray bottle. Design also includes a pour spout, comfort-grip stainless steel handle, engraved fill-marks and instructions for use in English and Spanish.

**4429940**



## KLEEN-PAILS® by San Jamar®

Reduce cross-contamination risks by keeping your cleaning solutions and food storage containers separate. Green Kleen-Pails are meant for soap and cleaning solutions. Red Kleen-Pails are designed for sanitizing solutions. Meets HAC-CP dedicated use mandates. 10 qt. pail features a pour spout. NSF.

<b>Green</b>	<b>Red</b>	
<b>9266297</b>	<b>7134257</b>	3 Qt.
<b>3290491</b>	<b>1140193</b>	6 Qt.
<b>9265935</b>	<b>4149746</b>	8 Qt.
<b>9429937</b>	<b>6429930</b>	10 Qt.

## KLEEN-PAILS® by San Jamar®

Reduce cross-contamination risks by keeping your cleaning solutions and food storage containers separate. Can be customized to your use with write-in panel. NSF.

<b>Yellow</b>	<b>Blue</b>	
<b>7633241</b>	<b>7958549</b>	6 Qt.



## KLEEN PLUG™ by San Jamar®

Eliminates the time and waste of wrapping beer taps when not in use, as required by health codes. Innovative stepped design fits into a variety of beer tap openings. Sold 5/Pk.

**6951743**



## SLICER CLEANING TOOL by Carlisle®

Helps keep hands and fingers away from slicer blade. Easy clean-up of slicers without disassembling slicer. Slicer tool has scraper on one end for scraping hardened foods. Single use scrub pads wrap around the slicer cleaning tool for thorough cleaning. Tool and scrub pads are sold separately.

<b>9964248</b>	Cleaning Tool	Ea.
<b>9964537</b>	Scrub Pads	60/Pk.



## GHS STATION - TRAINING MATERIALS

by EcoLab

Ecolab's GHS Training Aids facilitate staff training on the new safety data sheets (SDS) and hazardous chemical labels. Includes: 3-hole punched Safety Data Sheets (SDS) Manual - English; DVD Training Aid - English and Spanish; OSHA required employee training log.

Ships from IL.  
**1402537**



**ECOLAB FIRST AID BURN KIT WITH METAL CASE - MEDIUM** by EcoLab

FDA approved. Meets ANSI standards. OSHA Compliant. Can render first aid up to 24 people. Kit includes (Refill Items): 2x6 Water Jel Burn Dressing (2); Burn Ointment Box/10; 3x3 Gauze Pads; 1x5yds Blue Adhesive Tape; Triangular Bandage; Eye Dressing Box/4; CPR Protector w/one way valve; PVP Iodine Wipes Box/10; Blue Ripflex; Regular Ice Pack; Scissors; 4oz Eye Wash; First Aid Handbook; 2 Pair Nitrile Gloves; Abdominal Pad 5x9; 25 Blue Finger Cots; Blue Fabric Knuckle Bandages Box/40; Blue Fabric 1x3 Strip Bandages Box/100; Blue Fabric Fingertip Bandages Box 25; Elastic Strip Bandages 7/8x3 Blue Box 50; Roller Bandage 2x5yd **4780498**



**ECOLAB SPRAY BOTTLE HOLDER : 3 UNIT** by EcoLab

Durable and rugged, this spray bottle storage station is constructed of high-impact polypropylene to withstand years of heavy use. Makes for a stylish and convenient storage solution that is wall-mountable. Mounting hardware included. Spray bottles not included. Ships from IL. **2714922**



**MANI-KARE® BANDAGES** by San Jamar®

Specifically designed for minor wounds that can contaminate foods during preparation. Bright blue. Kit contains 600 strip bandages, 240 small fingertip bandages, 240 knuckle bandages, 150 large fingertip bandages, and 150 2" x 3" patch bandages. **3961067**



**FIRST AID KIT**

Includes: Non-aspirin tablets (12); Antacid tablets (6); Insect sting pads (10); Burn cream packets (10); Blue sheer strip bandages (32); Blue fingertip bandages (10); Blue knuckle bandages (8); Plastic bandages (25); Woven patch (2); Gauze rolls (2); Gauze pads, 3" x 3" (3); Gauze pads, 4" x 4" (2); Non-adherent pad, 2" x 3" (2); Triangular bandage (1); Eye pad, (1); Eye wash (1); Triple antibiotic ointment (12); Alcohol wipes (10); Hydrocortisone cream (12); Combine pad (1); Finger guards (2); Splinter out (1); Scissors (1); Tweezers (1); Plastic case with gasket (1); First aid instruction guide (1); Adhesive waterproof tape (1); Latex disposable gloves (1 pair); Instant cold pack (1); Reusable hot/cold pack (1). **9506965**



# ALLERGEN

Both food allergies and foodborne contamination can lead to serious and, in some cases, life-threatening illness. Taking safety precautions by incorporating allergen management into your operations goes hand-in-hand with implementing food safety practices.



# ALLERGEN



## **Superior** ALLERGEN FOLDING THERMOMETER

Keep your trusty thermometer close at hand with this foldable innovation. It's small and compact, fitting perfectly in a coat or an apron pocket. It's also magnetic and includes a convenient lanyard. With quick precision, a large digital display and a purple hue, it's easy to read and identify as an allergen-safe utensil. For hot or cold items, it's sure to become your favorite food-safety tool. -40°F to 450°F.

**9723966**

## ECONOMY ALLERGEN DIGITAL THERMOMETER *by Taylor*

Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. NSF Listed. Easy to read extra large LCD. -40°F to 302°F (-40°C to 150°C).

**6799043**

## WATERPROOF ALLERGEN DIGITAL THERMOMETER *by Taylor*

Color-coded to reduce the risk of cross-contamination. Purple color for use in allergy programs and kits. NSF Listed. Includes Safe-T-Guard antimicrobial additive in the case and sleeve. 1.5mm FDA step-down probe. Waterproof and dishwasher safe. -40°F to 450°F (-40°C to 230°C). Field recalibrateable.

**6799035**



## ALLERGEN BAMBOO PICK

Bamboo pick to assist in the critical identification of allergen prepared dishes.

**9573460** Paddle Pick 4 1/2" 1,200/Box

## ALLERGEN-FREE STORAGE CONTAINERS

*by Cambro®*

Designate allergen-free ingredients using Camsquare food storage containers. These containers include easy-to-identify purple graduations and allergen-free imprint on the opposite side. Purple seal covers feature an inner and outer seal to help keep ingredients safe from cross-contamination, even during transport.

### Containers

QT.	EACH	CASE OF 6
2	<b>4504728</b>	<b>9250639</b>
4	<b>7529930</b>	<b>1050140</b>
6	<b>9338689</b>	<b>3863019</b>
8	<b>9741157</b>	<b>8532429</b>

### Seal Covers

QT.	EACH	CASE OF 6
2 & 4	<b>9204250</b>	<b>2105194</b>
6 & 8	<b>2788090</b>	<b>5592227</b>

## ALLERGEN-FREE MEASURING CUPS

*by Cambro®*

Keeping separate allergen-free, color coded measuring cups in your kitchen can reduce the risk of cross-contact and accidental exposure to allergens during the preparation process. Externally marked purple graduations and allergen-free logo are imprinted in allergen purple for easy identification.

<b>3193393</b>	1 Cup	<b>4412279</b>	1 Pint
<b>9261535</b>	1 Quart	<b>3723572</b>	2 Quarts
<b>7473791</b>	4 Quarts		

# ALLERGEN



## MOBILE ALLERGEN WORKSTATION

Use as a designated cart to prepare and serve food for allergen sensitive customers when used with appropriate cutting boards and other tools. 20" x 30" top allows for plenty of space, cutting board, knives and other tools. Three shelves with an adjustable middle shelf for increased flexibility. NSF Listed.

**4180841**



## ALLERGEN SAF-T-ZONE™ *by San Jamar®*

Create an allergen safe zone with color-coded cutting board and tools to protect your customers from food allergens. Contains 12" x 18" x 1/2" Saf-T-Grip® cutting board, 10" chef's knife with purple handle, 12" stainless steel tongs with purple rubberized dipped handle, and 13" stainless steel turner with purple rubberized dipped handle. Thermometer sold separately.

**1672583**

## DID YOU KNOW?

Fifteen million Americans have food allergies and account for 200,000 emergency room visits per year.

8 foods account for 90 percent of all food-allergy reactions: Peanuts, Tree Nuts, Soy, Fish, Milk, Crustacea, Eggs, Wheat

## SAFETY TIPS

- Separate food before and after preparing menu options to create allergy-free foods, as well as to avoid cross-contamination during storage, preparation and cooking.
- Cooking does not eliminate the chance of a person having a reaction. Even a trace amount from a ladle or spoon that was used to pour peanut sauce then simply wiped off and used for a different sauce could cause a peanut allergy.



## TURNERS WITH PURPLE HANDLE

by Vollrath®

Heavy duty stainless steel with Ergo Grip™ handle. NSF.

**2023923** 6" x 3" Solid, Beveled  
**9061182** 8¼" x 2⅞" Solid



## PURPLE ONE-PIECE UTILITY TONGS

by Vollrath®

NSF.

**6670623** 6" **6590613** 9½"  
**4749336** 12" **2072414** 16"



## ONE-PIECE HEAVY DUTY LADLES WITH PURPLE HANDLE

by Vollrath®

NSF.

**2200637** 2 oz.  
**4938887** 4 oz.



## SPOONS WITH PURPLE HANDLE

by Vollrath®

Stainless steel with Ergo Grip™ handle. NSF.

**1316385** Solid  
**4304876** Perforated



## ONE-PIECE HEAVY DUTY SPOODLES® WITH PURPLE HANDLE

by Vollrath®

NSF.

**5378440** 4 oz. Perforated  
**6894995** 4 oz. Solid  
**7725253** 5 oz. Solid



## WEAR-EVER® FRY PANS WITH PURPLE HANDLE

by Vollrath®

NSF.

NATURAL	STEELCOAT X3™	DIAMETER
<b>2155350</b>	<b>8043434</b>	7"
<b>7445573</b>	<b>5515120</b>	8"
<b>4417635</b>	<b>4233702</b>	10"
<b>3595194</b>	<b>7816046</b>	12"

# TIPS FOR ALLERGEN-FREE FOOD PREPARATION

Dining out can be an enormous challenge for people with food allergies. Cross-contact is a major concern, as even a slight amount of an allergen could be dangerous. Each year, 150 people die of food-allergen-related complications, and half of them die away from home.

There have been few resources for the foodservice industry in this area. Currently, only the states of Rhode Island and Massachusetts require food-worker training on food allergens. The FDA Food Code requires only that the person in charge has general knowledge of the eight major allergens and symptoms of a reaction. The continuing discussion about food allergies could lead other states to require training on food allergens, but in the meantime, it is essential to put these practices in place:

## Avoid Cross-Contact

Allergen-free ingredients must not come into contact with ingredients containing allergens. If food-contact surfaces, equipment and utensils are not sanitized properly, allergen proteins may remain on them. This could be disastrous to people with food allergies.

The major causes of cross-contact are:

- Improper food labeling
- Shared equipment (including utensils, aprons, self-serve stations and cooking oils/fryers)
- Poor sanitation of preparation areas
- Inadequate ventilation

Small kitchens require extra care in this area. If training, resources and space are limited, allergen management demands careful planning. Commit to preparing allergen-free food at specific times, on pre-set days, with specifically designated equipment.

## Ensure Safe Supplies, Equipment and Storage

- Label equipment that is to be used solely for allergen-free ingredients. This includes but is not limited to shelving, storage containers, reach-in refrigerators, mixing bowls, cutting boards, utensils, measuring cups and thermometers.
- Require kitchen staff to use clean aprons, uniforms and gloves when handling allergen-free foods.
- Require that staff change into clean chef coats, aprons and hats before preparing allergen-free foods.
- Use separate workspaces and tools to prepare foods containing allergens and allergen-free foods.
- If you absolutely cannot avoid using common workspaces and/or tools, thoroughly clean and sanitize them with commercial cleaning products and commercial dishwashing systems. A simple wipe-down or rinse won't get the job done.
- Store allergen- and gluten-free ingredients in clearly labeled, tightly sealed containers in an area reserved solely for allergen-free items.

## Manage Your Ingredients

- Ensure that your food vendors declare food allergens on package labels, so you know exactly what you're getting.
- Do not purchase from manufacturers who change or substitute ingredients without notice, especially if your restaurant is labeled allergen-friendly.
- Prohibit your kitchen staff from running to the local grocery store to purchase to cover shorts, outs or small quantities.
- Take the time to get this right. More mistakes happen when time is short.

Consumers require safe dining choices away from home. Chefs who provide them keep their guests safe, healthy and loyal. US Foods® is your partner in meeting this challenge and making the transition as safe and seamless as possible.



Tree Nuts



Fin Fish



Shellfish



Peanuts



Wheat



Milk



Eggs



Soy



## FOODBORNE ILLNESS IS COMMON, COSTLY AND PREVENTABLE

An outbreak of foodborne illness occurs when a group of people consume the same contaminated food and two or more of them contract the same illness.

- The CDCP estimates that each year, one in six Americans (48,000,000 people) get sick, 128,000 are hospitalized and 3,000 die from foodborne illness.
- Survivors of food poisoning can experience long-term health consequences.
- The five most common causes of foodborne illness are purchasing food from unsafe sources, failing to cook food adequately, holding food at incorrect temperatures, using contaminated equipment and maintaining poor personal hygiene.
- Many bacterial microbes must multiply before enough are present in food to cause illness. Given warm, moist conditions and enough nutrients, one bacterium, dividing itself every half hour, can produce 17,000,000 progeny in 12 hours.
- Using a thermometer helps you know, rather than guess, when your food is hot and at safe temperatures.
- Foodborne diseases are largely preventable, though there is no one-step prevention measure. Instead, contamination must be prevented and limited at each step from the farm to the table.
- Global food chains transmit foodborne, disease-causing organisms worldwide, increasing the frequency and number of locations in which illnesses occur. Rapid urbanization boosts the risks, as people eat more food prepared outside the home, which may not be handled or prepared safely.





# FOOD SAFETY 9 STEPS CHECKLIST



## CONTINUED HOLD

- 2 Hour Rule - Any food kept at the danger zone for too long must be thrown out. No amount of cooking can reverse the amount of spoilage caused by bacteria
- Products on a steam table lose moisture rapidly. Keep pans covered when not in use, stir frequently, and add liquid as needed



## REHEAT

- Food must be reheated to an internal temperature of 165°F within two hours
- Always stir product thoroughly before checking temperatures
- Unless your steam table comes to a rapid boil, reheat your products on the stove or in the oven so they go through the danger zone rapidly



## CLEAN

- Use separate and dedicated cleaning and sanitizing pails to clean stations, tables and counters. Tables should be wiped down with surface disinfecting wipes between turns. Separate towels should be used for tabletop and chair
- Check rinse temperature to make sure it's at 180°F in high temp dish machine
- Utilize test strips to verify that sanitizer is used at the correct concentration
- Organize a master cleaning schedule & self inspection
- Be sure to use a waterproof thermometer that can be placed in a protective case and run through the dish machine to validate that the maximum temperature is achieved
- Remember to clean all carts between uses



## ALLERGEN

- Use purple colored items for quick identification by employees
- Create separate storage areas for allergen and gluten-free ingredients
- Your employees should be able to tell customers about menu items that contain potential allergens. At minimum have one person available per shift to answer customer's questions about menu items
- When customers say they have a food allergy, you should take it seriously
- When describing dishes, include sauces, marinades garnishes and how they are prepared (For example, peanut butter is sometimes used as a thickener in sauces or marinades. This information is critical to a customer with a peanut allergy)
- Identify any secret ingredients. While you may not want to share the recipe with the public, staff must be able to tell a customer who asks
- Wash your hands and change gloves before prepping food



## COOL

- Always pre-cool hot products before refrigeration. Use an ice bath or other method so products cool rapidly
- Make sure that product is cooled to less than 41°F within 6 hours using the two stage cooling process
- If the food hasn't reached 70°F within two hours, it must be reheated and then cooled again
- Establish a cooling log to allow employees to document proper cooling



## SERVE

- Avoid contaminating ice by using scoop systems that stop hand contact with ice. Use dedicated ice totes for safe ice transport and storage
- Flatware and utensils should be properly stored and dispensed to minimize bare hand contact
- Use utensils and tools to minimize bare hand contact with ready-to-eat foods
- Food that is delivered or catered must be discarded after four hours if it cannot be held outside of the temperature danger zone

# CONTRIBUTORS

Special thanks to the following key contributors for their valuable insight and support:



FOOD SAFETY SPECIALTIES INC.



**We're here to help protect your brand.  
To place an order, contact your US Foods<sup>®</sup> sales  
representative or visit us online.**



**[usfoods.com](http://usfoods.com)**