



**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 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.

## LEARN WHAT THESE PRODUCT CODE COLORS MEAN FOR ORDERING

**2775708** **GREEN** product codes identify US Foods Exclusive Brand items that are stocked at a nearby US Foods location or US Foods Culinary Equipment & Supplies® distribution center. Prices include standard delivery within the continental U.S. when ordered through your US Foods sales representative, or online at [www.USFoods.com/order](http://www.USFoods.com/order).

**1214410** **BLACK** product codes identify items that are stocked at a nearby US Foods location or US Foods Culinary Equipment & Supplies distribution center. Prices include standard delivery within the continental U.S. when ordered through your US Foods sales representative, or online at [www.USFoods.com/order](http://www.USFoods.com/order).

**1214410** **BLUE** product codes identify items that are shipped directly from the manufacturer. Prices of these items do not include delivery, unless otherwise noted. Please allow at least 10 business days for delivery, and in some cases, additional lead time is required.

**2775708** **ORANGE** product codes identify items that are shipped directly from the manufacturer and can be ordered through your US Foods sales representative, or online at [www.USFoods.com/order](http://www.USFoods.com/order). Please allow at least 10 business days for delivery.



**FOOD  
SAFETY**



# 9 STEPS TO A FOOD-SAFE OPERATION

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# 1 RECEIVE

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

# 1 RECEIVE



## THERMOCOUPLE WITH FOLDING PROBE

*by Lifetime Brands*

Digital Thermocouple Thermometer with folding probe. Splash-resistant with 1.50mm diameter stepdown probe. -40° to 572°F range. Field recalibratable with hold and F & C selectable features. NSF listed. Batteries included.

**3612736**



## INFRARED THERMOMETER WITH LASER

*by Lifetime Brands*

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 is a factor in foodborne illnesses

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 are critical before food enters your facility
- The packaging of food and non-food items should be intact and clean. It must 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 Lifetime Brands*

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<sup>1</sup>/<sub>4</sub>" 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 ADAPTABLE UTILITY CART *by Rubbermaid®*

Variable handle adjusts to four positions for comfortable handling and easier transport of awkward loads.

**1590114** Utility Cart



## 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<sup>1</sup>/<sub>4</sub>"W x 40"L x 33<sup>1</sup>/<sub>2</sub>"H



## SERVICE CART *by Cambro®*

Twin-handle cart has a 300 lb. capacity. Three 24<sup>5</sup>/<sub>16</sub>" x 15<sup>3</sup>/<sub>4</sub>" shelves with ledges keep contents on the cart. Four swivel casters. Grey. 16<sup>1</sup>/<sub>4</sub>"W x 32<sup>7</sup>/<sub>8</sub>"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 keep food fresh and safe.**



## 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 4 1/4"D; half size measures 8.3"H x 14 1/2"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. 29 1/2"L x 28"H.

	W	CAPACITY	SUGAR	FLOUR
<b>9501990</b>	13"	21 gal.	170 lbs.	140 lbs.
<b>4309308</b>	16 1/2"	27 gal.	226 lbs.	150 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 Cleanability. Additional colors available for food storage.

- 6734479** 10 gal. Bronco™ Lid
- 6747018** 10 gal. Bronco Container
- 3673274** 20 gal. Bronco Lid
- 3674058** 20 gal. Bronco Container
- 4700316** 32 gal. Bronco Lid
- 4700308** 32 gal. Bronco Container



## 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.

- 3642410** Roll of 100 Labels
- 3642436** Case of 20/100 Rolls
- 3642444** Roll of 250 Labels
- 3642626** Case of 24/250 Rolls
- 3642485** Half Size Bulk Dispenser Pack, 250 Labels/Roll, 1 1/4" x 2"
- 3642550** Half Size Bulk Dispenser Pack, Case of 24/250 Rolls
- 3578406** Multi Label Dispenser



# 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. 12<sup>3</sup>/<sub>4</sub>"W x 20<sup>7</sup>/<sub>8</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " 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>1842664</b>

### Half Size. 10<sup>7</sup>/<sub>16</sub>"W x 12<sup>3</sup>/<sub>4</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " 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>1360712</b>

### Half Size Long. 6<sup>3</sup>/<sub>8</sub>"W x 20<sup>7</sup>/<sub>8</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " Deep	<b>5287164</b>
4" Deep	<b>1044239</b>
Solid Cover	<b>8044190</b>

### Third Size. 6<sup>15</sup>/<sub>16</sub>"W x 12<sup>3</sup>/<sub>4</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " 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>3536113</b>

### Fourth Size. 6<sup>3</sup>/<sub>8</sub>"W x 10<sup>7</sup>/<sub>16</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " 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>4954130</b>

### Sixth Size. 6<sup>3</sup>/<sub>8</sub>"W x 6<sup>15</sup>/<sub>16</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " 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>6804261</b>

### Eighth Size. 5<sup>3</sup>/<sub>16</sub>"W x 6<sup>5</sup>/<sub>16</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " Deep	<b>4003716</b>
4" Deep	<b>7277578</b>
6" Deep	<b>4956112</b>
Notched Cover	<b>6109663</b>

### Ninth Size. 4<sup>1</sup>/<sub>4</sub>"W x 6<sup>15</sup>/<sub>16</sub>"L.

2 <sup>1</sup> / <sub>2</sub> " Deep	<b>1082320</b>
4" Deep	<b>8302499</b>
Flat Cover	<b>1302546</b>
Seal Cover	<b>8882249</b>

## DID YOU KNOW?

Bacteria grows most rapidly in the danger zone (40 to 140°F) and can double in number in as few as 20 minutes. Food stored in a refrigerator set at <40°F will be less vulnerable to microbial spoilage.

## 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



## 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
3 1/2" Deep	7246598	1112556	6
6" Deep	8025496	9112541	6
9" Deep	5025424	8112526	6
Cover	4025607	2112555	6

Clear. 18" x 26"	SINGLE	CASE	PACK
3 1/2" Deep	1062876	1112630	6
6" Deep	2030542	1112531	6
9" Deep	1025485	5336896	4
15" Deep	4025490	2112530	3
Cover	5025515	3112539	6
Colander	4122883		



## GLYCOL REFRIGERATOR/FREEZER THERMOMETER

by Lifetime Brands

Simulates food product temp for more accurate reading; not affected by opening and closing doors. -20° to 60° F (-30° to 25° C). Hangs or stands on shelf.

1592559



## LABEL DISPENSER

Organize and dispense up to (11) 1" wide label rolls or (5) 2" labels. Easily separates labels from backing paper and protects label rolls from kitchen messes. Break-resistant plastic holds up to commercial kitchens, commercial-grade suction-cup feet hold securely to countertops. Stows away with integrated brackets on back to hang on wire shelving or with the included wall mount bracket.

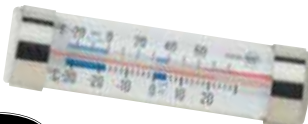
3578406



## 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.

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



## REFRIGERATOR/FREEZER THERMOMETER

-20° to 60°F, Hangs or Stands, 2/Cs.

1595768

# 2 STORE





## 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.	5053681	3020989	12
2 qt.	2313377	9012022	12
4 qt.	9025461	9112566	12
6 qt.	6302863	7012024	12
8 qt.	4172342	7112568	12
12 qt.	2302867	8012023	6
18 qt.	1302868	4112579	6
22 qt.	6313365	9020975	6

### Lids

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

## PERFORATED DRAIN BOX KIT

by Vollrath®

Same outstanding features as dish boxes, with drain holes for sanitary thawing of fish, poultry, fruits and vegetables. Can be used with ice inside a 7" deep dish box to keep prepared foods chilled. Includes bus box, drain box and lid.

Freezer safe. Dishwasher safe.  
20"W x 7"D x 15L.

5082045



# 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" and 48" shelves hold up to 800 lbs., 60" shelves hold up to 600 lbs. Order shelf and post kits separately. Lifetime warranty against rust and 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

## KENKUT DISPENSER

by Tablecraft®

Eliminates cross-contamination from unsanitary cardboard cutter boxes. Accommodates 12" or 18" film or foil rolls. Offers choice of safety blade or slide cutter with intergraded blade storage on lid. Integrated handles for easy transportation. Dishwasher safe. NSF approved.

**4081055**





# 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 proper 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 approved.

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



## SANI-SAFE® COMMERCIAL CUTLERY

Complete line designed with the operator in mind. Quality, stain-free high-carbon steel blades are hand-ground and honed for the ultimate edge. High-impact "Grip-Tex" handles offer superior slip resistance and safety. Handle and blades are fused to create an impervious seal, keeping food and bacteria out. Dishwasher safe. NSF approved.

<b>5380506</b>	Paring Knife 3 1/4" - 2 Pack	<b>7345978</b>	Utility 8", Scalloped	<b>2345981</b>	Bread Knife 8", Scalloped
<b>8380503</b>	Paring Knife 3 1/4", Scalloped - 2 Pk	<b>4380416</b>	Cook's Knife 6"	<b>3345980</b>	Bread Knife 10", Scalloped
<b>3345972</b>	Paring Knife 3 1/4", Clip Point	<b>0255521</b>	Cook's Knife 8"	<b>5345988</b>	Slicer 12", Scalloped
<b>8304545</b>	Paring Knife, Tapered	<b>0255570</b>	Cook's Knife 10"	<b>3380425</b>	Slicer 12", Duo-Edge
<b>1345958</b>	Boning 6", Narrow Stiff	<b>1345982</b>	Cook's Knife 12"	<b>6492631</b>	Santoku Knife 7"
<b>5345970</b>	Boning 6", Narrow Flex	<b>5380415</b>	Cook's Knife 6", Scalloped	<b>5345962</b>	Diamond Sharpener 12"
<b>9380395</b>	Boning 6", Curved	<b>6380414</b>	Cook's Knife 10", Scalloped	<b>1380534</b>	3-Piece Knife Set
<b>4380408</b>	Fillet Knife 7"	<b>8380412</b>	Offset Slicer 7", Scalloped	<b>6380521</b>	7-Piece Knife Set
<b>6345979</b>	Utility 6", Scalloped	<b>3345998</b>	Sandwich Knife 9", Offset		

# 3 PREPARE



**MONOGRAM**  
CLEANING  DISPOSABLES

## ANTIMICROBIAL FRUIT & 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.



## COLDMASTER® CHILLER

by Carlisle®

No ice, no electricity! Easy to use, perfect for keeping cans of whipped cream cold at a condiment station, coffee shop, catered events or concession stand. Simply freeze pan overnight and the pan will maintain temperatures at or below 40°F for up to 8 hours.

**7813240**



## SAF-T-WRAP® STATIONS

by San Jamar®

Combines safe dispensing of film 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 1/4" (8.25 cm) dia. Film rolls: from 12"-18" (30.48-45.7 cm). NSF.

**4883229** Saf-T-Wrap® Station

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



## CUTTING BOARD BRUSH

by Carlisle®

White poly block, white poly bristles.

**5130208** 6"

# 3 PREPARE



**MONOGRAM** CLEAN FORCE  
CLEANING DISPOSABLES

## TOUCH-FREE HAND HYGIENE SYSTEM

Wash hands without touching germ-y 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.

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



## WALL MOUNT GLOVE DISPENSER

by San Jamar®  
Clear Plexiglas® Dispenser.  
**0090316**



## FOOD PREP TOOLS by Carlisle®

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



## 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**



## HAND SINK by Advance Tabco®

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 17 1/4" W x 15 1/4" D x 13" H. 1 1/2" Drain.  
**6948517**



**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.

- 9862024** 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
SMALL	<b>6969471</b>	<b>6969620</b>
MEDIUM	<b>6969497</b>	<b>6969570</b>
LARGE	<b>6969505</b>	<b>6969695</b>
X-LARGE	<b>6969521</b>	<b>6969612</b>



# 3 PREPARE



## FACE SHIELD

by Engineered Plastics Inc

One-size. Blue plastic.

1 EA

**7981771**



## FACE SHIELD REPLACEMENT LENS

by Engineered Plastics Inc

Clear plastic.

3 PK

**6321457**



## BOUFFANT CAP

by Verterra LTD

21". White. Lightweight.

Non-woven. Blue. One size fits most.

20/100 EA

**4046506**



## SHOE COVER, NON-WOVEN

by Verterra LTD

Blue. One-size, non-sterile bootie.

20/100 EA

**3265692**

## COLOR GUIDE

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



## DID YOU KNOW?

Employee hygiene is a common cause of foodborne illnesses, and can be prevented by something as simple as washing hands thoroughly and frequently.

## SAFETY TIPS

- Implement a color coding system to prevent cross-contamination
- Keep refrigerated product in the cooler until it is needed
- Inadequate washing of fruits and vegetables is a cause of food-borne illness



# 4 COOK

A calibrated thermometer verifies foods reach the correct temperature for safety.

# 4 COOK



## DEEP FRY THERMOMETER

by Lifetime Brands

Dial Thermometer. 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.

**6445645**



## FOUR EVENT TIMER

by Lifetime Brands

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 and magnet. Memory recalls previous timer event. Count up/ count down. Includes button cell battery.

**8818817**



## 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.

**5565379** 2"W

**4973541** 3"W



## ONE-PIECE COLOR CODED KOOL TOUCH TONGS

by Vollrath®

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

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



## SANI-SAFE® TURNERS

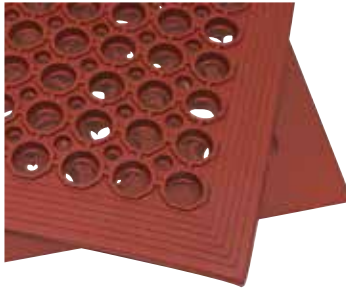
Flexibility for any task, a complete line of commercial turners and tools with the balance of stain-free, high-carbon steel blades and the slip resistance of "Grip-Tex" handles. Handles and blades are fused, eliminating any bacteria traps. Dishwasher safe.

<b>6345870</b>	Spreader 3 1/2"
<b>8345878</b>	Spreader 3 1/2", Scalloped
<b>7345986</b>	Mini Turner 2 1/2"
<b>1346006</b>	Turner 6" x 3", Square end
<b>4380531</b>	Cake Turner 8" x 3"
<b>5380530</b>	Cake Turner 8" x 3", Perf.
<b>6380539</b>	Slotted Turner 4" x 2 1/2"

<b>8345985</b>	Dough Cutter 6" x 3"
<b>9345984</b>	Bakers Spatula 6 1/2"
<b>7380538</b>	Pie Knife 4 1/2" x 2 1/4"
<b>9380536</b>	Pie Knife 5"
<b>1380542</b>	Griddle Scraper 4"
<b>2380566</b>	Fork 14", Heavy-duty



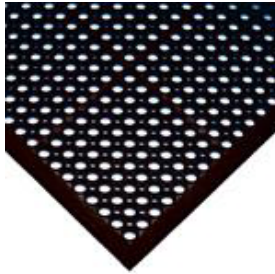
# 4 COOK



## ANIT-FATIGUE /ANTI-SLIP MAT *by Cactus Mat®*

Light duty anti-fatigue/anti-slip mats reduce employee leg and back fatigue while providing a secure footing. 3' x 5'. 1/2" thick.

**8344236** Red, Light Duty  
**5344213** Red, Medium Duty, Beveled Edge  
**7344237** Black, Light Duty



## DIGITAL POCKET TEST THERMOMETER

Digital pocket test, -58° to 300°F, red sheath, clip and battery Included.

**9330861**



## ANTIBACTERIAL THERMOMETER

*by Lifetime Brands*

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 Lifetime Brands*

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.

**2659762**



## DUAL TEMPERATURE THERMOCOUPLE & INFRARED

*by Lifetime Brands*

Waterproof thermometer, -67° to 572°F. Includes HACCP temperature zone safety indicator lights, an antimicrobial case, and a step down probe. Carrying case and two AAA batteries included.

**1595453**

## PROPER INTERNAL TEMPERATURES

USDA temperature chart:

<https://www.fsis.usda.gov/safetempchart>

## DID YOU KNOW?

A foodborne illness outbreak could cost a restaurant millions.

## SAFETY TIPS

- Do not interrupt cooking times by partially cooking food
- Ensure that product is cooked to the correct internal temperature as measured by a properly calibrated thermometer





# 5 HOLD

**Foods held properly ensure food safety and best 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° to 375°F. Perfect for microwave oven or steam table applications. Camwear® seal covers fit H-Pans™ as well. Sold each. NSF approved. Black.

### Full Size. 12<sup>3</sup>/<sub>4</sub>"W x 20<sup>7</sup>/<sub>8</sub>"L.

**7099252** 2<sup>1</sup>/<sub>2</sub>" Deep  
**9116732** 4" Deep  
**9302522** 6" Deep

### Half Size. 10<sup>7</sup>/<sub>16</sub>"W x 12<sup>3</sup>/<sub>4</sub>"L.

**8099251** 2<sup>1</sup>/<sub>2</sub>" Deep  
**9099250** 4" Deep  
**2302487** 6" Deep

### Half Size long. 6<sup>3</sup>/<sub>8</sub>"W x 20<sup>7</sup>/<sub>8</sub>"L

**5136585** 2<sup>1</sup>/<sub>2</sub>" Deep  
**6184808** 4" Deep

### Third Size 6<sup>15</sup>/<sub>16</sub>"W x 12<sup>3</sup>/<sub>4</sub>"L

**7099245** 2<sup>1</sup>/<sub>2</sub>" Deep  
**5099254** 4" Deep  
**2098697** 6" Deep

### Fourth Size. 6<sup>15</sup>/<sub>16</sub>"W x 12<sup>3</sup>/<sub>4</sub>"L

**2150431** 2<sup>1</sup>/<sub>2</sub>" Deep  
**7108939** 4" Deep  
**7302524** 6" Deep

### Sixth Size. 6<sup>3</sup>/<sub>8</sub>"W x 6<sup>15</sup>/<sub>16</sub>"L

**1101377** 2<sup>1</sup>/<sub>2</sub>" Deep  
**8117590** 4" Deep  
**9101361** 6" Deep

### Ninth Size. 4<sup>1</sup>/<sub>4</sub>"W x 6<sup>15</sup>/<sub>16</sub>"L

**3230646** 4" Deep



## INSULATED END LOADERS

Rugged, stain-resistant polyethylene exterior and extra thick foam insulation provides maximum temperature retention for transporting up to five, full-size, 2<sup>1</sup>/<sub>2</sub>" deep food pans with covers. Coved interior corners and smooth inside walls for easy cleanup. NSF approved.

**4151361** Black

## 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
- Cover food and install sneeze guards to protect food from contaminants. Covers also help maintain a food's internal temperature
- Hold hot food at 140°F or higher; hold cold at 40°F or lower
- Pack food densely. The more product that is held together, the better the temperature retention

# 5 HOLD



## COLOR CODED POCKET THERMOMETERS

*by Lifetime Brands*

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° to 220°F (-10° to 100°C).

<b>7379528</b>	Purple (Allergen)
<b>7724530</b>	Yellow (Poultry)
<b>5724600</b>	Red (Raw Meat)
<b>3715238</b>	Brown (Cooked Meat)
<b>5510164</b>	Blue (Fish)



## 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.

<b>7479132</b>	Domed Bar Center
<b>9479106</b>	1 Pint Chillable Insert, 1 Ea.
<b>8479123</b>	2 Quart Chilable Insert, 1 Ea.



## 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.

<b>4963153</b>	1 qt., 1 Connector, 2 End Caps, Chillable
<b>5592340</b>	2 qt., 1 Connector, 2 End Caps
<b>4358503</b>	Replacement Ice Packs, 6 Pack



## 60 MINUTE LONG RING TIMER

*by Lifetime Brands*

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

**0443531**



## WATERPROOF DIGITAL THERMOMETER

*by Lifetime Brands*

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

**0442996**



## POCKET TEST THERMOMETER

0° to 220°F, 1" Dial with sheath and clip, bi-metallic, recalibratable, NSF, 2/Pk.

**4734976**

# 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.

<b>8962656</b>	Full Size, 6" Deep
<b>8962664</b>	Half Size, 6" Deep
<b>8962672</b>	Third Size, 6" Deep
<b>8962680</b>	Third Size with Divider, 6" Deep
<b>8962698</b>	Sixth Size, 6" Deep



## 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.

<b>1164672</b>	White Crock
<b>7339781</b>	Clear Solid Lid
<b>1104694</b>	Clear Slotted Lid
<b>9339789</b>	Clear Pump Lid
<b>1339795</b>	Condiment Pump
<b>7199433</b>	3 Hole Organizer



## 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



## 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.

<b>0209676</b>	Full Size
<b>8316119</b>	Half Size
<b>0263624</b>	Third Size
<b>5532445</b>	Sixth Size

## 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.

<b>Full Size.</b>	17 <sup>3</sup> / <sub>4</sub> " x 25 <sup>3</sup> / <sub>4</sub> ".
<b>9339896</b>	18 Gauge, Medium duty
<b>8339897</b>	16 Gauge, Heavy duty
<b>Half Size.</b>	12 <sup>7</sup> / <sub>8</sub> " x 17 <sup>3</sup> / <sub>4</sub> ".
<b>7339898</b>	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 ❄️❄️❄️



## QUICKCHILLER™ BLAST CHILLER

by Alto-Shaam®

Increase food safety and production by rapidly cooling food through the danger zone. Save labor with downloadable HACCP data and a USB port. Touch screen control with 20 preset menu options. Quick freeze, soft chill, hard chill and holding modes with an automatic defrost cycle. 115V or 220V. 1 PHS.

**2703784** 27"W x 38"H x 30"D, 3 Pan Cap  
**6800572** 57"W x 42"H x 36"D, 5 Pan Cap  
**1226990** 40"W x 71<sup>3</sup>/<sub>8</sub>"H x 39"D, 20 Pan Cap

Warranty: 5-Year Limited Warranty on self-contained compressor effective from date of shipment. (Excludes labor). \*Ships from WI.



## 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**



## FREEZER/REFRIGERATOR TUBE CLIP THERMOMETER

-20° to 80°F. Suction cup. 2/Cs. NSF approved.

**1596055**



## LOUD RING TIMER

by Lifetime Brands

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.

**8525904**



## WATERPROOF PEN THERMOMETER

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

**8029302**



## HACCP WALL THERMOMETER

by Lifetime Brands

**9597127**

HACCP Cooler 0 to 80°F Wall Mount 6"

**4802911**

HACCP Cooler 0 to 80°F Wall Mount 13"

**7561432**

HACCP Dry Storage 0 to 100°F Wall Mount 6"

**4609428**

HACCP Dry Storage 0 to 100°F Wall Mount 13"

## DID YOU KNOW?

Improper cooling of food is one of the more frequent food safety violations. Food should be cooled rapidly and refrigerated at/below 40°F within two hours of being cooked.

## 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, and prevent a special type of bacteria called a "sporeformer" from growing.
- Cool foods from 135 to 41°F in 6 hours with the initial two hours having a temperature change from 135 to 70°F. Passing between the temperatures of 125°F to 70°F needs to be done rapidly in order to reduce the risk of pathogen growth.



# 7 REHEAT

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



# 7 REHEAT



## 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.
<b>4329082</b>	2 1/2"	71/2
<b>6329080</b>	4"	141/2

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

	DEPTH	QTS.
<b>1329093</b>	2 1/2"	4 1/2
<b>3329091</b>	4"	6 1/2

**Slotted Covers.** 18/8, stainless steel. Includes slot for serving utensil. NSF Approved.

<b>2329043</b>	Full Size
<b>9329178</b>	Half Size



## SELF-SERVE STYLE BREATH GUARDS

by Advance Tabco®

<b>1154595</b>	For 3 Well Models
<b>2949816</b>	For 4 Well Models
<b>3879940</b>	For 5 Well Models
<b>5675113</b>	End Guard (for one end)



## AMBER HIGH HEAT FOOD PANS

by Carlisle®

Pans resist acids, oils, and can withstand temperatures of -40°F to 400°F. Capacity indicators in liters and quarts are marked on the sides. Reinforced corners provide extra strength. Textured bottom hide scratches. Dishwasher safe.

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

<b>5778824</b>	6" Depth
<b>6667786</b>	Full size, solid pan cover

**Half Size.** 10<sup>3</sup>/<sub>8</sub>"W x 12<sup>3</sup>/<sub>4</sub>"L

<b>5778980</b>	2 <sup>1</sup> / <sub>2</sub> " Depth
<b>5779004</b>	4" Depth
<b>5731872</b>	6" Depth
<b>6667349</b>	Half size, solid pan cover



## STEAM TABLE ACCESSORIES

by Advance Tabco

<b>6916326</b>	Field Installable Caster Kits**
<b>2949816</b>	Aluminum Spillage Pans. Sold each.

### Cafeteria Style Breath Guards

<b>2740709*</b>	For 3 Well Models
<b>5674809*</b>	For 4 Well Models
<b>4844825*</b>	For 5 Well Models
<b>8785690*</b>	End Guard (for one end)

\*Ships from GA. \*\*For electric models only.



## WATERPROOF THERMOCOUPLE

by Lifetime Brands

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° to 270°F. Rugged, impact-resistant construction, -6' drop test.

**4688883**



## SOUP KETTLE COOKER/WARMER

Great for rethermalizing, cooking and holding soups and light sauce type products in buffets, serving stations, prep areas, etc. Will retherm refrigerated product from 35° to 160°F in approximately 50 minutes. 10 1/2 quart capacity. Features adjustable temperature control, black powder-coated body, removable stainless steel inset, stainless steel hinged lid assembly, metal base and generic product cards. 14 1/4"H x 13 1/8" Dia. 800W. 120V. Includes power cord with NEMA 5-15 plug.

**3839644**

## SAFETY TIPS

- 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
- When checking the temperature of product, make sure the temperature holds for at least 15 seconds
- Reheating food safely involves quickly bringing it up to an internal temperature of 165°F
- When checking temperatures on whole cuts of meat or large birds, always check the thickest part of the product
- Check temperature in several parts of the food item to verify even heating; this is especially critical when using microwave ovens





## 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.**

# 8 SERVE



## GOBAG™ PIZZA DELIVERY BAGS

by Cambro

Cambro® GoBags' high-density insulation keeps temperature in the safe zone during both holding and transport to the customer, whether it's picked up curbside or delivered to their door. Thick, sturdy 600-denier polyester fabric makes for breathable material. High-density insulation keeps food hot. Heavy-duty, sewn-in straps and ticket pouch. Black.

**7570663** Holds 2 to 3 16-18" Pizzas

**7763392** Holds 4 to 5 16-18" Pizzas



**MONOGRAM**  
CLEANING  DISPOSABLES

## TAMPER EVIDENT LABEL

2" round label can be used on a variety of substrates and packaging sizes. Permanent pressure-sensitive label has good initial tack and continues to hold onto the substrate. Features slits for security – when the label is removed, it separates into pieces, indicating tampering.

**3718540** 2 rolls/500 labels per roll



## GOBAG™ FOLDING CATERING BAGS

by Cambro

Cambro® GoBags™ help protect the signature items your customers crave. Your recipes, your quality, and your brand are delivered to your customer — safe and sound. High-density insulation keeps temperature in the safe zone during both holding and transport. Thick, sturdy nylon fabric makes for breathable material. High-density insulation keeps food hot. Heavy-duty, sewn-in straps and ticket pouch. Black

L x W x H

<b>1784481</b>	Small	10" x 10" x 11"
<b>5441726</b>	Medium	12" x 15" x 11"
<b>6051934</b>	Large	21" x 14" x 17"



**MONOGRAM**  
CLEANING  DISPOSABLES

## BLUE NITRILE GLOVES

Form-fitting, powder-free and latex-free; blue in color. Also available in black. Ideal for tasks requiring puncture resistance and a high level of dexterity.

<b>7821309</b>	Small
<b>7821424</b>	Medium
<b>7821457</b>	Large
<b>7821499</b>	XL

## 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
- Discard food that is not heated or cooled to temperatures outside of the danger zone (40-140°F) after 2 hours

# 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.

<b>0311241</b>	Black
<b>5572490</b>	White
<b>4908588</b>	S/S Shroud



## 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.

<b>9429929</b>	6-10 oz. Complete
<b>0880757</b>	12-16 oz. Complete
<b>8222010</b>	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**



## 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.

<b>0412171</b>	5 Gal. (20 Lb.) Capacity, 14 1/2"H
<b>7311632</b>	6 gal. (25 Lb.) Capacity, 17"H



## FACE MASK, NON-WOVEN

by Bamko

3-ply cotton. Reusable with adjustable ear loop.

10 EA

**2740958**



## FACE MASK, NON-WOVEN

50 ct

**2810187**



## HANDS-FREE DOOR OPENER

by Nemco Food Equipment

1.75" x 3" x 2.63". Angle design. Arm unit. Stainless steel with hardware.

1 EA

**4967603**



## HANDS-FREE DOOR OPENER

by Nemco Food Equipment

3" x 3" x 19" x 3". Angle design. Foot unit. Stainless steel with hardware.

1 EA

**2590541**





## 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.**

# 9 CLEAN



## 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.
- 8928261** Sanitizing No-Rinse Floor Cleaner, F7, 5 LT



## 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**

# 9 CLEAN



## 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 BOTTLE

*by Delta Industries*

All-purpose industry standard.

Adjustable from a fine mist to a steady stream. 3/Bag.

**5314294** 24 oz.



## SPILL MOP AND BIOHAZARD KIT

*by Rubbermaid®*

Spills happen unexpectedly, creating hazards for patrons and staff which need to be cleaned up as quickly as possible to avoid injuries. Using a string mop and bucket can be time-consuming and leaves the floor wet. Spill Mop makes it easier to quickly remove liquid spills, leaving the floor dry faster.

- 7933147** Spill Mop Kit
- 9891067** Spill Mop Pads
- 9220023** Spill Mop Biohazard Kit
- 8381182** Biohazard Spill Mop Pads



**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.



**MONOGRAM** **CLEAN FORCE**  
CLEANING • DISPOSABLES

## MOP HANDLES AND MOP HEADS

**Mop Handles, 60"**

- 6934657** Super Jaws Handles
- 6934616** Stirrup Quick Change Handle
- 6934624** Speed Change Handles

**Mop Heads**

- 2950699** Cut-End 4-Ply Cotton Mops Heads
- 2957322** Looped-End Economy Mops, Medium



## 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**



# 9 CLEAN



## CLEANTEMP™ SANITIZING THERMOMETER SYSTEM

by Vanco®

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 Lifetime Brands

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

by LaMotte®

Chemically treated paper strips change to indicate sanitizer level.

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



## 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 Lifetime Brands

Single-use design for prevention of cross contamination and 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 and 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 Lifetime Brands

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**



# 9 CLEAN



**MONOGRAM**  
CLEANING  DISPOSABLES

## DETERGENT & SANITIZER BUCKETS

To run a clean operation, make a clear distinction between detergent and sanitizer containers. Our new Monogram® Color-Coded Sanitizer and Detergent Buckets are instantly recognizable, helping your staff use the right chemicals for the right jobs. Each one has interior measurement markings, bilingual instructions and a bail handle for easy carrying. Available in two sizes, they're an essential tool for keeping your sanitation record spotless.

Detergent Bucket	Sanitizer Bucket	
<b>6583349</b>	<b>5234244</b>	3 Qt.
<b>1407023</b>	<b>9168331</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**



## 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.

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



## 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.



## 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**



## 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**

# 9 CLEAN



## 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 2' X 5'

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.

- 6492376** Bandage Dispenser
- 3063980** 1" x 3" Bandage Refill
- 5396629** 1.5" x 3" Knuckle Bandage Refill
- 6225284** 2" x 3" Large Patch Bandage Refill



## FIRST AID KIT by Service Ideas™

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

# 9 CLEAN

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## HARD SURFACE CLEANER & SANITIZER KIT

by San Jamar®

Hard Surface Sanitizer. Portion Pack Kit.

1 KT

**8745414**



## HARD SURFACE CLEANER & SANITIZER KIT REFILL PACKETS

by San Jamar

Hard Surface Sanitizer Packets.

100/5 OZ

**2651104**



## LIQUID BLEACH

by KIK

Disinfectant. Clear jug.

6/1 GA

**6696848**



## DIGITAL INFRARED THERMOMETER

by S2S Global

89.6/109.4. Non-contact.

1 EA

**2444106**



## LIQUID HAND SANITIZER

by Lifted Made

Clear bottle. Alcohol scent.

25/1 OZ

**2106120**



## HAND SANITIZER GEL

by Revolution Group

Clear bottle. Alcohol scent. 70%.

6/64 OZ

**9679321**

# 9 CLEAN



## M.I.S.T.™ FOGGER

*by Front of the House, Inc*

Easily disinfect large areas and surfaces quickly and cost-effectively. No dilution needed, just fill the Fogger directly from the drum using the drum faucet. ULV (Ultra Low Volume) Foggers quickly disinfect entire areas, unlike electrostatic sprayers, which are directional and surface specific. ULV Foggers are comparatively inexpensive and reduce product usage by dispensing disinfectant droplets as small as 10 microns, making our Fogger the most cost-effective delivery system on the market.

Specifications:

- Tank Capacity 1.32 gal (5L)
- Coiled Hose 16" (41cm)
- Power Cord 15'6" (475cm)
- Power 800W
- AC Adapter Rated Voltage 100-240V
- Effective Range up to 26' (8M)
- Adjustable Particle Size 10-150µm
- Atomization Volume 470 ml/min
- Net Weight 13 lbs (6kg)
- Adjustable Shoulder Strap 16.5" (42cm)

1 EA

**6093806**

## M.I.S.T DISINFECTING SOLUTION

*by Front of the House, Inc*

Our ready-to-use formula is designed to be gentle to users but tough on germs, non-irritating to skin, non-corrosive to treated articles, NSF-certified (no rinsing required) for food contact surfaces, and listed in the lowest toxicity category pesticide with the EPA. Our M.I.S.T.™ Disinfecting Solution gives you peace of mind that you are using an effective product that does not come with alarming safety warnings & precautions.

One undiluted 5 gal drum disinfects 25,000 sq ft. Dilution of 5:1 will disinfect 150,000 sq ft. and maintains the same kill rate.

Shipped with a faucet, allowing easy dispensing and storage.

5 GA

**9609272**

## SAFETY TIPS

- Always clean and sanitize your thermometer before every temperature reading
- Enforce a "clean as you go" policy
- Always remember:
  - Clean — Wash hands and surfaces often.
  - Separate — Separate raw meat from other foods.
  - Cook — Cook to the right temperature.
  - Chill — Refrigerate food promptly





# 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 is a key element of your food safety practices.**



# ALLERGEN



## 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° to 450°F.

**95723966**



## ECONOMY ALLERGEN DIGITAL THERMOMETER

*by Lifetime Brands*

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° to 302°F (-40°C to 150°C).

**6799043**



## WATERPROOF ALLERGEN DIGITAL THERMOMETER

*by Lifetime Brands*

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° to 450°F (-40°C to 230°C). Field recalibrateable.

**6799035**



## 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*

*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 BAMBOO PICK

*Tablecraft®*

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

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



# ALLERGEN



## MOBILE ALLERGEN WORKSTATION

by InterMetro®

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?

The FDA defines the following 8 items as major food allergens: peanuts, tree nuts, soybeans, fish, milk, crustacean shellfish, eggs, and 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 an allergic reaction

# ALLERGEN



## TURNERS WITH PURPLE HANDLE

by Vollrath®

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

**2023923** 6" x 3" Solid, Beveled  
**9061182** 8 1/4" x 2 7/8" Solid



## PURPLE ONE-PIECE UTILITY TONGS

by Vollrath

NSF.

**6670623** 6" **6590613** 9 1/2"  
**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"



# 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.

There have been few resources for the foodservice industry in this area. The FDA Food Code requires only that the person in charge has general knowledge of the eight major allergens and symptoms of a reaction. 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.

### Some causes of cross-contact are:

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

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
- Always read the label on the products used to prepare an allergen-free food in the event the manufacturer has made a change
- 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



Crustacean



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 CDC 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 following actions are most commonly responsible for foodborne illness: purchasing food from unsafe sources, failing to cook food adequately, holding food at incorrect temperatures, using contaminated equipment and maintaining poor personal hygiene
- Using a food thermometer enables you to confirm, rather than guess, when your food has reached a safe temperature
- 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
- It is estimated that foodborne illnesses in the U.S. cost a total of \$15.6 million annually
- Salmonella, a bacteria that commonly causes foodborne illnesses, results in more hospitalizations and deaths than any other bacteria found in food and incurs \$365 million in direct medical costs annually\*



\* Source: CDC Foundation, 2018

\*\* U.S. Dept. of Agriculture, 2018

# NOTES

[illegible]



# FOOD SAFETY 9 STEPS CHECKLIST



## RECEIVE CHECKLIST

- ☐ Check and record the temperature of food as it arrives. Keep thermometers handy for use throughout your operation
- ☐ Refuse, quarantine or return any product that fails your temperature check
- ☐ Transport refrigerated and frozen foods to the proper storage facility immediately after receiving
- ☐ Check and record all expiration dates and package integrity
- ☐ Place incoming shipments on dunnage racks to keep it off the dock floor
- ☐ The packaging of food and non-food items should be intact and clean. It should protect food and food-contact surfaces from contamination



## STORE CHECKLIST

- ☐ Store food 6" from the wall and 6" up from the floor. Slotted shelves should be used for proper air circulation
- ☐ All items should be covered, labeled and dated
- ☐ Make sure thermometers are properly placed and monitored regularly. Keep refrigerated areas at 40°F or below and freezers between 0°F and -10°F
- ☐ Store bulk foods out of potentially contaminated shipping cartons
- ☐ Store food in air-tight containers. Use food pans (with lids), ingredient bins and food storage boxes to keep your kitchen organized and safe from infestations & bacteria
- ☐ To prevent cross-contamination, store food in the following top-to-bottom order:
  1. Ready-to-Eat Food
  2. Seafood
  3. Whole Cuts of Beef & Pork
  4. Ground Meat & Fish
  5. Whole & Ground Poultry
- ☐ Keep a storage temperature log with daily entries
- ☐ If packaging is compromised and may potentially leak, place in an intact container



## PREPARE CHECKLIST

- ☐ To ensure effective and thorough hand and nail cleaning, use a quality nailbrush. Nailbrush systems are available to keep the brush handy, encourage use and keep the brush clean
- ☐ Place glove holders by hand-washing sink to promote hand washing prior to placing gloves on hands
- ☐ Properly clean and sanitize all prep areas prior to beginning prep
- ☐ Inspect each food item for freshness and quality
- ☐ Ensure that all frozen foods have been thawed properly through cooking, microwave or under running water
- ☐ Sanitize food contact surfaces a minimum of every 4 hours
- ☐ Keep refrigerated product in the cooler/refrigerator until it is needed
- ☐ Provide tasting spoons to allow employees to verify product is produced to meet specification requirements, but also to ensure tasting practices do not contaminate product



## COOK CHECKLIST

- ☐ Thermometers should be used to ensure food maintains the proper temperatures
- ☐ Check the temperature in the thickest part of the food. Take at least two readings in different locations
- ☐ Verify the calibration of your thermometers at least once per week



## HOLD CHECKLIST

- ☐ Use garnish centers that allow lids to be closed to prevent cross-contamination and keep foods fresh; also chillable to prevent temperature abuse
- ☐ When holding hot food, always pre-heat your transporter—whether it's a beverage server or a food carrier or holding cabinet
- ☐ Foods being held for service should have temperatures checked and recorded regularly
- ☐ Fill food containers to correct level to prevent overfilling and to allow sufficient temperature exchange

# FOOD SAFETY 9 STEPS CHECKLIST CONTINUED



## HOLD CHECKLIST CONT'D

- ☐ 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 damage 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 CHECKLIST

- ☐ 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 CHECKLIST

- ☐ 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 CHECKLIST

- ☐ 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 CHECKLIST

- ☐ 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 CHECKLIST

- ☐ 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 two hours if it cannot be held outside of the temperature danger zone



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



[usfoods.com](https://usfoods.com)