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.

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.

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.

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.
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 Taylor
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.

**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.

**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.

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**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.

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**FOOD SAFETY** | 5
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. 12¼” 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.

3647211 Label Gun
3657681 Rep’l Labels, 1,000/Roll, 8 Rolls/Case

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 17½”W x 40”L x 33½”H

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

SERVICE CART by Cambro®
Twin-handle cart has a 300 lb. capacity. Three 24½” x 15¾” shelves with ledges keep contents on the cart. Four swivel casters. Grey.

16½”W x 32¾”L x 38”H
3402005
Keep food safe and preserve quality by following good storage guidelines. Proper labeling, temperature control, placement and rotation will keep food fresh and safe.
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 Roll
- 3578406 Multi Label Dispenser

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.
- 3642485 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.

<table>
<thead>
<tr>
<th>W</th>
<th>CAPACITY</th>
<th>SUGAR</th>
<th>FLOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>9501990</td>
<td>13”</td>
<td>21 gal.</td>
<td>170 Lbs.</td>
</tr>
<tr>
<td>4309308</td>
<td>16 1/2”</td>
<td>27 gal.</td>
<td>226 Lbs.</td>
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</table>

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
- 6747019 10 gal. Bronco Container
- 3673274 20 gal. Bronco Lid
- 3674058 20 gal. Bronco Container
- 4700316 32 gal. Bronco Lid
- 4700308 32 gal. Bronco Container
**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.

**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.

<table>
<thead>
<tr>
<th>Size</th>
<th>Description</th>
<th>Case</th>
<th>Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>3½&quot; Deep</td>
<td>Clear 18&quot; x 12&quot;</td>
<td>7246598</td>
<td>1112556 6</td>
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<tr>
<td>6&quot; Deep</td>
<td>Clear 18&quot; x 12&quot;</td>
<td>8025496</td>
<td>9112541 6</td>
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<tr>
<td>9&quot; Deep</td>
<td>Clear 18&quot; x 26&quot;</td>
<td>5025424</td>
<td>8112526 6</td>
</tr>
<tr>
<td>Cover</td>
<td>Clear 18&quot; x 26&quot;</td>
<td>4025607</td>
<td>2112555 6</td>
</tr>
<tr>
<td>3½&quot; Deep</td>
<td>Clear 18&quot; x 26&quot;</td>
<td>1062876</td>
<td>1112630 6</td>
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<td>2030542</td>
<td>1112531 6</td>
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<td>5336896 4</td>
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<tr>
<td>15&quot; Deep</td>
<td>Clear 18&quot; x 26&quot;</td>
<td>4025450</td>
<td>2112530 3</td>
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<td>Cover</td>
<td>Clear 18&quot; x 26&quot;</td>
<td>5025515</td>
<td>3112539 6</td>
</tr>
<tr>
<td>Colander</td>
<td></td>
<td>4122883</td>
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</tr>
</tbody>
</table>

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### 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

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### REFRIGERATOR/FREEZER THERMOMETER
-20° to 60°F; Hangs or Stands, 2/Cs.

1595768

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### 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

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### 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.

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

<table>
<thead>
<tr>
<th>Size</th>
<th>Single</th>
<th>Case</th>
<th>Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 qt.</td>
<td>5053681</td>
<td>3020989</td>
<td>12</td>
</tr>
<tr>
<td>2 qt.</td>
<td>2313377</td>
<td>9012022</td>
<td>12</td>
</tr>
<tr>
<td>4 qt.</td>
<td>9025461</td>
<td>9112566</td>
<td>12</td>
</tr>
<tr>
<td>6 qt.</td>
<td>6302863</td>
<td>7012024</td>
<td>12</td>
</tr>
<tr>
<td>8 qt.</td>
<td>4172342</td>
<td>7112568</td>
<td>12</td>
</tr>
<tr>
<td>12 qt.</td>
<td>2302867</td>
<td>8012023</td>
<td>6</td>
</tr>
<tr>
<td>18 qt.</td>
<td>1302868</td>
<td>4112579</td>
<td>6</td>
</tr>
<tr>
<td>22 qt.</td>
<td>6313365</td>
<td>9020975</td>
<td>6</td>
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</tbody>
</table>

Lids

<table>
<thead>
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<th>Size</th>
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<th>Pack</th>
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</thead>
<tbody>
<tr>
<td>1 qt.</td>
<td>3053691</td>
<td>3025624</td>
<td>12</td>
</tr>
<tr>
<td>2, 4 qt.</td>
<td>4025458</td>
<td>6112585</td>
<td>12</td>
</tr>
<tr>
<td>6, 8 qt.</td>
<td>7302862</td>
<td>8112575</td>
<td>12</td>
</tr>
<tr>
<td>12, 18, 22 qt.</td>
<td>8180838</td>
<td>4112652</td>
<td>6</td>
</tr>
</tbody>
</table>

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
CAM SHELVING™ 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.

18’D 24’D
6345493 9547184 36” Kit
5181954 5813441 48” Kit
3661629 1073867 60” Kit
Post Kit
3599347 3738945 72”H

MOBILE CAM SHELVING™ 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.

36”W 48”W
6343682 2246096 18”D
8488018 1292141 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.
2300424 12” x 18”
3297934 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.
1412097 8” Deep Colander
7412091 Colander Kit

KENKUT DISPENSER
by Tablecraft®
Eliminates cross-contamination from unsanitary cardboard cutter boxes. Accommodates 12” or 18” film or foil roles. 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

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.

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.

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

5380506 Paring Knife 3¼" - 2 Pack
8380503 Paring Knife 3¼", Scalloped - 2 Pk
3345972 Paring Knife 3¼", Clip Point
8304545 Paring Knife, Tapered
1345958 Boning 6", Narrow Stiff
5345970 Boning 6", Narrow Flex
9380395 Boning 6", Curved
4380408 Fillet Knife 7"
6345979 Utility 6", Scalloped
7345978 Utility 8", Scalloped
4380416 Cook’s Knife 6"
0255521 Cook’s Knife 8"
0255570 Cook’s Knife 10"
1345982 Cook’s Knife 12"
5380415 Cook’s Knife 6", Scalloped
6380414 Cook’s Knife 10", Scalloped
8380412 Offset Slicer 7", Scalloped
3345998 Sandwich Knife 9”, Offset
2345981 Bread Knife 8", Scalloped
2345981 Bread Knife 10", Scalloped
5345988 Slicer 12", Scalloped
3380425 Slicer 12", Duo-Edge
6492631 Santoku Knife 7”
5345962 Diamond Sharpener 12”
1380534 3-Piece Knife Set
6380521 7-Piece Knife Set
3 PREPARE

CUTTING BOARD REFINISHER WHITE
by San Jamar®
Easily removes cuts from cutting boards; keeps boards in perfect shape by removing bacteria-harboring scratches and cuts. Dishwasher Safe. BPA free.
2698132

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

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.

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

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 remedied 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 (or not washing) of fruits and vegetables is a cause of foodborne illness

FOOD SAFETY | 15
TOUCH-FREE HAND HYGIENE SYSTEM
Wash hands without touching germy 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

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.

- 6969471 POWDER-FREE Black Disposable Glove
- 6969620 POWDERED Black Disposable Glove
- 6969570 POWDER-FREE Clear Disposable Glove
- 6969695 POWDERED Clear Disposable Glove
- 6969521 POWDER-FREE Clear Disposable Glove
- 6969612 POWDERED Clear Disposable Glove

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

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 17¼” W x 15¼” D x 13” H. 1½” Drain.

- 6948517 Hand Sink. Includes faucet, side splashes for extra sanitation.

FOOD PREP TOOLS by Carlisle

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

Monogram® cleaning with 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

WALL MOUNT GLOVE DISPENSER
by San Jamar®
Clear Plexiglas® Dispenser.

- 0090316 Wall Mount Glove Dispenser, Clear

3 PREPARE
A calibrated thermometer ensures foods reach the correct temperature for safety.
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.

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.

ONE-PIECE COLOR CODED Kool Touch Tongs
by Vollrath®
Handles are heat resistant up to 180°F (82°C). 12”. NSF approved.

DEEP FRY THERMOMETER
by Taylor
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.

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

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.

**NEW IMPROVED MATERIAL & DESIGN**

- **Dishwasher Safe**
- **Stainless Steel**
- **Heat Resistant**
- **NSF Approved**

**Options:**
- Spreaders
- Pie Knives
- Griddles
- Spatulas
- Forks

**Specifications:**
- **Length:** 12”
- **Material:** Stainless Steel
- **Color Options:** Black, Blue, Red, Yellow, Green

**Models:**
- 6345870: Spreader 3½”
- 8345878: Spreader 3½”, Scalloped
- 7345986: Mini Turner 2½”
- 1346006: Turner 6” x 3”, Square end
- 4380531: Cake Turner 8” x 3”
- 5380530: Cake Turner 8” x 3”, Perf.
- 6380539: Slotted Turner 4” x 2½”
- 8345985: Dough Cutter 6” x 3”
- 9345984: Bakers Spatula 6½”
- 7380538: Pie Knife 4½” x 2¼”
- 9380536: Pie Knife 5”
- 1380542: Griddle Scraper 4”
- 2380566: Fork 14”, Heavy-duty
ANTIFATIGUE / 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

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

DUAL TEMPERATURE THERMOCOUPLE & INFRARED by Taylor
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
(For a steady read for 15 seconds):
- Seafood: 145°F
- Beef, Pork, Veal and Lamb (steaks, chops, roasts): 145°F and rest for 3 minutes
- Ground Meats: 160°F instantaneous
- Ham (fresh or smoked, uncooked): 145°F and rest 3 minutes
- Cooked ham to be reheated, packed in USDA plants: 140°F (all others to 165°F)
- All poultry: 165°F
- Eggs: 160°F
- Fish and shellfish: 145°F
- All leftovers: 165°F
- Casseroles: 165°F

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
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.
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
**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.

**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

**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° to 220°F (-10° to 100°C).

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

**WATERPROOF DIGITAL THERMOMETER by Taylor**

Antimicrobial case and sleeve. -40° to 460°F (-40°C to 230°C) +/- 1°F in HACCP temperature ranges. On/Off switch with auto shut off. Dishwasher safe.

- 0442996

**60 MINUTE LONG RING TIMER by Taylor**

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

- 0443531

**POCKET TEST THERMOMETER**

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

- 4734976
**HOLD**

**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
- 7339781 Clear Solid Lid
- 1104694 Clear Slotted Lid
- 9399799 Clear Pump Lid
- 1339795 Condiment Pump
- 7199433 3 Hole Organizer

**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® 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.

<table>
<thead>
<tr>
<th>BLACK</th>
<th>WHITE</th>
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</thead>
<tbody>
<tr>
<td>3193844</td>
<td>3199999 Full Size</td>
</tr>
<tr>
<td>8192072</td>
<td>6199996 Half Size</td>
</tr>
<tr>
<td>4193843</td>
<td>6199988 Third Size</td>
</tr>
<tr>
<td>5193842</td>
<td>5199989 Third Size Divided</td>
</tr>
<tr>
<td>6269518</td>
<td>9199985 Sixth Size</td>
</tr>
</tbody>
</table>

**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

**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.

<table>
<thead>
<tr>
<th>Full Size. 17¼” x 25¾”</th>
<th>Half Size. 12¼” x 17¾”</th>
</tr>
</thead>
<tbody>
<tr>
<td>9399896 18 Gauge, Medium duty</td>
<td>8399897 16 Gauge, Heavy duty</td>
</tr>
<tr>
<td>8339897 16 Gauge, Heavy duty</td>
<td>7339898 18 Gauge, Medium duty</td>
</tr>
</tbody>
</table>
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.
FREEZER/REFRIGERATOR TUBE CLIP THERMOMETER
-20° to 80°F. Suction cup. 2/Cs. NSF approved.
1596055

COOL WATERPROOF PEN THERMOMETER by Taylor
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.
6924286

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

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 71¾"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.

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.
8525904

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.

DID YOU KNOW?
Improper cooling of food is one of the more frequent (and dangerous) 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.
Ensure previously cooked foods are rapidly and thoroughly reheated through the danger zone to a proper holding/serving temperature.
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.** 12¼”W x 20¾”L.
- 4329082 2½” 7½
- 6329080 4” 14½

**Half Size.** 10¾”W x 12½”L.
- 1329093 2½” 4½
- 3329091 4” 6½

**Slotted Covers.** 18/8, stainless steel. Includes slot for serving utensil. NSF Approved.
- 2329043 Full Size
- 9329178 Half Size

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.** 12-3/4”W x 20-3/4”L
- 5778824 6” Depth
- 6667786 Full size, solid pan cover

**Half Size.** 10-3/8”W x 12-3/4”L
- 5779880 2-1/2” Depth
- 5779004 4” Depth
- 5731872 6” Depth
- 6667349 Half size, solid pan cover

STEAM TABLE ACCESSORIES
*by Advance Tabco*

**Field Installable Caster Kits**
- 6916326 For 3 Well Models
- 2949816 For 4 Well Models
- 3879940 For 5 Well Models
- 5675113 End Guard (for one end)

**Aluminum Spillage Pans.** Sold each.
- 2740709 For 3 Well Models
- 5674809 For 4 Well Models
- 4844825 For 5 Well Models
- 8785690 End Guard (for one end)

**Cafeteria Style Breath Guards**
- 1154595 For 3 Well Models
- 2949816 For 4 Well Models
- 3879940 For 5 Well Models
- 5675113 End Guard (for one end)

**End Guard (for one end)**
- 2949816 For 4 Well Models
- 3879940 For 5 Well Models

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.
- Reheating will take longer if food is not thawed out first, but it is safe to do when you are short on time.
- Check temperature in several parts of the food item to verify even heating; this is especially critical when using microwave ovens.

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° 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. 10½ 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. 14½”H x 13¼” Dia. 800W. 120V. Includes power cord with NEMA 5-15 plug.
- 3839644
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.
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

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.

- Small: 7821309
- Medium: 7821424
- Large: 7821457
- XL: 7821499

INSULATED PIZZA BAGS
2050105 Holds 2 to 3 16-18" Pizzas
6300798 Holds 4 to 5 16-18" Pizzas

INSULATED CATERING BAGS
7789941 Large, Top & Side Loading
3778476 Large, Top Loading

INSULATED DELIVERY BAGS
9177598 Hot-Cold Bag
3015737 All-Purpose Bag

INSULATED CATERING BAGS
7789941 Large, Top & Side Loading
3778476 Large, Top Loading

INCIPEST 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.

- 2 rolls/500 labels per roll: 3718540

MONOGRAM™ CLEANING DISPOSABLES
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. NSF. 0412171 5 Gal. (20 Lb.) Capacity, 14 1/8"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

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® 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™ 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

8 SERVE

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
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.
- **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


- **1483772** 5 Liter Dispenser

MEDIUM DUTY ALL PURPOSE DISPOSABLE TOWELS


- **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

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

MONOGRAM CLEAN FORCE
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

SPRAY BOTTLE by Delta Industries
All-purpose industry standard. Adjustable from a fine mist to a steady stream. 3/Bag.
5314294 24 oz.

RIBBED BAR MOP TOWELS
Superior
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

SAFETY TIPS

- Always clean and sanitize your thermometer before every temperature reading
- Enforce a “clean as you go” policy
- Always remember it’s a two-step process: clean, then sanitize
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 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

PROBE WIPES IN POP-UP DISPENSER
by Taylor
Single use design for prevention of cross contamination and spread of bacteria. 70 wipes/dispenser.
8996514

THERMOMETER SANITIZER JAR
Fill with sanitizer to sanitize thermometers which slide through lid. 10 oz capacity. Sold each. (Thermometers not included.)
7800899

ANTIBACTERIAL PROBE WIPES
by Taylor
70% Isopropyl alcohol. 100 single use wipes/box.
4688636

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

SANITIZER TEST PAPERS
by LaMotte®
Chemically treated paper strips change to indicate sanitizer level.
8347635 Chlorine Solution (200/Tube)
7347636 Quaternary Solution (100/Tube)

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.

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
Dear Restaurant Manager:

As your cleaning chemical supplier, we are pleased to provide you with this Safety Data Sheets Manual. This manual addresses the Occupational Safety and Health Administration’s (OSHA) Hazard Communication Standard (HCS) and proper handling of hazardous chemicals in the workplace. Many portions of this manual can be used to create a written Hazard Communications Program.

Included in the manual:

- A review of OSHA laws
- A training presentation script for you to read and complete with information specific to your restaurant
- Visual aids to help employees get a better understanding of Safety Data Sheets
- A training log to help you maintain records
- A hazardous chemical list to log the products in your restaurant that are considered hazardous
- A “non-routine tasks” list to record any occasional or unusual jobs during which an employee could experience chemical exposure
- A contractor acknowledgment form to verify training of any contract personnel who could have exposure to chemicals at your work location.

What you need to provide:

- An SDS for each chemical product in your restaurant

If you have any questions about the manual or your responsibilities under the OSHA Hazard Communication Law, please contact Customer Service at 800-35-CLEAN or 800-352-5326.

Sincerely,
Ecolab Inc.

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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 you staff use the right chemicals for the right jobs. Each container 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.

<table>
<thead>
<tr>
<th>Detergent Bucket</th>
<th>Sanitizer Bucket</th>
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<tr>
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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

| 7633241          | 7958549         |
| 6 Qt.            |                 |

Blue

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

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.

| 9964248          | 9964537         |
| Cleaning Tool    | Scrub Pads      |
| Ea.              | 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 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.

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

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

FIRST AID BANDAGE DISPENSER
3063980 1” x 3” Bandage Refill
5396629 1.5” x 3” Knuckle Bandage Refill
6225284 2” x 3” Large Patch Bandage Refill

MANI-KARE® BANDAGES by San Jamar®
Specifically designed for minor wounds that can contaminate foods during preparation.

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
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 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.
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° 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° to 450°F (-40°C to 230°C). Field recalibrateable.
6799035

ALLERGEN BAMBOO PICK Tablecraft®
Bamboo pick to assist in the critical identification of allergen prepared dishes.
9573460 Paddle Pick 4½” 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
<table>
<thead>
<tr>
<th>QT.</th>
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</tr>
</thead>
<tbody>
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<td>9250639</td>
</tr>
<tr>
<td>4</td>
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<td>8</td>
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Seal Covers
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<td>2105194</td>
</tr>
<tr>
<td>6 &amp; 8</td>
<td>2788090</td>
<td>5592227</td>
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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.

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>1 Cup</td>
<td>4412279</td>
<td>1 Pint</td>
</tr>
<tr>
<td>1 Quart</td>
<td>3723572</td>
<td>2 Quarts</td>
</tr>
<tr>
<td>4 Quarts</td>
<td>7473791</td>
<td></td>
</tr>
</tbody>
</table>
**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 ½" 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% of all food-allergy reactions: peanuts, tree nuts, soy, fish, milk, crustacean, 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 an allergic reaction
ALLERGEN

TURNDERS WITH PURPLE HANDLE
by Vollrath®
Heavy duty stainless steel with Ergo Grip™ handle. NSF.
2023923  6” x 3” Solid, Beveled
9061182  8¼” x 2¼” 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:
2155350   NATURAL  8043434  7”
7445573   8”
4417635   4233702  10”
3595194   7816046  12”
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. It is estimated that 150 to 200 Americans die each year because of allergic reactions to food. Research suggests that close to half of fatal food allergy reactions are triggered by food consumed outside the 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.

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.
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 US 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.*
- 97% of consumers fail to properly wash their hands, which increases the chance of cross-contamination.”

* Source: CDC Foundation, 2018
** US Dept of Agriculture, 2018
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
HOLD CHECKLIST

- 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.

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.

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.

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.
CONTRIBUTORS

Special thanks to the following key contributors for their valuable insight and support:
We’re here to help protect your brand. To place an order, contact your US Foods® sales representative or visit us online.

usfoods.com