



SOLVING KEY OPERATOR CHALLENGES WITH A FOCUS ON FOOD SAFETY



Reduce Risk. Save Money.

Following the flow of food



From the receiving dock to the customer, the right procedures and tools can help ensure **quality food, reduce product waste, increase staff productivity, project a clean image, eliminate food safety risks and drive a better bottom line.**



Receiving
Solutions



Storage
Solutions



Hand Washing
& Hygiene
Solutions



Food Prep
Solutions



Cook's Line
Solutions



Hold &
Reheat
Solutions



Bar
Solutions



Serving
Solutions



Dining
Solutions



Dish Area
Solutions



Cleaning
Solutions



Allergen
Solutions

Operator Name: _____

Location: _____

Sales Contact: _____



Receiving Solutions



Your "hands on" control of food and profits begins here. Maintaining a clean dock and checking all shipments is critical before food enters your facility.

FOOD SAFETY TIP

To prevent rapid bacteria growth, keep food out of the "Danger Zone" of the temperature range between 40°F and 140°F when receiving.

- ☐ Keep pests away from discarded food with Carlisle's Bronco™ Waste Containers and Lids.
- ☐ Eliminate workplace injuries by pairing every waste container on the receiving dock with a Carlisle Waste Container Dolly.
- ☐ Maintain a clean receiving area with Carlisle's Mops, Buckets, Brooms and Dustpans.
- ☐ Efficiently receive food and place product in Carlisle's Color-Coded Food Boxes using a Carlisle Utility Cart.
- ☐ Utilize San Jamar's Industrial Digital Scale to weigh and confirm shipment accuracy at the receiving dock.
- ☐ Check and record temperature of food to ensure safe temperatures as it arrives with San Jamar's Thermometers. Refuse any product that fails the temperature check.
- ☐ Prevent costly cut injuries and damage to products using San Jamar's Klever Kutter™.



Storage Solutions



An adequate ambient temperature and humidity level is critical to preventing dry storage food from losing nutrients or spoiling.

FOOD SAFETY TIP

Food must be stored properly to avoid any type of food contamination.

- ☐ Safely store food 6" and up from the floor and 6" from the wall in the appropriate Carlisle Color-Coded container or ingredient bin.
- ☐ Utilize Carlisle's approved for food 10 and 20 gallon Bronco™ Storage Containers for efficient holding of bulk product.
- ☐ Use San Jamar's Frozen Food Gloves while stocking for improved handling and personal protection.
- ☐ Make sure humidity is controlled using San Jamar's Fridge-Kare™ to remove moisture from the air and reduce odor.
- ☐ Have San Jamar's Digital Refrigerator/Freezer Thermometers properly placed and monitored regularly. Keep refrigerated areas at 40°F or below and freezers below 0°F and -10°F.

Notes: _____



Hand Washing & Hygiene Solutions



Your ability to control foodborne illness and cross-contamination begins at the hand sink. Make sure you have proper tools to ensure employees are clean and safe.

FOOD SAFETY TIP

Both soap and hand drying devices must be provided.

- ☐ Promote personal cleanliness with effective and thorough hand and nail cleaning with a Carlisle Sparta® Hand & Nail Brush Kit.
- ☐ A San Jamar Disposable Glove Dispenser should be mounted next to every wash station. Every time gloves are changed, hands must be washed.
- ☐ Select the proper San Jamar Towel Dispenser. Hands-free towel dispensing prevents cross-contamination by eliminating the often germ laden handles and levers.
- ☐ Use a touchless San Jamar Soap Dispenser to avoid cross-contact of germs. Use well formulated hand soaps to provide both effective cleaning and an incentive to wash frequently.
- ☐ Provide sanitary and secure dispensing of bandages with a San Jamar Mani-Kare Bandage Dispenser. Bandages are colored blue to avoid serving contaminated food.

Notes: _____



Food Prep Solutions



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

FOOD SAFETY TIP

Food must be properly stored, covered, and labeled in accordance with HACCP plan; proper date marking and disposition.

- ☐ Protect and store hot or cold food while eliminating cross contamination using Carlisle's Food Pans.
- ☐ Maintain portion control, consistency and precision with Carlisle's Polycarbonate Measuring Cups and San Jamar's Slimline Digital Scale.
- ☐ Prevent bacteria growth on brushes and ensure a high quality experience for patrons using Carlisle's Pastry & Basting Brushes.
- ☐ Use San Jamar's Saf-T-Grip® Cutting Boards to prevent slipping and possible injuries. Color-coded to eliminate cross-contamination.
- ☐ Save time and minimize waste by keeping film, foil, and dating labels organized and sanitary with a San Jamar Saf-T-Wrap® Station.
- ☐ Prevent workplace incidents and reduce food waste with San Jamar's Bag Boa™ Bag Cutter and Squeegee. Makes safe opening of sealed food bags simple.

Notes: _____



Cook's Line Solutions



Like the food prep area, the production line is another critical place to control cross-contamination and time-temperature abuse. Make sure tools are designated and equipment is in good condition.

FOOD SAFETY TIP

Food must be cooled whereby the internal temperature is reduced to 70°F or less within two hours and to 41°F or less within four additional hours

- ☐ Protect food from bacteria growth with Carlisle's High Heat Food Pans rated for temperatures up to 375°F.
- ☐ Efficiently spread melted butter, sauces, and marinades with Carlisle's Basting Brushes.
- ☐ Ensure proper temperature and accuracy in high heat cooking applications with San Jamar's Deep Fry Thermometer.
- ☐ Use San Jamar's FlexGuard™ Oven Mitt to provide the heavy-duty hand protection operators need with heat protection up to 685°F for up to 45 seconds.
- ☐ Utilize San Jamar's UltiGrip® Oven Mitts and Hot Pads for steam, cold, and heat protection with a temperature range of -109°F to 500°F for up to 15 seconds.
- ☐ Chill food quickly and thoroughly to prevent bacteria growth and food spoilage with San Jamar's Rapi-Kool® Cold Paddles.

Notes: _____



Hold & Reheat Solutions



The right equipment can simplify the process of time and temperature control during food holding and reheating.

FOOD SAFETY TIP

Food must be stored at proper temperature to avoid risk of food borne illness and spoilage.

- ☐ Keep food cold, fresh, and out of the temperature danger zone during holding and transport without ice or electricity with Carlisle's Coldmaster® products.
- ☐ Quickly and easily recognize when temperatures are no longer safe with color-changing technology using Carlisle's Coldmaster® CoolCheck™.
- ☐ Maintain proper temperature ice cream and whipped cream with Carlisle's Coldmaster® Whipped Cream and Carlisle's Coldmaster® Ice Cream Server.
- ☐ Effectively hold food to reduce waste, save money, and eliminate the potential of cross-contamination with Carlisle's Polycarbonate Food Pans and EZ Access Lids.
- ☐ Use Carlisle's High Heat Food Pans to quickly and efficiently heat food and keep temperatures high to resist and kill food borne bacteria.
- ☐ Increase efficiency, facilitate multitasking, improve quality control, and keep food safe with San Jamar's Timers.



Bar Solutions



This is where your customers see your commitment to food safety. Use ice handling tools, garnish centers, bar matting and other products that reinforce this commitment.

FOOD SAFETY TIP

Ice must be protected from potential sources of contamination during storage, preparation, transportation, and service.

- ☐ Consistently, efficiently, and accurately pour drinks with Carlisle's PourPlus™ Store 'N Pour® Spouts.
- ☐ Avoid contaminating ice by using Carlisle's Caterade™ Ice Caddy and San Jamar's Saf-T-Ice® Totes for safe ice transport and storage. Prevent hand contact with ice with San Jamar's Saf-T-Scoop® & Guardian™ Systems.
- ☐ Use Dome® Garnish Centers that allow lids to be closed to prevent cross-contamination and keep foods fresh; also chillable to prevent temperature abuse.
- ☐ Seal and protect taps and beverage station drains from fruit flies and contamination with San Jamar's Kleen Plugs™.
- ☐ Avoid potential injuries by using a dedicated container for transporting and disposing of broken glass with San Jamar's Broken Glass Kleen-Pail®.
- ☐ Keep non-alcoholic beverages separate to avoid accidental serving of alcohol with a San Jamar's Non-Alcoholic Bar Mat.



Serving Solutions



Proper replacement of worn and damaged equipment is mandatory to keep patrons satisfied while serving.

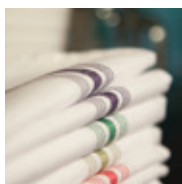
FOOD SAFETY TIP

Use proper serving equipment and train staff on safe food handling practices to avoid risk of food borne illnesses.

- ☐ Reduce spills, breakage, and costs while serving food and beverages with Carlisle's Griptite™ 2 trays.
- ☐ Enhance the patron experience with Carlisle's Griptite™ 2 non-skid trays with improved coating to keep trays looking new longer and maintain their non-skid surface.
- ☐ Keep food safe and secure while maintaining proper temperature during transport with Carlisle's Cateraide™ Insulated Food Pan Carrier and Dolly or San Jamar's Insulated Food and Pizza Bag Carriers.
- ☐ Maintain safe and accurate portioning and measuring of foods with Carlisle's Color-Coded Measure Misers®.
- ☐ Use Carlisle's Polycarbonate Spoons to promote clean and sanitary conditions at a serving station or buffet.
- ☐ Ensure safe and sanitary serving of ice in banquet and catering applications with San Jamar's Banquet Saf-T-Scoop®.



Dining Solutions



A clean dining area, prompt and courteous staff and spotless food safety reputation are what keeps customers returning and your profits growing.

FOOD SAFETY TIP

Utensils must be cleaned and properly stored to avoid cross-contamination and to prevent injury.

- ☐ Maintain a high quality presentation of food with Carlisle's Melamine dinnerware and serving pieces. Melamine resists chipping and cracking.
- ☐ Create a fresh look to banquets, dances, weddings, trade shows, indoor-outdoor events, and more with Marko table covers and napkins.
- ☐ Easily and safely transport glasses, plates, bus boxes, food, and more with Carlisle's Bussing & Transport Carts.
- ☐ Keep counters clean and organized while providing easy and sanitary access to condiments, utensils, sauces, napkins, straws, and more with San Jamar's Modular System products.
- ☐ Provide easy access to sauces and condiments for patrons while reducing costs and keeping the operation clean with San Jamar's Modular Frontline™ Pumps & Accessories.
- ☐ Control waste and reduce operator costs with San Jamar's Lid, Cup, Straw, and Napkin Dispensers.



Dish Solutions



Proper cleaning and sanitation of dishes guarantees that bacteria are eliminated from surfaces.

FOOD SAFETY TIP

Check overall dishware condition. Chips and cracks can harbor bacteria.

- ☐ Provide superior washing, fast drying, and save on chemical costs with Carlisle's Warewashing Racks.
- ☐ Safely transport and store Carlisle warewashing racks with EZ-Glide™ Rack Dollies and Vinyl Cover.
- ☐ Ensure safe and efficient transport of dishes from the dining area to the dish washing station with Carlisle's Bus Boxes.
- ☐ Store, organize, and maintain plates and platters with Carlisle's Optimizer™ Dish Dollies.
- ☐ Keep difficult to clean areas such as gauges, spouts, urns, and percolators clean with Carlisle's Spout Brushes.
- ☐ Make scraping plates faster, cleaner, and save money with magnetic San Jamar KatchAll® Flatware Retrievers.
- ☐ Keep clothes dry and clean with San Jamar's Dishwashing Gloves and Aprons.



Cleaning Solutions



Maintaining a clean and sanitary operation is a critical component to keep patrons safe.

FOOD SAFETY TIP

Food contact surfaces must be washed, rinsed, or sanitized after each use and following any activity when contamination may have occurred.

- ☐ Place a Carlisle TrimLine™ Waste Container and Dolly under standard countertops when space or height is an issue
- ☐ Utilize a Carlisle Janitorial Cart to efficiently store and organize Carlisle's Mop Buckets, TrimLine™ Waste Containers, and other cleaning supplies.
- ☐ Safely and effectively clean high heat equipment like fryers and waffle irons with Carlisle's line of Sparta® High Heat Brushes.
- ☐ Protect employees from head-to-toe from burns, spills, and splashes with San Jamar's EZ-Kleen™ Full Body Protection Kit.
- ☐ Ensure clean and sanitary cutting boards and eliminate potential cross-contamination with San Jamar's line of color-coded Sparta® Spectrum® Cutting Board Brushes.
- ☐ Provide dedicated non-food containers for cleaning and sanitation with San Jamar's Kleen-Pails®. Color-coded to prevent cross-contamination or mixing of cleaning chemicals.



Allergen Solutions



A strong system of identification is the best way to limit occurrences of allergic reactions in a foodservice environment.

FOOD SAFETY TIP

Eight foods account for 90% of all food allergy reactions.

Carlisle Allergen Solutions:

- ☐ Round Bronco™ Waste Container
- ☐ StorPlus™ Square Food Container
- ☐ Commercial Measuring Cup
- ☐ Perforated Measure Miser®
- ☐ Comfort Curve™ Bus Box
- ☐ Food Box & Lid

San Jamar Allergen Solutions:

- ☐ Saf-T-Zone™ Mat
- ☐ Allergen Saf-T-Zone™ System
- ☐ Cutting Boards & Brushes
- ☐ HACCP Scale Platforms
- ☐ Saf-T-Knife Station Lid
- ☐ Kleen-Pail®
- ☐ Cut-resistant Glove with Dyneema®



PEANUTS
MANI



MILK
LECHE



TREE NUTS
ARBOL DE NUEZ



CRUSTACEA
CRUSTÁCEO



SOY
SOYA



EGGS
HUEVO



FISH
PESCADO



WHEAT
TRIGO

All listed products come in allergen purple to help alert staff to follow special food allergy procedures in the kitchen

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