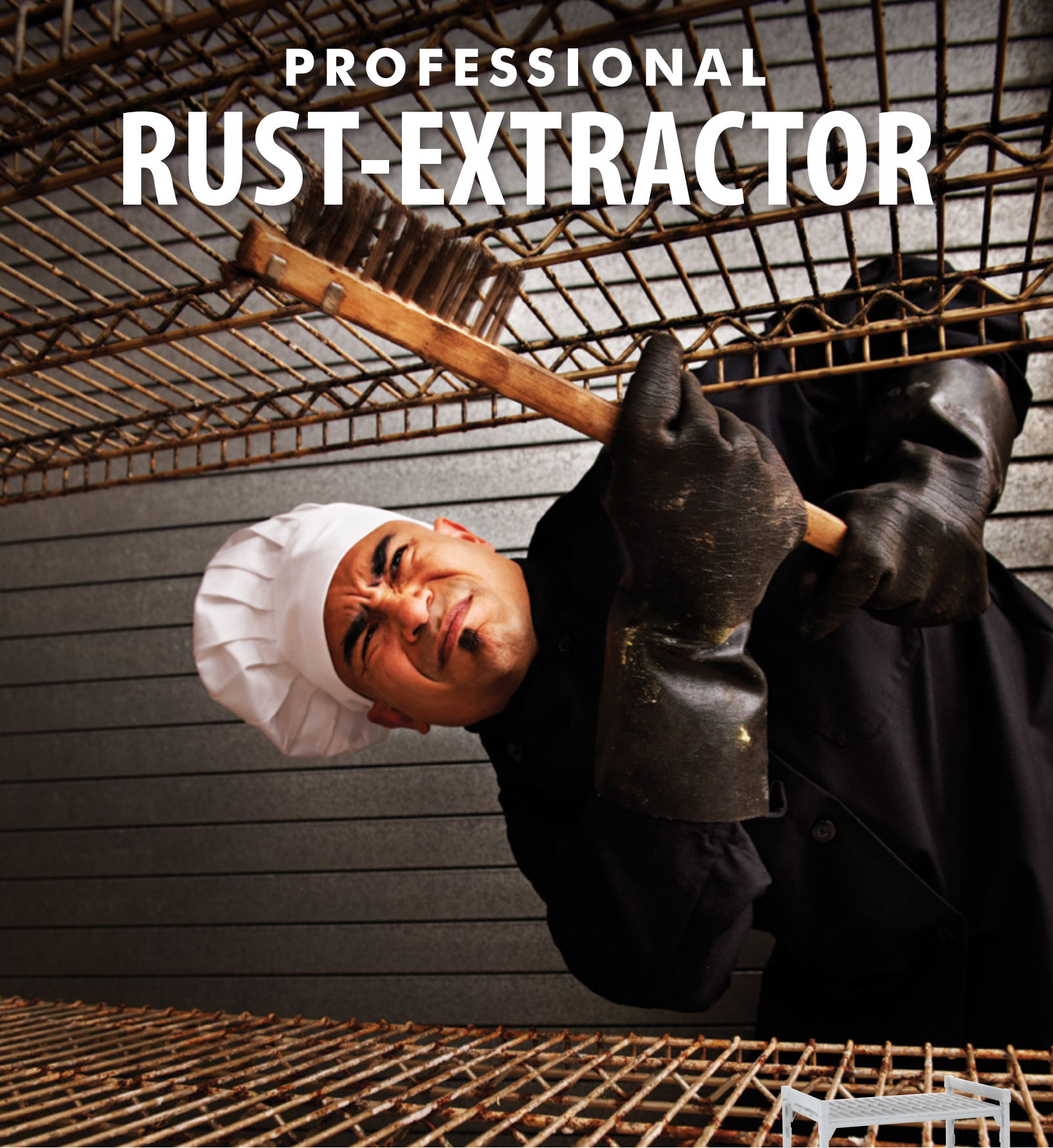


PROFESSIONAL RUST-EXTRACTOR



CAMBRO®

BREAK FREE. PRO UP.
CAMBRO.COM/PRO

No one goes to culinary school to scrape dirty, old, corroded shelving. You're a professional. Your time and talents are more valuable than that. With **Camshelving®**, you'll say goodbye to rust forever.



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The Faces of **Deteriorated Shelving**

We get it. Shelving in commercial foodservice operations withstand a lot of abuse. The constant loading and unloading, food spills, sliding heavy #10 cans across the shelves—all of these things are destined to create some wear and tear on shelving equipment. But there is no excuse for storing food on shelving that could potentially expose your customers to food contamination as a result of excessive rust or chipped paint particles.



Over time, epoxy coated wire shelves peel, rust, collect build-up (if not maintained properly) and could lead to very unsanitary conditions if they come into direct contact with food. There is no easy way of getting rid of rust once it becomes exposed. This is especially true of walk-in coolers and warewashing areas, typically moist environments. It does not take long before shelving starts to rust and deteriorate.

When operators get cited by the health inspector for their deteriorating shelving, they usually replace the bad shelving with more of the same type of bad shelving, thinking that this is the most economical route for their pocketbook. While wire and/or epoxy-coated shelving may be less expensive initially, over time as several replacements are needed, this recurring expense would far exceed the cost of investing in a rust-free product to begin with. In addition to having shelving with excellent long-term value, operators would be supporting good food safety practices from the start.

What separates Camshelving from other shelving equipment is that it is designed to withstand even the harshest environments. It is a non-corrosive, no-rust shelving solution that will hold up to the challenging storage demands of commercial operations. It will also help operators eliminate unnecessary, inconvenient and costly replacement or refurbishment costs.



A kitchen should be set-up for maximum cost savings, labor efficiency, food safety and functionality no matter the size of operation or the budget. Camshelving helps operators do all of this and much more!

Pro Advice - Victoria Griffith, CP-FS



"That old tired shelving has been there for you. Without it you could not successfully run your operation. But there comes a time when that shelving becomes more of a hindrance and risk to business and food safety. Flaking paint and rust are considered physical contamination hazards to food. Shelves that become impossible to clean due to unsmooth surfaces can harbor harmful

bacteria. See, simply having restaurant approved shelving isn't the answer; it's just part of the answer. There are many shelving options available, the best advice I can give you is to take a look and add up the numbers to see what your shelving is really costing you in replacement costs, health code violations, kitchen inefficiencies and labor costs involved with cleaning."

About Victoria Griffith, CP-FS

Victoria is CEO/Owner of Griffith Safety Group, Inc. headquartered in Washington, DC. She is a seasoned hospitality industry professional with over 20 years of experience in food service operations and the food safety business.

Griffith has expertise on a wide spectrum from Food Safety Audits,

Food Safety Manager Certification Classes, Health Department Liaising, Crisis Management, Allergen Education, HACCP Plan creation, temporary event consultation and even advance team food safety assessment and sampling for high profile events. Learn more about Griffith Group at: griffithsafetygroup.com

PROFESSIONAL HEAT-SEEKER



CAMBRO®

BREAK FREE. PRO UP.
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You're a trained culinary professional, not a heat provider for metal cabinets. Your time and talents are more valuable than that. With the **Combo Cart® Plus**, you can hold food safe and hot for 4+ hours—no cords or canned fuel needed.



BREAK FREE. PRO UP.

Are you Transporting Food into the **Danger Zone?**

When food hits what food safety experts refer to as the danger zone (between 41° and 135°F), illness-inducing micro-organisms can grow and multiply at an alarming rate. They can double in number in as little as 20 minutes! Bacteria growth only gets worse the longer food is held at those temperatures.

This is why holding food at safe temperatures is especially important to caterers and to those who hold off-site events where temperature control is an issue. Having the right equipment to transport food is vital. Without the comforts of the main kitchen and all of its electrical outlets, how can an operator transport food safely to its destination?



The Problem with Metal Transporters

Metal hot holding cabinets generally lose heat as soon as they are unplugged because most have no or very minimal insulation. This means food temps may rapidly plummet into the danger zone. During transit or during longer holding periods where electricity is not available, operators sometimes resort to canned fuel in attempts to maintain the temperature of their hot food. However, this results in uneven heating and requires constant monitoring of the food, not to mention the added expenses.

What to consider when investing in hot holding equipment:

- Does the hot holding cabinet need electricity to maintain safe temperatures?
- How well does it maintain heat during transit?
- Is it designed to distribute heat evenly throughout the cabinet?

Transporting Food Safely

Cambro's insulated transporters address all food safety concerns, helping operators keep food hot and safe for as long as needed. They are designed with insulation throughout the entire cabinet so even without electricity; they are able to maintain safe temperatures for 4+ hours.



Let's face it. Foodservice operators have a lot to worry about as is. Why risk the health of your customers and your company's reputation? Investing in Cambro's insulated transporters is like having your very own insurance policy for food safety.

Pro Advice - Victoria Griffith, CP-FS



"The number one reason every foodservice operator strives to keep their food hot is food safety! Yes, while food surely tastes better hot rather than lukewarm, the taste factor is only a minor consideration compared to the health implications of serving unsafe food. One of the major issues with metal food cabinets is the heat source. With heaters that push heat from the

top or bottom of the unit, uneven heating may occur with the food pans furthest away from the heat source getting the least amount of heat – the ideal environment for harmful bacteria to multiply."

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PROFESSIONAL RACK-MUMMIFIER



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You're an operations expert, not a rack wrapper. Your time and talents are more valuable than that. With the **Cambro Camrack® System**, you'll not only escape the wrapping madness but save water and keep your glassware protected from dust, bugs and contaminants.



BREAK FREE. PRO UP.

The Risk of Poor Warewashing Practices

Clean and sanitary dinnerware and glassware are necessary to store, prepare and serve safe food. Whether it's water, red wine or champagne, glasses need to be washed and stored properly. In hotels and large banquet facilities especially, where events are jam-packed one month and slow the next, vessels need to be stored safely before they are used again. Sometimes this could mean 2 weeks and other times this could mean 2 months.

Here's Where it Gets Risky

If open-walled racks are used and left exposed, contaminants such as dust, bugs and rodents, germs and dirty mop water can make customers sick. The option for operators to keep open-walled racks clean is to shrink-wrap the racks so they don't get dirty, which leads to increased expense and labor. The second option is to rewash glasses before re-using which consumes many resources.



The Problems are Many-Fold:

Wasting water: Four gallons on average is used per rack. Imagine thousands of gallons a year wasted from having to re-wash. Two-thirds of a kitchen's water usage is from commercial dishwashers!

Wasting Electricity: It takes roughly 110kW of electricity to heat up water to the 185°F required for proper sanitation. This includes the energy needed for all tank heaters, final rinse booster, motors and transformers. Why start this cycle needlessly?

Wasting Chemicals: Not only does re-washing racks increase cost from the chemicals used, but the phosphates, chlorine and petroleum-based ingredients left as residue from warewashing may pose health problems as well as add to environmental pollutants over time.

Wasting Labor: At an average of roughly \$10/hour for a dishwasher, this can add up in a flash. Labor can be diverted to other more useful endeavors in the kitchen.

Cambro offers a sustainable solution that addresses all these concerns.

Our Camrack® 4-in-1 system has open inside compartments for thorough cleaning, and closed outer walls that protect your vessels from any harmful contaminants. Simply wash once, stack on an enclosed Camdolly® and pop on its cover. This also offers convenient storage and easy transport. Never have to rewash again, or waste shrink-wrap!



Pro Advice - Victoria Griffith, CP-FS



"What many operators don't realize is the glassware storage is under as much scrutiny as food storage during an inspection. Dirty or improperly cleaned and sanitized dishware and equipment can harbor harmful bacteria. Dinnerware and glassware that is not properly stored and protected may become contaminated with dirt, pests and microbes. Dishware storage just like other storage is just as important because it indicates whether you are

or are not following good food safety practices in your operation. Storage is storage. That dirty fork will eventually come into contact with food and make a customer sick if not sanitized properly.

Plastic wrap or vinyl covers that are one size can drape on dirty floors and contaminate contents. Closed walls on warewashing racks using proper cover ensure that no dust, bacteria or pests can get into sanitized contents."

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PROFESSIONAL FOIL-SCULPTOR



CAMBRO®

BREAK FREE. PRO UP.
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You're a professional culinary artist, not a lid sculptor. Your time and talents are more valuable than that. With **Cambro Food Storage Containers and Lids**, your kitchen stays tidy and your food is fresh, safe and organized.



BREAK FREE. PRO UP.

Uncovering the Risk of Using **Improper Lids**



While using aluminum foil and plastic wrap is standard practice at restaurants as well as at home, there's a list of reasons why you might want to reconsider using these, especially in a commercial application. While aluminum foil and plastic wrap seem like a good idea and a convenient way to cover food because it is easily accessible, it is not durable and can put your food at risk.

Exposing Food

Improper container covers such as foil or plastic wrap can easily puncture and expose food to cross-contamination from other food sources close by. They may also compromise the taste and quality of food, allowing odors to infiltrate. After all, no one should be eating butter that tastes like fish! Also if you are dealing with limited storage space, covering containers with foil or wrap is probably not a good idea. They prevent containers from being able to stack up on top of each other thereby taking up even more shelf space.

- Lids on all food storage containers are essential for food safety. They keep food fresh longer than using plastic wrap.
- Store product in clear containers with tight-fitting lids to minimize handling and reduce risk of contamination.

Cambro offers a variety of lids that help operators run a more productive, efficient and safe operation. Not only do they hold and protect food, but they also maximize usable work space. Choose from a wide selection of lids made from various FDA approved materials, styles, and sizes that are designed to function exceptionally well in every application.



Pro Advice - Victoria Griffith, CP-FS



"Storing or transporting food in pans covered with foil or plastic wrap can result in spills that contaminate other foods, compromising safety.

To be on the safe side, it's best to cover all containers with tight-fitting lids. By using durable, reusable covers, you'll be doing something good for the environment by keeping a continual stream of used wrapping out of the landfill. Why not save resources and stay safe at the same time?"

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