



# StoreSafe®

**CAMBRO®**  
TRUSTED FOR GENERATIONS™

[www.cambro.com](http://www.cambro.com)



StoreSafe® identifies Cambro products that help foodservice operators meet food safety guidelines. StoreSafe is the people, products and processes that all factor into three critical threats to food safety in foodservice:

- Time and Temperature Abuse
- Cross-Contamination
- Improper Handling

For 65+ years, Cambro foodservice equipment and supplies have earned the trust and loyalty of customers and public health professionals alike because our products are designed with food safety in mind.

At Cambro, every product design decision is based upon the core principle of food safety.



Cambro is committed to providing food service operators with products to help meet HACCP guidelines.



Cambro is taking significant steps to use Earth's resources with care.

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# RECEIVING

Food safety begins at the receiving dock. Take precautions against contamination and time-temperature abuse by inspecting deliveries immediately. Transfer food out of shipping cartons and quickly transport perishable food to cold storage areas. This ensures food quality and stops bacteria and pests from entering the kitchen on the bottom of shipping containers.



## HAZARDS

### **Cross-Contamination:**

Cardboard cartons containing produce, eggs or meat are often contaminated with deadly bacteria, molds and / or pests that can cross-contaminate all points of contact in the kitchen.

### **Time-Temperature Abuse:**

Store product in coolers and freezers within 15 minutes to stop the growth of harmful bacteria that can cause foodborne illness.



## BEST PRACTICES

- Carefully inspect products to ensure safe temperatures and acceptable food quality.
- Properly store perishable products within 15 minutes of being unloaded to ensure safe food temperature.
- Transfer product from cardboard cartons into sterile food storage boxes with lids.
- Keep all products covered and stored at least 6" (15,3 cm) off the floor to prevent cross-contamination.

## TIPS

Avoid pests and harmful bacteria in the kitchen! Do not bring dirty and potentially contaminated shipping cartons into clean prep and storage areas.

If receiving organic or locally grown produce grown without traditional pesticides, carefully inspect product in the receiving area to prevent pests from entering the kitchen.

Food Boxes and Lids protect contents from cross-contamination caused by spills and leaking cartons. Juices stay in the box with raw meat and away from produce and ready-to-eat foods.

# Product Solutions



## Camwear® Food Box with SlidingLid™

Transfer bulk food from cardboard cartons into food boxes.

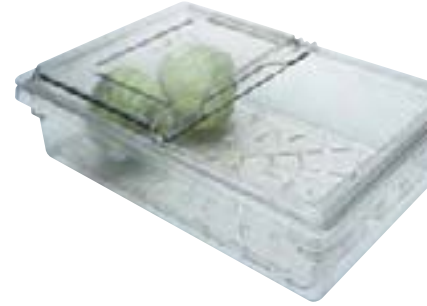
- Lid slides back for easy access to contents, minimizing handling.
- Eliminates a point of cross-contamination since lid is not removed and placed on a potentially dirty or contaminated surface.



## ColanderKits™

Transfer fresh produce, fish, meat, and poultry into ColanderKits.

- Liquids and juices drip directly into the food box.
- Ample clearance ensures food does not sit in liquids.
- Stores food safely while reducing handling.



## KD Service and Utility Carts

Quickly move food from receiving dock to coolers and freezers.

- Carts are strong and durable.
- Polypropylene shelves are easy to clean and will not rust or corrode.



## Service Carts

All purpose service carts are durable and dependable.

- Easy to maneuver, easy to clean and rust resistant.



## Dunnage Racks

Place cartons on dunnage racks to ease inspections.

- Holds product 12" (30,5 cm) safely off the floor, away from dirt and pests. This is double the height of HACCP guidelines.



# STORAGE / SHELVING

An easy-to-clean, rust-free shelving system is the first line of defense in keeping food safe. Rusty and dirty shelving is a red flag for the health department, signaling a non-HACCP compliant kitchen.

The Camshelving® Series is simply the most hygienic shelving available on the market. Available with vented shelves that promote air circulation or solid shelves that catch drips and juices for easy clean up.

## TIPS

Epoxy coated shelving will chip or crack with heavy use, and food acids will burn through the coating. Once exposed, the metal quickly rusts and corrodes.

Since Camshelving Series remain rust-free, it will not need to be replaced, saving money over time.



## HAZARDS

### **Cross-Contamination:**

Dust, grease and food spills left on shelving can harbor harmful bacteria, putting stored food at risk. Rusty shelving is impossible to clean and becomes a breeding ground for dangerous microbes, compromising stored food quality.



## BEST PRACTICES

- Keep shelving clean to stop bacteria from growing and contaminating stored product.
- Wipe up spills on and under shelving quickly.
- Use shelving in walk-ins and freezers that is rust-free and corrosion resistant.
- Store products a minimum of 6" (15,3 cm) off the floor to prevent contamination from pests and dirty floors.
- Maintain separate storage sections for meat, fish, dairy and produce.

**camguard**  
ANTIMICROBIAL SHELF PLATES

An antimicrobial feature that inhibits the growth of mold, fungus and bacteria, Camguard is embedded in the shelf plate material so it will never scrape off, wash off or wear out. Camguard works continuously to suppress the growth of harmful bacteria.

# Product Solutions



COMPONENT



## Camshelving® Premium Series

- Designed for high volume operations with frequent deliveries.
- For use in kitchens, freezers, coolers, pantries or dry storage.
- Material easily wipes clean and shelf plates are dishwasher safe, reducing downtime during clean-up.



## Camshelving® Elements Series

- Designed with a smooth, easy to clean surface that is impervious to moisture, chemicals and liquids.
- Removable shelf plates are dishwasher safe, reducing downtime during clean-up and improving labor efficiency.
- Ideal for wet, dry, cold and hot environments.



## Camshelving® Basics Series

- Lightweight, yet extremely durable, non-corrosive, composite material endures even the toughest environments.
- Material easily wipes clean and shelf plates are dishwasher safe, reducing downtime during clean-up.
- Resistant to scratching, peeling, warping and corrosion.



# STORAGE / FOOD CONTAINERS

Improperly stored food becomes vulnerable to cross-contamination and compromises quality. Implementing a HACCP friendly storage system requires:

- First In First Out (FIFO) food rotation to ensure that food is properly rotated during storage.
- Easy identification of menu ingredients to minimize handling.
- Completely enclosing contents to reduce risk of cross-contamination.

## TIPS

*Roaches and flies are attracted to the sticky residue left behind from masking tape and sticky labels. StoreSafe® labels help keep these pests out of the kitchen!*



## HAZARDS

***Cross-Contamination:***  
*Contents in open storage containers are exposed to other foods and harmful contaminants. Sticky label residue from masking tape and non-dissolving labels on storage containers can harbor harmful bacteria.*



## BEST PRACTICES

- *Store product in clear containers with tight fitting lids to minimize handling and reduce the risk of contamination.*
- *Keep all raw and cooked products separated to prevent cross-contamination. Cover with lids rather than plastic wrap to protect contents from spills and contaminants.*
- *Cover, label and date all food storage containers using dissolvable labels to reduce the risk of harmful bacteria from sticky label residue.*
- *Rotate food based on a First In First Out (FIFO) system to ensure oldest food is used first.*



# Product Solutions



## ColanderKits™

A complete food safety system.

- Store raw meats or fish on ice.
- Store bulk produce safely away from ready-to-eat foods.
- Juices and liquids drip into the food box below for quick and easy disposal.



## Camwear® Food Boxes

Store bulk foods out of potentially contaminated shipping cartons.

- Lid slides back for easy access to contents, minimizing handling.
- Eliminates a point of cross-contamination since lid is not removed and placed on a potentially dirty or contaminated surface.



## Ingredient Bins

Store dry bulk ingredients such as flour and grain.

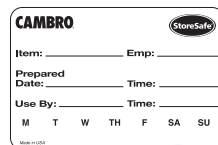
- Ensures freshness and reduces mold while keeping pests out.
- Clear slide-back lid reduces handling; allows easy access and content identification.



## StoreSafe® Labels

Place cartons on dunnage racks to ease inspections.

- Label and adhesive dissolve completely off in less than 30 seconds.
- Run under hot or cold water or through the dishwasher. Safe for all sewer and septic systems.
- Leaves behind no sticky residue, which can be a breeding ground for bacteria.



## Allergen Free Products

- Create separate, safe storage areas for allergen and gluten-free ingredients.



# Product Solutions

## Camwear® Polycarbonate Food Pans

- Use shallow pans to cool prepared foods. After product reaches safe temperatures, cover with tight-fitting lids to protect contents and reduce handling.



Won't react with food; minimizes potentially hazardous chemical or acidic reaction.

Withstands temperatures from -40° to +210°F (-40° to +99°C).



Easy to clean and dishwasher safe.

Clear, virtually unbreakable polycarbonate allows you to visually identify contents from a distance.

***Camwear Polycarbonate keeps contents as cold as stainless pans.***

## CamSquares®

Square shape maximizes storage space.

- Easy-to-read printed graduations promote easy inventory management.
- Translucent lid easily identifies contents.



## Camwear® Polycarbonate Lids

Using Camwear lids on all food storage containers is essential for food safety. Keeps food fresh longer than using plastic wrap.

- Protects contents from drips, spills and other contaminants in coolers.
- Lids are easy to clean and dishwasher safe.

### Flat

- Maximizes pan capacity.



### Notched Cover with Handle

- Utensils remain in food pan and off of potentially contaminated counters.



### Cover with Handle

- Deep molded handle provides secure grip.
- Available in black to block light. Maintains freshness and reduces product discoloration.



### FlipLid®

- Flip up lid to easily access contents.
- Reduces points of cross-contamination because lid stays on pan.



### Seal Cover

- Features an inner seal that provides superior spill resistance and has been proven to extend shelf life 2 to 3 days.



### Griplid™

- Lid "grips" the side of the food pan to provide superior spill resistance and reduce contamination.
- Minimizes handling by eliminating the need for wrapping pans in plastic wrap.



## Rounds

Perfect for stirring and cooling.

- Easy-to-read graduations for mixing ingredients or at-a-glance inventory management.
- Cover with tight-fitting polycarbonate lids or economical seal covers.
- Seal covers feature an inside and outside seal for superior spill resistance and freshness.



# PREPARATION & COOKING

Food is at the greatest risk for time-temperature abuse during the preparation stage. The improper cooling of hot foods is the leading cause of foodborne illness, followed closely by inadequate reheating.

Using products that help operators reduce handling and save time also minimizes the risk of time-temperature abuse.

## TIPS

*FlipLids® eliminate a point of cross-contamination while keeping foods fresh. Lid stays on food pan and off of potentially contaminated counters.*

*The primary sources of cross-contamination in an operation are raw meat, poultry and seafood. Defrosting frozen meat and poultry in colander keeps juices and drippings away from produce and ready-to-eat foods.*



## HAZARDS

### **Cross-Contamination:**

*Cooling foods in uncovered or loosely covered pans puts it at risk of exposure from other products and harmful bacteria.*

### **Time-Temperature Abuse:**

*Improper temperature control provides bacteria the ideal conditions for rapid growth, compromising food safety.*



## BEST PRACTICES

- *Reduce product handling and minimize opportunities for cross-contamination by using products that can multi-task.*
- *Safely defrost meats and poultry in colander pans to keep juices away from other foods.*
- *Quickly cool hot foods down to safe temperatures of 70°F (21°C) within 2 hours and under 41°F (4°C) within 4 hours.*
- *Divide food into shallow pans for faster cooling.*
- *Never thaw foods at room temperature or reheat food on steam tables.*

## High Heat X-Pans™

Reduce handling and the risk of contamination with one pan that can go from prep to cooler to oven to steam table.

- Ideal for use in microwaves, steam tables, ovens and hot holding applications.
- Reduces handling— can go from prep, to cooler, to oven to hot holding application at temperatures ranging from -40° to 375°F (-40° to 190°C).
- Use covers for X-Pans to protect contents from uncooked foods and other contaminants.



## FlipLids® with Notch for Camwear® Pans

Protects food on prep lines.

- Easy grasp handle to quickly access contents.
- Acts as an instant sneeze guard.



## FlipLids® with Notch for X-Pans

Ideal for use on steam tables.

- Keeps contents covered when not in use.
- Helps ensure hot foods are held at proper temperature.



## Colanders for Camwear® Polycarbonate Pans

Rinse, drain, prep and store in one pan.

- 1" (2,5 cm) depth between colander and food pan allows for ample drainage, ensuring food stays fresh longer.
- Ideal for prepped produce, storing seafood on ice and defrosting meats. No more soggy tomatoes!
- Colander simply lifts out of pan for easy disposal of liquids.



*Colander pans enhance food safety through reduced product handling.*

## Colanders for X-Pans

Cook, drain, hold and serve in the same pan.

- Reduces the risk of time-temperature abuse as pans can go directly from microwave, steamer or oven into steam tables and chafing dishes.
- Liquids and hot grease drain away from food, improving food quality.



# SERVING

One of the leading causes of foodborne illness is due to poor staff hygiene, particularly failing to properly wash hands. Providing a means for handwashing, even at off-site events, is necessary to ensure food safety. To help keep food safe during service, use products that maintain food at safe temperatures and act as a barrier against contaminants.

## TIPS

Ice is often contaminated as a result of employees reaching into ice caddies with bare hands or scooping ice using glasses that can break or chip. Always use scoops to keep bacteria and contaminants out of ice.



## HAZARDS

### **Cross-Contamination:**

Ice stored in uncovered containers and served with bare hands or in dirty glasses can harbor harmful bacteria. Contaminated ice used to hold cold food during service can mix with food, compromising safety.

### **Time-Temperature Abuse:**

Food held at unsafe temperatures on food bars and prep stations is at risk for rapid bacteria growth.



## BEST PRACTICES

- Cover food and ice when not in use to minimize exposure risk.
- Provide proper utensils for service to avoid bare hand contact with food.
- Always use scoops to keep bacteria and contaminants out of ice.
- Maintain cold foods at or below 41°F (4°C) and hot foods above 135°F (57°C).
- Use pans that keep food cold for hours without the use of messy and potentially contaminated ice.

## Versa Food Service System

Keeps cold foods cold without electricity.

- Fully-portable system.
- Sneeze guard protects food from harmful bacteria.
- ColdFest pans or Buffet Camchillers® help keep food cold and safe for hours.



## ColdFest® Food Pans

Holds cold food at safe temperatures without the use of messy ice.

- Chill ColdFest for 8 hours in the freezer. Then add pre-chilled ingredients.



## SlidingLid™ Ice Caddies

Holds ice for days, even in heat and humidity.

- Sliding lid helps reduce the risk of contamination. Slides back for easy access; slides shut when not in use.
- Drain shelf keeps ice out of water, extending holding time.



## Handwashing

One of the first things health inspectors look for is a designated handwash sink. Providing a handwash station at off-site events sends a clear signal that every precaution is being taken to serve safe food.

- Handwash accessory provides a portable handwash station.



## Hand Sink Cart

Mobile hand wash sink for use at any venue.

- Runs hot and cold water up to 140°F (60°C).
- Internal hot water heater has 2½ gallon (9 L) capacity and heats water in 10 minutes.
- Two 5 gallon (19 L) fresh water tanks and two 7½ gallon (28 L) refuse tanks provide up to 70 hand washings.



*Washing hands in designated hand wash sinks significantly reduces the risk of dirty hands contaminating food.*

# HOLDING & TRANSPORTING

A significant risk of time-temperature abuse continues after food has been prepared. Maintaining proper food temperature is the critical challenge for holding and transporting food safely.

## TIPS

Cover pans for transport with GripLids™ to ensure that food does not spill in food carriers. Food spilled in carriers or into other food pans creates ideal conditions for dangerous microbes to grow.

To maximize temperature retention in insulated transporters, fill the carrier completely with food pans or use a ThermoBarrier® to concentrate hot or cold air.



## HAZARDS

### **Cross-Contamination:**

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

### **Time-Temperature Abuse:**

Improper control of safe food temperatures during transport can create rapid growth of harmful bacteria.



## BEST PRACTICES

- Transport and hold hot and cold food in insulated carriers that maintain proper temperatures.
- Shallow 2½" (6,5 cm) food pans help retain safe food temperatures.
- Cover pans with lids to maintain temperatures and protect contents.
- Preheat or pre-chill insulated transporters before loading to maintain optimal holding temperature.
- Label the outside of each transporter to minimize door opening and closing and subsequent temperature loss.



## Insulated Food Pan Carriers

- Guaranteed to keep hot food hot and cold food cold for hours.
- Molded-in handles will not break off.
- Stackable for easy transport.



## Ultra Pan Carrier® UPC300

**Compact and convenient holding at its best. Keeps food fresh and safe for hours.**

- Gasketless, fully removable door for easy cleaning.
- Labeling area on door for adhering ID or routing labels.
- Interstacks with existing 300MPC or 1318MTC carriers.



## Ultra Pan Carrier® S-Series UPCS400

- Tough exterior shell and thick foam insulation keeps food fresh and safe for hours.
- Menu clip outside of carrier identifies contents without opening door.
- Gasketless.



## Ultra Camcarts® Insulated Food Pan Carriers

**Thick foam insulation and durable exterior keeps hot food hot and cold food cold for hours.**

- Molded-in handles will not break off.
- Choose from a variety of sizes and pan capacities.
- Easy to clean to prevent harmful bacteria from growing.



*Accessories enhance temperature retention even with frequent door openings and when used in extreme outdoor temperatures.*



### ThermoBarrier®

- Minimizes temperature loss within partially full carriers.
- Separates full and empty pans to maximize temperature retention.



### Camchiller®

- Ensures cold foods are held below 41°F (4°C).
- Use to pre-chill food pan carriers.



### Camwarmer®

- Extends hot holding time of food.
- Use to preheat cabinets. Eliminates the hassle of using hot water.

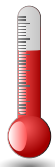
# Product Solutions



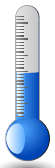
## ProCart Ultra™

This cart has the unique ability to change from passive to active hot or cold holding in either compartment to suit every occasion. Switch thermal modules within minutes.

- Stainless steel universal rails holds GN food pans, sheet pans, trays and pizza boxes.
- Cold pre-set to 32.5°F (0,3°C), adjustable up to 40°F (4,4°C).
- Hot holding cycles between 150° to 165°F (65,5° to 74°C) to maintain safe food temperature.
- Even without electricity, this cart can maintain safe temperatures for 4+ hours.
- 110V and 220V available.



**ELECTRIC  
HOT**



**ELECTRIC  
COLD**



**The only cart  
that can change  
with your menu!**



Hot holding cycles between 150° - 165°F (65,5° - 74°C).



Cold pre-set to 32.5°F (0,3°C) adjustable up to 40°F (4,4°C).



Passive

## Camtherm® Electric Food Holding Cabinets

Changes from hot holding cabinet to a fridge with the flip of a switch. Hot holding between 150° to 170°F (65° to 76,7°C), Cold holding at 37°F (2,8°C).

- Maintains humidity and consistent temperature throughout cabinet.
- Digital LED display shows set point and temperature.
- Can also dial down to proof at 80°F (26,7°C).
- Plugs into a standard 110V outlet.



**It's Electric!**  
Uses **48% less**  
electricity than comparable  
metal holding cabinets.



## Ultra Pan Carrier® H-Series

Extends hot food holding time and ensures food safety.

- Gentle, 150° to 165°F non-radiant heat will not cook food and maintains food moisture.
- One hour preheat time from room temperature and three minute recovery.
- 110V or 220V available.



# CLEANING & SANITIZING

Clean and sanitary dinnerware and glassware are necessary to store, prepare and serve safe food. Products that are easy to clean and remain rust-free inhibit the growth of harmful bacteria.

## TIPS

*Closed wall construction on Camracks keeps out, dirt, grime, pests and mop water. Eliminates the need for messy plastic wrap or costly rewashing!*

*Plastic or vinyl covers that are one size can drape on dirty floors and contaminate contents. Camrack covers eliminate this potential contamination.*

*Camdollies keep Camracks off the floor and provide easy transport.*



## HAZARDS

### **Cross-Contamination:**

*Dirty or improperly cleaned and sanitized dishware and equipment can harbor harmful bacteria.*

*Dinnerware and glassware that is not properly stored and protected can become contaminated with dirt, pests and microbes.*



## BEST PRACTICES

- *Complete four steps for proper cleaning: clean, rinse, sanitize and air dry.*
- *Store clean equipment and smallwares covered and off the floor to avoid unnecessary rewashing.*
- *Always air dry dishes, drinkware and utensils.*
- *Use adjustable dish caddies to transport multiple size dishes to minimize breakage.*
- *Use rust-free and corrosion-resistant products in warewashing areas to minimize bacteria growth.*

## Camracks®

A complete sanitary warewashing, storage, inventory and transport system.

- Open interior compartments promote thorough cleaning and quick drying.
- Closed walls and lid ensure that no dust, bacteria or pests can get into sanitized contents.
- To create a sanitary storage system after washing, simply stack Camracks on dolly and enclose with Camrack cover.
- Dollies keep racks safely off the floor and provide easy transport.
- Racks fit through any commercial dishwasher; built to withstand chemicals and temperatures up to 200°F (93°C).

Refer to the glass sizing guide at [www.cambro.com/mycamracks](http://www.cambro.com/mycamracks)



## Adjustable Dish Caddies

Minimize the risk of contamination while transporting clean dishes.

- Adjustable dish caddy protects dishes from breaking and chipping.
- Easily adjust columns as needed to store several size dishes at once.
- Custom fit sanitary cover included for protecting clean dinnerware.



## Dish Caddies

Store and protect clean dishes.

- Custom fit sanitary plastic cover included.
- Consolidates storage space when a large number of same size dishes are used.



## Angled Drying Rack

- Securely holds up to 128 meal delivery Pellets/Bases or a variety of food pan sizes, pots and kitchen wares.
- Drying Cradles are installed directly onto shelf traverses.



## Vertical Drying Rack

- Securely holds various sizes of trays, cutting boards, baking sheet pans, lids and plates 8" to 13.5".
- Drying Cradles are installed directly onto shelf traverses.



# CHECKLIST



## RECEIVING

- Dunnage Racks
- Service Carts
- Utility Carts
- ColanderKits™
- Camwear® Food Boxes
- SlidingLids™
- Camwear® Food Boxes in Safety Red and Yellow
- Camcrispers®
- StoreSafe® Labels



## STORAGE

- Camshelving®
- Camwear® Food Boxes
- SlidingLids™
- ColanderKits™
- Ingredient Bins
- StoreSafe® Labels
- Camwear® Food Pans and Lids
- CamSquares® & Lids
- Camwear® Round Food
- Storage Containers & Covers
- Allergen Products



## PREPARATION & COOKING

- High Heat X-Pans™ and Lids
- Colanders for X-Pans
- Camwear® Food Pans and Lids
- Colanders for Camwear® Pans
- FlipLids®
- Griplids™
- StoreSafe® Labels



## SERVING

- Versa Food Bars®
- ColdFest® Food Pans
- Buffet Camchillers®
- Camtensils®
- SlidingLid™ Ice Caddies
- FlipLids®
- Lugano™ Tongs
- Hand Sink Carts
- Handwash Accessories
- Camwear® Scoops



## HOLDING & TRANSPORTING

- Cambro Electric Food Holding Cabinets
- Ultra Pan Carrier® H-Series
- Insulated Food Pan Carriers
- Ultra Camcarts®
- Ultra Pan Carrier® S-Series UPCS400 or UPC300
- ThermoBarriers®
- Camchillers
- Camwarmers®
- High Heat X-Pans™ and Lids
- Camwear® Food Pans and Lids
- Griplids™



## CLEANING & SANITIZING

- Camrack® Warewashing System
- Adjustable Dish Caddies
- Dish Caddies
- Drying Racks
- Wall Shelves and Shelf Extenders
- Service Carts
- Utility Carts

# INSPECTION CHECKLIST

## RECEIVING

- Food immediately inspected for quality and signs of time-temperature abuse
- Cold and frozen food transferred to cold storage within 15 minutes
- Perishable and ready-to-eat food labeled with delivery and use-by date
- Fruits and vegetables transferred out of shipping cartons and stored at least 6" (15,3 cm) off the floor

## STORAGE

- All shelving in refrigerators and freezers kept clean and rust-free
- Raw meat, poultry and seafood covered and stored below prepared food and produce
- Food covered with tight fitting lids and stored at least 6" (15,3 cm) off the ground
- All food products labeled with name, date, time of preparation and use-by date
- Food rotated using a First In First Out (FIFO) inventory management system

## PREPARATION & COOKING

- Food thawed properly
- Food rapidly and safely cooled through the danger zone
- Employees follow good personal hygiene while working with food
- Food cooked to safe temperatures and held for 15 seconds
- Rapidly reheat foods using approved methods

## SERVING

- Food held at proper temperatures during service
- Food and ice protected from contaminants during service
- Hands washed only in designated handwash sinks
- Minimal bare hand contact with ready-to-eat food

## HOLDING & TRANSPORTING

- Hot foods held above 135°F (57°C)
- Cold foods held at 41°F (4°C) or below
- Adequate handwashing facilities supplied and available
- Food transported in carriers that are durable, hold temperature for hours and travel well

## CLEANING & SANITIZING

- All serving items and equipment washed, sanitized and air dried
- Dishes and glassware properly stored to prevent contamination



