



WHEN IS HEALTH INSPECTION DAY?

EVERY DAY



IT'S TRUE. Because you never know when the health inspector will show up, the smartest approach is to treat every day as Health Inspection Day. After all, passing your Health Inspection and maintaining a clean food safety record is essential to the successful and uninterrupted operation of your restaurant or foodservice business. To make sure your restaurant and staff are prepared to pass your Health Inspection Report at all times, review the helpful tips on the following pages. Then no matter what day the health inspector arrives, you'll

BE READY.



Food **MUST BE** cooled by an approved method whereby the internal product temperature is reduced from 135° to 70° F (57° to 21° C) or less within two hours and from 70° to 41° F (21° to 5° C) or less within four additional hours.



Rapi-Kool® Plus

Chill soups and stews quickly and safely from the inside-out. Special cooling "fins" provide maximum surface area for faster chilling. Screw-off top allows for easy filling with ice or water for on-demand use.

COLD PADDLE



Food MUST BE protected from potential sources of contamination during storage, preparation, transportation, display or service.



Saf-T-Grip® Cutting Board

Patented food safety hook allows for sanitary transport & storage. Integrated anti-slip grip corners hold the board securely in place, eliminating the need for the use of an unsanitary "wet towel".

COLOR-CODED CUTTING BOARD



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



Kleen-Pail®

Eliminates confusion between cleaning and sanitizing solution containers. Green pails for cleaning solutions. Red pails for sanitizing solutions. Meets HACCP guidelines for cleaning/sanitizing cloths used to wipe down surface areas.

DEDICATED NON-FOOD CONTAINER



Accurate thermometers and test kits **MUST BE** provided to measure sanitizing solution to ensure proper sanitation at appropriate level.



Saf-Check®

Make sure your sanitizer is effective with Saf-Check®. Available with refillable 15-ft. (4.57~m) roll of Quaternary or Chlorine test strips and optional thermometer to monitor the temperature of your cleaning solution.

THERMOMETER / TEST STRIPS



Utensils **MUST BE** cleaned and properly stored to avoid cross-contamination and to prevent injury.



Saf-T-Knife® Station

Sanitary, safe and secure storage for kitchen knives. Protects knives from contamination and accidents. Easy to assemble and clean.

KNIFE STATION



Both soap and hand drying devices **MUST BE** provided.



Oceans® Towel & Soap Dispensers

San Jamar offers a total solution for effective hand hygiene. Our industry leading Universal Touchless Electronic towel dispensing offers a complete line of reliable, durable dispensers that can use any brand /quality of paper.

SOAP / TOWEL DISPENSERS



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

Saf-T-Wrap® Station

All-in-one food labeling/rotation system features an interchangeable safety blade or slide cutter. Protects and cuts film, foil or wax paper from 12" to 18" (30.5 to 45.7 cm). Stores a pen and cutters while providing a writing surface for dating labels.



FOOD STORAGE / LABELING SYSTEM



Foods MUST BE stored properly to avoid any type of food contamination.

ModPans®

Food pans with friction fit lids keeps food fresh, eliminating the need for wrapping pans with messy film or foil.



COLD SERVING CONTAINER



lce container MUST BE
protected from potential
source of contamination
during storage, preparation,
transportation or service.



Saf-T-Ice® Cart

Reduce the risk of a back injury and slippery floors caused by ice spills with the Saf-T-Ice Cart. Load up to two Saf-T-Ice Totes and effortlessly maneuver from the ice machine, to the bar, kitchen, or beverage station.

ICE TRANSPORT



Hands and arms **MUST BE** protected to prevent cuts and burns that could lead to the potential spread of transmissible diseases.

Cool Touch Flame™ Conventional Oven Mitt, BestGrip™ Oven Mitt, Cut-Resistant Glove with Dyneema®

When it comes to hand protection, San Jamar offers the broadest selection of quality hand safety products – from extreme heat and cold protection to cut protection and utility needs.



HAND SAFETY

rising trend

in health inspection

15 Million

Americans have food allergies.

200,000

emergency room visits per year are the result of food allergy reactions.

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



Allergen Saf-T-Zone™ System

Protect your customers (and your business) with the Power of Purple – the Allergen Saf-T-Zone™ System. It's the first system that provides the basic tools to minimize food cross-contact and help protect guests from allergen exposure.

ALLERGY AWARENESS

For over thirty years San Jamar has provided innovative products designed to help the foodservice industry maintain clean, healthy environments. In addition to the products shown that help prevent the ten most common health inspection violations, we offer a complete range of foodservice solutions that keep health inspectors happy and customers healthy. To learn more about all of our food safety solutions, go to:

sanjamar.com



Saf-T-Grip® Board-Mate®



Kleen Plug™



Cut-N-Carry® Color Cutting Board



Saf-T-Knife® Station Ir.



Kleen-Pail® Detergent & Sanitizer



UltiGrip® Hot Pads



 $\mathsf{FrontLine}^{\scriptscriptstyle{\mathsf{TM}}}\,\mathsf{Pump}$



 $\mathsf{Ultrafold}^{\scriptscriptstyle{\mathsf{M}}}\;\mathsf{Multifold/C}\text{-}\mathsf{Fold}\;\mathsf{Towel}$



 $\mathsf{Saf}\text{-}\mathsf{T}\text{-}\mathsf{Scoop}^{\otimes}\;\&\;\mathsf{Guardian}^{\scriptscriptstyle{\top}}\;\mathsf{System}$



BreadGuard™



Dome® Family



KatchAll® Flatware Retrievers



Kleen-Cup®



Chill-It® Food Pans



Nitrile/Flocked Gloves



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