

# Essential Guide

FOR SCHOOL FOODSERVICE



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

**CAMBRO**  
TRUSTED FOR GENERATIONS™

# About **CAMBRO**

Since 1951, Cambro has provided reliable supplies and equipment to foodservice operators worldwide. Because schools face a unique set of operational challenges and serve our most precious resources, Cambro has dedicated a team to focus on school foodservice needs. Our education specialists work with foodservice directors, health departments, consultants, federal agencies such as the USDA and the CDC, and key industry groups such as the School Nutrition Association, to gain valuable insight on how to run a safe and efficient school foodservice operation. We pride ourselves on being an innovative company that provides cost-effective long-term solutions for our customers. We look forward to working with you to find solutions to meet your needs.



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## **MISSION Statement**

Cambro is committed to providing durable and versatile products that allow school foodservice operators to serve safe, fresh and healthy meals.

# Revenue & Grant Resources



## A La Carte Revenue

Sell snacks and food items in addition to reimbursable meals. This can offer greater flexibility in price and offerings to boost revenue.

**Tip:** Offer popular items like cookies, fruits and veggies, and alternative drinks to boost revenue.

## Catering, Contracts and Concessions

**Catering:** Expand your operations beyond your own cafeteria to boost revenue. This can be anything from catering for on-site meetings to school-based functions and outside events.

**Contracts:** Consider taking on additional services and meal programs via contract to increase profits. Charter schools and daycare centers commonly go outside for their foodservice operation.

**Concessions:** Find out about opportunities to take on concession stand contracts at sporting events, parks or recreation programs.

## Finding Grant Money

Public and private sector funds are available to school districts to purchase service equipment.

**Here are some organizations to check out:**

- Got Breakfast Foundation: [www.gotbreakfast.org](http://www.gotbreakfast.org)
- Dairy Max: [www.dairymax.org](http://www.dairymax.org)
- Salad Bars to Schools: [www.saladbars2schools.org](http://www.saladbars2schools.org)
- Whole Kids Foundation: [www.wholekidsfoundation.org](http://www.wholekidsfoundation.org)
- USDA Fresh Fruit and Vegetable Program: [www.fns.usda.gov/ffvp](http://www.fns.usda.gov/ffvp)

# GRAB-N-GO SOLUTIONS



## IDEAL FOR

- Breakfast in the classroom
- Grab-N-Go stations
- Fresh fruit and vegetable programs
- Boosting a la carte sales
- Supper or summer feeding programs

# Camshelving® Flex Station



## Move Beyond the Cafeteria

Easy to configure, assemble and adjust to fit your needs, the Flex Station is a hassle-free solution for offering meals in virtually any location.

## Increase Participation

From cafeteria to classroom, the Flex Station allows foodservice operators to be in more places and reach more kids to meet participation goals for breakfast, lunch or any meal time.

## Build It Your Way

Customize the Flex Station with a variety of food boxes or pans with covers to provide content visibility and prolong product freshness.

## Keep It Cool

Use Camchillers® to keep fruits, vegetables and beverages cool and delicious for hours.



Shown with optional Merchandiser.

## PRODUCT HIGHLIGHTS

- Easy to assemble, configure and adjust.
- Requires minimal storage space.
- Simple to maneuver through hallways.
- Works with a variety of food pans and food boxes.
- Lifetime Warranty against rust and corrosion.

# Versa Food Service System

## IDEAL FOR

- Produce bars
- Themed salad bars
- Potato topping bars
- Grab-N-Go stations
- A la carte sales



Improve the image of your school meals with a salad bar, where kids can practice the mantra "take what you want; eat what you take." The results are less food waste and healthier kids.

## Create Healthy Habits

When kids get to choose which fruits and veggies they eat, they branch out and make better choices.

## Increase Fruit & Vegetable Consumption

Offering a selection of fruits and veggies with the Versa Food Bar is an easy way to ensure compliance.

## Make Healthy Foods Accessible

The Versa Food Bar comes in standard and low heights so students from elementary to high school can easily access healthy foods.



Camchillers® or ColdFest® pans keep fruits and vegetables fresh.

### PRODUCT HIGHLIGHTS

- Works with a variety of food pan sizes.
- Non-electric and portable.
- Folds down for limited storage space.
- Fits through standard doorways.
- Drain faucet allows for easy cleaning.
- Optional tray rails.

## IDEAL FOR

- Breakfast or lunch service
- Vending off-premise or in non-traditional locations
- Grab-N-Go stations
- A la carte sales



## CAMCRUISER BOOSTS BREAKFAST PARTICIPATION

Boosting breakfast participation used to be a challenge for Bridget Matthews, School Nutrition Director, Elbert County Schools, GA. "Students were not going into the cafeteria in the mornings, so we decided to bring the breakfast to them," she said. "We loaded up four Camcruiser Vending Carts with breakfast and rolled them out into the courtyard where the students gathered in the morning before the class started."



# CamKiosk®

## Selling on the Go

Expand your sales beyond the cafeteria with this kiosk, designed to go anywhere you need to be.

## Variety Brings Sales

Serve a wide variety of hot or cold foods or prepackaged items.

## Make it Your Own

Personalize the front panel and canopy to attract attention and support your school, sports team, club or organization.

## Speed up Service

Reduce wait times and get kids their meals faster with vending carts.



## PRODUCT HIGHLIGHTS

- Durable, all-weather exterior will not chip, rust or break.
- Heavy duty casters roll smoothly and lock in place.
- Non-electric and portable.
- Increase counter space with optional well covers.
- Use optional Camchillers® to keep food fresh and safe.
- Insulated food storage compartments for safe hot holding.
- Optional self-contained, electric Hand Sink Cart can be used alone or with CamKiosk® Cart

# SATELLITE FEEDING SOLUTIONS



## IDEAL FOR

- Transporting from the central kitchen
- Hot holding
- Cold holding
- Off-site feeding
- Field trips
- Events

# Pro Cart Ultra™

## Hold Anything

Insulated transport units can hold food pans, sheet pans, pizza boxes and more, for hot or cold foods.

## For One or Many

Choose from low or tall profile units for small- to large-scale meal programs.

## Turn on the Power

Choose from standard non-electric units or electric units for extended holding times.



Pro Cart Ultra (Tall)

Pro Cart Ultra (Low)

### COLD



Interior with Cold module



Exterior with Cold module

### HOT



Interior with Hot module



Exterior with Hot module

## PRODUCT HIGHLIGHTS

- Available in various combinations of active hot, active cold and passive.
- Dual compartments keep food nicely chilled between 32.5° to 40°F and safely hot between 150° to 165°F for electrical units.
- Change modules within minutes to support menu or operational changes. Available in non-electric (passive), active cold or active hot.
- Maintains safe food temperatures for 4+ hours, even when unplugged.
- Adjustable S/S universal rails hold GN food pans, sheet pans, trays and large pizza boxes.
- 2 swivel casters with brakes in front, 2 rigid casters in back.

# Cam GoBox®

## IDEAL FOR

- Classroom meal delivery
- Remote or satellite feeding
- Hot holding
- Cold holding
- Field trips

## On the Go

The Cam GoBox line of insulated transporters is ultra lightweight and offers superior temperature retention to protect food safety at a budget-friendly price.

## Front and Top Loaders

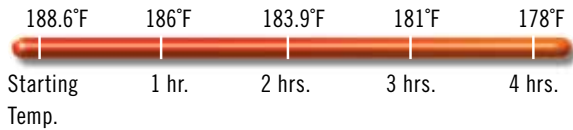
Available in various sizes based on holding capacities. Choose from front loaders or top loaders to give you the most flexibility.



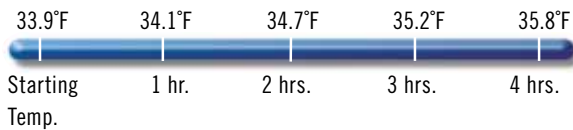
## Maintain Safe Temperatures

Cam GoBoxes® ensure that food stays at safe temperatures below 39.2°F or above 149°F for many hours during holding and transport.

### Hot Holding



### Cold Holding



## PRODUCT HIGHLIGHTS

- Lightweight and durable.
- Capable of handling significant loads while maintaining its shape and form.
- Chemically inert – unaffected by oil, grease and most chemicals.
- Made to hold either GN 1/1 or 1/2 food pans.
- GoBoxes are stackable for easy maneuverability.
- Ergonomic handles allow for comfortable and safe lifting.
- Use with Camchillers® or Camwarmers® to extend cold or hot holding times.
- Color lids help identify contents or delivery destinations at a glance.

## Top Loaders for GN 1/2 Size Food Pans



EPP280WSTSW



EPP260SW

## Top Loader for 13" x 13" Milk Crate



EPPMBWSTSW

## Cam GoBoxes® for GN 1/1 Size Food Pans



EPP400



EPP300



EPP180CLSW



EPP160SW



EPP180LHSW

# Cambro GoBags®

## IDEAL FOR

- Breakfast in the classroom
- Remote or satellite feeding
- Snack or after school meal program
- Hot or cold holding

## PRODUCT HIGHLIGHTS

- Thick and sturdy nylon fabric.
- Pizza bags come with nylon interior for breathability.
- Delivery bags come with vinyl interior for easy cleaning.
- High density insulation keeps foods hot or cold.
- Heavy-duty, sewn-in straps and ticket pouch.
- Heat transfer personalization is affordable and easy.



## Heat Transfer Personalization for Cambro GoBags

Add your school logo to your GoBags. Choose your bag model and logo. Contact your Cambro representative for details.

## Full Color Print Area:

12" x 5" (30,48 x 12,7 cm)  
on GoBags for Pizza.

12" x 12" (30,48 x 30,48 cm)  
on GoBags for Delivery.



## Logo Samples



# School Trays

## IDEAL FOR

- School lunch programs
- Reducing waste
- Alternative to single use disposable trays



## Reduce Expenses and Waste

When you reuse trays, you reduce monthly costs and your schools' waste stream.

## For Every Budget

Choose from a variety of trays to fit any budget.

## The Eco-friendly Solution

Reusable trays can save 110 lbs. of trash per day or 9.26 tons yearly in one school district\*.

## PRODUCT HIGHLIGHTS

### Compartment Trays

- Textured surface resists scratching.
- FDA approved for food contact.
- Gradual sloping compartment walls for quick draining and drying.
- Commercial dishwasher safe.
- Personalize outer rim with school logo or mascot.

### Camtrays®

- Available in 38 colors.
- Personalize with a full color or logo mascot.
- Commercial dishwasher safe.
- Covered with 5 Year Prorated Warranty.



\* Based on an average district with 10,000 students and 175 in-session school days.

# CAMSHELVING®

## Premium, Elements and Basics Plus Series



### IDEAL FOR

- Walk-in freezers
- Walk-in coolers
- Wet or dry storage

### Shelving for Life™

Backed by a lifetime warranty against rust and corrosion. Buy once and use forever.

### Maximize Space

Shared posts and open corners maximize usable storage space.

### Easy to Clean

Wipe clean or run shelf plates through the dishwasher. Shelf plates with Camguard® inhibit the growth of harmful bacteria and microbes.

### Easy to Adjust

Each shelf can be easily and independently adjusted to accommodate a variety of storage products as needs change.



Camshelving Vertical Tray Drying Rack

### PRODUCT HIGHLIGHTS

- Durable, stable and strong.
- Available in stationary, mobile and high density units.
- Withstands environments from -36° to 190°F.
- Accessories available to support weight bearing, provide security and enhance organization.
- Solid or vented shelf plates.



# Camshelving® Premium Series High Density Storage Floor Track System

Maximize storage capacity by creating storage aisles in available space. This simple system is easy to install and requires no bolts, glue or drilling. Raised track provides a smooth and level surface for high density mobile units.

## PRODUCT HIGHLIGHTS

- Grooved casters roll easily and securely on raised track.
- Raised track connects to the bottom of a stationary unit.
- No bolts, no glue or drilling into the floor are required.
- Available with factory assembled post kits, vented or solid shelves and high density casters and bumpers.
- Easy and fast to set up.



Increases Storage Capacity Up To **50%**

## FREE Camshelving® Design Service

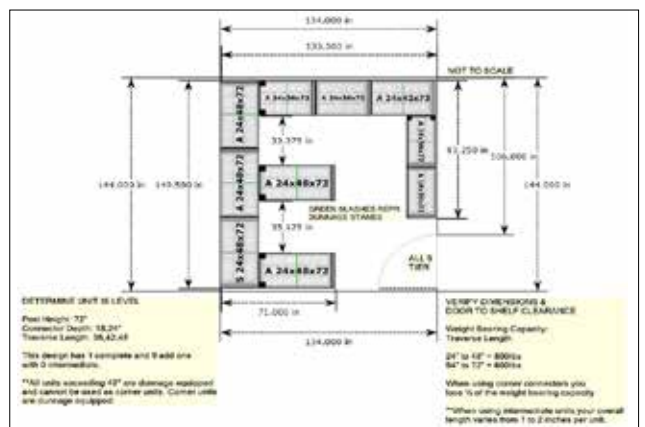
Take the guesswork out of creating your perfect shelving layout. Let our expert shelving consultants complete a site survey or review plans and prepare a free layout that optimizes your space to create the most storage options.

### Here's what you'll get:

- 2D Floor Plan
- 3D Floor Plan
- Itemized product list by room/area
- All within 48 business-day hours



Scan the QR code to get started today.



# Camshelving® Ultimate Sheet Pan Rack



The classic sheet pan rack has been re-imagined and re-engineered to provide unparalleled performance and value.

- Holds 18" x 26", 14" x 18" and 13" x 18" trays or sheet pans.
- Easy to maneuver with enhanced stability features to prevent tipping.
- Heat-tolerant rails can accept sheet pans from a 350°F oven.
- Offered in 3" or 1½" rail spacing options.
- Available in Full Size, Half Size and Undercounter models.
- Ships knockdown. Easy to assemble.



# Camshelving® Ultimate #10 Can Rack



Front-loading, gravity-fed can rack system supports FIFO rotation without the need to move for loading, unloading or cleaning.

- Full size rack (24" x 36" x 72") holds up to 96 cans in a compact footprint, maximizing storage in less space versus metal racks.
- Install single and add-on racks to new or existing Camshelving to store cans vertically and free up valuable space. Each rack holds up to 8 cans.
- Ships knockdown and is easy to assemble and simple to clean.



# STORAGE SOLUTIONS & ALLERGEN MANAGEMENT



## Ensure Food Safety

Proper storage containers along with following food handling best practices will ensure all food from your operation is safe.

## Extend Shelf Life

Food stored under proper conditions in the correct containers with lids will last longer and save your operation money.

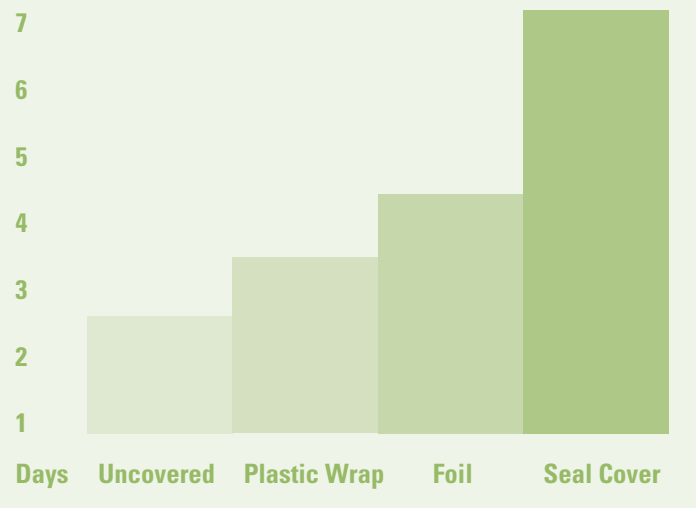
## Be Allergen Aware

Keep allergen-free food items clearly marked and separated with our line of specially colored and marked food containers, trays, and measuring cups.



## EXTEND SHELF LIFE BY TWO TO THREE DAYS

### Strawberry Shelf Life (in days)



Third party laboratory testing has shown that when used with a Cambro Food Pan, Cambro Seal Covers can extend the shelf life of produce versus plastic film, aluminum foil or no cover at all.

Choose From a Wide Selection of HACCP Compliant Serving and Storage Products Made From NSF Listed, FDA Approved Materials.

### Food Pans and Lids



### Storage Containers and Lids



### Allergen Free Products



**PRODUCT HIGHLIGHTS**

- Clear containers provide visibility and better organization.
- Variety of tight-fitting lids to prevent cross-contamination.
- Retains temperatures as well as stainless steel.
- Pans stack neatly without wedging or sticking.
- High chemical resistance.
- Prep, store and serve in one container.
- Commercial dishwasher safe.

# Food Safety 101



## Receiving

Inspect all food deliveries immediately. Transfer food out of shipping cartons and into clean storage containers and bring to a cold storage area within 15 minutes. This protects against bacteria growth and pests entering your kitchen.

**Tip:** Use dunnage racks to keep product 6" safely off the floor away from dirt and pests.



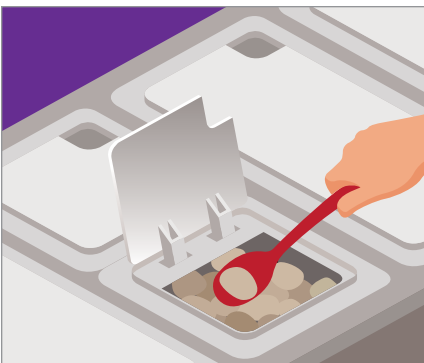
## Prep & Cooking

Food is at greatest risk for time-temperature abuse during the preparation stage, from improper cooling to inadequate reheating.

The Safe Zone: Keep food at these temps to ensure safety.

Cold holding = under 41°F

Hot holding = above 140°F



## Serving

Avoid direct contact with food by using proper utensils and maintain safe temperatures during service. Minimize food handling by prepping, storing and serving foods from one pan to avoid cross contamination.



## Holding & Transporting

Food is greatly at risk for time-temperature abuse after preparation.

### Tips:

- Use shallow food pans to help retain safe temperatures.
- Label the outside of transporters to minimize temperature changes caused by repeated door opening and closing.
- For max temperature retention, fill the transporter completely or use a ThermoBarrier® to block air circulation.

## Common Hazards

**Cross-Contamination:** When bacteria from contaminated food – often raw – transfers to other foods.

**Time-Temperature Abuse:** Improper temperature control in food that provides bacteria with the ideal conditions to grow.

**Improper Handling and Hygiene:** Poor staff hygiene is one of the leading causes of food-borne illness. Provide a means for hand-washing to ensure food safety.

For more best practices visit [www.Cambro.com/storesafe](http://www.Cambro.com/storesafe)

## BEST PRACTICES

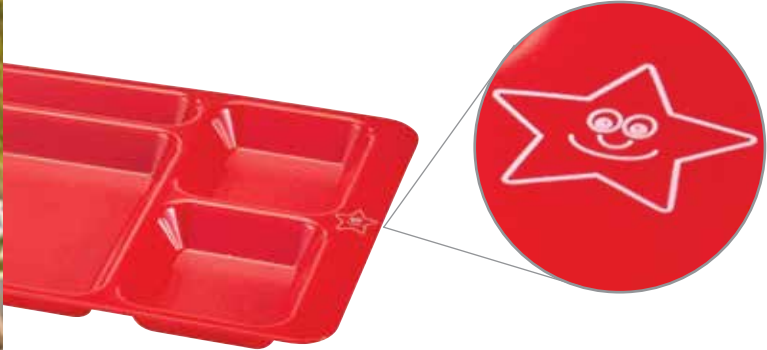
- Keep raw and cooked foods separated and covered with lids rather than plastic wrap.
- Rotate food in a First In, First Out (FIFO) system to ensure freshness.
- Divide food into shallow pans for faster cooling.
- Quickly cool hot foods to a safe temperature of 70°F within 2 hours and to under 41°F within 4 hours.
- Provide utensils for service to avoid bare-hand contact with food or ice.
- Preheat or prechill insulated transporters before loading to maintain holding temperature.

# Personalization



Promote your school spirit with personalization. Put your school logo, mascot or other imagery on everything from trays to carts to salad bars to make them your own.

- Digital or silkscreen printing.
- Personalization process fees and minimum quantities vary by product.
- Contact your local Cambro® school specialist for more details and to request a sample.



Since 1951, Cambro foodservice equipment and supplies have earned the trust and loyalty of school foodservice professionals. Visit [www.cambro.com/schools](http://www.cambro.com/schools) to learn more about Cambro school solutions and view additional resources to help your food service operation.



**Download the Cambro App to access useful resources and tools:**

- Tray Personalization
- Food Safety Tips
- Shelving Assembly
- New Products

Download the Cambro app at [www.cambro.com/app](http://www.cambro.com/app) or

