



CARLISLE ESSENTIALS FoodSafety

Hazard Analysis and Critical Control Point (HACCP) is a management system used throughout the food industry to address food safety from chemical, biological and physical hazards. Carlisle's Spectrum® Color-Coded Products are designed to help promote safe food practices while aiding operators with their HACCP programs.

shown left - Spectrum® Color-Coded Cutting Boards Color-coded cutting boards and brushes help meet HACCP guidelines by promoting segregated food prep



Spectrum® Cutting Boards & Accessories Color-coded boards, brushes, and other accessories help you meet HACCP guidelines



Spectrum® Kitchen Brushes Support your kitchen HACCP program with color-coded dish and pot brushes for cleaning kitchen utensils and equipment



Spectrum® Multi-Purpose Brushes Versatile stapleset brushes for cleaning steam kettles, vats, tanks, and cookware



Hand & Nail Brushes Helps keep hands clean and minimizes spreading of germs



DuoSweep™ Angle Broom Durable polypropylene bristles; brooms are color-coded to help facilitate HACCP zone identification

StorPlus™ Color-Coded Food Storage Boxes Easy to see color containers help prevent cross-contamination in walk-ins
Follow the SERVESAFE® recommended stacking order: Clear (cooked foods & dairy) on top shelves followed by Green boxes (fresh fruit & vegetables), Blue boxes (raw fish & seafood); Red boxes (storing raw meats), with Yellow boxes (raw poultry) at the bottom of stack.

Servesafe® is a registered trademark of the National Restaurant Association



Spectrum® Wall Chart Laminated chart provides a quick reference for kitchen staff on proper use of the color-coded system

Want to find out more about the products featured here?
For a complete selection of Carlisle products visit our online catalog
<http://catalog.carlislefsp.com> or call 800.654.8210.



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Temperature retention is key to food safety. According to the Centers for Disease Control 76 Million cases of foodborne illness occur every year in the U.S. with an estimated 325,000 cases resulting in hospitalization and 5,000 leading to death. Carlisle makes food safety easy with an array of products designed to maintain food safety and reduce the risk of cross-contamination.

shown left - Coldmaster® Standard Food Pans & Maximizer™ Food Bar (7711) Coldmaster® keeps food cold for up to 8 hours while reducing the potential for bacteria; Maximizer Bar holds 6 full size food pans



2 qt Coldmaster® Crock (CM1030) Keeps dressings, salads & condiments cold for hours; additional accessories available



Coldmaster® Food Pans (CM1049) Maintains temperatures at 40° F or lower for up to 8 hours; available in a variety of sizes



Coldmaster® Pan/Organizer (CM1049) Replaces unsafe ice baths for omelet or prep stations



Coldmaster® Batter Pan (CM1072) Keeps batter at safe temperatures; 10 qt capacity accommodates standard size fry baskets



IceMaster™ (12875) & Ice Only Container (341010ICE) safely transports ice without worry of cross-contamination

Cateraide™ Insulated End Loader (PC300N) & Coldmaster® CaterCooler™ (PC660) Insulated to maintain correct serving temperatures; Pair with CaterCooler™ to ensure safety of cold foods



Coldmaster® Condiment Bar Organizers (CM1072) Ideal for maintaining correct temperatures on dressings & condiments for up to 8 hours

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