

10

HELPFUL TIPS

FOR A HEALTHY HEALTH INSPECTION

SAN JAMAR
Smart ♦ Safe ♦ Sanitary



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.



HEALTH INSPECTION REQUIREMENT

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.

CHILL PADDLE

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

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

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

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

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

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

To learn more about food safety solutions, go to **SANJAMAR.COM**



HEALTH INSPECTION REQUIREMENT

Personal cleanliness **MUST BE** observed. Outer garment should not be soiled with possible contaminant. Effective hair restraints should be worn in areas where food is exposed.

Chef Jackets/Pants/Headwear

With today's open kitchen environments, apparel and headwear need to not only provide for a sanitary environment, but also allow staff to look their best. Chef Revival offers stylish designs for every member of the restaurant staff, from chef jackets and pants to headwear such as chef hats, crew caps and hairnets.



APPAREL / HEADWEAR

To learn more about food safety solutions, go to [CHEFREIVAL.COM](https://www.chefrevival.com)



HEALTH INSPECTION REQUIREMENT

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

To learn more about food safety solutions, go to SANJAMAR.COM



HEALTH INSPECTION REQUIREMENT

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

To learn more about food safety solutions, go to SANJAMAR.COM



Cold foods

MUST BE

held in proper
temperatures.

Mini Dome®

Chillable trays allow for portable cold-holding and are easily removed for quick cleaning and restocking of garnishes and condiments.



COLD SERVING CONTAINER

To learn more about food safety solutions, go to [SANJAMAR.COM](https://www.sanjamar.com)



HEALTH INSPECTION REQUIREMENT

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



Saf-T-Ice® Tote and Saf-T-Scoop® & Guardian™ System

Durable, NSF certified dedicated ice container safely transports ice.
HACCP Hanger makes transporting ice easy and minimizes back injuries.
Guardian Scoop Holder encloses and protects scoop from splash up.

ICE TOTE AND SCOOP

To learn more about food safety solutions, go to SANJAMAR.COM



HEALTH INSPECTION REQUIREMENT

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, Spectra® Cut-Resistant Glove**

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



HAND SAFETY

To learn more about food safety solutions, go to SANJAMAR.COM

rising trend

i n h e a l t h i n s p e c t i o n

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.



Chef's Knife



Thermometer



Turner



Tongs



Cutting Board



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

To learn more about food safety solutions, go to [SANJAMAR.COM](https://www.sanjamar.com)

For over twenty 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:

sjcr.com



Saf-T-Grip® Board-Mate®



Cut-N-Carry® Color Cutting Board



Kleen-Pail® Caddy



Color Coded Towels



Saf-T-Knife™ Station



UltiGrip® Hot Pads



FrontLine™ Pump



Ultrafold™ Multifold/C-Fold Towel



Chef Hats



Baseball Cap



The Dome® Garnish Center



KatchAll® Flatware Retrievers



Kleen-Cup®



Chill-It® Food Pans



Nitrile/Flocked Gloves

sjcr.com

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