

Essential Guide

FOR SCHOOL FOODSERVICE



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.

Grants and Other Revenue Sources

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
- Dairy Max: www.dairymax.org
- Let's Move Salad Bars to Schools: www.saladbars2schools.org
- A Salad Bar in Every School
- Whole Kids Foundation: www.wholekidsfoundation.org
- USDA Fresh Fruit and Vegetable Program: www.fns.usda.gov/ffvp

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: Stock popular items like cookies, fruits and veggies, and alternative drinks to boost revenue.

CATERING, CONTRACTS AND CONCESSIONS

1. **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.
2. **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.
3. **Concessions:** Find out about opportunities to take on concession stand contracts at sporting events, parks or recreation programs.

Flex Station

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.





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 clear food boxes or pan 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.

SOLUTION HIGHLIGHTS

- Easy to assemble, configure and adjust.
- Requires minimal storage space.
- Simple to maneuver through hallways.
- Optional Camchillers® keep food fresh.
- Works with a variety of food pans and food boxes.



Elements Flex Station

Premium Flex Station

Versa Food Bar® & Work Table

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 the 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.



SOLUTION HIGHLIGHTS

- Ergonomic, molded in handles for easy maneuvering.
- Non-electric and portable.
- Folds down for limited storage space.
- Fits through standard doorways.
- Camchillers® or ColdFest® pans keep fruits and vegetables fresh.
- Drain faucet allows for easy cleaning.
- Works with a variety of food pan sizes.

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.

Camcruiser® & 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 with any design 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.

SOLUTION HIGHLIGHTS

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



IDEAL FOR

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

Insulated Transport

HOLD ANYTHING

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

FOR ONE OR MANY

We have transporters of all sizes and capacities for small- to large-scale meal programs.

TURN ON THE POWER

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

IDEAL FOR

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



Serve Hot or Cold Foods with the Pro Cart Ultra™



SOLUTION HIGHLIGHTS

- Available in various combinations of hot, 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.
- 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.



Pro Cart Ultra™
(Tall)



Pro Cart Ultra
(Low)

Cam GoBox®



ON THE GO

Cambro's latest 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 holding capacities, the GoBox comes in either front loaders or top loaders to give you the most flexibility.

IDEAL FOR

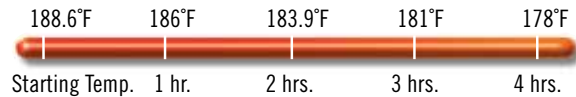
- Classroom meal delivery
- Remote or satellite feeding
- Hot holding
- Cold holding
- Field trips



MAINTAIN SAFE TEMPS

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



SOLUTION 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 inter-stack for easy maneuverability.
- Ergonomic handles allow for comfortable and safe lifting of the GoBox.
- Use with Camchillers® or Camwarmers® to extend cold or hot holding times.

Cam GoBoxes® for GN 1/1 Food Pans



EPP400



EPP300



EPP180S



EPP180



EPP160



EPP280



EPP260



School Trays

REDUCE EXPENSES AND WASTE

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

FOR EVERY BUDGET

Made from three different materials, trays are available at many price points to fit all budgets.

THE ECO-FRIENDLY SOLUTION

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



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

SOLUTION HIGHLIGHTS

- 5 food compartments plus one for utensils.
- Textured surface resists scratching.
- FDA approved for food contact.
- Available in 18 color options.
- Gradually sloping compartment walls for quick draining and drying.
- Easy grip handles for children with smaller hands.
- Compatible with commercial dishwashers.
- Can be personalized with your school logo or mascot.

IDEAL FOR

- School lunch programs.
- Reducing waste.
- Alternative to Styrofoam disposable trays.



Shelving



SHELVING FOR LIFE

We guarantee our shelving against rust and corrosion for a lifetime.

SO MANY OPTIONS

Choose from Premium, Elements or Basics, in heights ranging from 32" to 84" and depths of 14" to 24".

CUSTOM DESIGN SERVICE

Give us the dimensions of your storage space and we'll design a shelving configuration to give you maximum storage capacity.

SOLUTION HIGHLIGHTS

- Durable, stable and strong.
- Easy to clean and adjust.
- Antimicrobial shelf plates.
- Will not rust or corrode.
- Withstands environments from -36° to 190°F.
- Maximize space with corner or high density units.
- Solid or vented shelf plates.

IDEAL FOR

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



Camshelving® Premium Series



Elements Mobile Unit



Basics Plus Series

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 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.

SOLUTION HIGHLIGHTS

- Withstands temperatures from -40° to 210°F*.
- 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.

* Depending on material.





Food Safety 101



RECEIVING

Inspect all food deliveries immediately. Then, 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 135°F



SERVING

Poor staff hygiene is one of the leading causes of food-borne illness. Provide a means for hand-washing – even at off-site events – to ensure food safety.

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.



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 pre-chill insulated transporters before loading to maintain holding temperature.

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.

For more best practices visit
www.Cambro.com/storesafe

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.
- Many imprint colors to choose from.
- Samples are available for request.

Fees and minimum quantities vary by product. Ask your local Cambro school specialist for more details.



KIOSK BOOSTS BREAKFAST PARTICIPATION

To facilitate universal free breakfast for students, Bridgette Matthews, School Nutrition Director for Elbert County Schools in Georgia, devised Grab-N-Go offerings featuring local flavors.

For Matthews, boosting participation in breakfast was a logistical challenge: Kids were

not going to the cafeteria in the mornings, so Matthews brought breakfast to them. "We decided to take breakfast from the cafeteria out into that courtyard area where students congregated in the morning before school started," she says. To do this Matthews needed a mobile option that her staff could stock in the cafeteria, then

roll out to the four corners of the courtyard for service. Matthews bought four Camcruiser® CVC55 vending carts specifically for this breakfast program. "I use Cambro carts for our cashier lines, so I wanted something similar ... because I knew how easy [Cambro products] are to keep clean, and how well they were made," she says.

Product Buying Guide

Merchandising

Flex Station		
Camshelving® Premium Flex Station	CPMU244867FXPKG	
Camshelving® Elements Flex Station	EMU244870FXPKG	
Compact Camchiller®	CP814159	

Versa Food Bars*		
5' Food Bar, Standard Height	VBR5	
5' Food Bar, Low Height	VBRL5	
5' Food Bar Ultra Series with Storage	VBRU5	
6' Food Bar, Standard Height	VBR6	
6' Food Bar, Low Height	VBRL6	
6' Food Bar Ultra Series with Storage	VBRU6	
Buffet Camchiller®	CPB1220	
Crock or Salad Bar Holders	CPH3, SBH15, SBH18	
Straight or Corner Connectors	VBRC, VBRC90, VCS32CNT, VCSCNL	

Versa Work Table®		
5' Food Bar, Standard Height	VBRT5	
5' Food Bar, Low Height	VBRTL5	
5' Food Bar with Storage	VBRUT5	
6' Food Bar, Standard Height	VBRT6	
6' Food Bar, Low Height	VBRTL6	
6' Food Bar with Storage	VBRUT6	

CamKiosk® Carts		
Cart with 4 full-size pan wells	KVC854	
Cart with 4 wells and canopy	KVC854C	
Cart with 6 full-size pan wells	KVC856	
Cart with 6 wells and canopy	KVC856C	
Camchillers®	CP814, CP1210, CP1220	

Camcruiser® Vending Carts		
Cart with 4-full size pans	CVC724	
Cart with center full-size well and 2 outer wells	CVC72	
Compact cart with 1 full-size well	CVC55	
Camchillers®	CP814, CP1210, CP1220	

Insulated Transport

Non-Electric		
Ultra Pan Carrier®	UPC400, UPCS400	
Camcarriers®	300MPC, 1318MTC, 1826MTC	
Pro Cart Ultra™ passive	PCUPP	

Electric		
Ultra Pan Carrier® H-Series	UPCH400, UPCH800, UPCH1600	
Camtherm® Electric Food Holding Cabinet	CMBH1826LF, CMBHC1826LF, CMBH1826TSF, CMBHC1826TSF	
Pro Cart Ultra hot + hot	PCUHH	
Pro Cart Ultra cold + cold	PCUCC	
Pro Cart Ultra cold + hot	PCUCH	
Pro Cart Ultra passive + cold	PCUPC	
Pro Cart Ultra passive + hot	PCUPH	

Cam GoBox® Top Loaders		
For GN 1/1 Holding	EPP160, EPP180, EPP180S	
For GN 1/2 Holding	EPP260, EPP280	

Cam GoBox Front Loaders		
For GN 1/1 Holding	EPP300, EPP400	

Temperature Maintenance Tools		
Camchiller®	CP814, CP1210, CP1220, CP3253, CP2632	
ThermoBarrier®	300DIV, 400DIV, 1200DIV, 1600DIV, EPP3253DIV	
Camwarmer®	1210PW, HP3253	

Trays

Compartment Trays		
Camwear	1596CW, 915CW	
Co-Polymer	1596CP, 915CP	

2 x 2 Compartment Trays		
Camwear	1596CW, 915CW	
Co-Polymer	1596CP, 915CP	

Fast Food Trays		
10" x 14"	1014FF	
12" x 16"	1216FF	
14" x 18"	1418FF	

Shelving

Camshelving® Premium Series**		
Stationary Starter Unit	CPU182464V4	
Stationary Add-On Unit	CPA182464V4	
Mobile Unit	CPMU182464V4	
High Density Mobile Unit	CPHU182464V4	

Camshelving Elements Series**		
Stationary Starter Unit	ESU182464V4	
Stationary Add-On Unit	EA182464V4	
Mobile Unit	EMU182464V4	

Camshelving Basics Plus Series**		
Stationary Starter Unit	CBU182464V4	
Stationary Add-On Unit	CBA182464V4	

Storage

Camwear® Food Storage Boxes		
3.5" – 15" deep, 5 – 22 gallons	Various	

Camwear® Food Pans		
Full-size to one-ninth pans	Various	

Camwear Round Containers and CamSquares®***		
Available range: 1 – 22 qts.	Various	
Seal covers	Various	

Allergen Management		
Allergen-Free CamSquares® and Seal Covers	Various	
Allergen-Free Measuring Cups	Various	
Allergen-Free Trays	1418 Camtray, Grape (551)	

* Available with Standard or Heavy Duty Casters.

** All product details listed are for units with 18" depth, 24" length and 64" height with 4 vented shelves.

*** Available with printed graduations for measurement.

Since 1951, Cambro foodservice equipment and supplies have earned the trust and loyalty of customers and public health professionals alike because our products are designed upon the core principle of food safety. Visit www.cambro.com/schools to learn more about Cambro school solutions and view additional resources to help your food service operation.



Learn how to store your fruits and vegetables fresher, longer with the Freshness Contained app.

Download the app at www.cambro.com/app or

