FOOD WASTE
How Much Can You Save?

INCLUDES COMPREHENSIVE PRODUCT GUIDES WITH SOLUTIONS FOR YOUR COMMON PROBLEMS

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How Much is that Wasted Food Costing You?

Hint: It’s more than just the cost of the food getting trashed.

Written by Andrew Shakman — LeanPath

Wasted food is wasted money. As a foodservice operator, you are very aware of this connection. But we’re not just talking about the cost of the food that you’re throwing away. Food cost is certainly a major factor, but it doesn’t stop there—you’re paying for that “waste” many times over. In fact, five times by our calculation. Here’s the cold hard truth about the cost of that pan of rosemary chicken headed for the waste bin »
Consider the Cost of...

Food

All of the ingredients that went into the dish are being wasted, from the chicken to the lemon, garlic, butter and rosemary. And if you’re sourcing high-quality, organic or local products the cost of that waste has an even higher price tag.

Energy & Water

Every dish you prepare consumes energy and water. When you store the ingredients you’re paying for energy in the form of refrigeration and lighting. When you cook the dish you’re using energy. And any water you used along the way for washing, prep or cooking is also lost.

Labor

In the case of overproduced items, such as our rosemary chicken, you paid staff members to prep and cook the dish—a dish that’s getting tossed into the trash and along with it the money spent on labor that could have been better spent prepping other money-making items.

Disposal

Whether you’re composting or landfills, there’s a cost to have your wasted foods hauled away. And the more waste you have in your bins, the more frequently you’re paying those tipping fees.

The “Cost” of Lost Sales

If the 4 items above haven’t gotten your attention yet, here’s some additional food waste for thought. When you throw away food, you’re also throwing away your gross profit potential for that item. In the case of the rosemary chicken, perhaps it sat out on a buffet line and customers recognized it wasn’t fresh and chose not to buy it (leading to waste). Or perhaps you placed a prepared dish in the walk in and it timed out, precluding your ability to sell it. Either way, wasted food means lost profit.
Examining Hidden Costs in the Working Environment
Proper environmental control in your restaurant means avoiding all kinds of hazards, not just contamination. Examine every aspect of your operation for safety concerns, bottlenecks and costly slow-downs. With the right procedures and equipment, you can avoid dangerous and expensive mistakes.
Cost Reductions for Restaurant Owners

Savvy restaurant owners understand the impact contaminated food can have on their customers’ health and their businesses’ profitability.

With the right policies and practices, you can mitigate your risk of an outbreak and maintain your customers’ trust.

According to the World Health Organization...

- Over 200 dangerous diseases can live in food and spread through our supply chains.
- Almost a half-million people die each year from food contamination, especially children and the elderly.
- Today’s complex global food supply chain requires proper food-handling practices at every step.
- The use of antibiotics in factory farms means antibiotic-resistant bacteria can easily enter our food supply.
- Food contamination affects tourism, restaurant districts’ economic health, and foodservice workers’ livelihoods.

What is Environmental Control?

When restaurant owners talk about environmental control, they’re referring to food storage, preparation, and consumption facilities. Remember, harmful bacteria can enter food supply chain at any point, from farm to table.
Top 5 Cross-Contamination Culprits

#1 – Storage
Be careful – raw and cooked foods often sit side-by-side on kitchen production lines. Also, take care not to cross-contaminate foods on buffets and prep stations. In your fast-paced food-service environment, control contamination with convenient StorPlus EZ Access Hinged Lids.

#2 – Utensils
If one of your cooks uses the same utensil on raw and cooked foods, you could have a Salmonella outbreak on your hands. Food handlers should always use separate utensils for each item, including customers at salad bars and buffets.

#3 – Personal Hygiene
Even kitchen workers who wear gloves (and change them at appropriate times) can still contaminate food. A simple cough or sneeze can introduce bacteria into supposedly-clean food. Encourage your staff to stay at home when sick and always wash their hands before working with food.

#4 – Food Waste/Vermin
Insects and rodents attracted to food waste can spread disease from one food item to another. Maintain strict food-storage policies and practices, such as never placing boxes on the ground and always keeping your drains clean.

#5 – Clothing
Imagine a prep cook leans on a counter and brushes up against a contaminated cutting board while filleting a piece of raw chicken. Then, a colleague asks them to stock vegetables at a buffet or salad-preparation station. In seconds, dangerous bacteria have entered your “clean” food supply. Insist people who work with uncooked and unwashed foods change aprons (and gloves) before working at clean food stations.
Griptite™ 2 Service Trays

Holds a glass at a steeper angle to prevent drops. Resistant to staining to look professional longer. Field-tested to stand up to the high demands of years of serving.
Keep ingredients safe from contaminants while offering visibility and accessibility. This is a better-hinged lid. It won’t pop off, it’s easier to clean and provides a larger opening.
We all know that controlling costs is critical to running a successful business, especially in foodservice. Recently the cost of labor has been top-of-mind, as various pieces of legislation take effect to raise the minimum wage in certain parts of the United States. How to react to this challenge? After years of optimizing labor, operators have few opportunities to reduce labor without damaging their business in fundamental ways. Raising menu prices to offset the increases isn’t often viable, nor will it please customers. So what can foodservice operators do to manage the adverse impact of rising labor costs?
Offsetting Labor Costs with Food Savings

Typically, at least 4—10% of all food purchased in foodservice is wasted before ever reaching a customer—that’s $40,000 to $100,000 for every $1 million in food purchases. Reducing pre-consumer food waste leads directly to higher food productivity and lower food costs, helping operators to offset the labor increases with savings on food spend. The food cost savings occur as operators change production, purchasing and menus to reduce waste. For example, by changing par levels or finding creative ways to merchandise food more efficiently, you can reduce food waste and costs. However, operations must first understand what foods they are wasting and why in order to make appropriate adjustments.

How can businesses understand their food waste stream?

By tracking their food waste consistently and quickly every day. In addition to the food cost savings, food waste tracking actually helps with labor costs by motivating changes to production that reduce surplus food and the labor associated with that excess.

An Unmissable Opportunity

The cost of labor will not decline from here forward, and we need our teams to run our businesses. For this reason, we encourage foodservice operators to confront finding adjacent efficiencies related to food waste, rather than focusing only on labor costs. The efficiencies are real, but so are the many other environmental and social benefits tied to preventing wasted food.
Time Well Spent

While measurement of wasted food requires some focus and a little bit of time, the benefits are vast in comparison and the effort more than pays for itself, including the time cost for measuring.

Food waste tracking engages employees around the common goal of food waste prevention—a goal they very likely care about. It raises awareness of a critical issue that foodservice staff members are uniquely situated to address, it adds additional purpose to the work they do every day, and it makes the value of the ingredients they work with more vivid. We have heard time and time again that front-line staff that use LeanPath automated systems are amazed at the monetary value and environmental resource equivalencies of the food waste they record—these are some of the primary drivers of change.

While tracking food waste manually can help reduce wasted labor invested in over-produced items, it takes some time to measure. This is where automated food waste tracking systems truly add value because they are streamlined and powerful. For most front-line employees, recording food waste with an automated system takes less than one minute per employee per day, and there is no managerial time required to transfer handwritten logs to a computer-based spreadsheet for analysis, as would be required with manual tracking. In fact, in a recent LeanPath survey, over 85% of respondents using both manual and automated systems affirmed that automated tracking requires less time and is easier than manual tracking.

The key is finding efficiencies in other areas within the operation. And one often-overlooked area is food waste. Food waste prevention is an opportunity for cost reduction that can help operators offset increasing labor costs, all while bringing its own additional benefits.
We’ve written before that labor is one of the hidden costs of food waste. Along with the resources used to grow or produce, transport and store food, the labor invested to prepare food is all wasted when we toss that food in the garbage or compost it at the end of a meal period. By tracking food waste and identifying high-waste, often-overproduced food items, operations reduce wasted food but also the wasted embedded labor.
PORTION CONTROL

An Economic Perspective
Portion control is more than a dieting tactic - it’s a key to significantly reducing food waste.
Abundance and cheaply available food in the US has led to unprecedented prosperity in the country. However, these two factors have resulted in an immense waste of valuable food resources. According to estimates, out of nearly sixty billion pounds of edible items grown on US soil every year, nearly half is discarded.

Although previous generations may have firmly believed that wasting food was sinful, today it is a social norm. You could say it is the collateral damage of an extremely productive and efficient agricultural system fueled by commercial disposal capabilities and transportation systems.

Using portion control in your restaurants, hospitals or food processing plants is an ideal way of cutting waste and maximizing operating margins. Monitor the quantity of food you throw away. If your customers are not able to finish a dish consistently, your portion size is too big. You may use various portion control tools such as portion spoons and portion scales to serve an adequate amount of food to these customers.

Food waste reduces the net supply of food. If we manage to reduce food waste, it could increase food supply, which can lower food prices both locally and globally. This step will be extremely beneficial to food consumers. Cutting down food waste through portion control can lead to more productivity, greater efficiency and huge savings for food consumers.

Using portion control in your restaurants, hospitals or food processing plants is an ideal way of cutting waste and maximizing operating margins. Monitor the quantity of food you throw away. If your customers are not able to finish a dish consistently, your portion size is too big. You may use various portion control tools such as portion spoons and portion scales to serve an adequate amount of food to these customers.
It’s about cooking the right amount that your customers can eat – and not necessarily all at once. In fact, it is often better to cook food in larger quantities to avoid wasting energy and time. You just need to ensure your customers will consume all the food you cook. When you prepare meals that end up as leftovers, consider how well these dishes will keep or freeze for a later day.

If your customers are not able to finish a dish consistently, your portion size is too big.

**IT’S NOT ABOUT COOKING LESS**
Wasting food wastes [your] money and time as well as the efforts and energy of your team. Remember this when you throw it away. Take heart! Avoiding or reducing food waste is not that complicated once you get the hang of it.

Follow these steps to save money and resources.
Take a Measured Approach

Use Store ’N Pour for wine, liquor and mixed drinks. Make the entire service pack the foundation for your pouring and storing system at your restaurant or bar. Store ’N Pour features a vented spout design and different colored caps that ease product identification and reduce waste. Carlisle drinkware will ensure you serve the right portion elegantly. You will find attractive pitchers, glasses and coffee mugs in a variety of shapes and sizes.

Plan Wisely Before You Cook

Most adults eat around 1.5 pounds of food in a meal. You may be preparing more food than your customers are going to eat. To avoid this, consider cooking 30% less. Or continue to make more ahead of time and safely store for later use with Carlisle StorPlus food pans.

Be a Miser with Your Ingredients

Minimize wasting ingredients from heaped spoonfuls, using Carlisle Measure Misers in your commercial kitchens and restaurants. These are portion control spoons that come in different sizes and colors where each color is a different size. This makes recognition easy and portioning exact.
PRODUCT SOLUTIONS

Ninth Size Food Pans
Waste less. Ideal for use with low volume or high cost items. Reduce the chance of throwing food away.

Measure Misers
Help your kitchen deliver consistency. Make work easier and save money. The capacity is molded into the handle for total portion control.

Silicone Basting Brush
Unique bristles carry and spread portions better. Molded-in hanging hook grabs pan edges to keep the brush from sliding in.

PORTION CONTROL
Customers expect predictability

Every ingredient in a dish and every item on your menu should have a controlled portion size to keep food costs in check. Portion control is also important for keeping menu items consistent with every shift. Every time an entrée leaves the kitchen, no matter who is cooking, the serving sizes shouldn’t change.

Portion Cups
Features flat sides for efficient scooping to the very bottom. U-shaped handle keeps hands away from food contact areas.

Great for measuring ice for smoothies or cold coffee.
Measuring Cups
Overhead view of inside measuring lines allow for a faster, more accurate measurement.

Store ‘N Pour®
Color-coordinated storing and pouring system allows easy pouring to use exactly the same amount of ingredients each time.
Sectional Pasta Cooker

Save time, energy and space by cooking multiple portions in one pot. Stainless steel inserts feature cool-touch handles that can be hooked on the side of the pot for easy draining.
Drinkware
Use smaller sizes to ensure patrons are not overserved high-cost juices.

Dinnerware
Carlisle melamine dinnerware patterns feature designs that provide visual cues for portioning the correct amount of food on each plate, every time.
5 Tips

Inspire Your Kitchen Staff to Track Food Waste

Written by Robb White, CEC CCA AAC — LeanPath

I often get asked, “Chef, how can I motivate my staff to track their food waste?” It’s a good question, and one that comes up often. My simple answer usually is “You can’t.” I am a firm believer that you can’t motivate, but you can inspire. Motivation vs. Inspiration is a well documented topic and one that often leads me back to heated debates I used to get into when I served as the Dean of Culinary.

Culinary leaders and chefs often fail to understand a simple fact of human nature: people are intrinsically motivated beings. My students enrolling into culinary school were ALREADY motivated. When I was a working chef, I realized my kitchen staff would come to work for two reasons: to earn money to support themselves and their family and to make a difference in the lives of who they cook for.

Inspiring people is an inside-out approach to leadership that is entirely self-sustaining, as people strive to reach their fullest potential, whether it be in their personal lives, or their workplace.
1. **Lead by example**

If reducing food waste is important to you as a chef, show it in your actions. Order smart, prep efficiently, and be conscious of the food in the kitchen and treat it with respect. Track your waste and mentor others to do so, learn better repurposing techniques, write efficient menus that have room to utilize leftover product. Make it part of your everyday work flow!

2. **Discuss food waste and your reduction efforts with your staff daily**

Don’t let it be hidden, make it transparent to everyone that reducing food waste is a priority.

3. **Don't just talk in pounds and dollars saved, highlight the huge environmental impact.**

LeanPath Trackers show the environmental impact you have in terms of water saved, Co2 emissions reduced, and gallons of fossil fuel use avoided. This is the WHY we track.

4. **Make sure your team understands upstream and downstream waste effects.**

Enlighten your team to the bigger picture of food waste. This isn’t just about keeping food out of the garbage/landfill (the downstream, which is definitely important) but it’s also about respecting all of the resources it took just to get that food to your kitchen (the upstream impact).

5. **Become an advocate for food waste prevention**

If you want your staff to care, then like all great changes, it begins with you. As the old saying goes “Managers motivate, Leaders inspire.” Be a leader that truly cares about the workplace, about your staff, about meeting the goals both culturally and financially of your restaurant, and about our impact on the environment.

“Motivating others is an outside-in approach to leadership that is not sustainable over time because people don’t need motivation. They need inspiration.”

"Inspire Your Kitchen Staff to Track Food Waste"
At the end of the day, you need to minimize your food waste and maximize your profits. By teaching your employees to keep food at appropriate temperatures and cool hot foods quickly, you can keep your customers’ trust. What’s more, you’ll ensure every dish reaches the table at a perfect temperature, and with excellent quality!
Temperature Control Increases Profits

With the right knowledge and temperature control equipment, you can keep food safe and delicious. Even extreme environments and long hold times can’t thwart a dedicated and well-equipped caterer/restaurateur. Regularly remind your staff about Time/Temperature Control techniques and the necessary equipment for food safety and quality.

The aim is to minimize the period TCS foods remain in this zone.

If food spends four or more hours in this range, it really should be discarded.

The Temperature Danger Zone

According to the University of Minnesota, foods should be held at temperatures above 140 °F to prevent rapid bacteria growth. Cold storage (cold holding) of food must take place below 40 °F.

Even your newest employees probably have the common sense to keep meat and dairy products out of the heat. However, not everyone understands the wide range of temperatures at which food can go bad. Keep your staff aware of food safety with the following quick questions about temperature control.
What are TCS Foods?

Also known as Potentially Hazardous Foods (PHFs), Time/Temperature Control for Safety (TCS) foods must be kept out of the Temperature Danger Zone (see below). At these temperatures and with adequate moisture, bacteria can double their populations every twenty minutes!

Most TCS foods go bad after only 4 hours in the Temperature Danger Zone.

Because acids kill many strains of bacteria, pH levels also affect food safety. (0 pH is most acidic, 7 is neutral, and 14 is most alkaline). TCS foods typically have pH levels of 4.6 to 7.5.

Examples of TCS Foods

- Meat, fish, and shellfish
- Dairy products, creams, and custards
- Eggs and egg dishes
- Cooked vegetables (including potatoes)
- Protein-rich vegetables
- Cut green leafy vegetables
- Sliced tomatoes
- Sliced melons
- Raw sprouts
Top 5 Reasons

To Invest in Temperature Control Equipment

1) Food Waste

Of course, if food stays out of the Temperature Danger Zone, you don’t have to dispose of it. By keeping dishes and food products at safe temperatures for longer periods of time, you can reuse more of them and dramatically decrease your food waste expenses.

For the coolest in cool, get Coldmaster CoolCheck insulated cold pans. These beauties turn blue when safely cold; when they get warm, they fade to white. For small quantities of foods (salad bars, buffets, etc.), get Coldmaster Pan Organizers that hold nine one-ninth-size food pans. With this technology, your staff will know exactly when to move food into fresh pans to keep it cool, safe, and delicious.

2) Ice Waste

Experienced caterers bemoan the massive amount of ice people waste at salad bars and outdoor catering venues. Cateraide Ice Caddies feature extra-thick foam insulation to keep your ice costs low, even at the most sweltering midsummer events. Coldmaster Food Pans and Lids make ice baths completely unnecessary. These standard-size food table pans feature sealed and insulated gel packs for up to eight hours of below 40°F operation. You can even get Designer Coldmaster table top dishes that keep food safe and cold for up to four hours!

3) Food Quality

Many cafes and caterers leave milk/egg cartons (and whipped cream canisters) out for long periods of time. Keep these TCS foods safe and at optimal quality with long-lasting (up to 9 hours) Coldmaster Chillers.

4) Outdoor Catering

The Coldmaster Ice Cream Server is perfect for outside ice cream parties. It ensures that 3-gallon ice cream tubs stay frozen for hours.

5) Transportation

When moving your ingredients and food products across town (or across the nation), you need sturdy and stackable containers that prevent spills and handle extremes of heat and cold. Choose Carlisle Cateraide food transportation products for safe transport, especially when moving food products over long distances.
Q: What is the temperature danger zone?
A: Keep foods out of the 40°F to 140°F range, in which bacteria grow most quickly.

Q: How quickly must you cool down hot foods?
A: The University of Minnesota (and the CDC) recommend the two-step food cooling process. In two hours or less, cool food from 140°F to 70°F (bacteria grow the fastest in this range). Over the next four hours or less, cool it from 70°F to 40°F.

Q: What’s the minimum cooking temperature for chicken?
A: 165°F. Extra points for mentioning the time aspect of temperature control (15 seconds in this case). Ask your cooks and food-handlers to view the FDA’s recommended temperatures/times for many types of TCS foods.

Q: What are the best ways to quickly cool down hot foods?
A: Cut large pieces of food into small chunks. Use ice baths or ice paddles.
Product Solutions

Temperature Control

Designer Coldmaster®

An attractive way to keep foods cold and appetizing. Reduce steps of food handling. Maintain cold temperatures under 40°F for up to four hours without the inconvenience and mess of ice baths.

Pan Organizer

Designed to hold nine 1/9 size standard pans. Perfect for frequent pan changing. No need for an electrical connection or messy, unsanitary ice bath.
Coldmaster® CoolCheck®

All of the features of standard Coldmaster pans with color changing technology. The color change provides a visual indicator so employees know when it may be time to replace the pan with a fresh one.
Cateraide™
Holding & Transport Equipment

The best in temperature retention products.
Hold temperatures in the safe zone for over 6 hours.
**IT Beverage Server**
No-leak faucet and lid. Recessed latch offers one-handed lid removal.

**Slide 'N Seal Beverage Server**
Leak-proof transport features a hingeless lid that glides shut and locks tight.

**XT Beverage Server**
Compact size saves counter space, stacks with standard Cateraides and competitors.

**IT End Loader**
Double-hinged door opens 270 degrees; wraps around flat to loader side. Holds 6 pans.

**Slide 'N Seal End Loader**
Self-venting lids and doors keep foods fresher, crisper and more appetizing.

**PC End Loader**
Insulated to maintain correct serving temperatures. Keeps food hot/cold for up to 6 hours.

**IT Top Loader**
Lift and serve lid; serve contents directly from food carrier.

**Slide 'N Seal Top Loader**
No latches, hinges, or gaskets to clean, break, or wear-out.

**PC Top Loader**
Accommodates all third, half, and full size food pans.
With the right food storage knowledge and equipment, you can keep food items fresher longer. Teach your food service workers to delight your guests with fresh, appealing buffet and salad bar displays. By keeping foods clean, fresh, and contamination-free, you can earn your customers’ trust and loyalty!
**Store Food Securely**

When insects and vermin contaminate poorly stored foods, they can take a big bite out of your quarterly profits. Not only do cardboard boxes provide little protection against critters, they also transmit moisture to foods. Extend your ingredients’ freshness and servable life with StorPlus Food Storage Boxes & Lids. These convenient, color-coded food boxes quickly pay for themselves by helping you save big on food waste.

**Salad Bar & Buffet Foods**

Coldmaster Crockds store expensive items like condiments and sweets for 8 hours without ice baths (and 12 hours, with lids). These insulated gel-cooled crocks fit standard nozzles and pumps and keep runny toppings safely cooled and contained.

**Offer fragile foods in small dishes to avoid crushing by the items above them.**

Serving your most expensive salad bar items at the end of your buffet line will encourage customers to take reasonable portions. Serve these pricey items in small trays to reduce waste. You don’t want to throw out a large tray of expensive food if someone sneezes on it (or you simply have a lot of leftovers).
**Rotate Food Items for Optimal Freshness**

Train your employees to select partially used foods before opening up sealed packages. Make sure older items don’t go unused when new shipments arrive. Use transparent containers to view “use by” dates and estimate food quantities quickly. With a little care, you can get more of your food items onto the table and fewer into the dumpster.

StorPlus square and round food storage containers and lids feature 4-sided date indicators to help you track food quality. Color-coded to match their capacity indicators, these containers make inventories a snap.

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**Properly Drain All Food Items**

Foods on display that sit in water and other liquids can quickly lose their freshness. Thawing foods that soak in water lose their quality (and eventually, their safety). StorPlus™ Polycarbonate Storage Container Colanders allow foods to drain and maintain optimal freshness. StorPlus™ Food Pan Drain Grates keep foods on tray tables and food bars from sitting in water or oil and excel in chilled/frozen food storage environments.

These convenient devices keep kitchens clean, organized and uncontaminated; they allow cold and iced salad bar items to drain and stay fresh. For example, you can use them to display iced drinks and keep shrimp from sitting in water.
#1 Food Safety

Always offer the freshest foods on your salad bars/buffets and keep ingredients safely stored before preparing your dishes. Nothing makes a bigger difference to your bottom line than customer trust. Avoid costly food-poisoning scares and scandals with top-notch staff training and industry-leading food-storage/presentation equipment.

#2 Food Quality

Your customers don’t just deserve safe foods; they demand the freshest and tastiest ingredients available. Sure, you can let food sit on your salad bar/buffet for the recommended amount of time. But, what if you delighted your customers by presenting smaller quantities of piping hot and freshly-chilled delights at more frequent intervals?

#3 Eye Appeal

Present fragile items in small, one-layered containers to avoid crushing. Let meats sit above oils and drippings in trays. Offer smaller numbers of condiments, toppings, and treats in greater variety. Sure, your employees may have to refill your salad bars and buffet tables more often, but that only leads to greater food safety and quality!
#5 Safe Storage

Of course, your food-handlers know to keep cardboard boxes of food off your freezer/cooler floors. They store vegetables above meat items to prevent dripping from creating cross-contamination. However, why use cardboard boxes at all? By transferring foods into stackable, sanitary plastic containers as soon as they arrive at your restaurant, you can save money on food waste, offer fresher items to your customers and increase your profits far more than the cost of these food containers.

#4 Fresh Vegetables

Train your employees to wash foods only right before use to maintain freshness. Remind them to only scrub waxed fruits and root vegetables. You have the colanders you need to wash fragile fruits and berries gently—and only right before use. By limiting the amount of time vegetables are exposed to air and water, you maximize their quality, safety, and taste!

THE BOTTOM LINE

We make food storage, display and inventory a snap. Save big and stop wasting food by keeping foods in convenient, transparent, and safe containers—not soggy and poorly stacked cardboard boxes. Invest in food containers today; they’ll pay off in reduced waste and increased food quality!
Quality Control

Your Reputation Depends On It

Customers assume your food is safe. They’ve come looking for fresh and delicious. Build your reputation around quality. Develop strategies for continuous improvement and make use of simple, useful tools that improve quality and delight your customers. Then watch them tell the world what you are up to.

**Drain Grates**
Drain away moisture. Keep food dry and maintain freshness longer.

**Food Colander Pan**
Store, drain, thaw, and marinate; keep lettuce crisp; thaw and drain fish on ice.
Minimize cross-contamination with StorPlus round and square containers. This means reduced costs associated with food that must be thrown away to keep the kitchen operation clean and safe.
StorPlus®

Color-Coded Food Boxes

A solution that helps employees quickly organize and prevent cross-contamination by separating foods – maintaining quality and reducing food waste.
Carlisle and LeanPath are passionate about reducing food waste. We are grateful for LeanPath’s understanding and expertise in this space. LeanPath helps commercial kitchens around the world understand and prevent food waste.

www.leanpath.com

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