



# FOOD *Safety*

Prevention Through Education



Gordon Food Service®



## An Ounce of Prevention is Worth \$75,000 of Cure

If you think it's expensive to take the offensive on food safety—keeping up with new techniques, training and retraining employees, and purchasing safety-enhancing products—just consider what it can cost you not to take a proactive approach.

In 2008, the Centers for Disease Control and Prevention estimated that food poisoning affects around 76 million Americans per year. The going rate for legal settlements in food-poisoning lawsuits against foodservice operations is right around \$75,000. A popular chain restaurant paid nearly \$6.5 billion to just one of many victims from a single outbreak involving Mexican green onions.

As astonishing as these figures are, they're probably dwarfed by the amount of money operators lose when word of an incident gets around, and customers stop coming in.

Food safety is a good investment. Gordon Food Service® is committed to helping you maximize your investment by sharing expertise, implementing quality assurance programs, and identifying effective products.

### Food Safety Experts

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The Registered Dietitians and Certified Food Safety Professionals who staff the Gordon Food Service Nutrition Resource Center (NRC) have taken the lead role in evaluating and disseminating food safety information to Gordon Food Service customers—through education programs, training products, and the NRC hotline. Just call (800) 968-4426 or email [foodsafety@gfs.com](mailto:foodsafety@gfs.com) with your food safety questions.

### Quality Assurance

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All Gordon Food Service brand products conform to our stringent standards for food safety and sanitation. Through our quality assurance specialists we implement safety monitoring processes from product development through delivery. Our onsite laboratory and test kitchen enables us to effectively evaluate product specifications and safety.

### Prevention Products

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Gordon Food Service offers a tremendous variety of products specifically designed to help prevent foodborne illness outbreaks. We've included some of the most widely used items in this brochure. You can find even more in the *Tools of the Trade*, our Tabletop, Equipment, and Supplies catalog. Here are popular food safety items, and where you can find them in the catalog:

Hand Soap and Sanitizers	p. 21–23 (in reverse section)
Chemical Sanitizers	p. 52–54 (in reverse section)
Hot Holding Equipment	p. 86–87, and 106–110
Cool Holding Equipment	p. 95–96, and 98–99
Gloves	p. 311–313

## It's in Your Hands

Bare-hand contact with ready-to-eat food is prohibited by federal food code. And handwashing is the number-one way to prevent the spread of foodborne illness. So make sure you're not caught red-handed. The following products will help.



### Clear Poly Gloves

Loose-fitting gloves recommended for light tasks that require changing gloves often. Clear gloves meet all requirements and regulations for food handling. Gloves with Microban have a slightly less-tight fit than latex.

	ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK	
	148911	FoodHandler Clear Poly Gloves	Medium	104-FHCT14	10/100	M
	304689	Kitchen Essentials® Clear Poly Gloves	Medium		10/100	
A	275080	Handguards Embossed Poly Gloves, Microban	Medium	OEG-MB 10/100MD	10/100	
	529273	FoodHandler Clear Poly Gloves	Large	104-FHCT16	10/100	
	169633	Kitchen Essentials Clear Poly Gloves	Large		10/100	M
	275090	Handguards Embossed Poly Gloves, Microban	Large	OEG-MB 10/100LG	10/100	

### Vinyl Gloves by FoodHandler

More durable, more comfortable, and closer-fitting than poly gloves. Excellent fingertip sensitivity. Powdered and powder-free styles available. These are the gloves of choice for those with latex allergies. Recommended for food processing, not for medical use. FDA approved.

	ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK	
	754862	Vinyl Powder-Free Gloves	Small	102-FHCN12	4/100	
	152293	Vinyl Powdered Gloves	Small	102-FHCN2	4/100	
B	754889	Vinyl Powder-Free Gloves	Medium	102-FHCN14	4/100	
	152307	Vinyl Powdered Gloves	Medium	102-FHCN4	4/100	M
	754897	Vinyl Powder-Free Gloves	Large	102-FHCN16	4/100	
	152315	Vinyl Powdered Gloves	Large	102-FHCN6	4/100	M

### Latex Safety-Grip Gloves by FoodHandler

Powdered gloves with unique embossed texture provide exceptional tactile sensitivity. Made of non-sterile, snug-fitting latex. Gloves fit either hand. Foodservice grade.

	ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK	
	152269	Latex Safety-Grip Gloves	Small	100-SG2-CP	4/100	M
C	152277	Latex Safety-Grip Gloves	Medium	100-SG4-CP	4/100	M
	152285	Latex Safety-Grip Gloves	Large	100-SG6-CP	4/100	M



## Latex Powdered Gloves, Economy by Kitchen Essentials

Economic, smooth, ultra form-fitting, powdered latex gloves are strong enough to handle a variety of tasks.

ITEM NO.	ITEM	SIZE	CASE PACK
398410	Latex Powdered Gloves	Small	10/100
398420	Latex Powdered Gloves	Medium	10/100
398430	Latex Powdered Gloves	Large	10/100

## Latex Powder-Free Gloves by FoodHandler

Offers the highest degree of barrier protection. Eliminates drying effect of powder on skin and reduces powder-associated transfer of latex proteins.

ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK
263672	Latex Powder-Free Gloves	Medium	100-114	10/100
263699	Latex Powder-Free Gloves	Large	100-116	10/100

## Vinyl Gloves Latex- & Protein-Free by FoodHandler

Soft and semi-elastic. Eliminates risk of immediate or delayed allergic reaction associated with latex proteins.

ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK
263729	Vinyl Protein-Free Gloves	Medium	102-114	10/100
263737	Vinyl Protein-Free Gloves	Large	102-116	10/100

## Vinyl Gloves, Economy by Kitchen Essentials

Economic, smooth, ultra form-fitting, vinyl gloves are strong enough to handle a variety of tasks. Powder-free and powdered styles available.

ITEM NO.	ITEM	SIZE	CASE PACK
397470	Vinyl Powdered Gloves	Small	10/100
397381	Vinyl Powder-Free Gloves	Medium	10/100
397480	Vinyl Powdered Gloves	Medium	10/100
397390	Vinyl Powder-Free Gloves	Large	10/100
397490	Vinyl Powdered Gloves	Large	10/100

## Synthetic Vinyl Gloves by FoodHandler

Latex-free gloves. More form-fitting than vinyl gloves. Better barrier protection. Powder-free and powdered styles available.

ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK
142950	Synthetic Powdered Gloves	Small	103-TNQ2	4/100
A 143000	Synthetic Powder-Free Gloves	Medium	103-TNQ14	4/100 •
142960	Synthetic Powdered Gloves	Medium	103-TNQ4	4/100
143010	Synthetic Powder-Free Gloves	Large	103-TNQ16	4/100 •
142970	Synthetic Powdered Gloves	Large	103-TNQ6	4/100
143020	Synthetic Powder-Free Gloves	X-Large	103-TNQ18	4/100
142980	Synthetic Powdered Gloves	X-Large	103-TNQ8	4/100



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## Tactix Gloves by FoodHandler

Powder-free, synthetic gloves. Form-fitting, soft, and pliable. Provides superior performance and they are cost-effective.

	ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK
	552181	Tactix Gloves	Small	103-TT12-CP	4/100
B	552191	Tactix Gloves	Medium	103-TT14-CP	4/100
	552201	Tactix Gloves	Large	103-TT16-CP	4/100
	552211	Tactix Gloves	X-large	103-TT18-CP	4/100

## Hand-and-Nail Brush by Carlisle

Used to remove dirt, bacteria, and other contaminants trapped beneath fingernails and cuticles. Heavily filled with Sparlon bristles. Brush with cord allows for convenient hanging on the wall.

	ITEM NO.	ITEM	DIMENSIONS	MFG. NO.	CASE PACK
C	517984	Hand-and-Nail Brush	5" x 2"	40020-00	1
	731218	Hand-and-Nail Brush w/Cord	5" x 2"	40021	1

## Tork Universal Hand Towels by SCA

This towel offers the perfect combination of quality, performance, and value. Embossing enhances hand feel and maximum absorbency, so fewer towels are used per hand dry. Natural towels are made from 100% recycled fiber, which provides environmental benefits and a positive image builder.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
	136270	Tork Universal Hand Towels	White	7 <sup>7</sup> / <sub>8</sub> " x 9 <sup>1</sup> / <sub>2</sub> " x 700'	290089	6
	136280	Tork Universal Hand Towels	Natural	7 <sup>3</sup> / <sub>4</sub> " x 7 <sup>3</sup> / <sub>4</sub> " x 700'	290088	6

## Tork Advanced Hand Towels by SCA

Premium, quick-absorbing, thick paper towel is soft and the strength makes it feel more like cloth. Ideal for class-A office buildings and upscale dining facilities.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
	400180	Tork Advanced Hand Towels	White	7 <sup>7</sup> / <sub>10</sub> " x 7 <sup>7</sup> / <sub>10</sub> " x 525'	290092	6

## Tork Matic Dispenser by SCA

The user touches only the towel needed—reducing the risk of cross-contamination. Tork Matic delivers one towel, time after time, and is always ready to service the next patron. Tork Matic is the ideal dispenser for high traffic restrooms in office and public buildings as well as in industrial, healthcare, and foodservice settings.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
D	136290	Tork Matic Hand Towel Dispenser	Quartz	14 <sup>3</sup> / <sub>5</sub> " x 12 <sup>3</sup> / <sub>5</sub> " x 8"	309203	1

## Tork Intuition Dispenser by SCA

Tork Intuition utilizes a patented microchip sensor that detects your hands, delivering a precise length of Tork roll toweling in a touch-free environment. Towels are enclosed until needed, virtually eliminating cross-contamination. Adjustable time delay controls frequency of dispensing, and you determine how much toweling is dispensed (8" to 24"), resulting in waste reduction.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
E	528651	Tork Intuition Roll Towel Dispenser	Quartz	14 <sup>1</sup> / <sub>2</sub> " x 12 <sup>1</sup> / <sub>4</sub> " x 8 <sup>1</sup> / <sub>8</sub> "	309608	1



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## Tork Interfold Towels & Dispenser by SCA

Tork Xpress is the original, full-size folded towel dispenser. The slim design saves space, and one-at-a-time dispensing means you touch only the towel you use—no cross-contamination from levers or cranks. Plus the hygiene shield protects your towel until used. This full-size dispenser is ideal for healthcare facilities, as well as upscale restrooms in hotels, restaurants, and office buildings.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
A	137380	2-Ply Interfolded Towel	White	9" x 10"	101291	21/144
B	136300	Tork Xpress Wall-Mount Dispenser	Quartz	18 <sup>2</sup> / <sub>3</sub> " x 12" x 4 <sup>1</sup> / <sub>5</sub> "	301082	1

## Tork Premium Center-Pull Dispensers & Towels by SCA

One-at-a-time service reduces waste, and touch-only towel dispensing reduces cross-contamination. High absorbency means fewer towels are used. Tork Mini-Box high-capacity cabinets are hygienic and ideal for high-traffic environments. Users only touch the towels they need, so there is no cross-contamination from levers or cranks. The portion-control feature dispenses one towel every time.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
C	685420	1-Ply Mini Center-Pull Towel	White	8 <sup>1</sup> / <sub>4</sub> " x 11 <sup>4</sup> / <sub>5</sub> "	120133	6/1,000
D	685410	1-Ply Center-Pull Towel	White	7 <sup>4</sup> / <sub>5</sub> " x 11 <sup>4</sup> / <sub>5</sub> "	100230	6/300
E	528681	2-Ply Center-Pull Towel	White	9" x 11 <sup>4</sup> / <sub>5</sub> "	121201	6/590
	528661	Center-Pull Dispenser	Quartz	15" x 9 <sup>1</sup> / <sub>2</sub> " x 8 <sup>4</sup> / <sub>5</sub> "	302282	1
	136400	Center-Pull Mini Dispenser	Quartz	13 <sup>2</sup> / <sub>5</sub> " x 7" x 6 <sup>3</sup> / <sub>5</sub> "	300092	1



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## Sanitize with Care

A sanitizer is a chemical solution used to reduce to safe levels the harmful micro-organisms on a surface. Sanitizers kill 99.999% of harmful bacteria. Chlorine and quaternary ammonium compounds (quats) are commonly used sanitizers. Sanitizers should be used on clean surfaces. The test strips will ensure that you use sanitizers at the correct concentration.



### Array® Concentrated Iodophor Sanitizer

Iodine-based, no-rinse-formula liquid sanitizer for use in third tank. Economical to use for cold-water glass washing. Saves time and labor. Also controls mineral films. Use one ounce per five gallons of water.

ITEM NO.	ITEM	CASE PACK
F 220264	Concentrated Low-Foam Iodophor Sanitizer	4/1 gal.

### Array Quat-Clean

Quaternary sanitizer **kills Norovirus** with high-strength cleaning ingredients, and performs extremely well as a sanitizer for pots, pans, and dishes after manual washing. Can also be used to sanitize non-porous food-contact surfaces. Use one ounce per gallon of water.

ITEM NO.	ITEM	CASE PACK
G 666807	Quat-Clean	4/1 gal.

### Array Quat-San

Concentrated third-sink quaternary sanitizer is ideal for all foodservice and institutional uses. Dries fast, is mild to hands, and requires no rinse. Use one ounce per four gallons of water.

ITEM NO.	ITEM	CASE PACK
H 245208	Quat-San	4/1 gal.

### Chlorine Test Strip by Blue Ridge Test Papers

A simple and accurate method of checking the level of chlorine in solutions to maintain safe sanitation procedures. Just immerse strip in chlorinated sanitizer solution being used. Strips should read at least 50 ppm (parts per million) for proper health standards.

ITEM NO.	ITEM	MFG. NO.	CASE PACK
818674	Chlorine Test Strip	CM240	1 Roll/15 ft. M

### Quat Test Strips by Blue Ridge Test Papers

Rely on the accuracy of these strips to determine the amount of quat sanitizer in solution being used. Just immerse in solution and read. A reading of 200 ppm (parts per million) is required for safe health standards.

ITEM NO.	ITEM	MFG. NO.	CASE PACK
I 818682	Quat Test Strips	QT10	1 Roll/15 ft. M

### Quat Sanitizer Tablets by US Chemicals

Easy and convenient to use, quat sanitizer tablets work in the last rinse tank to sanitize dishes, glasses, and utensils. Use one tablet per one gallon of water.

ITEM NO.	ITEM	MFG. NO.	CASE PACK
J 480118	Quat Sanitizer Tablets	57594	6/150 M

### T-Stick Disposable Thermometer by US Chemical

The disposable thermometer is used to test cooked hamburger, ground meats, fish, pork, and eggs. It can also be used to test dishwasher rinse water. HACCP program compatible; time, date, and initials may be written on the T-Stick and attached to HACCP form.

ITEM NO.	ITEM	MFG. NO.	CASE PACK
781126	T-Stick Disposable Thermometer	14949	250



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## Personal Hygiene: It's More than a Look

Haircoverings, hats, and aprons may not always be the most stylish attire. But when it comes to customer perception and food safety, proper attire is a must.

### GFS® Haircoverings & Chef Hats

Chef hat features absorbent band with touch 'n seal sizer for a perfect fit. Vents add coolness. Crown hats also feature touch 'n seal sizer, are economical, and have a dual-section sweatband. All hairnets are lightweight, fire-retardant, and are designed to meet local, state, and federal requirements. Elastic hairnets keep hair, dust, and dandruff contained within the cap. Bouffant caps are made with non-woven, flame-retardant, anti-static material.

	ITEM NO.	ITEM	COLOR	CASE PACK	
	685232	Paper Chef Hat, 10"	White	12	M
A	726508	Paper Crown Hat	White w/Blue Stripe	100	
	424374	Nylon Hairnets	White	144	M
	485616	Nylon Hairnets	Brown	144	
	485608	Nylon Hairnets	Black	144	
	440521	Elastic Hairnets (Latex-free)	Lt. Brown/Blonde	144	•
	487244	Bouffant Caps	White	10/100	

### Aprons

All are disposable and economical. Apron on a roll is medium-weight and features a convenient dispenser pack. Extra-strong bib apron is fire-retardant. Economy apron is lightweight.

	ITEM NO.	ITEM	SIZE	MFG. NO.	CASE PACK	
	116467	GFS Poly Apron on a roll, embossed	28" x 46"		100	M
B	116475	GFS Poly Apron, plain	28" x 46"		100	
	305901	Atlantic Mills Bib Apron, extra strong	23½" x 34½"	AM #280C	100	
	116442	FoodHandler Poly Apron, economy	24" x 42"	250-FH10	100	





# Take Temperatures

The only way to confirm safe temperatures for food is to use a thermometer. Remember to calibrate your thermometers on a regular basis.



## Holding Thermometer by Pelouze

- Shatter-resistant lens means a safe dial
- Used in hot holding and proofing cabinets
- NSF certified
- Range 100–180°F
- Color-coded holding zone

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
C	190880	Warming/Proofing	THW180	1

## Digital Pocket Thermometers by Pelouze

- Economical; suitable for foodservice and HVAC applications
- Includes clip and battery
- NSF certified
- Hold button—on/off button
- Larger display area

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
D	187190	Digital Pocket, –58–302°F	THP302L	1
	197580	Digital Pocket, –58–572°F	TMP1000	1

## Burger Probe and Thermocouple Thermometer by Pelouze

- Convenient user collaboration
- Type J, K, or T probe compatibility
- Convenient travel storage pouch provides protection
- NIST Certificate
- Max., Min., and Hold modes; Fahrenheit/Celsius
- Water resistant with IP54 rating for ease in cleaning
- 1 - 9V battery (included)
- Range 40–450°F

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
E	456801	Burger Probe, Type K	THBP	1
F	190900	Thermocouple Thermometer	THTC999	1

## Dial Meat Thermometer by Pelouze

- Range 120–200°F
- NSF certified
- Dishwasher safe
- 2¾" diameter, 5½" stem

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
G	187160	Meat Thermometer	THM200DS	1

## Pocket Thermometers by Pelouze

- Ranges from –40–550°F
- Instant reading
- NSF certified
- All but 187090 are dishwasher safe, have easy user calibration, and an anti-roll design

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
H	187090	Pocket Dial Thermometer 0–220°F	THP220C	1
	223280	Pocket Dial Thermometer 50–550°F	THP550DS	1
	223290	Adjustable Pocket Thermometer –40–160°F	THP160DS	1
	217600	Adjustable Pocket Thermometer 0–220°F	THP220DS	1

## Alcohol Prep Pad/Probe Cleaner

A cost-effective way to sanitize thermometers in order to prevent cross-contamination. Convenient and easy to use. Portion controlled.

	ITEM NO.	ITEM	MFG. No.	CASE PACK
	211362	Alcohol Prep Pad/Probe Cleaner	B37900	1





## Label Your Foods

Proper labeling, from receiving to storage, helps ensure safe food. Use labels to identify and date-mark your food.



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B

### Labellocker Refillable Label Dispenser by National Checking

Easy to refill with individual replacement rolls. Light frame moves easily between workstations or can hang on the wall, shelves, or peg board. Hard plastic shell protects labels. Kit includes seven colorful, day-of-the-week rolls of labels.

ITEM NO.	ITEM	MFG. NO.	CASE PACK
A 585101	Refillable Label Dispenser	R1KIT	1
A 593920	Removable Label, Monday	R101-3	3
A 593930	Removable Label, Tuesday	R102-3	3
A 593940	Removable Label, Wednesday	R103-3	3
A 593950	Removable Label, Thursday	R104-3	3
A 593960	Removable Label, Friday	R105-3	3
A 964678*	Removable Label, Saturday	RIDU2306R	3
A 964682*	Removable Label, Sunday	RIDU2307R	3

\* Allow extra time for delivery.

### StoreSafe Dissolvable Labels by Cambro

Food-rotation labels leave no sticky residue, eliminating scraping and saving operators time and money. Dissolve completely in less than 30 seconds in the dishwasher or under running water. A clean, hygienic means of satisfying tough labeling requirements. Universal marking system eliminates the need for multiple colors and labels to stock.

ITEM NO.	ITEM	MFG. NO.	CASE PACK
B 282130	Dissolvable Labels, 2" x 3"	23SLB6250	6/250
452440	Half-Size Dissolvable Labels, 1 1/4" x 2"	1252SLB250	4/250
216280	Dissolvable Labels, 8 1/2" x 11" sheets	SLL30	3,000

## Keep Your Cool

Improper cooling is one of the most common causes of foodborne illness. Large batches of food take longer to cool, so it is often beneficial to use rapid cooling aids to assure proper cooling within the recommended time frame.

### Rapi-Kool by Katchall

Rapi-Kool chills in the most effective way—inside-out, which complements outside-in cooling. Simply fill with tap water, freeze, insert, and stir. Dishwasher safe. Made of sturdy, long-lasting, polycarbonate. Laminated wall chart shows how to use.

ITEM NO.	ITEM	CAPACITY	MFG. NO.	CASE PACK
C 601292	Rapi-Kool	64 oz.	RCU64	1
C 601306	Rapi-Kool	128 oz.	RCU128	1



C

## Avoid Cross-Contamination

Cross-contamination is the transfer of harmful bacteria to food through contact with other foods, cutting boards, utensils, and hands. Reduce the risk of cross-contamination by correctly using products like these.



### Rainbow Pak by Teknor Apex

Six easy-to-identify, color-coded boards are used in conjunction with a Rainbow Pak wall chart to protect against cutting board cross-contamination. With twice the cut resistance, they will not dull knives. Heat and cold resistant. Steam cleanable. Non-porous and non-absorbent. Dishwasher and sanitizer safe. NSF embossed.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
D	706086	Rainbow Pak System	6 colors	1/2" x 18" x 24"	994-788	1 Set
	706116	Cutting Board	Yellow	1/2" x 12" x 18"	994-786	1
	706124	Cutting Board	Green	1/2" x 12" x 18"	994-783	1
	706132	Cutting Board	Blue	1/2" x 12" x 18"	994-785	1
	706159	Cutting Board	Red	1/2" x 12" x 18"	994-784	1
	706175	Rainbow Pak Storage Stand			437-521	1

### Chop Chop Cutting Mats

Flexible enough to use as a funnel into a bowl or pan. Protects countertops and will not dull knives. Prevents bacteria build-up. Complies with HACCP standards for bacteria control. FDA approved. Dishwasher safe.

	ITEM NO.	ITEM	COLOR	DIMENSIONS	MFG. NO.	CASE PACK
E	760803	Cutting Mat	Smoke	7 1/2" x 11 1/2"	760803	1
	760773	Cutting Mat	Opaque	11 1/2" x 15"	760773	1 M
	760781	Cutting Mat	Opaque	18" x 24"	760781	1

### Saf-T-Ice Tote by Carlisle

Tough, white, durable polycarbonate plastic helps keep contaminants out and purity in. Will not nest, so it keeps dirt and bacteria from being transmitted by stacking. Molded-in hook for sanitary, upside-down storage.

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
F	706183	Saf-T-Ice Tote, 6 gal.	12875	1 •

### Saf-T-Scoop & Guardian System by San Jamar

Scoop design prevents hand contact with ice or other foods during use. Designed for fast and easy use at bar and beverage stations. Completely breaks down for easy cleaning. Dishwasher safe.

	ITEM NO.	ITEM	MFG. NO.	CASE PACK
G	460760	Saf-T-Scoop, Clear	SI5000	1



D



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F



G



## Educate Yourself

Gordon Food Service food safety training programs are designed to be implemented by and for your own foodservice employees.

The registered dietitians and certified food-safety professionals at Gordon Food Service have taken the lead role in evaluating and disseminating food-safety information—through education programs, training tools, and an informational hotline. Utilize these services to educate and train your staff members.

### Food-Safety E-Bulletin

Our Food-Safety email service is a great way for you to stay in contact with our food-safety experts. By signing up for this free service, you will receive periodic emails that focus on topics such as industry trends, federal and state regulatory information, training tools, new food-safety products available through Gordon Food Service, and scheduled ServSafe® classes. Sign up through GFS Experience® or by emailing us at [foodsafety@gfs.com](mailto:foodsafety@gfs.com).

### GFS Experience

GFS Experience, an online resource available exclusively for Gordon Food Service customers, offers a full menu of food-safety resources to support your business.

- Included are training modules for a variety of food-safety topics, including Receiving and Storing, Foodborne Illness, Personal Hygiene, Hand Washing, and Food Safety for Cooks. Each comes with a PowerPoint presentation, notes, activities, attendance sheets, and pre- and post-tests.
- Food-safety and sanitation forms and logs are also available to help organize and document your efforts toward securing the safety of your operation.

### ServSafe Training

ServSafe is a national food-safety certification course recognized by the Food and Drug Administration's (FDA) Model Food Code and accredited by the Conference for Food Protection. The ServSafe materials and instructor qualifications are set by the National Restaurant Association Educational Foundation (NRAEF). The ServSafe program provides the resources to help keep food safety as an essential ingredient in every meal. ServSafe classes are designed for foodservice managers, food and beverage directors, chefs, kitchen managers, dietitians, and dietary managers.

Topics will include Potentially Hazardous Foods, Food Handling, Personal Hygiene, HACCP, Cleaning and Sanitizing, Pest Control, and Food-Safety Regulations and Standards. Email [foodsafety@gfs.com](mailto:foodsafety@gfs.com) to inquire about upcoming class schedules and fees.

### Sunrise Basic Training

The Sunrise Basic Training Food Service Series offers the industry's first complete training system designed specifically for frontline food and beverage service employees. The training covers critical areas of food and beverage operations such as Food Safety and Sanitation, Bussing and Dishwashing, and Food Prep and Kitchen Operations.

For more information on any of these services, contact your Gordon Food Service Customer Development Specialist or call the NRC hotline at (800) 968-4426.



*What matters to you,  
matters to us.*

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