

Cool & Carry PROGRAM

Safe Delivery of Perishable Food Products!



Info to KNOW!

Safe Transport

...in the handling and delivering of food

The ability to maintain the proper temperature levels during transport and storage is essential in maintaining the "cold chain" which ensures quality and safety through the distribution chain to the final consumer. It allows you to supply your customers with the freshest, highest quality products that you expect.

The *cold chain* ensures that perishable products are safe and of a high quality at the point of consumption. Failing to keep products at the correct temperature can result in a variety of unsatisfactory conditions including textural degradation, discoloring, bruising and microbial growth. Quality products produce satisfied customers, greater demand, and the important safety and protection of public health.

Cash&Carry stocks everything you need whether you purchase one item or a whole pallet. All our products are made from the highest quality materials that are constructed for long lasting use.



See our flyer for a complete description of all the transportation solutions available in our Cool&Carry Program.

Temperatures

...must be properly maintained when transporting perishable products

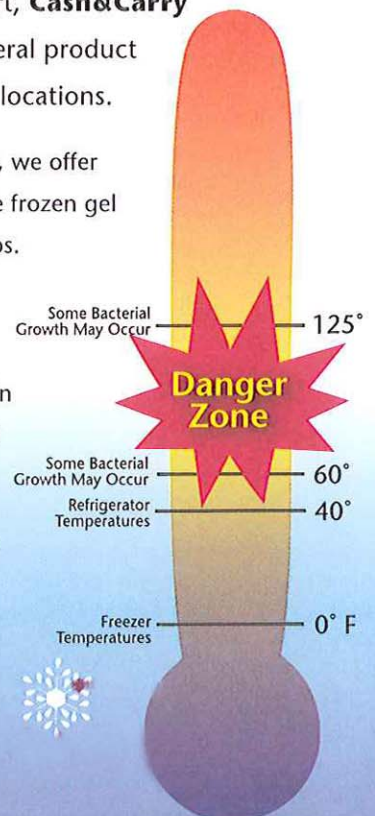
The ability to maintain the "cold chain" is a key ingredient in the success of any business. Cash&Carry offers several products from the gel packs or dry ice to the actual insulated storage products to help you safely transport your perishable food products.

In order to keep the product at the appropriate temperature during transport, **Cash&Carry** recommends one of the several product solutions available at all our locations.

- **For the smaller purchases**, we offer small storage bags and reusable frozen gel packs, dry ice, or polar ice wraps.

- **For full case purchases**, we offer larger storage bags or storage blankets to be used in conjunction with the frozen gel packs and polar ice wraps.

- **Dry Ice**, packaged and ready for use.



For additional information visit:
www.fsis.usda.gov or www.foodsafety.gov