



• KEEP IT KOOL!® GUIDE

Transporting Perishable Food Products



Frequently Asked Questions

What is the “Keep it Kool” program about?

In today’s environment, proper handling and transporting of food is more important than ever. Maintaining the proper temperature levels during storage and transport is the first step towards supplying your customers with high quality, fresh food products.

What are the guidelines for transporting perishable food products?

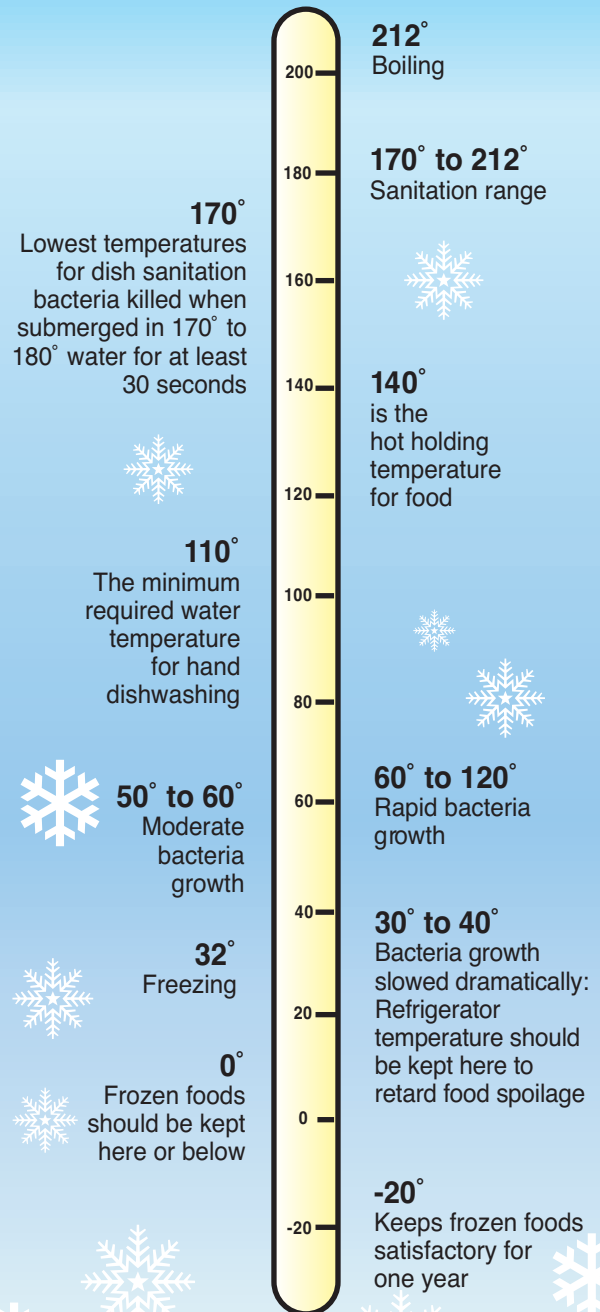
While the US food and drug administration guidelines allow for refrigerated foods to be held at temperatures above 41°F under certain circumstances, we highly recommend that you don’t exceed one hour at room temperature. At the same time, we recommended one or more of our **Keep It Kool!** solutions to help maintain optimal product freshness for all perishable products.

How can I maintain proper temperatures when transporting perishable food products?

Jetro/Restaurant Depot recommends using one or more of the solutions presented in this brochure depending on your specific needs. For small, easily contained purchases, a combination of our insulated Keep it Kool! bags, reusable frozen gel packs, and insulated coolers will suffice. For full-case purchases, we recommend inserting our frozen gel packs into each case. Cases may then be covered with thermal blankets to maintain optimal freshness. Our new insulated extra large and super transport bags are solidly built for long lasting use and will fit along the back of your car. Other cost effective solutions for transporting large quantities of perishables include leasing options for refrigerated trucks as well as refrigerated units

*Consult these two websites for additional food safety information:
www.FSIS.USDA.GOV
www.foodsafety.gov

Food Holding & Sanitation Temperature Guide



JETRO
CASH & CARRY

