



AUTOMATED REFRIGERATION SAFETY

CATEGORY: Merchandising; Reach-In Refrigerators and Freezers; Display Cases

PERSPECTIVE: Preventing Food Waste, Bacterial Contamination and Foodborne Illness



According to the United States Department of Agriculture (USDA) there are two types of bacteria that most often affect refrigerated food products: **pathogenic bacteria causes foodborne illnesses** and **spoilage bacteria causes foods to deteriorate** and develop unpleasant odors, tastes and textures.



Pathogenic bacteria grows rapidly when cooling temperatures range between 40 and 140 °F, often referred to as the “Danger Zone”. Because they do not generally affect the taste, smell or appearance of the food, it is often the most difficult to detect. **Spoilage bacteria**, on the other hand, is capable of growing at low temperatures and provides the warning signs most commonly associated with bad taste and smell.

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The federal government estimates approximately 48 million cases of foodborne illness annually. **However, these illnesses can be prevented through proper storing, cooking, cleaning, and handling of the food we eat; as well as maintaining proper levels of refrigeration.**



Food safety is important to you and your customers. **Advancements in modern refrigeration is providing greater piece of mind when selling refrigerated food products from self-contained units.** Through electronic monitoring, safety triggers automatically engage and lock the door of the individual refrigerator or freezer should temperature levels ever rise above safe food standards for a predetermined amount of time. When enabled, this precautionary measure prohibits consumer access to the food products inside these units until proper refrigeration levels have been re-established and all available food products have been closely inspected and verified safe for sale and consumption.



Reach-in refrigerators, freezers and display cases designed with automated safety triggers help to ensure that the food being sold is consistently maintained at safe cooling levels; all but eliminating the concerns most commonly associated with food bacteria and foodborne illness.



Contact a Boelter Foodservice associate to learn more about automated refrigeration safety and how health safety triggers apply to your business.

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