

How to Keep Hot Foods Hot and Cold Food Cold Compilation (updated 9-21-21)

Disclaimer: GWAAR is not supporting or endorsing any of these products. This is an informational handout only. This is not a complete or exhaustive list.

Thermometers

Digital Options:

- <https://www.thermoworks.com/proneedle>
- https://www.thermoworks.com/pdf/pocket_digital_comparison_main.pdf
- <https://www.thermoworks.com/ThermoPop>

Stem Easy to Read Thermometers

Several options <https://www.webstaurantstore.com/search/easy-to-read-thermometers.html>

Refrigerator/Freezer Thermometers:

Several options available at <https://www.webstaurantstore.com/2997/refrigerator-freezer-thermometers.html>

Trays

Preferred Packaging (An alternative to Oliver Trays) <https://www.prefpkg.com/> They have several more options for trays, including plastic trays for salads that can be sealed, more size options, more compartment options. They have heat seal machines available.

- Please check out the Contain Products at <https://www.prefpkg.com/containers/> and specifically detailed information is available in their Product Guide <https://www.prefpkg.com/product-guide/>
- Informational videos showing some of their products. <https://www.prefpkg.com/videos/>

Platinum Packaging Group, Inc. (An alternative to Oliver Trays)

<https://platinumpkggroup.com/> They have several more options for trays, including plastic trays for salads that can be sealed, more size options, more compartment options. They have heat seal machines available.

- **NEW** Plant Fiber Trays that compost in 2-4 months. <https://platinumpkggroup.com/compost-me-institutional-feeding-trays/> they also have other recyclable products available <https://platinumpkggroup.com/recyclable-packaging/>

Oliver Trays: Check out their full line of Senior Meal Products and heat seal machines at <https://www.oliverquality.com/meal-packaging/market/senior-meals>

Aluminum Trays with Lids example <https://www.webstaurantstore.com/search/aluminum-trays-with-lids.html>

Article with tray options for carry out <https://www.ebpsupply.com/blog/oven-safe-disposable-takeout-containers> You can download a 1 page comparison at <https://www.ebpsupply.com/-ab-variant-2412f66c-b322-4f09-a5d4-96b0655448bc>

Additional Tray Information

How to Start a Reusable Tray Program <http://mowstore.com/resources/resusable-tray-program/> This is a very nice resource from the Meals on Wheels Store to help you decide if you want to go this route. Here is the link to their trays. <http://mowstore.com/product-category/reusable-trays-bowls/>

Temp-Tech Reusable Trays <https://temp-tech.com/collections/reusable-trays>

Delivery Vehicles and Inserts

Delivery Concepts. The ADRC-CW uses these vehicles and they are very effective in maintaining food temps. They have equipment for heated, refrigerated, and frozen transport.

- Heated Product Line <http://www.hotshotdelivers.com/lineup.htm>
- Refrigerated Product Line <https://deliveryconcepts.com/refrigerated/>
- Inserts for Vehicles <https://deliveryconcepts.com/product/vehicleinserts/>

Subzero Technologies. Our patent-pending Polar Pro™ insulated van liner is manufactured from a bright white thermoplastic material that outperforms any other product in terms of durability, longevity, temperature pull-down rate and ease of use. We also have partnered with Great Dane to offer their top-quality line of Johnson refrigerated and dual-temperature hot shots and reach-in truck bodies. We take pride in every refrigerated van and truck that we design, build, install and deliver and we always stand behind the quality of our work. <https://subzerotechnologies.com/contact-us.html>

Delivery Bags & Coolers:

Bag Solutions 1-866-BAG-TO-GO Catering Jacket. They mainly deal in pizza delivery but they have some larger capacity bags that we use for our cold bags. <http://www.deliverybags.com/>

Thermal Bag from the Meals on Wheels Store (Nutrisystem) www.mowstore.com or 1-800-332-6566.

Thermal Bags By Ingrid, Inc. <http://www.thermalbags.com/MealsOnWheels.htm>

Keeper Thermal Bags. <http://www.keeperthermalbags.com/products.html>

Polar Bear Coolers Phone: 888.438.7924 Website: www.polarbearcoolers.com

TCB Bags 800-523-8715 <http://www.tcb-bagmfg.com/> Per one of our county directors, the bags are very good quality and designed for MOW deliveries. They have a place for the route sheet, hold shape well, easy to carry, easy to clean. She is very satisfied and has had some of the bags for years and years.

Temp-Tech <https://temp-tech.com/collections/insulated-food-bags>

- **Several items to help maintain temp during delivery** <https://temp-tech.com/collections/temperature-improvement>

The WEBstraunt Store <http://www.webstaurantstore.com/> Insulated Food Delivery Bag / Pan Carrier.

Meals on Wheels Store- Nutri-System Electric Meal Transporters.

<http://mowstore.com/product-category/meal-transporters/> Ideal for long routes. Price range \$590 to \$995. Aging Units report they last for years without any problem. The boxes hold 10-14 meals depending on size and type of tray.

A few comments from your peers if you are having problems with HDM car outlets blowing fuses:

- We've just recently experienced our bags working and not working. Meaning one day they'll work and heat up and other days they are not. I emailed my contact person at Meals on Wheels Store with specific problems and questions, and they gave some tips on how to handle the bags/cords and what pieces replaceable verses needing to purchase a new bag. I'd suggest emailing someone there to get better information about how to handle their product. It's been frustrating but they I think they need to know the issues people are having with their product directly.
- Winnebago County had second outlets installed in the back of their vehicles. They plug one cord into the front outlet and plug the second bag into a back outlet. To get a new outlet installed in the back was about \$300.
- Another thing that might be an issue is how much "juice" the bags need without blowing fuses. I know we can only plug in bags and not the hot boxes because the boxes blow the fuses. Our Program Assistant worked with our Highway Department (they are the ones the put in more electricity) on figuring out the voltage (not sure if that's the correct term. Lol) to make sure there was enough electricity to avoid blowing fuses.
- The bags are great for us if they work all the time. We do have some sites/routes that haven't experienced any issues, so that's why it's difficult to pin point any problem/solution.

Bulk Food Pan Transport Equipment:

Find a variety of Insulated Food Transport Units at the following:

- <http://mowstore.com/product-category/meal-transporters/> These are highly rated by your peers as keeping food temp hot.

- <https://www.cambro.com/Products/insulated-food-transport/>
- <https://www.webrestaurantstore.com/3513/insulated-food-carriers-and-beverage-carriers.html>
- <https://www.restaurantsupply.com/restaurant-food-storage-and-transport>
- <https://www.cooksdirect.com/storage-and-transport-food-and-beverage-transport-pan-carriers>
- <https://www.deiequipment.com/buy/carriers-for-food-pans>

Heating or Cooling Elements for the Bags:

Sterno Heater™ Hot Plate <https://www.sternodelivery.com/sterno-heatertm-hot-plate.html>



The Heater Hot Plate
70608.pdf

MICROCORE Doug Lowe at 1-800-462- 4201 Ext.210. Description & pictures at Microcore Pacs www.vesture.com then click on the Microcore choice. They are \$7 each. However, I did find a website www.webrestaurantstore.com that shows an **Igloo brand** that appears to be the same thing. This site shows a better picture. Their site says \$6 each if bought in lots of 12. I have not tried the Igloo brand yet. Here is the direct link <http://www.webrestaurantstore.com/8-x-12-x-1-thermal-hot-or-cold-pack/45010543.html> They can be frozen for an ice pack or microwaved for a heat pack. They do wear out as heat packs after a while but then you can just freeze and use them as ice packs. Download the Microcore instructions at <https://www.etundra.com/pdf/81477.86082.pdf>

First time heating instructions for the 8" x 12" Microcore Hot/Cold Pack are no different than regular heating instructions. They are as follows:

- Maximum Heat time using a 1000 watt microwave or less is 3 min 45 sec
- Maximum Heat time using a microwave over 1000 watts is 2 min 30 sec

Source: <https://www.etundra.com/health-supplies-food-safety/food-safety-supplies/cold-ice-packs/microcore-8-in-by-12-in-microcore-hot-cold-pack/>

Heat Stones and Heating Solutions from Temp Tech <http://www.temp-tech.com/> or specifically at <https://temp-tech.com/collections/temperature-improvement>

- Chippewa Cty commented: I like using the plastic ones for the cold meals. They seem to last longer. When you heat and reheat the plastic ones, they can spring a leak. That's what the site managers say here. I've purchased a few of these and they

seem to last longer; haven't had to replace these ones at all. I know these are probably more expensive, so we use these only on the longer routes. <https://temp-tech.com/collections/temperature-improvement/products/hot-cold-pack-48-oz>

Ice Pocket Sheets from [Thermosafe.com](https://www.thermosafe.com) In the search box type utek mat. Click refrigerants, mats, and singles: Model#405. This is a continuous sheet that can be cut to any size. The case is 50 pounds. It has been a while since I ordered this, but I think it was \$130 a case.

Accessories for Cold Food & Salad Bars

CamChillers® These chiller plates are the ideal companion for your transport equipment. Simply freeze flat overnight and slide them to the top rails of your insulated transporter to prolong the cold holding time of your chilled foods beyond 4 hours. Or, use it as added insurance when you need to frequently access the cold product from your transporter.

Cambro Food Carts, Work Tables and Salad Bars

http://www.cambro.com/Food_and_Salad_Bars/10737419515/1033.aspx

The Carlisle CM1100C1402 Coldmaster® CoolCheck™ food pan is full size to hold 15 quarts of product. This pan is designed to be placed in the freezer overnight then used to hold product at 40 degrees Fahrenheit for 6 to 8 hours. When the pan is fully chilled, it turns blue, then turns back to white as the temperature rises. Constructed of ABS plastic, the pan is durable and break resistant.

Versa Food Bar® Accessories.



Bar to fit any space.

- Crock holders and salad bowl holders allow you to vary the options served on your food bar.
- End tables can serve as cashier kiosks or condiment stations.

- Outfit the Versa Bar with all these accessories needed to make a big impact with your salad bar. With these add-ons, you can create virtually any configuration and serve a variety of food types.

- Use Buffet Camchillers® or ColdFest® Pans and Crocks to keep food cold for 4 hours or more without the use of messy ice.

- Connectors allow you to configure the Versa

Salad Bar options:

1. [Webstaurant Store](#)
 - a. **Salad Bars and Equipment** <https://www.webstaurantstore.com/3135/salad-bar-items.html>
2. [Central Restaurant Products](#)
3. **March Quality Used and New Foodservice Equipment** (out of IL)
<https://marchueq.com/> They have New and Preowned Food Service Equipment
4. [FoodService Warehouse](#) (Website is currently under construction as of 12-6-18)

Salad and Soup Bar Supplies:

(Special Thank you to Jen Jako, Barron Cty ADRC, for this nice startup list.)

- **1.2 Quart black crocks with lids-** use about 20 each salad bar (10-11 items, have extra crock in the fridge for a refill if needed) (~cost \$6 each)
- **0.8 oz Black spoons-** use about 10 each salad bar (~cost \$1.50 each)
- **7” black tongs-** use about 4 each salad bar (~cost \$2 each)
- **9” black tongs-** use 2 each salad bar – mixed greens (~cost \$1.65 each)
- **Plastic black 4” or 6” half pans (for lettuce) or bowls-** use 2 each salad bar – put mixed greens in these (~cost \$10 each)
- **Squeeze bottles-** use 3 each salad bar – homemade dressings (we have the best homemade blue cheese dressing!) (~cost \$2 each)
- **Ice Pack Sheets** - use about 16 each salad bar, we don't have accessible ice machines, so these work great (~ cost \$3.59 each)
- **Soup Ladle** use 1 or 2, depending on your options. (~cost \$5 each)
- **Optional items you may need:** knives, cutting boards, smaller Corelle plates (Walmart), bus tubes
- **Soup Warmer** use 1 (~\$125 each)
- **Bulk Soup Transporter** <https://isolierbox.com/en/products/thermokuli/> (Scott Omernick Scott.Omernick@ho-chunk.com uses these).

Nutrition Programs that Offer Salad Bars that you can reach out to for additional information:

- Barron – Darby Smith darby.smith@co.barron.wi.us
- Portage- Kristi Cooley CooleyK@co.portage.wi.us
- Washburn- Missy Murley mmurley@co.washburn.wi.us

Note: Food Guards are Required on Salad bars

Wisconsin Food Code states:3–306.11 Food Display.

Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.

Here is a fact sheet the State made for designing sneeze guards:
<https://datcp.wi.gov/Documents/properdesignoffoodshields.pdf>

Group Purchasing

Premier Foodservice Program offers group discounts for Meals on Wheels America Members. Learn more about membership at [this link](#).

Oliver Trays Discount for WI Association of Nutrition Directors (WAND) Members. The sites that mention that they are a part of WI Association of Nutrition Directors (WAND), they will receive special pricing for certain items and trays. Essentially, sites can order 8 or 16 cases and receive 32 case pricing.

Cassie Lorch, Oliver Territory Manager

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