

# HACCP MANAGER™ Kit

# 93710

The HACCP Manager Kit provides the software, hardware and PC interface for the collecting, reporting, analyzing and storing of product temperature records and checklist documentation. The Handheld is a data-collecting instrument designed to simplify the gathering of temperatures and the documentation of corrective actions as well as managing standard checklist processes. The database software allows for customizing up to 300 menu items and the Handheld can store up to 3000 temperature readings. The Handheld also holds up to 1500 checklist records (150 questions) and includes a secure PIN functionality feature to protect user-recorded data.

## 93710 HACCP Manager Kit

- Handheld (37100)
- MicroNeedle Probe (50209-K)
- Battery Charger (9382)
- USB Cable (9383)
- Software CD-ROM (9384)

## Minimum System Requirements

- Windows 8, 7, Vista or XP
- Universal Serial Bus (USB) port
- 512 MB of memory
- 500 MB of hard disk space
- Compact Disk (CD) drive



## Specifications

### 37100 Handheld

- Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)
- Accuracy:  $\pm 1^\circ\text{F}$  ( $\pm 0.5^\circ\text{C}$ ) or  $\pm 0.2\%$  of reading
- Ambient Operating Range: 32° to 122°F (0° to 50°C)
- Water resistant
- ABS Plastic with rubber boot
- NIST traceable
- Rechargeable lithium ion battery (8 hrs typical)
- 5-year warranty



*When validated in a properly constructed ice bath, the Total System Accuracy (TSA) of the Handheld, combined with the 50209-K MicroNeedle probe, will be  $\pm 2^\circ\text{F}$  ( $\pm 1^\circ\text{C}$ ) or better.*

## Probe Specifications

### 50209-K MicroNeedle Probe

- Temperature Range: -100° to 500°F (-73° to 260°C)
- Response Time: 1 second (liquid)
- Max Tip Temp: 500°F (260°C)
- Max Cable Temp: 176°F (80°C)
- Extended Cable Length: 48" (1.2 m)
- Shaft Length: 3.5" (89 mm)
- 1-year warranty

## Features

- Transfers data easily to/from Handheld via USB cable
- Stores up to 3000 temperatures and 300 menu items
- Viewable temperature measurement stabilization icon
- Color-coded preset temperature limit indicators
- Accepts all Type K thermocouple probes
- Creates custom checklists
- Handheld stores 1500 checklist records (150 questions)
- Secure PIN functionality to protect user-recorded data
- Customizable locations for update packages

## Packaging

- Individual Package Weight: 1 lb 3 oz (539 g)
- Package Dimensions (L x W x H): 10.5" x 5.25" x 3.25" (268 mm x 133 mm x 82 mm)
- Package Cube: 0.10



Use the Handheld to inspect incoming food product temperatures



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# 93710 HACCP MANAGER™ SOFTWARE

The HACCP Manager software is the most important and powerful component of your HACCP Manager system. Data can be quickly transferred between the Handheld and a PC. The database is fully customizable. Critical control points and corrective actions can be defined to ensure a detailed and solid HACCP workflow tailored to your facility.

**Items list**

| Critical Control Point Description | Min °F | Max °F |
|------------------------------------|--------|--------|
|                                    | 35     | 40     |
|                                    |        | -18    |
|                                    |        | 32     |
|                                    | 160    |        |
|                                    |        | 40     |
|                                    | 35     | 40     |

**Settings panel**

**Corrective actions tab**

| Locations/ Items & Equipment | Min °F | Max °F | Critical Control Point |
|------------------------------|--------|--------|------------------------|
| Walk-in Freezer              | -10    | 0      |                        |
| Whitefish                    | -10    | 0      |                        |
| Cheese Sauce                 | -10    | 0      |                        |
| Ham, cubed                   | -10    | 0      |                        |
| Walk-in Cooler               | 38     | 42     |                        |
| Whitefish                    |        | 32     | Fresh fish             |
| Cheddar, shredded            | 38     | 42     |                        |
| Green Sauce                  | 38     | 42     |                        |
| Ham, sliced                  | 38     | 42     |                        |
| Lettuce                      | 38     | 42     |                        |
| Milk                         |        | 40     | Milk                   |
| Salsa                        | 38     | 42     |                        |
| Prep Area                    |        |        |                        |
| Whitefish                    |        | 32     | Fresh fish             |
| Cheese Sauce                 | 35     | 45     |                        |
| Milk                         |        | 40     | Milk                   |

**Communication status**

**Menu Programming Screen**

**Communication status**

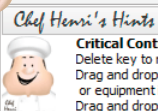
The 37100 contains 1 checklist record.  
Handheld firmware is at the most current revision. Version 2.0

**Updating handheld configuration...**  
The handheld configuration has been updated.

The intuitive interface makes it easy to program my locations, menu items and critical control points. I can also store up to 300 menu items in the database!



In my "Hints" section, I explain the screen settings and tabs as you mouse over them!



The Database tab shows a summary of your HACCP program. A report can be quickly generated with the information easily sorted & grouped by column headings!



## Database Screen

| Session Number | Date      | Time        | Location       | Item          | Min Temp Limit °F | Recorded Temp °F | Max Temp Limit °F | Corrective Action | User Name       | Device ID | Pass | Critical Control Point | Notes |
|----------------|-----------|-------------|----------------|---------------|-------------------|------------------|-------------------|-------------------|-----------------|-----------|------|------------------------|-------|
| 49             | 2/22/2012 | 10:53:04 AM | Grill Cooler   | Pico de Gallo | 1                 | 22.6             | 4                 | Discard           | Evening Manager | 20109     |      |                        |       |
| 45             | 2/22/2012 | 7:59:57 PM  | Salsa Bar      | Pico de Gallo | 1                 | 4.3              | 4                 |                   | Evening Manager | 20109     |      |                        |       |
| 49             | 2/22/2012 | 7:59:57 PM  | Salsa Bar      | Pico de Gallo | 1                 | 4.3              | 4                 |                   | Evening Manager | 20109     |      |                        |       |
| 45             | 3/1/2012  | 4:43:26 PM  | Walk-in Cooler | Pico de Gallo | 1                 | 2.7              | 4                 |                   | Evening Manager | 20109     |      |                        |       |
| 49             | 3/1/2012  | 4:43:26 PM  | Walk-in Cooler | Pico de Gallo | 1                 | 2.7              | 4                 |                   | Evening Manager | 20109     |      |                        |       |
| 60             | 4/9/2012  | 6:08:42 PM  | Pizza Station  | Pizza         | 60                | 48.1             | 100               | Discard           | Patty           | 01234     |      |                        |       |
| 60             | 4/9/2012  | 6:09:42 PM  | Pizza Station  | Pizza         | 60                | 74.7             | 100               |                   | Patty           | 01234     |      |                        |       |
| 60             | 4/9/2012  | 7:14:43 PM  | Pizza Station  | Pizza         | 60                | 81.7             | 100               |                   | Patty           | 01234     |      |                        |       |
| 60             | 4/9/2012  | 8:21:18 PM  | Pizza Station  | Pizza         | 60                | 71.3             | 100               |                   | Patty           | 01234     |      |                        |       |
| 61             | 4/9/2012  | 6:08:42 PM  | Pizza Station  | Pizza         | 60                | 48.1             | 100               | Discard           | Patty           | PEB41073  |      |                        |       |

The checklist feature eliminates paper logging and manages processes

| Date      | Time     | Device ID | Category       | Question   | Answer | Corrective Action             |
|-----------|----------|-----------|----------------|--|--------|-------------------------------|
| 1/8/2013  | 10:21:41 | QJB0F020  | Cold Holding   | Walk-In Refrigerator is equipped with a working thermometer            | Yes    |                               |
| 1/8/2013  | 10:22:26 | QJB0F020  | Cold Holding   | Walk-In Refrigerator thermometer readout in °F                         | 35.0   |                               |
| 1/8/2013  | 10:22:52 | QJB0F020  | Hot Holding    | Water in the steam table is in contact with the the bottom of the pans | No     | Add water to the proper level |
| 1/8/2013  | 10:23:01 | QJB0F020  | Hot Holding    | Water in the steam table is at least 175°F                             | Yes    |                               |
| 1/15/2013 | 14:22:52 | QJB0F020  | Rodent Control | Monitor fly activity - Replace glue-boards when more than 6 flies.     | No     |                               |
| 1/15/2013 | 15:26:40 | QJB0F020  | Rodent Control | Consolidated trash cans, dumpsters, etc. are adequate.                 | Yes    |                               |
| 1/15/2013 | 15:27:47 | QJB0F020  | Rodent Control | New Question   | 80.0   |                               |

## Checklist Screen



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