

HACCP Manager™

The Must-Have Addition to Your Food Safety Program

BENEFITS FOR MANAGEMENT

Saves Time: Shorter time to program and complete temperature logs - up to 50% time savings reported compared to manual logs!

Ensures Compliance: Helps to ensure temperature logs are done accurately and in the correct time period; substantial reduction in fraudulent dry-logging.

Guarantees Proper Documentation: Records include Employee Name, Locations, Product Descriptions, Temperature Tolerances, Actual Temperatures, Corrective Actions, Date and Time Stamps.

Reduces Costs: "going green" - conserves paper usage which adds up to significant money savings per year.

Increases Efficiency: Unlike paper logs, the HACCP Manager software allows you to move data for analysis and custom reporting.

Enhances Quality of Operations: Allows you to electronically document other Yes / No requirements such as: inventory, bathroom checks, sanitation supplies, replenishment and closing tasks.

Provides Versatility: Cooper-Atkins offers more than 150 different type K probe options such as solid simulators (mimics core food temperatures in Walk-ins, Reach-ins and Grab-n-Go's); surface probes for griddle temperatures; dishwasher probes for rinse sanitation records; and Oven / Air probes etc.

BENEFITS FOR CUSTOMERS

Increases Consumer Confidence: Documenting the safe food practices in your establishment increases health inspection scores and helps to prevent foodborne illnesses, providing reassurance and improving their overall customer experience.



BENEFITS FOR STAFF

Reduces Training Time: Easy-to-use, intuitive programming offers advanced simplicity, allowing any level of employee to perform these important tasks.

Improves Morale and Attitude: Feedback from testing sites indicates that personnel enjoy completing the temperature logs because they are using advanced technology to complete their work.

Increases Accountability: The names of personnel completing logs are stored; For accountability, use the log analysis tools and reporting as positive reinforcement during employee evaluations.

Ensures Proper Action: When a temperature exceeds its preset limits, the handheld acknowledges it and the employee must choose a corrective action in order to move forward to the next item.

