



The HACCP Manager™ Enterprise system is designed to eliminate laborious, manual temperature recording, streamline corrective actions and manage standard checklist processes!

A portable data-collecting Handheld is paired with powerful, web-based software that allows the sharing of temperature records, checklists and custom reports across an unlimited number of locations – all via a hosted platform!

Prepare to Manage Multiple Locations!



HACCP Manager™ Enterprise

Addressing health safety concerns is vital in today's foodservice industry and is, in some cases, government mandated. The planning and training involved in a traditional HACCP food safety program is laborious and costly for businesses. How can business owners reduce the time it takes to record HACCP logs and ensure their accuracy and scheduling?

The HACCP Manager™ Enterprise system is the *perfect* solution!

This state-of-the-art system allows a HACCP plan, that complies with local health codes, to be custom built for any food business. Incorporating the HACCP Manager into a safety program will not only save time and money, but it will increase consumer confidence and ultimately improve the overall customer experience.

Features

- Stores up to 3000 temperature records, 300 menu items and upto 1500 checklists records (150 questions) on the Handheld.
- Sets Max/Min temperature limit indicators.
- Stores custom menus for easy recall.
- Exports reports to PDF and Excel format.
- Identifies failed results quickly via color-coded alerts.
- Updates firmware via the web.
- Creates custom checklists.

Hosting

Durable Handhelds send critical data to our hosted server. Hosting via Cooper-Atkins reduces start-up cost and the burden on IT staff. There is no need to install and maintain any server equipment.

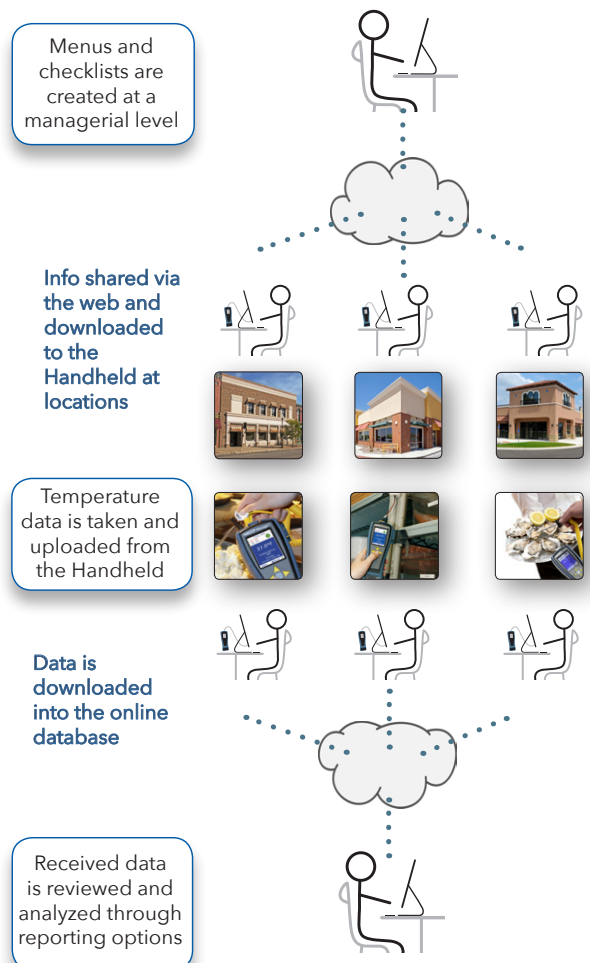


"The HACCP Manager is a great tool! Implementing a HACCP workflow that was completely adaptable to my needs was a real time saver. I can now focus on what I do best—serving safe and delicious food to my customers!"

Benefits

- Ensures compliance with HACCP workflow and increases employee accountability.
- Saves time by eliminating manual data collecting & recording.
- Improves health inspection scores and compliancy via selectable Corrective Actions.
- Reduces training time due to intuitive interface design.
- Filters and sorts information at the click of a button based on user preferences.
- Generates reports quickly and easily.

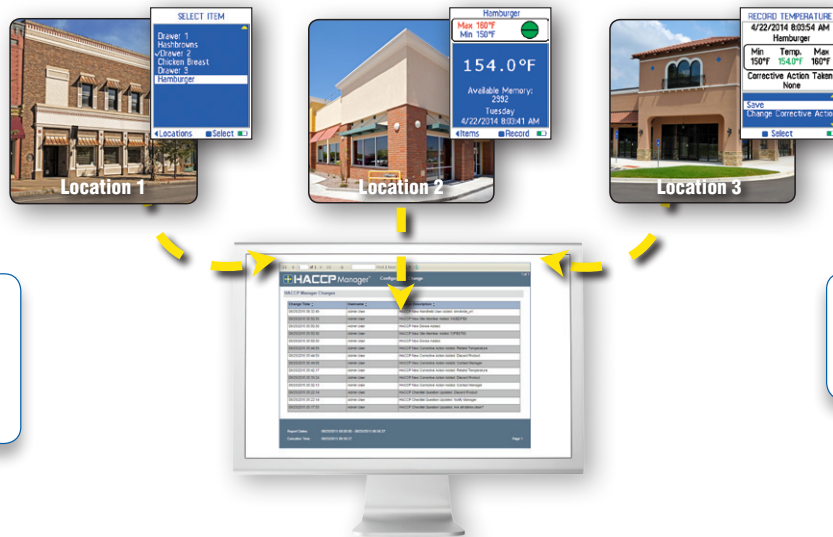
How It Works



The Software

The HACCP Manager™ Enterprise software is the most important and powerful component of the system. Using it to analyze and sort temperature data makes a HACCP program much simpler and easier to implement. It can manage standard checklist processes, define critical control points and monitor corrective actions tailored to any facility to ensure a detailed and solid HACCP workflow.

System Overview



A business hierarchy structure is created in the software that allows data to be transferred to, and shared by, multiple locations

Customizable reporting tools make it simple to manage, sort and filter data for audits

- ▶ **Accessible:** Manage data from multiple locations to a single, remote platform.
- ▶ **Customizable:** Program business-specific operations that can be changed locally (if needed).
- ▶ **Flexible:** Create global menus and checklists for use by multiple locations
- ▶ **Secure:** Customize advanced permission settings for multiple users & perform security audits

User Interface & Database

The software's intuitive interface makes it easy to program. The recorded data is tamper-proof, maintaining the integrity and accuracy of the recorded food temperatures and corrective actions. The Database tab summarizes the recorded data. A custom report can be quickly generated from this information and can be easily sorted, grouped and filtered using the column headings. Reports can be exported to PDF or Excel format.

Temperature Report Criteria Show Criteria

Start Date: 08/01/2015
 End Date: 9/15/2015

Report Options:
 Group By: Date
 Readings: Display All Records

Show Columns: CCP | Min / Max | Temperature | Corrective Action | Record Timestamp

Save As Favorite:

Favorites: --Select--

Run

HACCP Manager™ HACCP Manager Temperature Records 1 of 1

8/27/2015 (12 Records) *Times shown are based on the site's time zone setting

	Site :	Location :	Item :	Min/Max :	Temperature :	Corrective Action :	Record Timestamp :	Device :
Add Note	Restaurant E1	Hot Buffet	Lobster Bisque	135/165	73.50 °F	Notify Manager	08/27/2015 12:41:19 (Eastern Standard Time)	542EDFE8
Add Note	Restaurant E1	Hot Buffet	Spaghetti	135/165	73.50 °F	Notify Manager	08/27/2015 12:41:32 (Eastern Standard Time)	542EDFE8
	Record Note:	people complaining					08/27/2015 12:44:51 (Eastern Standard Time)	
Add Note	Restaurant E1	Hot Buffet	Split Pea Soup	140/180	73.50 °F	Notify Manager	08/27/2015 12:41:42 (Eastern Standard Time)	542EDFE8
Add Note	Restaurant E1	Hot Buffet	Lobster Bisque	135/165	76.20 °F	Notify Manager	08/27/2015 02:12:01 (Eastern Standard Time)	542EDFE8

The Hardware

The HACCP Manager Handhelds are portable data collecting instruments designed to simplify temperature recording, manage standard checklist processes, and document corrective actions.

- ▶ **Versatile:** Interchangeable Type K probes allow usage throughout many different areas of your HACCP plan
- ▶ **Intuitive:** User-defined menus and checklists with pre-programmed Corrective Actions and visual color-coded indicators
- ▶ **Accountable:** All data is time-stamped and user-authenticated
- ▶ **Fast:** Supplied probe has a response time of <6 seconds

Functionality

To reduce managing reams of paper logs that are laborious to analyze, the Handheld collects and stores that information, significantly saving time and streamlining the process of specific HACCP requirements - a huge benefit!



Models & Accessories

Two models of the Handheld are available - 37200 and 37500 Wi-Fi. Both work with the HACCP Manager Web Application. The main difference is the 37500 has a built-in WiFi module to allow wireless data transfer. Both are available as part of a kit that includes a Type K MicroNeedle probe, USB cable and a battery charger.

37200



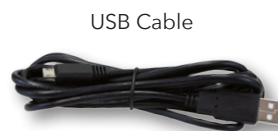
This model connects to a Network-based computer tool via USB cable. This allows communication with the software database.

37500 Wi-Fi



This model communicates primarily via Wi-Fi. It can operate as in the 37200, via the USB cable, in the event a Wi-Fi connection cannot be established.

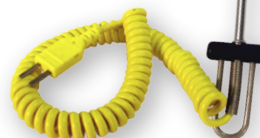
Kit Accessories



Battery Charger



50209-K Type K probe



Type K Probes

Interchangeable Type K probes, enable the HACCP Manager to be used to check temperatures of various food types and equipment throughout your facility.

