



HACCP Manager™

Does maintaining a complex, paper-based, food safety plan cause you anxiety?

The state-of-the-art Handheld Data-Collecting instrument allows you to custom-build a HACCP plan and eliminate manual data collection.

- Store up to 300 menu items
- Set temperature limit alerts
- Record up to 3000 temperatures
- Customize corrective actions
- Hold 1500 checklist records



**PREPARE TO
BE MANAGED!**



**WATCH THE
VIDEO**



HACCP Manager™

HACCP Manager™ Kit (93710) includes:

- Handheld (37100)
- MicroNeedle Probe (50209-K)
- Battery Charger (9382)
- USB Cable (9383)
- Software CD-ROM (9384)
- Soft Carrying Pouch (9385)



Specifications

Handheld (37100)

- Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)
- Accuracy: ±1°F (±0.5°C) or ±0.2% of reading
- Ambient Operating Range: 32° to 122°F (0° to 50°C)
- Water resistant
- ABS Plastic with protective rubber boot
- Accepts all Type K thermocouple probes
- NIST traceable
- Rechargeable lithium ion battery (8 hrs typical)
- 5-year warranty



MicroNeedle Probe (50209-K)

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

THE HACCP MANAGER™ SOFTWARE - THE POWER BEHIND THE PRODUCT!

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

The software's intuitive interface makes it easy to program. All of the recorded data is tamper-proof, so you can be confident that food temperatures and corrective actions are being captured properly.

Program menus

Checklists

Settings panel

Items list

The "Hints" pane offers extra guidance when you mouse over the screen settings.

Menu locations & items

Communication status

Critical Control Point	Description	Min °F	Max °F
Cold Food		35	40
Freezer		-18	
Fresh fish			32
Hot Food		160	40
Milk			40
Refrigeration		35	40

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	Fresh fish
Whitefish	32		
Cheddar, shredded	38	42	
Green Sauce	38	42	
Ham, sliced	40	42	
Lettuce	38	42	
Area			
Whitefish	32		Fresh fish
Cheese Sauce	35	45	
Milk		40	Milk

HACCP Manager Menu Programming Screen

