

HACCP Manager™ System

HACCP Manager™

The planning and training involved in a paper-based HACCP food safety program is laborious, costly and can be a burden to your business.

The HACCP Manager™ system is the perfect solution!

- Replaces manual data collecting
- Saves the user time and money
- Decreases training times
- Increases employee accountability
- Custom menus and checklist storage
- Software and firmware updates via the web
- Real-time, color-coded alerts
- Identifies corrective actions for failed results
- Generates automated reports
- Exception based filtering
- Export reports to PDF and Excel format
- Ensures food is safe and improves health inspection scores

The Handheld is a portable data-collecting instrument designed to simplify the gathering of temperatures, manage standard checklist processes and document corrective actions.



HACCP Manager with 50209-K MicroNeedle Probe (see page 10)

Specifications
Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)
Accuracy: ±1°F (±0.5°C)
Stores up to 3,000 temperatures and 300 menu items
Stores 1500 checklist records (150 questions)
Water resistant
ABS Plastic with protective rubber boot
Accepts all Type K thermocouple probes
Traceable to NIST standards
Rechargeable lithium ion battery
5-year warranty



93710 HACCP Manager™ Solo Kit

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



Works as a standalone system with software residing on a local PC. Not Mac Compatible.

The Must-Have Addition to Your HACCP 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 Names, 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 organize 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 for insertion as well 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 improves health inspection scores and helps to prevent foodborne illnesses, provides reassurance, improves confidence and their overall customer experience.

BENEFITS FOR STAFF

Reduces Training Time: Easy-to-use, intuitive programming offers 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. Educating the employee on what to do for any given situation lessens confusion.

Learn more by watching our video!



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