



ATKINS®

Accuracy to the Highest Degree

**PREPARE TO BE
MANAGED!**

HACCP Manager™

37100
HACCP Manager
version 1.17



Company
Information

Device ID: GHB09463

Temperature: 1001/1999

Last Uploaded
01/21/2013 1:33:32 PM

Checklist: 5/1495

Last Uploaded
01/21/2013 2:01:32 PM

Press ENTER to continue



ATKINS

HACCP Manager™





HACCP Manager™

The Future of Temperature Monitoring!

How do you prevent a foodborne illness from putting your customers and business at risk?

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

The ATKINS state-of-the-art HACCP Manager™ system will relieve your stress by incorporating a custom-built HACCP plan into your food business that complies with local health codes.

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, costly and may be a burden to your business. The HACCP Manager™ system is the perfect solution!

The HACCP Manager™ system's intuitive programming requires minimal training and will increase productivity. It has completely customizable reporting with a unique measurement stabilization feature and programmable corrective actions. The Checklist feature can assist with employee training and the visual inspection process of your entire facility. Both the firmware and software are automatically updated via the web to ensure the system is always current.

Incorporating our new HACCP Manager™ system into your safety program will not only save you time and money, but will increase consumer confidence and ultimately improve the overall customer experience.

"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!"



From receiving to serving, use the Handheld to check product temperature to ensure compliance with your HACCP workflow.

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.

HACCP Manager Menu Programming Screen

Critical Control Point

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

Menu

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

Settings

Handheld Information
ID# GH09463

Line 1 Company Information 1
Line 2 Company Information 2

After a Record is Saved
 Skip the save record preview
 Auto-advance to next item

Auto Off | Backlight
5 Minutes | Mid

Buttons: Set Handheld Configuration, Erase Handheld Memory, Synchronize All

Chef Henri's Hints
Critical Control Points (CCPs): Use the Insert key to add a new CCP. Use the Delete key to remove a CCP. Drag and drop the CCP onto the Locations/Items Table. Drop the CCP onto a food or equipment item to assign the CCP to that item. Drag and drop the CCP onto the Location to assign the CCP to all items in that

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 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.

HACCP Manager Database Screen

Database

Session Number	Date	Time	Location	Item	Min Temp Limit °F	Recorded Temp °F	Max Temp Limit °F	Corrective Action	Critical Control Point	User
1	11/5/2012	8:37:57 AM	Cold Holding	Centerline - Expeditor	34	72.7	41	Call Manager	Cold Holding	Employee #1
2	11/5/2012	8:37:57 AM	Cold Holding	Centerline - Expeditor	34	72.7	41	Call Manager	None	Employee #1
3	11/5/2012	8:37:57 AM	Cold Holding	Centerline - Expeditor	34	72.7	41	Call Manager	None	Employee #1
4	11/5/2012	8:37:57 AM	Cold Holding	Centerline - Expeditor	34	72.7	41	Call Manager	None	Employee #1
5	11/5/2012	8:37:57 AM	Cold Holding	Centerline - Expeditor	34	72.7	41	Call Manager	None	Employee #1
1	11/5/2012					72.7	41	Discard	Cold Holding	Employee #1
2	11/5/2012					72.7	41	Discard	None	Employee #1
3	11/5/2012					72.7	41	Discard	None	Employee #1
4	11/5/2012	8:38:16 AM	Cold Holding	Centerline - Utility	34	72.7	41	None	None	Employee #1
5	11/5/2012	8:38:16 AM	Cold Holding	Centerline - Utility	34	72.7	41	None	None	Employee #1
1	11/5/2012	8:38:32 AM	Cold Holding	Milkshake Station - WC	34	72.9	41	Recall	Cold Holding	Employee #1
2	11/5/2012	8:38:32 AM	Cold Holding	Milkshake Station - WC	34	72.9	41	Recall	None	Employee #1
3	11/5/2012	8:38:32 AM	Cold Holding	Milkshake Station - WC	34	72.9	41	Recall	None	Employee #1
4	11/5/2012	8:38:32 AM	Cold Holding	Milkshake Station - WC	34	72.9	41	Recall	None	Employee #1
5	11/5/2012	8:38:32 AM	Cold Holding	Milkshake Station - WC	34	72.9	41	Recall	None	Employee #1
6	12/12/2012	3:39:14 PM								
6	12/12/2012	3:45:17 PM								

Checklist

Date	Time	Device ID	Category	Question
	10:21:41	QJ80F020	Cold Holding	Walk-In Refrigerator is equipped with a working thermometer
	10:22:26	QJ80F020	Cold Holding	Walk-In Refrigerator thermometer readout in °F
	10:22:52	QJ80F020	Hot Holding	Water in the steam table is in contact with the bottom of the pans
1/8/2013	10:23:01	QJ80F020	Hot Holding	Water in the steam table is at least 175°F
1/15/2013	14:22:52	QJ80F020	Rodent Control	Monitor fly activity - Replace glue-boards when more than 6 flies.
1/15/2013	15:26:40	QJ80F020	Rodent Control	Consolidated trash cans, dumpsters, etc. are adequate.
1/15/2013	15:27:47	QJ80F020	Rodent Control	New Question



The Database tab summarizes your recorded data. A custom report can be quickly generated from this information and is easily sorted and grouped using the column headings. Reports can be exported to PDF or Excel format.

HACCP Manager Checklist Screen

FEATURES

- Transfers data easily between Handheld & PC via USB cable.
- Stores up to 3000 temperatures and 300 menu items.
- 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 software & firmware automatically via the web.
- Creates custom checklists.
- Stores 1500 checklists records (150 questions) on Handheld.



Cooper-Atkins is committed to providing state-of-the-art temperature instruments to support your food safety program. The HACCP Manager is specifically designed to replace manual data collecting to save the user time and money through increased productivity.

BENEFITS

- Ensures compliance with HACCP workflow and increases employee accountability.
- Provides a systematic and accurate approach to temperature monitoring.
- Saves time by eliminating manual data collecting & recording.
- Ensures food is safe and improves health inspection scores via selectable Corrective Actions.
- Adapts and customizes data based on user-defined parameters.
- Reduces training time due to intuitive interface design.
- Filters and sorts information at the click of a button based on user preferences.
- Allows user to add notes to specific records.
- Generates reports quickly and easily.



MEASUREMENT STABILIZATION INDICATOR

-  Red ball = Temperature exceeds Max. limit - temperature unstable.
-  Green ball = Temperature is within limit - temperature stable.
-  Blue ball = Temperature exceeds Min. limit - temperature stable.

To ensure that your HACCP Manager System is collecting valid data, a stable temperature should be recorded. The center line will continue to rotate until the temperature reading stabilizes, at which point the center line will be horizontal. The Handheld identifies if that stable reading falls within your preset limits by using color coding.

HANDHELD USER DISPLAYS



The Handheld's large display measures 2 1/8" x 1 1/2", making the data easy to read, navigate and select.

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: $\pm 1^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$) or $\pm 0.2\%$ of reading
- Ambient Operating Range: 32° to 122°F (0° to 50°C)
- Water resistant
- ABS Plastic with protective rubber boot
- Accepts all Type K thermocouple probes
- NIST traceable
- Rechargeable lithium ion battery (8 hrs typical)
- Five year warranty

  RoHS



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)
- One year warranty




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800-835-5011 • 860-347-2256 • www.cooper-atkins.com

67-1313-5M-V0213