

The HACCP Manager Kit provides the software, hardware and PC interface for the collecting, reporting, analyzing and storing of product temperature records and checklist documentation. The Handheld is a data-collecting instrument designed to simplify the gathering of temperatures and the documentation of corrective actions as well as managing standard checklist processes. The database software allows for customizing up to 300 menu items and the Handheld can store up to 3000 temperature readings. The Handheld also holds up to 1500 checklist records (150 questions) with yes/no or numeric answers, and corresponding corrective actions.

93710 HACCP Manager Kit

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

System Requirements

- Windows 8, 7, Vista, XP
- Universal Serial Bus (USB) port
- 512 MB of memory
- 500 MB of hard disk space
- Compact Disk (CD) drive



Specifications

37100 Handheld

- 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 rubber boot
- NIST traceable
- Rechargeable lithium ion battery (8 hrs typical)
- Five year warranty



Probe Specifications

50209-K MicroNeedle Probe

- Temperature Range: -100° to 500°F (-73° to 260°C)
- Response Time: 1 second (liquid)
- Max Tip Temp: 500°F (260°C)
- Max Cable Temp: 176°F (80°C)
- Extended Cable Length: 48" (1.2 m)
- Shaft Length: 3.5" (89 mm)
- One year warranty

Features

- Transfers data easily to / from Handheld via USB cable
- Stores up to 3000 temperatures and 300 menu items
- Viewable temperature measurement stabilization icon
- Color-coded pre-set temperature limit indicators
- Accepts all Type K thermocouple probes
- Creates custom checklists
- Handheld stores 1500 checklist records (150 questions)

Packaging

- Individual Package Weight: 1 lb 7 oz (652 g)
- Package Dimensions (L x W x H): 10.5" x 5.25" x 3.25" (268 mm x 133 mm x 82 mm)
- Package Cube: 0.10

2.6875"
(68 mm)

2.125"
(54 mm)

7.25"
(184 mm)



37100
Handheld



Use the Handheld to inspect incoming food product.



93710 HACCP MANAGER™ SOFTWARE

The HACCP Manager software is the most important and powerful component of your HACCP Manager system. Data can be quickly transferred between the Handheld and a PC. The database is fully customizable. Critical control points and corrective actions can be defined to ensure a detailed and solid HACCP workflow tailored to your facility.

Items list

Critical Control Point Description	Min °F	Max °F
	35	40
		-18
	160	32
		40
	35	40

Settings panel

Corrective actions tab

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

Menu locations & items

Communication status

Communication 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.

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

The intuitive interface makes it easy to program my locations, menu items and critical control points. I can also store up to 300 menu items in the database!



In my "Hints" section, I explain the screen settings and tabs as you mouse over them!

The Database tab shows a summary of your HACCP program. A report can be quickly generated with the information easily sorted & grouped by column headings!



Database Screen

Session Number	Date	Time	Location	Item	Min Temp Limit °F	Recorded Temp °F	Max Temp Limit °F	Corrective Action	User Name	Device ID	Pass	Critical Control Point	Notes
49	2/22/2012	10:53:04 AM	Grill Cooler	Pico de Gallo	1	22.6	4	Discard	Evening Manager	20109			
45	2/22/2012	7:59:57 PM	Salsa Bar	Pico de Gallo	1	4.3	4		Evening Manager	20109			
49	2/22/2012	7:59:57 PM	Salsa Bar	Pico de Gallo	1	4.3	4		Evening Manager	20109			
45	3/1/2012	4:43:26 PM	Walk-In Cooler	Pico de Gallo	1	2.7	4		Evening Manager	20109			
49	3/1/2012	4:43:26 PM	Walk-In Cooler	Pico de Gallo	1	2.7	4		Evening Manager	20109			
60	4/9/2012	6:08:42 PM	Pizza Station	Pizza	60	48.1	100	Discard	Patty	01234			
60	4/9/2012	6:09:42 PM	Pizza Station	Pizza	60	74.7	100		Patty	01234			
60	4/9/2012	7:14:43 PM	Pizza Station	Pizza	60	81.7	100		Patty	01234			
60	4/9/2012	8:21:18 PM	Pizza Station	Pizza	60	71.3	100		Patty	01234			
61	4/9/2012	6:08:42 PM	Pizza Station	Pizza	60	48.1	100	Discard	Patty	PEB41073			
61	4/9/2012	6:09:42 PM	Pizza Station	Pizza									
61	4/9/2012	7:14:43 PM	Pizza Station	Pizza									
61	4/9/2012	8:21:18 PM	Pizza Station	Pizza									
61	4/16/2012	7:54:38 PM	Pizza Station	Pizza									
61	4/16/2012	7:54:44 PM	Pizza Station	Pizza									

The checklist feature eliminates paper logging and manages processes

Date	Time	Device ID	Category	Question	Answer	Corrective Action
1/8/2013	10:21:41	QJB0F020	Cold Holding	Walk-In Refrigerator is equipped with a working thermometer	Yes	
1/8/2013	10:22:26	QJB0F020	Cold Holding	Walk-In Refrigerator thermometer readout in °F	35.0	
1/8/2013	10:22:52	QJB0F020	Hot Holding	Water in the steam table is in contact with the the bottom of the pans	No	Add water to the proper level
1/8/2013	10:23:01	QJB0F020	Hot Holding	Water in the steam table is at least 175°F	Yes	
1/15/2013	14:22:52	QJB0F020	Rodent Control	Monitor fly activity - Replace glue-boards when more than 6 flies.	No	
1/15/2013	15:26:40	QJB0F020	Rodent Control	Consolidated trash cans, dumpsters, etc. are adequate.	Yes	
1/15/2013	15:27:47	QJB0F020	Rodent Control	New Question	80.0	

Checklist Screen



Accuracy to the Highest Degree
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