

Temp-Taker® 3

Implementation of HACCP Processes

HACCP Process	Temp-Taker® Implementation
An item is required to <i>hold</i> its temp within a safe range (e.g. items in a sandwich line)	<p>Holding: Quickly and accurately take item temps (food or equipment); Device automatically evaluates if the temperature is within the safe range and logs* all results</p> <p>Additional Details: If an item’s measured temp is Out-of-Range, the user can select from various pre-defined custom Corrective Options; Device then logs the selected option and (when applicable) starts a countdown timer limiting the amount of time the user has to perform corrective action; Reminder alarms alert user when a new temp is required for items that have undergone corrective action</p>
Food is required to reach a safe temperature range when cooked	<p>Cooking: Take food-item temps; Device determines if the measured temperature is within a pre-defined cooked range and logs* result</p> <p>Additional Details: A single in-range temp may be taken for each item or multiple temps may be taken for any item while cooking</p>
Food must be cooled below a target temp within a pre-defined time interval	<p>Cooling: When setting up the Temp-Taker® to track food cooling, user selects either 2-stage hot-food cooling, 1-stage hot-food cooling, or room-temp food cooling; Device applies the protocol of the selected process when taking food-item temps and logs* all results</p> <p>Additional Details: Device requires that the start temp of hot food be above a pre-defined target temperature; After the initial temp is taken, reminder alarms periodically alert the user when a new temp should be taken; User can select a corrective option if it is determined that the target temp will not be reached in time</p>
A served food item is given a pre-defined amount of time before it is deemed unsafe	<p>TILT: Device requires that the start temp of the food item be within a pre-defined target temperature range; When the food item’s temp is ‘taken’, the device begins to keep track of the time remaining before the item must be consumed or discarded; All events are logged*</p> <p>Additional Details: User can mark the item as ‘Consumed’ or ‘Discarded’ with a press of a button; Alarms can be configured to alert user when an item’s TILT Period is about to expire; Device can be configured to automatically mark the food item as ‘Discarded’ when its TILT Period expires</p>
Question checklists are answered to verify compliance with food-safety procedures and standards	<p>Question: Yes/no questions or questions with up to 10 possible custom answers (per question) are entered into the software and downloaded to the device; Questions are answered using device which maintains a log* of all events</p> <p>Additional Details: The desired answer for each question is specified in the software; the device flags all undesired answers</p>

* The Temp-Taker® device logs all relevant data for each temp-taking and question-answering event (e.g. date/time, user name, food-item name, question/answer, temp measurement, and target temp). All data is uploaded (via USB) to the companion Windows software application at a convenient time and stored in a database. Related events are automatically grouped together regardless of whether the events occurred consecutively or not. Custom reports can be printed or exported into PDF, CSV, or XML formats. Automatic reports can be configured to occur daily, weekly, or monthly.