Cooper ATKINS ®

Accuracy to the Highest Degree

In a food safety system, temperature and time are the two most important components in preventing foodborne illness. Proper cooking, storing, holding and monitoring of temperatures is vital in preventing bacterial growth in foods. Using the correct tools becomes an essential component of your food safety plan.

Cooper-Atkins Corporation provides a full line of professional time and temperature instruments that assist in serving safe food and can be inncorporated into your HACCP plan.

The **HACCP Manager™** Kit was designed to replace manual data collecting, simplifying your HACCP program. It provides a systematic and more accurate approach to temperature monitoring.

It's intuitive interface provides adaptable and customizable programming and reduces training time, saving you time and money through increased productivity.
Using the HACCP Manager system to collect temperature data makes a solid HACCP program much easier to implement.

THE HACCP APPROACH

A Hazard Analysis Critical Control Point (HACCP) food safety plan is based on identifying significant hazards at specific points within a product's flow. Once identified, steps can be taken to prevent, eliminate or reduce these hazards to safe levels.

Receiving → Storing → Preparing/Cooking ▼

Reheating ◄ Cooling ◄ Serving/Holding
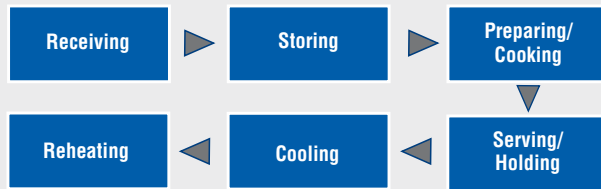
The 7 HACCP Principles:
1. Identify potentially hazardous foods in recipes and describe preventive measures.
2. Specify all the critical control points in the process where these hazards can be prevented, eliminated, or reduced.
3. Establish critical limits that must be met to prevent or eliminate the hazard.
4. Monitor critical control points and determine whether criteria is being met.
5. Assign corrective actions for when critical limits are not met.
6. Create procedures for verification that the HACCP system is working correctly.
7. Set up an effective record-keeping process that documents your HACCP system.

PROTECTION THROUGHOUT THE FLOW OF FOOD

All potentially hazardous foods should be prepared so that they spend less than 4 hours in the temperature danger zone. Final cooking temperatures, 41° to 135°F (5° to 57°C), should never be guessed by visual assessment or touch; always test with a thermometer. For accurate temperature readings, test temperatures in the geometric center (usually the thickest part) of the food product.

Thawing: The first step in the preparation of frozen foods. Acceptable methods:
• Under running water at or below 70°F (21.1°C) for < 2 hours.
• Microwaving (if food is being cooked immediately after).

Holding: Hot foods should be held at 135°F (57°C) or above. Cold foods should be held at 41°F (5°C) or below. Always use thermometers to check the food and air temperature. Relying on the thermostat of warming or holding equipment is not enough. Temperatures should be checked at 2-hour intervals.

Cooling: Internal food temperatures must be brought below 41°F (5°C) within 4 hours.

Acceptable Equipment Temperatures:
• **Refrigerator:** 38°F (3°C) or lower
• **Freezer:** 0°F (-17.7°C) or lower
• **Dry Storage:** 70°F (21°C) or lower with low humidity/adequate ventilation
• **Dish Washing Rinse Temp:** 180°F (82.2°C)

Wireless Monitoring System

NotifEye Cloud-based Temperature Monitoring and Notification System increases your operating efficiencies and avoids potential spoilage.
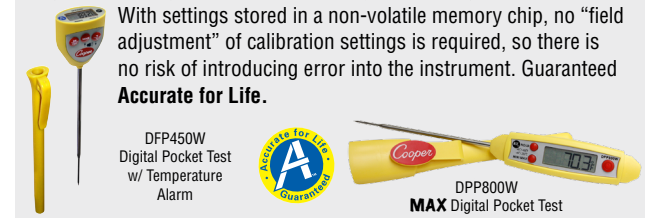This simple, self-installable system is ready to use out of the box and requires minimal set-up.

NOTIF EYE
POWERED BY TEMPTRAK

15901
Ethernet Kit

Cold Storage Shelf Life

Product	Refrigerator	Freezer
Fresh Beef	3 - 6 days	6 - 12 months
Fresh Veal, Lamb	3 - 4 days	6 - 9 months
Fresh Pork	1 - 2 days	3 - 6 months
Ground Beef, Veal and Lamb	1 - 2 days	3 - 4 months
Ground Pork	1 - 2 days	1 - 3 months
Variety Meats	1 - 2 days	3 - 4 months
Chicken, Turkey, Duck	1 - 2 days	6 months
Fillets of Fish (lean)	1 - 2 days	4 months
Fillets of Fish (fat)	1 - 2 days	3 months
Shellfish	1 - 2 days	2 - 4 months
Vegetables	1 - 2 days	8 - 10 months
Eggs	7 days	
Milk	5 - 7 days	

CHOOSING THE APPROPRIATE THERMOMETER

If you prefer faster temperature readings and a broader range than a bi-metal stem thermometer, the AFL Digital Pocket Tests are right for you! They are more dependable and have a higher accuracy than a bi-metal. With settings stored in a non-volatile memory chip, no "field adjustment" of calibration settings is required, so there is no risk of introducing error into the instrument. Guaranteed **Accurate for Life.**

DFP450W
Digital Pocket Test
w/ Temperature
Alarm

DPP800W
MAX Digital Pocket Test

If you have been using a digital pocket test, but are looking for more versatility, thermocouple instruments have a wider temperature range and quicker response times. The **32311-K EconoTemp™** Thermocouple Instrument with DuraNeedle Probe (50336-K) is the perfect entry-level instrument.

93230-K
EconoTemp™ Combo Pack

The **AquaTuff™** 350 Series Thermocouple Instruments are IPX7 waterproof rated and also support interchangeable probes for a wide variety of applications.
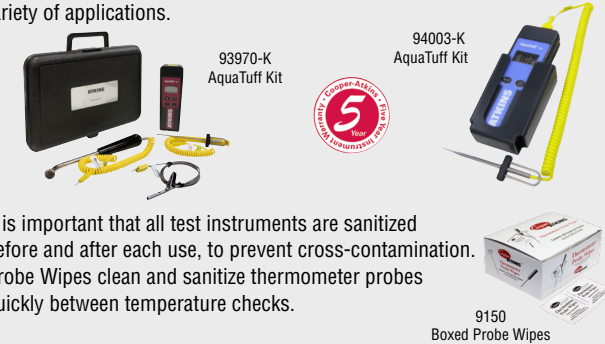
93970-K
AquaTuff Kit

94003-K
AquaTuff Kit

It is important that all test instruments are sanitized before and after each use, to prevent cross-contamination. Probe Wipes clean and sanitize thermometer probes quickly between temperature checks.

9150
Boxed Probe Wipes

Check your local regulations on all required temperatures, as they may vary depending on location.

Minimum Cooking Temperatures

Product	Temperature	Time
Poultry Stuffed meat, seafood, poultry or pasta Stuffing made with fish, meat or poultry	165°F (74°C)	**15 seconds**
Ground meat & seafood Injected meat & mechanically tenderized meat Ratites (ostrich and emu) Shell eggs – being hot-held for service	155°F (68°C)	**15 seconds**
Seafood & commercially raised game Chops of pork, beef, veal and lamb Shell eggs – being served immediately	145°F (63°C)	**15 seconds**
Roasts of pork, beef, veal and lamb	145°F (63°C)	**4 minutes**
Fruit, vegetables, grains and legumes - being hot held	135°F (57°C)	**15 seconds**

PROFESSIONAL FOOD SAFETY KITCHEN PRODUCTS

1. 2237 — Espresso/Milk Frothing Thermometer
2. 50208-K — Fry Vat Probe
3. 35200-K — AquaTuff™ Thermocouple Instrument
4. 3270-05 — Deep Fry Thermometer
5. TW3 — Large Digit Multi-function Timer
6. TS100 — 99 Minute Stopwatch/Timer w/ Lanyard
7. TM60 — Long-Ring Mechanical Timer
8. TFS4 — Multi-Station, 99 Hour Digital Timer
9. FT24 — Single-Station 24 Hour Digital Timer
10. 93230-K — EconoTemp™ Thermocouple Combo Pack
11. 212-159 — Refrigerator/Freezer Wall Thermometer
12. 9150 — Boxed Probe Wipes - 200 Count
13. PM180-01 — Dual-Cool™ Panel Thermometer
14. 15100 — NotifEye™ Wireless Temperature Sensor
15. 535 — Reach-in Cooler Thermometer

16. 330 — Refrigerator/Freezer Thermometer
17. 335 — Glass Tube Refrigerator/Freezer Thermometer
18. 25HP — Bi-metal Refrigerator/Freezer Thermometer
19. 2560 — Digital Refrigerator/Freezer Thermometer **AM**
20. DFP450W — Digital Pocket Test Thermometer w/ Temp Alarm **AM**
21. DPP800W — MAX Pen-Style Digital Pocket Test Thermometer **AM**
22. DPP400W — Pen-Style Digital Pocket Test Thermometer **AM**
23. 50014-K — Weighted Griddle Probe
24. 24HP — Oven Thermometer
25. 3210-08 — Grill Surface Thermometer
26. 50263-K — Patty Probe, 60°Angle 3/16" Depth
27. DT300 — Oval Style Digital Pocket Test Thermometer **AM**
28. 35132 — AquaTuff™ Wrap&Stow™ Thermocouple with DuraNeedle Probe

29. 37100 — HACCP Manager™ Handheld Instrument
30. DTT361 — Digital Cooking Thermo-Timer
31. 329 — Paddle-Style Deep Fry/Candy/Jelly Therm
32. 322 — Deep Fry/Candy/Jelly Thermometer
33. 1246-02 — Bi-metal Pocket Test, 0° - 220°F **AM**
34. 9325 — ValCup™ Thermometer Validation Cup
35. 323 — Roasting Thermometer
36. TTM41 — Coolit-Rite™ Cooling Validator **AM**
37. 2238-06 — 8" Stem Test Thermometer
38. 412 — Gun-Style Infrared Thermometer w/ Thermocouple Jack
39. 462 — Slim-Line™ Infrared Thermometer
40. 481 — DualTemp2™ Infrared Thermometer with RTD Probe
41. 470 — Mini Infrared Thermometer

AM = Includes Anti-Microbial Additive

For more information on a product CLICK on the part # listed above

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