

Cooper
ATKINS[®]
Accuracy to the Highest Degree



 **HACCP** Manager[™]
MOBILE

HACCP MANAGER MOBILE

Food safety management systems are critical and mandatory for a well-run food operation. A traditional pen and paper process comes with many labor costs and accuracy risks. Managing and training staff to perform HACCP checks takes time and energy, and there is much uncertainty about what was measured by whom and when. Problems with a paper-based process risk failed inspections, reduced income and even prosecution. HACCP Manager Enterprise changes this. It is an all-in-one solution designed for **food safety, quality and task/checklist management**. Automating your HACCP plans and task/checklists helps ensure critical control points are met and that appropriate corrective actions are taken.

Consistent and Complete Record Keeping

Provides a platform for repeatable and measurable information logging for both temperatures and routine tasks/checklists.

Increased Record Accuracy

Automated data collection and archiving provides dependable database management.

Reduced Labor Costs

Automated menus and checklists have reduced the time to complete HACCP food safety inspections by up to 75% when compared to pen and paper systems.

Minimal Training

Easy to use menu and checklist workflow, reporting and administration requires very little training. Foodservice staff enjoys using the state-of-the-art technology.

Multiple Languages/Locales

English, Spanish, French, German, Dutch, and Mandarin.

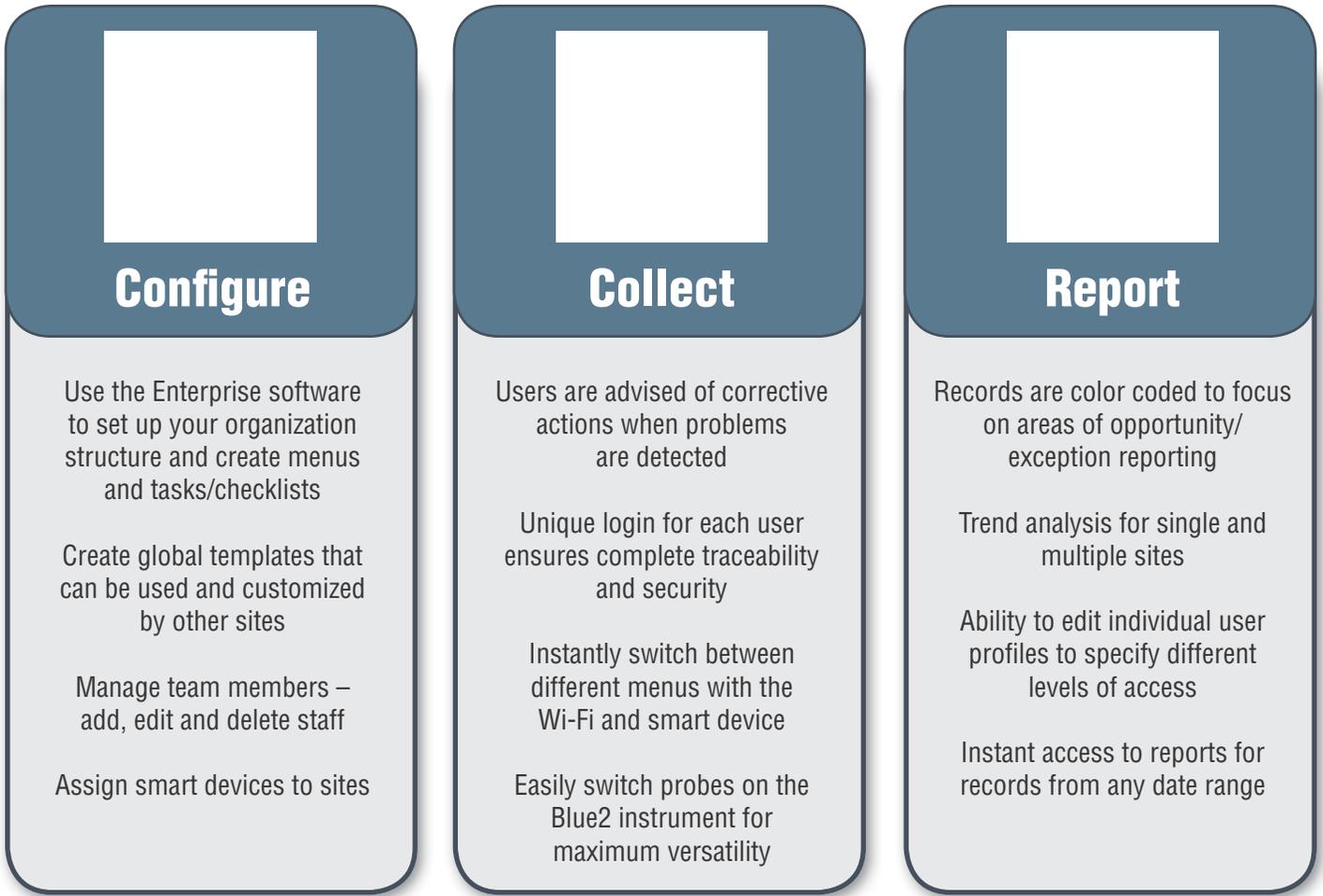
Web-based Application Management

Centralized management tool for location setup, programming critical limits, corrective actions, menu and checklist construction.



HOW IT WORKS

The HACCP Manager Enterprise software is used to build menus and tasks/checklists, which are then downloaded to the data collection devices with mobile app. Data is collected using the device and Blue2 instrument. After all the data is collected, the stored records are uploaded to the HACCP Manager Enterprise web application.



SOFTWARE AS A SERVICE

HACCP Manager Enterprise is a hosted solution, which reduces start up costs and reduces the burden on IT staff to install and maintain the necessary equipment for the system, including application and database servers as well as the HACCP Manager Enterprise software itself. Cooper-Atkins I-Care services team provides post-sale support, secure storage, cloud based analysis and management and software updates.

Minimal Upfront Costs

Hosted software requires minimal capital – nothing to install, manage, or keep up to date; accessible from anywhere with internet access



Data Security

Collected data is held on highly secure data servers with automatic database backups.



Support & Training

On-board training speeds up configuration and remote support with any issues simplify and speed up diagnosing and helping with issues

HACCP ENTERPRISE SOFTWARE

The HACCP Enterprise software is cloud-based and designed to allow food safety managers to control standard work processes, define critical control points and monitor corrective actions. It is tailored to any facility to ensure a detailed and solid HACCP workflow. The software is hosted through the cloud and can be accessed through a browser on any PC and most smart devices.



Accessible

Manage data from multiple locations from a single, remote platform



Flexible

Create global menus and tasks/checklists for by multiple locations



Customizable

Program business-specific operations that can be changed locally



Secure

Customize advanced permission settings for multiple users and perform security audits

Location/Items	Min	Max	CCP
Grill Reach-in	35°F	41°F	
Chicken Breasts	35°F	41°F	
Turkey Burgers	35°F	41°F	
Hamburger Patties	35°F	41°F	
Lobster Tails	35°F	41°F	
Top Sirloin	35°F	41°F	
Steam Table	165°F	170°F	
Mashed Potatoes	165°F	170°F	
Lemon Butter Sauce	165°F	170°F	
Chicken Breasts	165°F	170°F	
Shrimp Skewers	165°F	170°F	
Broccoli Salad	36°F	41°F	

Export To Sites

Sites	
Restaurant E1	<input type="checkbox"/>
Restaurant W1	<input type="checkbox"/>
Restaurant W2	<input checked="" type="checkbox"/>

The software's intuitive interface makes it very easy to program. The recorded data is tamper-proof, maintaining the integrity and accuracy of the recorded food temperatures and corrective actions.



A business hierarchy structure is created in the software that allows data to be transferred to, and shared by, multiple locations

Customizable reporting tools make it simple to manage, sort and filter data for audits

HACCP ENTERPRISE SOFTWARE

The HACCP Manager Enterprise software also provides a way to store, analyze, and report the data from the smart device. A custom report can be quickly generated from this information and can be easily sorted, grouped and filtered using the column headings. Reports can be exported to PDF or Excel format.

Daily Summary

Sites That Have Submitted Menus

Site	Total Records	Records Marked "No"	Records Below Range	Records Above Range
Restaurant E1	3	N/A	3	0

Location	Item	Min / Max	Temperature	Record Timestamp
Hot Buffet	Lobster Bisque	135/165	73.50 °F	08/27/2015 12:41:19 PM (Eastern Standard Time)
Hot Buffet	Spaghetti	135/165	73.50 °F	08/27/2015 12:41:32 PM (Eastern Standard Time)
Hot Buffet	Split Pea Soup	140/180	73.50 °F	08/27/2015 12:41:42 PM (Eastern Standard Time)

Temperature

HACCP Manager HACCP Manager Temperature Records 1 of 1

8/27/2015 (12 Records) *Times shown are based on the site's time zone setting

	Site	Location	Item	Min/Max	Temperature	Corrective Action	Record Timestamp	Device	
Add Note	Restaurant E1 Uploaded by: me	Hot Buffet	Lobster Bisque	135/165	73.50 °F	Notify Manager	08/27/2015 12:41:19 (Eastern Standard Time)	542EDFE6	
Add Note	Restaurant E1 Uploaded by: me	Hot Buffet	Spaghetti	135/165	73.50 °F	Notify Manager	08/27/2015 12:41:32 (Eastern Standard Time)	542EDFE6	
	Record Note:	people complaining						08/27/2015 12:44:51 (Eastern Standard Time)	
Add Note	Restaurant E1 Uploaded by: me	Hot Buffet	Split Pea Soup	140/180	73.50 °F	Notify Manager	08/27/2015 12:41:42 (Eastern Standard Time)	542EDFE6	
Add Note	Restaurant E1 Uploaded by: me	Hot Buffet	Lobster Bisque	135/165	76.20 °F	Notify Manager	08/27/2015 02:12:01 (Eastern Standard Time)	542EDFE6	

Task/Checklist

HACCP Manager HACCP Manager Checklist Records 1 of 1

8/27/2015 (15 Records) *Times shown are based on the site's time zone setting

	Site	Question	Question Type	Min/Max	Answer	Corrective Action	Record Timestamp	Device
	Restaurant E1 Uploaded by: me	Are all dishes clean?	Yes/No		No	Clean remaining dishes	08/27/2015 11:25:42 (Eastern Standard Time)	542EDFE6
	Restaurant E1 Uploaded by: me	Are all dishes clean?	Yes/No		No	Clean remaining dishes	08/27/2015 11:26:58 (Eastern Standard Time)	542EDFE6
	Restaurant E1 Uploaded by: me	What is the temperature of the under counter refrigerator	Numeric	35 / 41	34.4	Notify Manager	08/27/2015 02:36:27 (Eastern Standard Time)	542EDFE6
	Restaurant E1 Uploaded by: me	Are all dishes clean?	Yes/No		Yes	None	08/27/2015 02:36:40 (Eastern Standard Time)	542EDFE6
	Restaurant E1 Uploaded by: me	What is the temperature of the under counter refrigerator	Numeric	35 / 41	42.0	None	08/27/2015 03:25:15 (Eastern Standard Time)	542EDFE6
	Restaurant E1 Uploaded by: me	What is the temperature of the under counter refrigerator	Numeric	35 / 41	[N/A]	N/A	08/27/2015 03:25:18 (Eastern Standard Time)	542EDFE6
	Restaurant E1 Uploaded by: me	What is the temperature of the under counter refrigerator	Numeric	35 / 41	0	Discard Product	08/27/2015 03:25:26 (Eastern Standard Time)	542EDFE6

SMART DEVICE APPLICATION

The HACCP Manager Mobile App is designed to allow you to easily monitor and change work activities from your smart device with an Internet connection. The HACCP Manager Mobile App is downloaded to a smart device and works in conjunction with the Cooper-Atkins Blue2 thermocouple instrument.

Features

- Installs in minutes
- Connects wirelessly to the Blue2 instrument
- Take temperature readings with Blue2 probe or type in data if using other instruments
- Continues to operate menus and task/checklists even when out of Wi-Fi range

Minimum Application Requirements

iOS Devices

- The minimum iOS version is 7.0
- iPhone 4S and later, iPod Touch 5th gen and later, iPad 3rd gen and later, iPad Mini

Android Devices

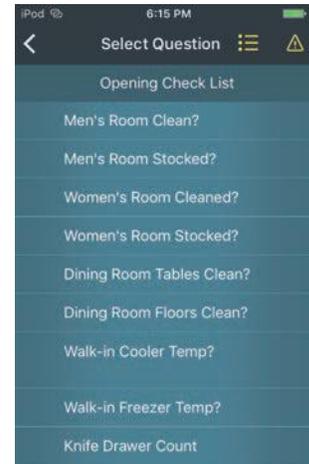
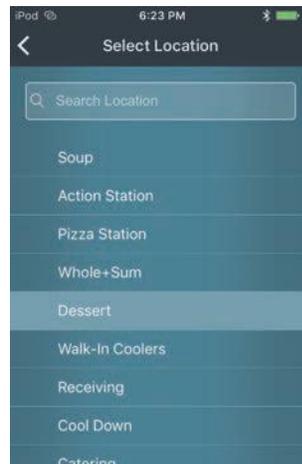
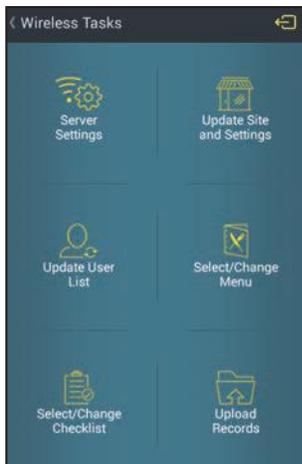
- Android 4.4 (KitKat) or later operating system
- The Samsung Galaxy S series, Galaxy Tab series, Motorola Moto G 3rd Generation, ASUS ZenPad 8.0 perform well
- Sub-standard devices include: Lenovo Tab 2 A10-70 running KitKat, RCA 10 Viking Pro running Lollipop, Nextbook Ares 8 running Lollipop

Windows Devices

- Windows phones require Windows Version 8.1
- All other devices (tablets, laptops, etc.) require Windows 10

For Blue2 Instrument Compatibility

- Device must have Bluetooth 4.0+ radio to work with the Blue2 instrument



BLUE2 INSTRUMENT

Data that is collected from the Blue2 instrument is stored in the application on the smart device, and then transferred to the HACCP Manager Enterprise software. The Blue2 instrument can utilize any interchangeable Type-K thermocouple temperature probe making it versatile for insertion, air or surface temperature measurement. The Blue2 instrument is available as part of a kit that includes a Type K DuraNeedle Direct Connect probe.



* Lanyard sold separately.

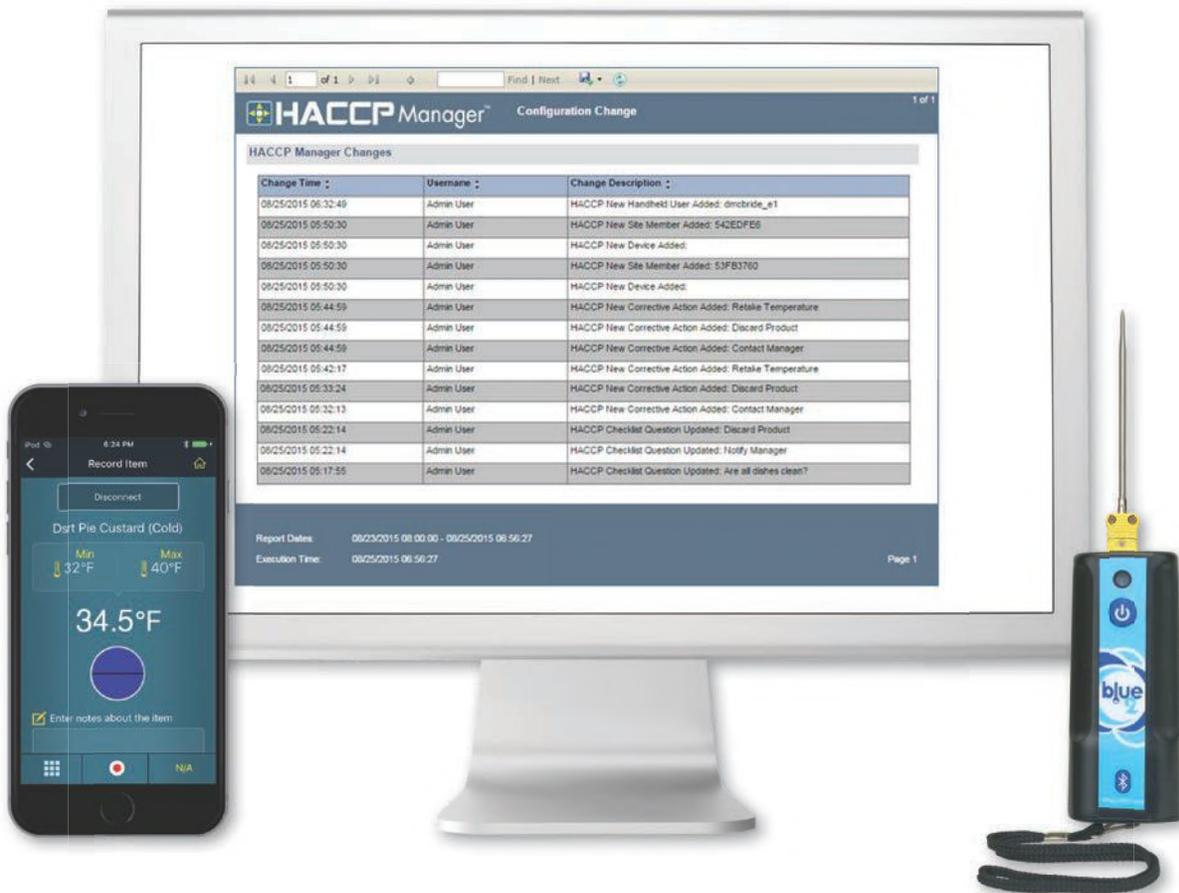
The application will only pair with a Cooper-Atkins Blue2 Instrument. This instrument transmits temperatures wirelessly to your mobile device via Bluetooth Low Energy.

#20100-K Blue2 Wand
Temperature Range: -40° to 999°F (-40° to 537°C)
Ambient Operating Range: 32° to 122°F (0° to 50°C)
Resolution: 0.1°
Accuracy: ±0.5°F with ambient temperatures between 68° to 86°F, add ±0.1°F per degree outside of this ambient range
RF Range: 100 ft, line-of-sight
Bluetooth Low Energy
Power: Replaceable 3v Lithium cell battery (CR123A) (Included)
Battery Life: 500 hours
ABS plastic housing with antimicrobial additive
IPX7 waterproof rated
Traceable to NIST standards
5-year Warranty
<p><i>Note: EMC Compliance: The Blue2 probe may record temperature measurements beyond the stated accuracy when exposed to radio frequency disturbances between 250Mhz and 1000Mhz with a field strength in excess of 3.0V/m. This deviation is temporary and the Blue2 will recover when the disturbance is removed.</i></p>

#51337-K DuraNeedle Probe
Temperature Range: -100° to 500°F (-73° to 260°C)
Accuracy: ±1°F
Response Time: 1 second in liquid
Probe Length: 4" (102 mm)
1-year Warranty

Type K Probes

Interchangeable Type K probes, enable the Blue2 with smart device and HACCP Manager Mobile App to be used to check temperatures of various food types and equipment throughout your facility.



Have A Food Safety Problem? HACCP Manager Enterprise Is The Solution!



High Paper, Ink & Postage Costs



Electronic Sending



Unorganized Data



Data that can be Analyzed



Falsified Records



Secured Information



Stacks of Log Books



Stored Reports



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