



COOKING TO COOLING TUTORIAL

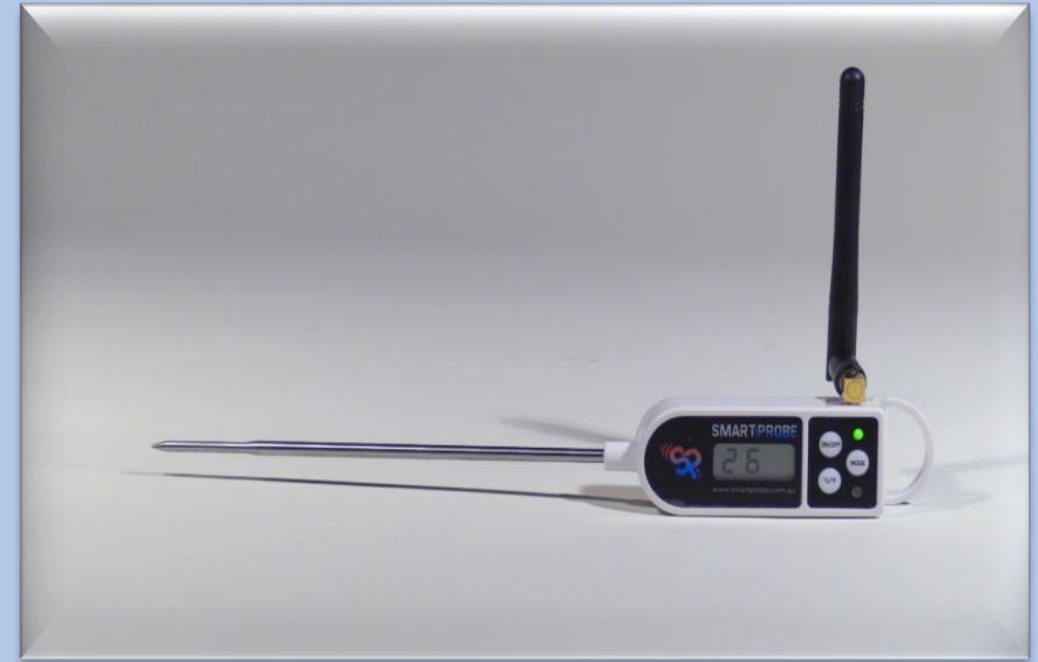
Step by step instructions for using The Smart Probe Data Logger
for cooking to cooling & hot food temperature logging

COOKING TO COOLING DATA LOGGERS



Data Logger with 3 m lead


Ideal for Cooking to Cooling
Baine Marie Monitoring
Hot Food Cabinet Monitoring






Food Spike Data Logger

Ideal for Cooking to Cooling
Cooked Meats etc
Spot Temperature Checks

DASHBOARD



Riverstone NSW 2765 Australia
enquiries@smartprobe.com.au
02 86052942



HOME | GALLERY | OUR COMPANY | SPECIFICATIONS | OPERATION MANUAL | FOOD SAFETY | MEDICAL | CONTACT

MY ACCOUNT

ADMIN PANEL | DASHBOARD | LOGS | TEMPERATURE CHECK LOG | COOLING LOGS | DAILY CHECKLISTS | CHECKLIST LOGS | INCOMING DELIVERIES LOGS | PROBES | LOCATIONS | MY PROFILE | SETUP EMAIL ALERTS | CHANGE PASSWORD | LOGOUT

LATEST LOGS

Date	Current	Daily Min	Daily Max	Probe	Voltage
28 June 2018 10:36	21.4	18.8	24.3	Cooking to Cooling Sensor	2.95 V
28 June 2018 10:36	0.9	-3.4	4.5	Dining Rm Upright S/Door Fridge	2.4 V
17 June 2018 07:10	-20.6	-20.6	-20.6	Grevillia Domestic Freezer Upright	2.91 V
28 June 2018 05:12	9.2	9.2	9.2	Grevillia Domestic Upright Fridge	2.87 V
28 June 2018 10:36	-19.8	-20.4	2.7	Kitchen 2 Door Upright Freezer No1	2.28 V
28 June 2018 10:00	-17.8	-18.8	-17.8	Kitchen 2 Door Upright Freezer No2	2.62 V
28 June 2018 10:36	4.8	4.1	9.8	Kitchen 3 Door U/Bench Fridge	2.42 V
28 June 2018 10:36	-18.2	-19.1	-4.9	Kitchen Upright Single Door Freezer	2.84 V

Temperature Check

Cooking and Cooling

Incoming Delivery

Staff Daily Checklists

Cleaning – Hygiene

Pest Control



Choose

EDIT INFORMATION

Select your name
Or add your name
at "other"


Once the required
temperature is reached,
edit **end time** and click
submit


COMMENTS
Use this for any information
you want to record
Use by date, size of product etc


Cooking Tab


Please fill the details.


Please select the staff


☐ Tom 


☐ Paul 

☒ Adam Smart Probe Setup 

☐ Erin 

☐ Sharon 

☐ Peter 

☐ Natha 

☐ Other

Supplier Name

Type of food

Start Time

End Time

Batch Number

Comment

Probename

Current Temp

Max Temp

Min Temp

Edit start time

Select Probe


SEARCH REPORTS

Here you enter date range to view cooking to cooling & hot food reports

Cooling Check Log

Please select date range to download Cooling Check Log

Date Range

 28 June 2018 - 28 June 2018

Search Temperature Log

10

#	Probe Serial Number	Probe Name	Date	Start Time	Staff Name	Product	Current Temperature	Max Temperature	Min Temperature	Comment	Finish Time
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REPORT VIEW

This is the report view once date range is entered.
Here you can print, email & send report to excel.

#	Probe Serial Number	Probe Name	Date	Start Time	Staff Name	Product	Current Temperature	Max Temperature	Min Temperature	Comment	Finish Time
1	SP-NDR_0021	Spiked Food Probe	28-06-2018	7:24	Paul	roast pork	59.4	68.8	4.5		hour:minute
2	SP-NDR_0066	Cooking to Cooling Sensor	28-06-2018	7:1	Adam Smart Probe Setup	roast	3.85	78.8	3.9	Smart Probe Test Cooking to Cooling	8:58

FOOD SPIKE PROBE HYGIENE

PRIOR TO TAKING THE TEMPERATURE

- Checked to ensure it is clean
 - The probe should be cleaned with warm water & mild detergent then dried with a clean cloth
 - Sanitize the probe using an alcohol swab & air dry. Alternatively in water $>77^{\circ}\text{C}$
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- The temperature of the food is taken by inserting the probe into the item and allowing it to stabilize for one minute before reading the temperature.
 - After each temperature measurement the probe must be cleaned and re-sanitized & stored in a safe clean area.

(as per NSW Food Authority guidelines)



ASSISTANCE

We want you to experience the full benefits of



If you need assistance or have any questions, please do not hesitate to contact us
at anytime

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