



FoodPro Plus Procedures

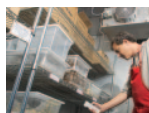
To begin = (clean IR lens, calibration bath = 60 % ice, 40 % water in styrofoam cup, stirred, shoot IR = 31 ° to 33 °) IR = infrared vs. probe



Receiving department

For example produce receiving: Use IR to check a case of lettuce. Open a case;

lifting the top center head, shoot the next head quickly with IR to determine average travel temperature. If this product is below 40 degrees, all should be OK.



Walk-ins

AM check: Enter and close the door. Shoot IR on boxes and product around the cooler.

PM check: Move stacked boxes 1 or 2 to the side and quickly shoot the third box .

For shelved product, push aside the front product and shoot the next.

To test air temperature: Wave a piece of copy paper in the air 3-4 times and shoot the paper with IR to check air temperature.



Reach-ins

Cooler and freezers: (AM check) open door and shoot IR on foods at once.

(PM check) Always push aside the front products to avoid the immediate temperature change by opening the door.

Close the door and shoot IR down the door gasket to see if any cold temperatures appear, showing a bad gasket.



Grill

Stainless steel grills: Use fry oil or any oil if the grill is stainless steel.

Use small puddles of oil all over the grill. IR scan each section to get actual grill surface temperatures.

Non stainless steel grills: If the grill is covered with fat etc. shoot direct.

Char grill: Use a skillet totally warmed up and shoot the skillet.



Fryer

Drop the basket in and out of the oil to agitate surface oil temperature.

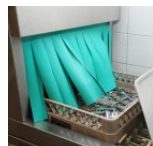
Shoot IR on the oil inside basket at once to see the actual temperature the food hits the oil.



Oven

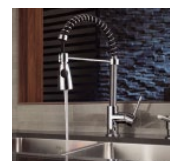
For porcelain ovens: Shoot IR on surface.

For stainless steel ovens: Put fry pan in oven after warm up shoot IR on fry pan.



Dishwasher

Shoot IR on anything, except stainless, coming out of the dishwasher, **immediately**, at end of the cycle.



Hot water

Run water until hot.

Shoot very close from rear with IR to avoid any stainless steel.

Check high temperature read for maximum



Hot food workstations

All non-solid foods. Pull food up from 1 inch below the surface with serving piece and shoot

IR at once on the food—close enough so the amber circle is inside



Cold food workstations

Push product to the side with the serving piece 1 inch deep and immediately shoot down close with IR.

Be sure the amber circle is inside the area 1 inch deep that is being tempered.



Probe

Push the select button until the probe shows on the screen.

Push the on button, probe will now be flashing /looking for temperature. Temperature reading happens at the very tip of the probe.



Held package items

Creamers, butter cubes, milk etc.

Shoot with IR on the paper label. Always shoot the second or third product back from the front.

Temperature chart data tip

It is more labor efficient and accurate to have one person use the FoodPro Plus and call out the temperature readings to another person who enters results on the temperature chart.

For on line demo/training, go to:

<http://assets.fluke.com/demos/foodpro/FoodProEU.swf>