

Food Safety Solutions

DeltaTrak offers a variety of solutions with essential tools used for helping food service establishments prepare and serve high quality food that is safe to eat, and minimize the risk of harmful organisms which cause foodborne illness. Our products can be used in any food preparation area, such as commercial and institutional kitchens, restaurants, supermarkets, convenience stores, delis, and bakeries.

Model 23230

FlashCheck CMS

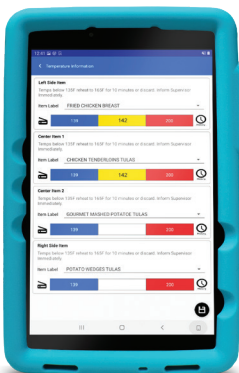
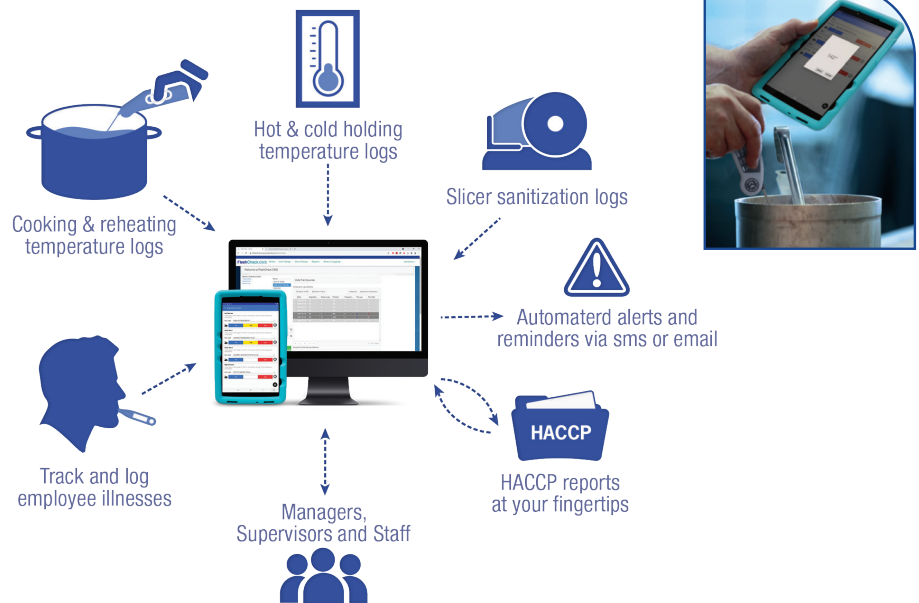
Compliance Management System

A web based, paperless system that eliminates manual logging and improves control over food safety and quality with automated processes that deliver essential data for making critical decisions to prevent foodborne illness.

- Automate HACCP checklists
- Alerts for nonconformance
- Return on investment
- Data storage and reporting
- Affordable and scalable

Automate all paper-based processes associated with tracking, logging and reporting:

- Hot & cold holding
- Cooking
- Sanitization
- Employee illness



Model 23233

FlashCheck CMS Samsung tablet

- Preloaded with FlashCheck CMS mobile application
- Paperless checklist with user friendly touchscreen
- Rugged silicone cover protects from drops and damage



Model 23235

FlashCheck CMS Thermapen® Blue, Folding Probe Bluetooth® Thermometer

- Instant temperature reading
- Foldable probe to turn on/off and for safe handling
- Reduced tip probe, ideal for thin-mass foods
- Bluetooth® wireless technology
- Automatically pairs with FlashCheck CMS mobile app



Model 50003

Food Safety Center

- Centralized storage for food safety tools, log book, SOP manual
- Minimize lost or misplaced items
- Easy access ensures on-time HACCP inspections

11083



50009



50014



50013

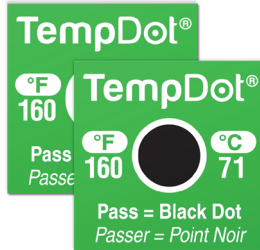


Model 12214



FlashCheck. Waterproof Dishwasher Thermometer Kit

- Verifies compliance with FDA food code 4-703.11(B), for sanitization in commercial dishwashers
- NSF certified thermometer
- °F/°C selectable
- Min/Max memory stores lowest/highest readings
- Automatic calibration feature
- IP65 waterproof housing
- Waterproof plastic protective heat shield with velcro strap



Model 54125

TempDot. Dishwasher Thermal Labels

High Temperature Dishwasher Thermal Labels provide an indication of temperature change in commercial dishwashers and warewashers. This validates that dish, utensil, or kitchenware surface has reached sanitation temperature of 160°F/71°C.



Model 15039



ThermoTrace. Infrared Thermocouple Probe Combo Thermometer

- Thermocouple probe for internal product temperature
- Infrared for instant non-contact surface measurement
- Multi-beam laser for accurate targeting
- Green backlight indicates HACCP food safety zone
- Red backlight indicates HACCP danger zone
- NSF certified, NIST traceable

