

Stop!

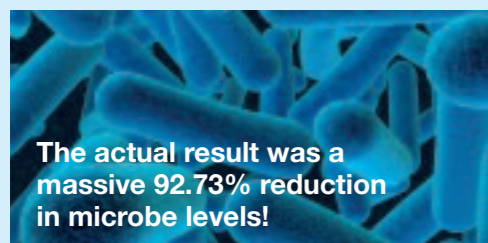
Think how your business could benefit from BioCote® protected instruments.

As an extra level of defence against cross-contamination, all the latest Comark instruments are manufactured with BioCote® antimicrobial technology impregnated into the instrument surfaces, keypads and probe handles.

The technology utilizes silver, a natural antimicrobial that helps prevent the growth of bacteria, mould & fungi and lasts for the life of the instrument. When microorganisms come into contact with the silver, their ability to reproduce is inhibited and they die.

A recent trial by BioCote Ltd and The University of Wolverhampton Science Park canteen, was conducted to compare micro-organism levels on a BioCote® treated Comark thermometer with an untreated thermometer. The trial was carried out over an 8 week period.

Swabs were taken from the thermometer case, keypad and probe handle before and after each use and the number of contaminating bacteria was counted. The treated instrument showed a dramatic reduction in microbe levels, proving beyond any doubt that BioCote® protected instruments are significantly cleaner and safer to use in sensitive environments.



The actual result was a massive 92.73% reduction in microbe levels!

Case History 1

Customer: Food Manufacturer (Sauces)

Requirement: The company needed to be able to prove to the British Retail Consortium (BRC) that its cooking cycles had been completed correctly.

Historically, this was done by manually recording temperatures from chart recorders or other devices and maintaining written records. The company also wanted to monitor temperatures in their chilled storage warehouse.

Solution: The RF500 System supplied can be programmed to provide independently variable logging rates for each individual transmitter, in line with the task being carried out. The single coordinated system has answered all the customer's needs, including compliance with the company's criteria which required 100% reliability in terms of logging rates and accuracy. The customer is also satisfied that all the data captured will stand up to scrutiny.

Benefits:

- The ability to show that products have been cooked in accordance with customer's instructions
- Meets all data requirements for BRC auditing
- Automated and consistent record-keeping with little risk of human error

Case History 2

Customer: Hospital in NW England

Requirement: To upgrade the HACCP system used by the hospital catering department to satisfy the requirements of the local EHO. An external Food Safety Consultant appointed by the hospital agreed the existing manual method of recording temperatures in key areas was open to abuse, and there was evidence that readings were being filled in later or even missed altogether.

Solution: The Consultant recommended using Comark N5001 HACCP Auditors

to replace the existing method of manual record-keeping in key areas including Goods In, Storage, Food Preparation, Cooking and Serving.

Benefits: Use of the N5001 Auditor now ensures all entries are date, time and user stamped, thus providing full accountability of readings recorded and any corrective actions taken. The result is a full audit trail from delivery to plate. The N5001 is also being used to record some 'non-temperature' data.

Case History 3

Customer: A Chicken Processing Plant

The customer operates a chicken processing plant, with live birds in and packed, and processed raw chicken products dispatched.

Requirement: To replace the current method of manually recording all HACCP and QA procedures which generates large amounts of paperwork.

Solution: A Comark N5001 HACCP Auditor has replaced all manual recording of HACCP and Quality Assurance actions throughout the site. This followed a detailed examination of existing paper based procedures - carried out by Comark - where methods were questioned and unnecessary checks removed. Comark then wrote a fully customized HACCP program, taking the user through all the required checks in the correct order and detailing corrective actions where required - it also allows management to spot non-conformances at a glance.

Benefits: The N5001 HACCP Auditor has allowed the customer to greatly simplify their HACCP system. It has also been instrumental in the company passing its recent BRC audit. The auditor gave his personal approval to the use of the N5001. Two months after its implementation, the company increased production by 20%, and the time-savings resulting from using the N5001 have allowed them to do this without taking on extra QA staff.

food

measuring and monitoring in the food industry

www.comarkltd.com or www.comarkusa.com



WARRANTY

All Comark instruments have a minimum one year warranty unless otherwise stated. The warranty period for temperature probes is for six months and all other probes and electrodes are unwarranted because the conditions of use are beyond our control.

The Comark warranty covers manufacturing defects and component failures on all products returned to Comark premises and applies worldwide. The warranty does not affect your statutory rights. In line with our policy of continuous development we reserve the right to alter any product specifications without notice.

All products are covered by our Quality Management System which is compliant with BS EN ISO 9001:2008 for the design, manufacture, supply, service, repair and recalibration of electronic measuring instruments and equipment.

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 **COMARK**
A Fluke Company



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What makes Comark the experts?

Comark is a leading UK brand with over 40 years experience developing and delivering the very latest temperature and humidity measurement and monitoring solutions for applications throughout the food industry.

Temperature and humidity levels are critical factors right across the food supply chain and organisations have an obligation to demonstrate due diligence. Regulatory bodies such as The British Retail Consortium and the FDA apply very stringent food safety standards and The EU has now made it a legal requirement for food businesses to implement and maintain hygiene procedures based on HACCP principles.

Comark instruments and systems are in daily use throughout the food industry, in areas as diverse as production, supply, transport, wholesale, retail and catering, helping to ensure that the highest levels of quality and safety are met and maintained at all times. For detailed specifications on all the latest products visit www.comarkltd.com

Typical Applications

Food Processing and Production

On busy production lines, spot checks are critical to ensure health and safety standards are maintained. Comark offers a wide choice of robust hand held premium food thermometers designed to withstand these tough environments.

The N9094 combines an extremely wide temperature range with exceptional accuracy, particularly in the critical food service area. The C32 is ideal for checking chilled and frozen temperatures. It meets European Standard EN13485:2001 and is rated

to IP65 to withstand the harshest production environments. Other models are available to meet individual needs. A comprehensive range of probes covering core, air, surface and liquid temperature measurement supports these products.

For help managing HACCP data, the N5001 Auditor eliminates manual record keeping and allows all HACCP, due diligence and Health and Safety records to be stored on a convenient database. The N5001 Auditor can be programmed for almost any type of check - temperature, cleaning schedules, actions on damage, recording quantities, monitoring sell-by dates - it can also be used for inspection schedules for processes unique to your operation.

Food Distribution and Storage

Where it is necessary to monitor critical points throughout a factory or process over an extended period, the RF500 wireless monitoring system is ideal. It is fully automated and gathers auditable temperature/humidity data 24 hours a day. The RF500 is equipped with alarms and a range of notification methods, so in the event of a power or refrigeration failure, or if a door is left open, costly goods are not lost.

The integrity of the operation is protected, with audit trails aiding compliance with regulatory requirements. Such automated systems also help to eliminate human error.

For smaller operations use a Diligence EV data logger. This is a compact stand alone device that can be located wherever continuous monitoring is required. Reporting can be achieved through a specialist software package.

Retail

For quick non-destructive temperature checks in goods receiving areas or in freezer or chill cabinets on the shop floor, a non contact infrared thermometer such as the FoodPro

is the ideal solution. Alternatively, the FoodPro Plus is equipped with a folding probe should a back up core temperature test be required.

For permanent monitoring of freezer or chill cabinets, the Diligence EV data logger with its LED screen, allows regular visible temperature checks to be made. For core temperature checks of foods handled on delicatessen counters the C20 hand held thermometer provides a simple low cost solution.



N5001
HACCP
Auditor



RF500 Wireless
Monitoring System



C11 Series
HACCP thermometers

Comark Hand-Held Thermometers

At the core of the Comark product range is a wide choice of standard and premium C series thermometers. All incorporate a built-in rubber boot that protects them against damage and makes them extremely comfortable to hold. These products are supported by a wide range of probes for measuring air and core temperatures in applications ranging from busy production lines to food service outlets.



C22
Dual Sensor

C20
Single Sensor

For full details of the range visit www.comarkltd.com