

Comark FoodPro Plus Thermometer



A Fluke Company

Precision instrumentation
and monitoring solutions
for the food industry

Procedures



Receiving Department

Use IR to check produce on receipt. For example, open a case of lettuce, lifting the top centre head, shoot the next head quickly with IR to determine average travel temperature.

If this product is below 5°C 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 produce 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.

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.

Hot Water

Run water until hot. Shoot very close from rear with IR to avoid any stainless steel.

Check high temperature read for maximum temperature.



Reach In

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 seal to see if any cold temperatures appear, showing a faulty seal.



Fryer

Drop the basket in and out of the oil to agitate the 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 over after warm up and shoot IR on fry pan.



Dishwasher

Shoot IR on objects in machine (except anything stainless steel) at end of dishwasher cycle.



Hot Food Stations

All non-solid foods:

Pull food up from 2.5cm below the surface with a ladel and shoot IR at once on the food - close enough so the amber circle is inside good area being measured.



Cold Food Workstations

Push product to the side with a serving implement 2.5cm deep and immediately shoot down close with IR.

Be sure the amber circle is inside the area 2.5cm deep that is being measured.



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, juice etc.

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



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