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Portable line

IRtec© Infrared Thermometers MicroRay Excellence in Measurements

Infrared Thermometers

FOOD

Food Temperature Monitoring with Portable Infrared Thermometers

IRtec MicroRay

The MicroRay is a fundamental tool for food safety inspectors following HACCP requirements. Non-contact hygienic temperature measurements allow for quick and easy monitoring & inspections.
A Built-in penetration probe also allows you to easily check the temperature inside the food. The Food and Drug Administration (FDA) suggests the use of infrared thermometers in the 1999 Federal Food Code, Annex 4, Section 8.

HACCP Regulation

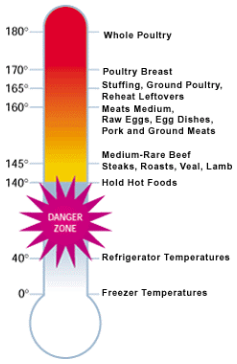
The Hazard Analysis Critical Control Point program is a mandatory system to control & monitor the quality of food from initial distribution right up until it gets to your plate.

Food Inspection on Transportation & Receiving

The first step to ensure food safety begins at the transportation and receiving stage. The non-contact infrared thermometer will allow you to quickly scan any fresh or frozen food when you receive a delivery. You can also inspect the internal temperature of the delivery truck.

Food Inspection on Storage

Frozen and chilled food have to be stored at 4.4°C / 40°F or below to grant freshness and quality. Temperature monitoring it is a MUST! A non-contact thermometer is the ideal tool for this inspection.
In food stores and supermarkets, where products are stacked in big quantities into freezers, it is important to frequently inspect them to check for any warm spots that can be dangerous.



Food Monitoring on Cooking, Cooling & Reheating

Monitoring food temperature it is important not only for health but also for gourmet cooking. To prevent food-related illnesses, you have to cook food at exact temperatures. The Danger Zone defines temperatures (40-140°F or 4.4-60°C) that can generate bacteria on food in only a few hours. The graph shows the recommended safe cooking temperatures. A temperature over 165°F or 74°C would destroy any bacteria. Professional chefs and industrial food manufacturing can monitor temperature with a non-contact thermometer to quickly obtain quality information and inspect gourmet & specialty foods.

Food Inspection Serving & Holding

Storing and serving food always requires the inspection of temperatures to be sure the food is not in the danger zone. Hot storage are usually warming ovens or steam tables kept over 140°F or 60°C, while Cold storage uses open-top refrigerators for fresh fish or meat (these do not exceed 40°F or 4.4°C)

Equipment Performance

Infrared thermometers can also be used to check the vital performances of equipment such as ovens, freezers, compressors, deep fryers, dishwashers and any electrical panels.

* Please refer to accurate measurement tips & application bulletins to avoid common errors with infrared thermometers *