



## FlashLink Data Loggers Ensure HACCP Compliance for GoodHeart Brand Speciality Foods

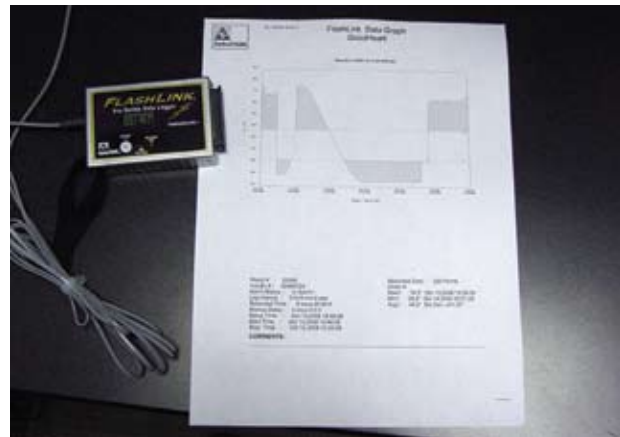
GoodHeart Brand Specialty Foods (www.goodheart.com) provides quality prepared foods and meats for high volume restaurant chains and service delis. As with any food preparation business, HACCP principles drive production procedures. Their new facility in San Antonio, Texas is HACCP approved and USDA inspected.

Many foods prepared at GoodHeart require cool down. Critical control points for these foods are clearly defined, and to validate their HACCP requirements, GoodHeart keeps records that prove production is done accordingly. Historically, employees would read thermometers and then log time and temperature information by hand. For cool down, this often required an employee to stay beyond regular business hours. They needed a solution that would satisfy HACCP requirements without requiring employee intervention. For this they turned to DeltaTRAK.

DeltaTRAK manufactures a wide variety of temperature monitoring and reporting systems.



The system that GoodHeart selected is the FlashLink® Pro Data Logger with an external probe. Their application involves cool down monitoring for both pork ribs in barbecue sauce and rotisserie chicken. These products are prepared during working hours but left to cool



after the chefs have finished their day and gone home. There are two critical control points that are monitored during cool down at GoodHeart.

With the DeltaTRAK system in place, time and temperature data is automatically monitored and recorded. Each morning, information from individual data loggers is downloaded to a computer and then reviewed by QA using DeltaTRAK's ColdTRAK® software. After viewing a graph and printing out hard copy for each unit, QA archives the printout.

FlashLink Pro data loggers at GoodHeart are programmed to record temperature information every five minutes. Alarm limits set during programming will quickly show conformance to or deviation from their HACCP requirements.

In the event that cool down did not conform to a HACCP critical control point standard, a graphical presentation clearly indicates that a problem has occurred.

GoodHeart is very satisfied with their DeltaTRAK system. It was inexpensive to implement and saves them money every day. According to Bo Fritts, Food Safety Director at GoodHeart, "Our FlashLink Data Loggers have paid for themselves numerous times over. We no longer need an employee to collect temperature

and time information during cool down of the last batch of the shift. You simply set these units to collect information and in the morning view the graphs."

The FlashLink Pro Data Loggers from DeltaTRAK along with the ColdTrak software, allow GoodHeart Foods to consistently monitor and document HACCP control points in their food preparation processes without having an employee present. The food prep process has become more efficient and safer.

