



## Probe Instruction Sheet and Automated Daily Report

To use the Clarity IOT Probe, follow these steps:

1. Sanitize the Probe.
2. Enter the 2-Digit food code followed by # key (see Chart) to take reading for desired food item.
3. Once food item and temperature are displayed, probe the required item.
4. Press the # key again to transmit the data to the ClarityIoT cloud database.



Taco Beef Mix	
10	Measured in Cooler Below 70
11	Out of Cooler Below 41
12	Measured At Buffet 190-195
13	Measured At Table 180-190
Chicken Enchilada Mix	
20	Measured in Cooler Below 70
21	Out of Cooler Below 41
22	Measured at Buffet 165-175
23	Measured at Table 165-170
Seafood Chowder	
30	Measured in Cooler Below 70
31	Out of Cooler Below 41
32	Measured at Table 160-165
Chicken Noodle Soup	
40	Measured in the Cooler Below 41
41	Out of Cooler Below 41
42	Measured At Table 160-165
Other	
50	Chicken Breast 160-165
51	Beef Ribs 160-165
52	Sourdough Bread 120-140
53	Glazed Ham 160-165
54	Macaroni & Cheese 160-165
55	Fruit Bowl Below 41
56	Sweet Tea Below 41

### Details

The Clarity IOT temperature probe interfaces directly to your Automated Compliance Checklist. Checklist reading are automatically stored into your Checklist.

As per your custom HACCP procedures, all readings are automatically stored and updated directly with temperature reading, Hi/Lo limits, Date, Time and pass/fail result.

### Specifications

<b>Range</b>	-58 to 480 deg F
<b>Resolution</b>	0.1deg
<b>Accuracy</b>	+/- 0.7 deg F
<b>Battery Life</b>	2 years (Typical use)
<b>Probe</b>	Stainless Steel/ Replaceable
<b>Weight</b>	0.23 lb
<b>Dimensions</b>	9.5 in x 3 in
<b>Range</b>	2-3 miles
<b>Network</b>	Private LoRa

# Sample Daily Checklist Report

Each Item being monitored will automatically be displayed in the appropriate spot on the compliance checklist. No manual entry required.

Example, if a food temperature sample is performed at 2:15 PM, it will be placed in the 2:00 PM time slot.

## Benefits

1. Does not tie-up your Wifi Network.
2. Does not require extra steps to download data.
3. Does not require extra interface to a mobile device (via Bluetooth).
4. Does not require manual entry of data.

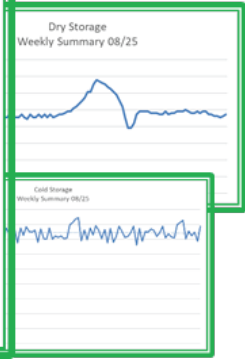
**Additional Restaurant sensors integrated with the compliance checklist include:**

**Restaurant Readiness Checklist  
Food Safety/Temperature Log**  
2320 North Atlantic Ave, Cocoa Beach, FL 32931

**Clarity**  
IoT Services & Technology

Date: Monday, September 2 2019

Item ID	Food Temperatures	Standard	Notes	Deliveries	Open	2:00 p.m.	5:00 p.m.	8:00 p.m.	Close
<b>Taco Beef Mix</b>									
10	Measured in Cooler	Below 70		32.3					39.7
11	Out of Cooler	Below 41			33.7	32.0	37.3	39.7	38.1
12	Measured At Buffer	190-195			191.3	192.4	191.8	194.3	195.4
13	Measured At Table	180-190			183.4	185.6	183.7	182.4	185.6
<b>Chicken Enchilada Mix</b>									
20	Measured in Cooler	Below 70		33.4					39.4
21	Out of Cooler	Below 41			32.4	35.6	32.4	36.4	33.1
22	Measured at Buffer	165-175			164.7	167.4	168.2	165.4	166.7
23	Measured at Table	165-170			164.3	166.7	167.9	-	169.8
<b>Seafood Chumley</b>									
30	Measured in Cooler	Below 70		31.2					34.5
31	Out of Cooler	Below 41			32.1	33.3	32.8	-	35.7
32	Measured at Table	160-165			-	163.2	-	163.7	-
<b>Chicken Noodle Soup</b>									
40	Measured in the Cooler	Below 41		31.4					34.1
41	Out of Cooler	Below 41			31.1	33.7	42.1	39.6	34.1
42	Measured At Table	160-165			164.5	160.7	-	169.2	162.4
<b>Other</b>									
50	Chicken Breast	160-165			161.3	162.3	164.5	164.9	165.4
51	Beef Ribs	160-165		161.0	162.2	163.4	163.4	164.5	163.9
52	Sourdough Bread	120-140			123.2	124.1	125.3	126.7	127.8
53	Olazed Ham	160-165		162.3	163.4	164.5	163.1	162.8	163.1
54	Macaroni & Cheese	160-165		160.3	161.1	164.3	164.1	163.4	163.1
55	Fruit Bowl	Below 41			40.0	40.1	40.3	40.6	42.2
56	Sweet Tea	Below 41			36.8	36.5	36.1	35.7	35.1
<b>Equipment Temperatures</b>									
		Threshold	Notes		11:00 a.m.	2:00 p.m.	5:00 p.m.	8:00 a.m.	11:00 p.m.
S1000	Reach-In Refrigerator 1	34-39			34.1	33.4	34.5	34.9	35.6
S1001	Reach-In Refrigerator 2	34-39			34.2	34.7	35.6	36.1	36.5
S1002	Reach-In Refrigerator 3	34-39			35.6	35.7	35.5	35.7	35.9
S1003	Reach-In Refrigerator 4	34-39			36.7	36.2	35.6	36.7	38.9
S1004	Reach-In Freezer 1	-20-0			-18.2	-18.1	-15.2	-16.2	-16.0
S1005	Reach-In Freezer 2	-20-0			-17.8	-17.3	-17.5	-16.2	-17.0
S1006	Walk-In Refrigerator	34-39			34.6	31.7	34.5	35.7	35.8
S1009	Dry Storage	50-70			68.0	68.7	70.1	71.0	69.8
S1894	Cold Storage	33-45			37.2	37.9	36.4	35.7	36.8
S1009	Steam Table	190-200			191.2	191.3	189.9	191.1	192.4
S1010	Food Warmers	190-195			190.1	190.5	190.8	191.0	191.2
S1011	Reach-In Refrigerator 4	34-39			35.6	36.7	36.9	36.1	36.7



## Freezers/Coolers/Prep Tables

The Clarity IOT temperature monitoring solution keeps constant track of the temperature of your walk-in cooler, freezers and prep-tables ensuring that a consistent temperature is always maintained. Alerts and alarms can be programmed to alert the kitchen manager/restaurant owner when a temperature problem has been detected.



## Beer Tap Temperature

When the beer gets warm, it foams and the retailer loses profits because the foam is approximately 25% of beer. Installing the Clarity IOT Beer Tap temperature probe will ensure that the owner knows immediately when the temperature is off the temperature threshold set by management.



## Room Temperature and Humidity Levels

Monitoring and controlling your customer areas is crucial to providing your customers a positive experience. Lack of temperature and humidity information is the cause of many common problems encountered in today's restaurants. The Clarity IOT Room Temperature and Humidity sensor can monitor all areas of the operation, including dry storage rooms and containers.