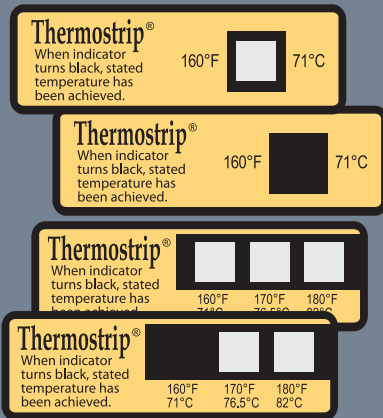


thermostrip®

Temperature Monitoring System

thermostrip®

Thermal Disinfection Indicators



PERMANENT INDICATION

Waterproof Irreversible Labels provide proof that sterilisation temperatures have been achieved

- ◆ **Attach label to dish prior to wash cycle**
- ◆ **Adhesive backed**
- ◆ **Labels change from white to black permanently when temperature has been reached**
- ◆ **Remove and retain as a permanent record of temperature attainment**
- ◆ **Proof for HACCP Compliance**
- ◆ **Accurate to + 1°C of rated temperature**



Thermostrip® labels have been developed to withstand the extreme conditions of an industrial dishwasher to form part of HACCP procedures for evidence of due diligence giving permanent record of temperature sterilisation temperatures being achieved. Using Thermostrip® on a dish surface with each cycle will provide a record that the correct sterilisation temperature has been reached.

The range of self adhesive temperature test labels permanently record the highest bracketed temperature reached by the dishwasher. The temperature range covered by the labels is from 60°C to 82°C

The application of heat (thermal disinfection) is one of the most reliable ways of killing bacteria such as E. coli O157. Where heat disinfection is being used, food businesses should ensure that the temperature and contact time is sufficient to destroy harmful bacteria. For instance, in certain establishments, such as meat cutting establishments, a water temperature of 82°C is legally required for the disinfection of tools.

thermostrip®				
Code	Description	Temp	Size	Supplied
01ELCR0060D01PK	Single Temperature point	60°C	43mm x 14mm	Packs of 24
01ELCR0071D01PK	Single Temperature point	71°C	43mm x 14mm	Packs of 24
01ELCR0082D01PK	Single Temperature point	82°C	43mm x 14mm	Packs of 24
03SLCR0065.5D01PK	Triple Temperature point	65.5°C/71°C/76.5°C	43mm x 14mm	Packs of 16
03SLCR0071D01PK	Triple Temperature point	71°C/76.5°C/82°C	43mm x 14mm	Packs of 16

Instructions for use:

1. Attach to thickest clean dry dish.
2. Place labelled dish/utensil in dishwasher and run cycle.
3. Read label: Label will turn from white to black when surface temperature reaches rated temperature.
4. Remove label and attach to dishwasher documentation