



1295 Morningside Ave Units 16, 17, & 18
Toronto ON M1B 4Z4 Canada
Telephone: 416-261-4865 Fax: 416-261-7879
www.scigiene.com

Frequently Asked Questions About the Self Sanitizing Device

QUESTION	ANSWER
What is cleanTEMP?	cleanTEMP is an alternative to probe wipes and a replacement for the current protective pocket sheath. When probe wipes are not used regularly, the protective sheath can harbor dangerous bacteria within the pocket of its operator. cleanTEMP is a sanitation device designed to add sanitizer to the chef uniform safely, creating a self-sanitizing vessel for the operator.
How do you use cleanTEMP?	cleanTEMP product is easy to use and quickly becomes routine. Simply remove the tube cap, wash the device by hand and fill with sanitizer. Screw the cap back on, insert a thermometer through the hole in the cap and place the tube & thermometer in your coat sleeve or pocket. As you remove the thermometer from the tube to temp, a rubber washer located underneath the cap squeezes the probe dry. Temp your food sample and wipe the probe free of food debris with a clean kitchen towel or apron before returning it to the tube to sanitize.
What sanitizer do I use to fill the tube?	Any standard FDA approved food grade chemical sanitizer is suitable. Quaternary Ammonium, Chlorine or Iodine. A solution of Quaternary Ammonim is recommended at 200 ppm/water, a solution of industrial Chlorine at 50ppm/water (1 drop), or a solution of Iodine at 12.5ppm/water (1 drop) are acceptable.
How often do I fill the tube?	The tube should be filled at the start of each shift to the indicated line printed on the tube. When replacing the cap, be careful not to over tighten as you may risk damaging the threads over time. A gentle turning until the cap is snug is sufficient.
How long does the sanitizer last?	Chemical sanitizer effectiveness is influenced by concentration, water temperature, contact time, water hardness and pH. The solution when housed in the cleanTEMP vessel has been tested to last for up to 8 or more hours when used properly. Testing has shown that the solution will actually perform much longer, but for guideline purposes and to ensure proper strength of the sanitizing solution, we recommended to change the solution at the start of each shift.
Why does the concentration hold so long?	We've found that the concentration of sanitizer holds much longer in the cleanTEMP vessel due to the different use method when comparing it to that of a sink station. This may be credited to many elements including the enclosed nature of the tube and the fact that food particles are not being introduced to the solution dulling it over time. We recommend that operators follow all food safety rules when using cleanTEMP.
Will the solution spill from the tube?	No. Sanitizer will not spill or leak from the tube. The conical shaped rubber washer underneath the cap is the reason. If you tip a filled tube upside down, you actually have to shake the tube to get a drop out. Again, overtightening of the cap is not necessary to prevent leakage and is not recommended.
Will I be transferring sanitizer to the food?	No. The rubber washer acts to squeezes the probe as you remove it from the tube so you will not transfer any sanitizer to the food you are temping.
What is the maintenance on the product?	Unlike probe wipes, cleanTEMP is a non-disposable product with very little maintenance. At the start of the shift as an operator visits the sink station to fill the cleanTEMP tube with sanitizer, the unit should be hand washed with soapy water, rinsed and sanitized before filling the tube. The rubber washer inside the cap is easily removed and cleaned along with the cap. This quick routine is all that is required to enjoy the time saving benefits of cleanTEMP throughout the shift.
What happens if there is a buildup on the top of the cap?	When used properly no food debris should ever enter the tube or create buildup on the cap. After temping, the probe should be wiped free of any food debris with a clean towel or apron. In the event there becomes a buildup in the calibration tool of the upper rim or debris becomes present, the cap should be removed and washed by hand immediately.
Is there re-contamination that occurs as the probe is pulled back through the cap?	No. Testing has proved that the extraction of the probe back through the hole in which it enters the tube does not in fact cause a recontamination of bacteria on the probe. Even after many uses over a full shift, results show that the probe remains sanitized after removal from the tube. In addition, unlike the protective pocket sheath, the cleanTEMP tube and its elements are cleaned on a regular basis and constantly in contact with sanitizer solution.

Is this product NSF certified.?	No, but neither is the current pocket protective sheath. NSF does not certify items of this circumference and depth due to cleanability, however sanitizer is housed inside our vessel and the product is washed by hand on a regular basis unlike a pocket sheath.	
Can this be used with a digital thermometer?	cleanTEMP is compatible with most long stem dial, digital or HACCP handheld probe devices. The calibration tool located on top of the cap is compatible with many but not all dial thermometers. In the event that your dial thermometer calibration nut is not compatible, your current calibration tool should be kept as an accessory. Future developments for other models, calibration molds and features are in planning and can be implemented upon meeting custom manufacturing minimum requirements.	
Why is this product better than the current probe wipe method and protective pocket sheath?	<p>It's very difficult to monitor, enforce and implement thermometer sanitation with probe wipes in a busy kitchen environment. The current method of thermometer sanitation is a human dependant act that can not be controlled. Operators don't mean to be in compliant, but the probe wipe method is a timely process that requires multiple steps which makes it difficult to adhere to. cleanTEMP eliminates the human dependancy aspect by providing a tool that is prepared at the start of the shift and ready for continued use in a second nature format. No matter what - after an operator temps a food sample and wipes the probe on a clean towel or apron- the operator will always return that probe to the cleanTEMP tube to be sanitized while they continue their work. If the operator was not using cleanTEMP and did not have time to procure a probe wipe, the thermometer would more than likely be returned to the protective sheath introducing bacteria to the plastic holder or, left on a countertop where it will not be ready for the next temperature reading. cleanTEMP not only saves time in a busy kitchen, it actually encourages routine temperature monitoring because the thermometer is always sanitized.</p> <p>Ask yourself these questions: How often do you clean the skinny protective sheath? What happens in just one time of someone not using a probe wipe and returning a thermometer to their pocket sheath? Multiply that by a week, a month, a year... Antimicrobial coatings inhibit growth, but that cannot replace general sanitation practices.</p>	
The clip doesn't seem very durable, I can pull it off the tube.	Replacement clips are available at no charge should one ever be lost or damaged. However, the clip is not meant to hold the tube in your pocket as you remove the probe. The force created from the probe removal squeegee action requires a second hand to steady the tube while its in your pocket or being held in your hand. The clip is available in a stronger gauge which we will be implementing on all production orders beginning Summer 2014.	
Do you provide replacement caps and clips?	Replacement caps, washers and clips are available for replacement in moderate quantities should they ever become lost or damaged.	
Is this dishwasher safe?	The tube is dishwasher safe. The rubber washer should be cleaned by hand to prevent loss.	
Does the tube come in other colors?	This tube can be manufactured to match any Pantone color, available in various transparencies and can be imprinted with virtually any graphic or logo. Custom orders require certain minimums. Contact your sales representative for more information.	
Is this product affordable?	Yes. If your considering making this product part of your uniform standard, you'll find it a very affordable investment. By utilizing a product you already purchase and keep in stock (sanitizer like Quaternary Ammonium), not only will you practicing sustainability, you'll actually save on money over time as you eliminate the cost to purchase disposable probe wipes. cleanTEMP is a non-disposable item that when cared for, will last a very long time. By implementing this product, not only will you be investing in your employees, you'll reinforce your food safety practices, reduce the risk of food bourne illness and essentially the reputation and care you have with customers.	
What areas of the foodservice industry should this product be used in?	Corporate & Institutional Colleges & Universities Hospitals & Long Term Care Senior Living K-12 Schools Cruise Ships & Airlines	Hotels, Resorts & Casinos National Restaurant Chains Supermarket Prepared Foods Culinary Institutes of Learning Independent Restaurants Catering

What are the benefits to a QA manager looking to implement this product?	<p>cleanTEMP allows a QA manager to effortlessly regulate the act of thermometer sanitation every-single-time throughout their entire staff and across multiple facilities. This device was developed to help set a standard for programs and make it easier to control this aspect of food safety that is currently dependant on its operators actions. By removing the human dependancy of probe wipe sanitation, cleanTEMP enables a second nature function that is easy to use, saves time in a busy kitchen and encourages routine temping.</p> <p>This product does not only improve thermometer sanitation, we beleive it can be used as a valuable boost to any food safety program because of its ability to raise daily food safety awareness in its operators.</p>
How do we roll out this program company wide?	<p>5 Ways to Introduce cleanTEMP into Your Restaurant or Food Service Program:</p> <ol style="list-style-type: none"> 1. Introduce the product at a pre-shift staff meeting - Explain the investment you've made to improve food safety practices, but also the investment you've made in your staff. This tool will simplify function and save time! 2. Send an e-blast announcement with a video link - You may not have the opportunity to speak to everyone at once, announcing the new sanitation tool via email is a great way to blanket the message. Send this to the whole staff—front of the house included. This could be a talking point as they speak to your diners. 3. Appoint someone to be "cleanTEMP Leader" for the first week - This is an opportunity to give someone additional responsibility to help the team. A fitting candidate would be the dishwasher since they mix the sanitizing solution. Their job could be to assist and make sure everyone is cleaning and filling their tube with fresh sanitizer at the start of each shift. 4. Use the opportunity to introduce a monthly food safety topic - Start with the first month as: Temperature Monitoring. Give staff incentives to contribute and gain knowledge as you discuss topics during weekly pre-shift meetings. You don't have to be lengthy, just consistent in your message. 5. Hang signs reminding staff of the cleanTEMP daily routine and directions - cleanTEMP use quickly becomes second nature however, It's nice to post a visual reminder for staff who may be on alternate shifts. A free multi-language printable will be available on our website soon! <p>We understand the challenges in managing new plans. We've learned that our job is not just to deliver innovative products, but to provide tools that will make programs and transitions easier for you. Contact us and we will be happy to tailor something to fit your company.</p>
What our happy clients say:	<p>"We introduced cleanTemp to our staff about a month ago and it has made a great difference in the productivity and safety of our kitchen. The cooks and line staff no longer have to leave the line to clean their thermometers and we have peace of mind that each time they are used they are sanitized and ready for the next item."</p> <p>Cate Smith Director/Executive Chef Meriwether Godsey</p> <p>"With the ever changing world in which we live and operate we must remain vigilant about Food Safety. With that being said the 3,800 patrons we serve daily expect and require that we use everything in our power to keep them safe. Our partnership with CleanTemp has been a perfect match as we share a common philosophy. All our staff now have a CleanTemp thermometer as part of their uniform."</p> <p>Jefferey Weissinger Director of Dining Services, SUNY Cobleskill</p>



1295 Morningside Ave Units 16, 17, & 18
 Toronto ON M1B 4Z4 Canada
 Telephone: 416-261-4865 Fax: 416-261-7879
www.scigiene.com