

### DataTrace Applications

**Subject:** MPRF Data Loggers in Smokehouse

**Facility:** Meat Product Manufacturer

**Application:**

Demonstration for Corporate QC and Plant QC for Meat Product Manufacturer, specifically showcasing MPRF and DTRF for use in 15 smokehouses. The smokehouses where the MPRF Temp units were located were at least 150 feet away from control room where DTRF was running inside a closed control room.

**Evaluation:**

Currently, QC sends a technician into the smokehouse directly after cook time is reached to get a physical temperature reading with a NIST traceable thermometer. The technician has to get at least six different readings within each and every smokehouse. The smoke- house is HOT, SMOKY, PACKED with product and DANGEROUS.

The transmission of live data within the smokehouse will be a big relief for the technician charged with getting temperature readings. More importantly, it will help the facility comply with HACCP, Safety and Quality initiatives.

The MPRF were tested in the furthest smokehouses away from the control room, which were at least 150 feet from the control room. Then QC Manager placed the MPRF units in the back of the smokehouses (another 20 feet). Two repeaters were placed in line from the control room to the smokehouses. Placement of these was critical to get signal to DTRF running on computer within walls of control room.

The laptop and reader station were placed with normal antenna configuration outside of control room door and transmission of live data was restored to 100%.