



## VIDEO BORESCOPE TIP SHEET: Food & Beverage

### Tips for using video borescopes for remote visual inspection in food and beverages:

1. Bring the right tools – Your inspection will go faster and smoother if you pack all the peripheral accessories you might need for each inspection. For instance, a right-angle viewing tip will help when inspecting orbital welds. Take inventory beforehand and make sure all tools are clean and ready.
2. Choose your probe – Will you be looking for something big or small? Close or far? Once you get there, what will the environment be like (hot, oily, narrow?)? Ask these questions to guide you in selecting the best insertion tube length, diameter and optical tips for the job.
3. Plan your path – Note the path your video borescope will travel before you begin inspection to avoid damage to the insertion tube and camera. Is it straight, curved or angled? Knowing ahead of time will help you reach your target without hitches.
4. Keep it clean – When removing and installing the optical tip adapter (OTA), make sure both the camera head threads and the threads in the OTA's attachment thimble are dirt-free. Check that the front of the optical tip lens and front of the camera window are also clean.
5. Keep it cool – Your video borescope has a temperature warning system to help avoid heat damage, but it's a good idea to let processing equipment cool first. Inspection areas should be below 100°C/212°F; it's best if parts are cool to the touch.
6. Manage your data – Video borescopes are great for tagging images in a way that shows when and where they were captured. Make sure to use Menu Directed Inspection (MDI) during your job to automatically tag images and generate a report for data sharing, trending, and archiving.

### Six Tips for Getting the Most from Your Video Borescope

As you consider the acquisition of a technically advanced video borescope it will be important for your team to learn how to use it competently and effectively in order to get the most out of it. Follow these tips and you'll be well on your way to saving, time, money and hassle with efficient remote visual inspection.

Avoid costly and time-consuming equipment disassembly and do as other respected food and beverage manufacturers do by using your video borescope as part of your clean-in-place facilities maintenance and inspection, as well as your clean-in-place (CIP) programs to help meet regulatory requirements and compliance.

### Summary/CTA

Remote visual inspection via video borescope is becoming a food and beverage industry standard. Your video borescope incorporates the very latest technology, is easy to master and is useful for both simple and complicated inspections. When used correctly, it will reduce the time and resources spent in dismantling your equipment, and can be instrumental in meeting compliance and regulations.

Learn more about how video borescopes work with the downloadable white paper, [The Definitive Guide to Remote Visual Inspection](#).