

FoodCheck 2.0

Complete Food Safety Control

For Butchers **KELSIUS**



A Butcher-Based Digital HACCP System

FoodCheck 2.0 for Butchers from Kelsius is the only digital HACCP system built specially for butchers of all sizes.

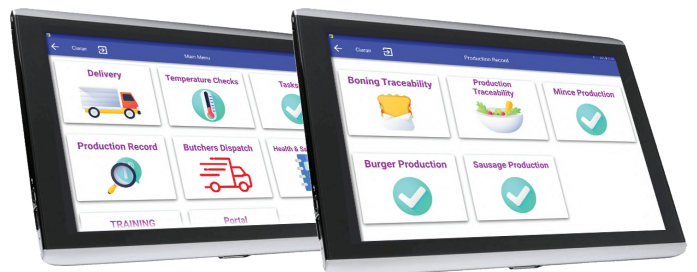
The simple-to-use app eliminates all paper and paper storage from your operation. It provides complete traceability at each critical control point, making it easy to create reports for audits and inspections.

**PRIMARY
AUTHORITY**

Worcestershire
Regulatory Services
Supporting and protecting you

Butcher Challenges

- Butchers are required by law to keep a significant amount of food safety records. They must ensure that they are compliant with regulations at all times to meet the standards for audits and EHO inspections.
- Failure to comply with these Food Hygiene Regulations can lead to food poisoning, loss of reputation, brand damage, legal costs, increased insurance premiums, fines and even closure.
- Maintaining the traceability records for the consumer and the regulator by paper can be slow and laborious, leaving a lot of room for error.
- Maintaining a manual paper HACCP system means that staff members spend a lot of time on paperwork and manual temperature checks instead of preparing meat and serving your customers.
- Manual HACCP records are open to falsification, difficult to manage and slow to access for auditing.
- Missing records can lead to audit failure.
- Abattoir and Carcass Butchery requires significant amounts of paper records to be generated, managed, and stored for compliance.



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The Solution

- FoodCheck 2.0 offers you a fast and easy way to maintain and store HACCP records for compliance.
- Eliminates all paper and paper record storage from your operation.
- Temperature Sensors can be placed in each of your Fridges and Freezers, removing the need to manually monitor the units, with alerts to notify you of any non-conformant temperature.
- The system can offer you complete traceability with each critical control point covered right from Delivery to Boning Traceability to Meat, Sausage and Mince Production right through to serving the Customer over the counter or Delivery to your Business Customers. This makes it easy for you to create reports and provide traceability information for audits and EHO inspections.
- Seamless integration of our system allows your staff to easily enter information such as batch codes when you receive the goods at Delivery. This information will then be available at every point in the Production Process, from the first CCP to the last for ease of use for your staff. This will also simplify the regulatory inspection.
- Automated alerts notify staff when product is going out-of-date and staff will be prompted to discard produce, eliminating human error and saving time compared to manual checks.
- Each product, ingredient or final dish will have a pre-set shelf-life built into the system removing the risk of human error.
- Labels can be printed and attached to open product. Eliminates human error and easier to read.
- FoodCheck 2.0 simplifies the auditing process with all records, current and historical, available from any web enabled device.
- FoodCheck 2.0's powerful search allows you to track by batch code, product, invoice number or task completed by user at every critical control point of the HACCP process.
- The system allows you to record evidence of food waste disposal and quickly and easily create a report on how the waste disposal process is managed.



FoodCheck 2.0 allows you to:

- reduce food waste
- protect stock
- ensure regulatory compliance
- remove paperwork
- save on energy costs
- drive efficiencies

Contact us to find out how FoodCheck 2.0 can deliver for your butcher's business.

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Kelsius is a partner and member of the following trade associations:



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