

FoodCheck 2.0

Complete Food Safety Control

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Hospitality

Hospitality is a highly regulated and complex environment that presents quality, compliance, supply chain, environmental and labour challenges on a daily basis.

Industry Challenges

- Maintaining a manual paper HACCP system means that Chefs spend a lot of time on paperwork and manual temperature checks.
- The average business spends 1-3hours per day on repetitive tasks such as manual recording of fridge/freezer temperatures.
- Manual HACCP records are open to falsification, difficult to manage and access for auditing, and require costly storage for up to 2 years.
- Failure to comply with Food Hygiene Regulations can lead to food poisoning, loss of reputation, brand damage, legal costs, increased insurance premiums, fines and even closure.
- Missing records can lead to audit failure.
- Traceability and allergen management.
- Temperature excursions on freezers and fridges can lead to poor quality food produce being served to your customers.
- Stock loss due to freezer/chill failures can lead to substantial financial loss.
- Undetected fridge/freezers breaking down or doors left open can lead to substantial loss of valuable product.
- Loss of Head Chef or key food safety personnel due to vacation/sickness/resignation can make it difficult to manage HACCP in their absence.



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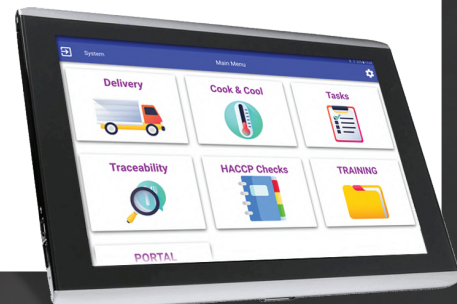
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The Solution

- Ensures tamperproof, HACCP compliance.
- Delivers good corporate governance and improved risk mitigation.
- Ensures compliance with all aspects of Food Hygiene Regulations.
- Eliminates the risk of fines, potential closure and loss of reputation when used properly.
- Eliminates all paper from your HACCP and operations removing the cost of paper, ink cartridge refills and staff time, printing, distributing and handling of paperwork.
- Automates reminders for hot temperature checks and daily tasks ensuring HACCP is being implemented.
- Simplifies the auditing process with all records, current and historical, available from any web enabled device.
- Real time reporting gives your Head Chef and management team visibility of task completion as they happen, maintaining food quality and standards.
- Production traceability with allergen management system ensures that you can protect your business and your customer.
- Our Web Portal management of your HACCP and operations records eliminates the need to physically store records, saving space, time and money.
- FoodCheck 2.0 is easy to use, intuitive and ensures that essential HACCP records are maintained even when key staff are on leave or when new inexperienced staff are behind the counter.
- Annual calibration is included as part of the FoodCheck 2.0 agreement which avoids worrying about the cost of annual calibration or missing calibration records, and ensures that you have all data required for your food safety inspection.
- The automated sensors record the temperature in each chill or freezer unit every 30 minutes eliminating the need for manual temperature recording.
- Automated SMS, email and telephone call alerts can be set up to warn Chefs and key staff members of temperature excursions, power outages or doors left open to avoid any expensive stock loss and disruption to operations.



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