

Quick Service Restaurants

Digital HACCP & Wireless Temperature Monitoring

FoodCheck 2.0
Complete Food Safety Control

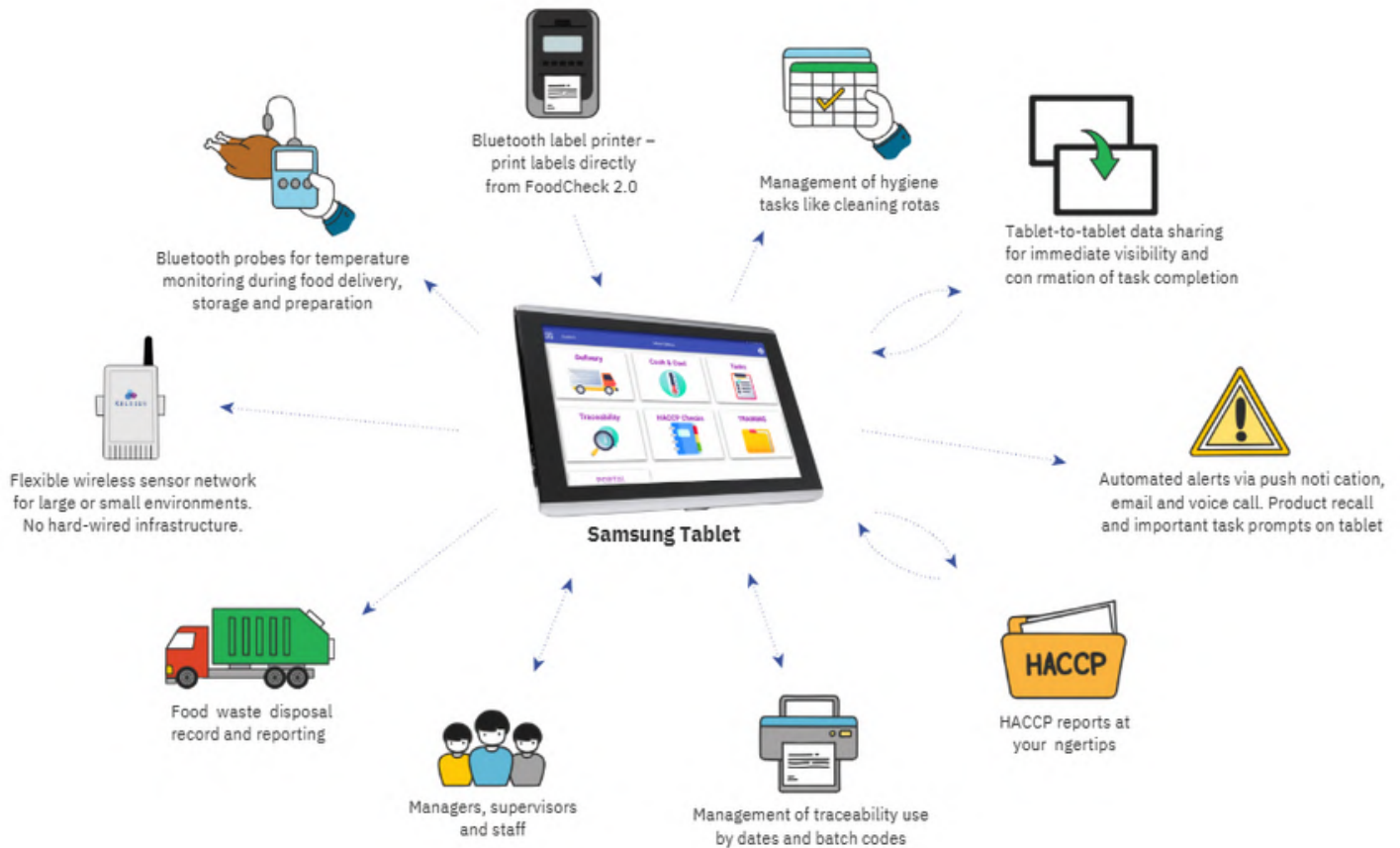


Maintain compliance across single and multi-site QSR kitchens and ensure consistent temperature and humidity monitoring to protect stock.

FoodCheck 2.0 delivers a reliable, compliant, and fully automated digital HACCP and temperature monitoring solution for QSR chains. Reduce staff time spent on HACCP, protect stock, and simplify EHO inspections across every site.

- ✓ Full regulatory compliance with simplified inspections from any web-enabled device.
- ✓ Real-time reporting for full task visibility across every site.
- ✓ 24/7 automated alerts via local AV alarm, push notifications, email or voice calls.
- ✓ Temperature recording every 30 minutes for tamperproof records.
- ✓ Automated reminders for hot temperature checks and other critical tasks.
- ✓ No paperwork or associated costs.
- ✓ Annual calibration included throughout the agreement term.
- ✓ Powerful search by batch code, product, invoice number or task.
- ✓ Food waste disposal recording and reporting.

The FoodCheck 2.0 System at QSR kitchens



Reporting Suite

The Reporting Suite helps oversee your food safety performance in every location and make data-driven decisions.

- ✓ Automated task reports and dashboards.
- ✓ Real-time data with date and time stamp and photo option.
- ✓ Non-conformances highlighted, alerts recorded and corrective actions logged.
- ✓ Live and historical data always available.

Security and Compliance

Kelsius engages secure software design practices and has multiple, strict controls in place to protect your data, your privacy and system access.

Kelsius is fully compliant with all industry regulatory requirements.

- ✓ ISO9001:2015 Accredited
- ✓ ISO14001:2015 Accredited
- ✓ ISO 27001 compliance through AWS
- ✓ Compliant with FDA 21 CFR Part 11 regulations

Sustainability

Kelsius is committed to improving global sustainability by focusing on four principles in how we do business, how we manufacture our products, and how we help our customers. Those principles are removing paper, reducing waste, protecting stock and saving energy.

