



CONTRACT CATERING

Digital HACCP & Wireless Temperature Monitoring

FoodCheck 2.0
Complete Food Safety Control



The Kelsius Mission: To make the world safer for consumers of food and medicine.

FoodCheck 2.0 helps UAE catering teams replace manual HACCP records with tamperproof digital records, live monitoring and stronger operational control.

- ✓ Temperature recording every 30 minutes.
- ✓ Production traceability with allergen management.
- ✓ 24/7 automated alerts via local A/V alarm, push notifications, email or voice calls.
- ✓ Search by batch code, product, invoice number or task.
- ✓ No paperwork or associated costs.
- ✓ Easy and intuitive to use for all staff.
- ✓ Automated reminders for cooking, cooling and daily checks.
- ✓ Annual calibration included.
- ✓ Supports HACCP compliance and audit-ready food safety records.
- ✓ Food waste disposal recording and reporting.
- ✓ Real-time reporting for full task visibility.
- ✓ Lifetime warranty on all Kelsius-manufactured equipment.



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The FoodCheck 2.0 System at Work



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



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