

Get organized for better food.

CHECK

HACCP



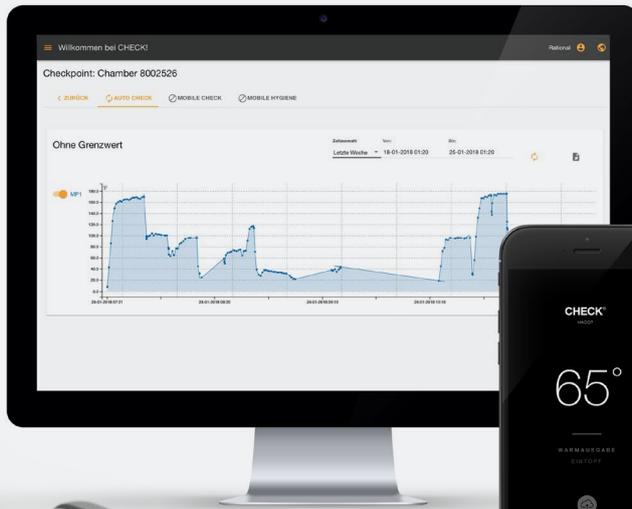
Let's get to the heart of the matter.

All critical points – seamless, standardized
and traceable – on demand.

Rieber

HACCP and food quality depend on a crucial relation: The one between temperature and time.

With the CHECK HACCP app and a temperature sensor you meet complete documentation requirements throughout the entire food-flow.



CHECK HACCP App

Download the app for your mobile device from the app store to register your QR-Code sticker and do the temperature and hygiene logging



Superfast Core temperature sensor
Recording the temperature within 3 seconds. Safe transport by retractable measuring lance.



QR code sticker
The QR code defines the critical point. 5 QR codes are included in the starter pack.



CHECK Tempsens
automatically logging from room temperature.

GermanCloud by Deutsche Telekom



CHECK CLOUD®

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We make it as easy as possible.

1. Verification and initiation measurement
2. Execute measurement
3. Report measurement
- 4. Documentation complete!**



Incoming inspection



Service temperature



Storage temperature



Transport handover



Preparation control

From Q3/2018 CHECK Trace

- 1) Organize with your customers and Your equipment a multi-way cycle
- 2) Transparency about your equipment warehouse and the hygiene condition
- 3) Know where, when, which Equipment is located.

The CHECKCLOUD® works according to the strictest data protection laws in the world. ISO and TÜV certified safety. On request externally auditable. Hosting in high-security data center of Telekom in Germany.

CHECK CLOUD®

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Made in Germany 4.0

CHECK Services provide a complete, automated cloud platform to transparently track, collect and distribute information about storage conditions and the organization of food, from production to the plate.

We boost you for the future

The services of CHECKCLOUD® therefore follow a strict expansion plan. With the CHECKCLOUD® we link all quality relevant information in all sequences along the food supply chain - such as production, transport, storage, trade, processing and delivery service. This allows all parties involved, such as food producers, wholesalers, retailers, restaurateurs and manufacturers of machinery and equipment along the value chain, to make quality assurance decisions and to identify weaknesses in the supply chain at an early stage.

For the first time, producers, processors, consumers and public authorities benefit from the transparency that lowers costs and leads to more trust. The waste of food and its packaging becomes significant reduced. This applies to all stages along the food supply chain.

Our goal is to increase the value of the food with each participant in the process - from the origin to recipes, their ingredients and allergens as documentation of all stages of processing - and in the long term to the domestic refrigerator.

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Partner of Excellence



Universität Stuttgart

