

CHECK

HACCP



HACCP. At the core of the matter.

Document data seamlessly and digitally
across the entire process.

HACCP and food quality are a function of temperature over time.



checkcloud.com

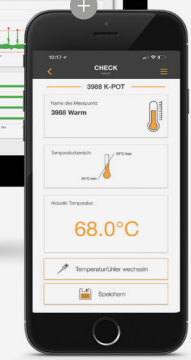
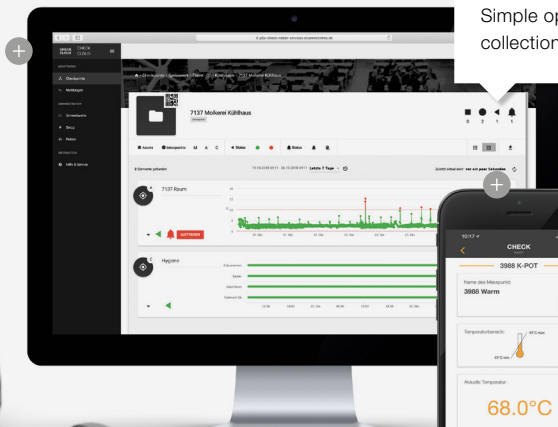
Fulfil your entire documentation obligations throughout the entire foodflow with the CHECK HACCP app and a Bluetooth-enabled core temperature sensor.

CHECK Cockpit

Central web-based data retrieval, configuration and management (temperature HACCP report, hygiene report, quality index, user and rights management etc.).

CHECK app

Simple operation and data collection via a smartphone.



Mobile CHECK

Manual temperature measurement using a Bluetooth-enabled core temperature sensor and the CHECK app. Simple hygiene and service management with flexible, individually configurable checklists and an additional photo and text function via the CHECK app.

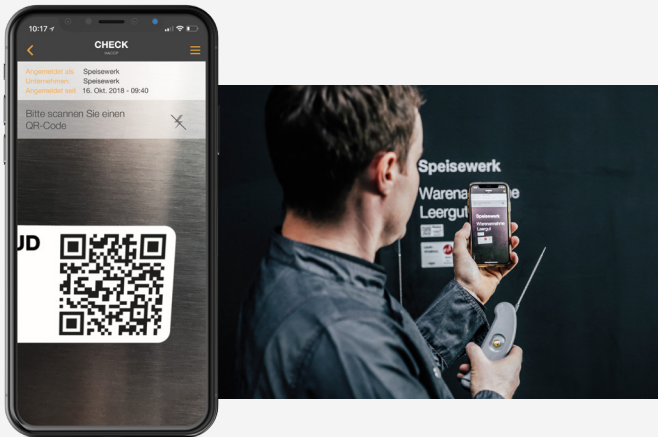
QR code

Clear identification of CHECK points with labels certified as food-safe.

Auto CHECK

Automatic room temperature measurement using sensors.



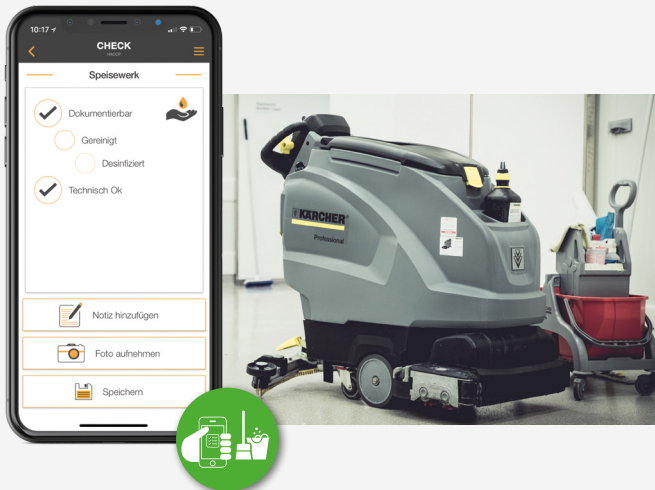
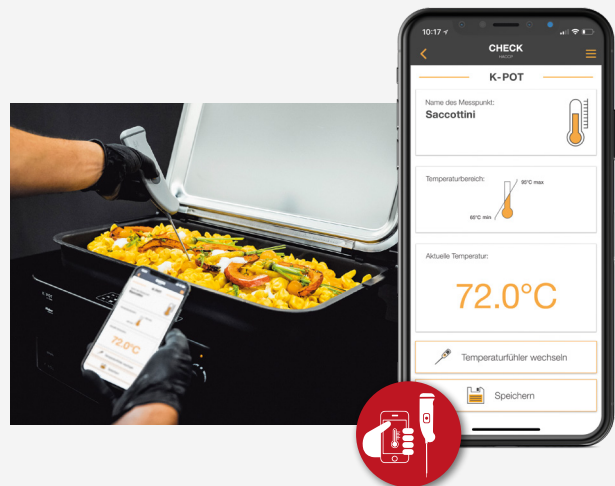


Mobile CHECK

The attached QR code is scanned with the CHECK smartphone APP to identify the CHECK point. This determines whether it concerns the recording of temperature data, hygiene data or checklists.

Core temperature measurement based on the SMS principle

The temperature data is recorded by a Bluetooth-enabled core temperature sensor and immediately transmitted to the CHECK app. This measurement is confirmed via the app, sent to the CHECK CLOUD and documented in compliance with the HACCP requirements.

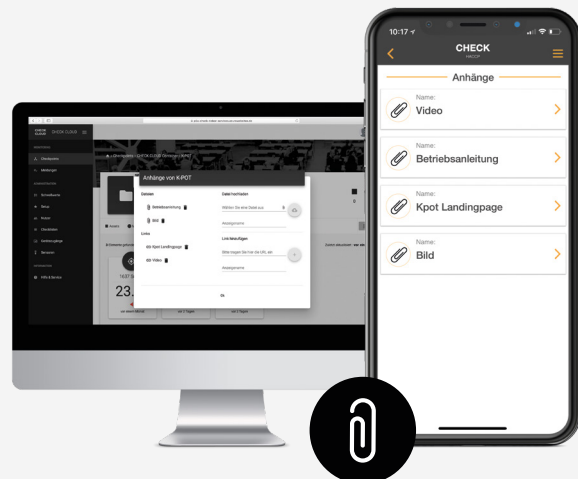


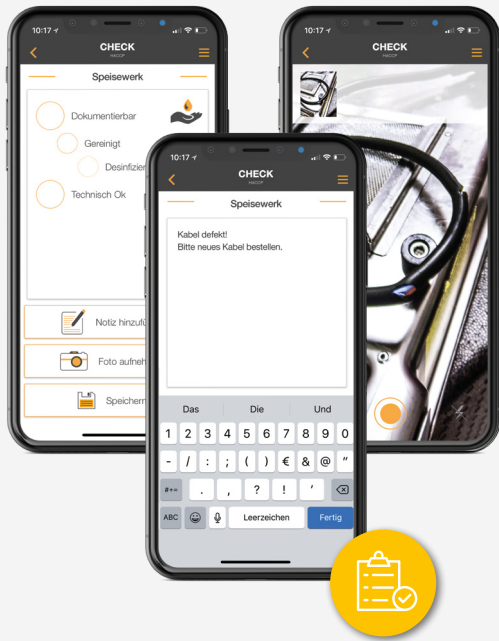
Hygiene management

If it concerns hygiene data, the cleaning status of the CHECK point can be documented via standardised selection and individual text functions and a photo can also be stored to provide clear proof of the cleaning.

Storing file attachments & URL

With this feature, you can now store individual downloads of any kind in every QR code, such as PDF, JPG, Word files etc. and also URL links. This allows the relevant person at each CHECK point to call up useful information. For organised and simple data and information sharing, information can be called up at the CHECK point, exactly where it is needed.





Service management

The individual text and photo function can provide simple information management for a wide range of service calls in addition to the HACCP hygiene documentation at several levels of the organisation. For example, it can provide information about faulty appliances, contamination or repeat orders. In addition, the flexible checklists can be tailored to your business needs, thus providing you with an automated organisational tool for a wide variety of applications.

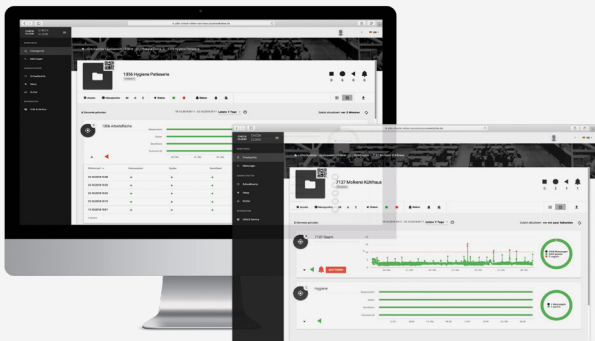
Automatic room temperature measurement using retrofittable sensors

For Auto CHECK, temperature sensors (dishwasher-safe) are fixed onto a mobile/stationary appliance or in a room. These sensors measure the temperature in configurable intervals and send the measurements automatically to a local gateway, which transmits the data directly to the CHECK CLOUD. As soon as the temperature rises above or drops below the defined level, the user is informed immediately via the alarm function and, if necessary, can initiate countermeasures at an early stage.



CHECK Cockpit

The browser-based cockpit is used to manage, visualise and evaluate the process data collected. In addition, the configuration of the measuring points and the management of the user rights is carried out via the central cockpit. This is where the alarms, temperature limits and measuring point types can be stored. In addition to the HACCP-compliant documentation, energy and process optimisation concepts can be created in the long term from the aggregated data.



Say goodbye to the HACCP paper mountain.

HACCP lists no longer mean 4 years of paper and folder chaos – but instead provide digital accessibility at any time. All measuring points, documentation and alerts in a single web interface.



System

- Transparent digital HACCP lists with real-time data.
- 24/7 alarm function.
- Simple user/rights management and configuration.
- Can be retrofitted into an existing infrastructure.
- User-friendly and intuitive application.
- Reduction in personnel costs, expenditure and time.
- Simple information management tool with individually configurable checklists.
- Possible connection to existing inventory management systems.
- Automatic documentation and archiving without wasting paper.
- Patented digitalisation system: U.S. pat. no. 9,996,056.
- Hosting and operation of the platform in compliance with the GDPR in the EU.

Core temperature sensor

- Robust, hygienic, HACCP and EN 13485 compliant.
- Very fast response time (3 sec.).
- Protection rating IP66/67.
- Typical battery life: 1000 h in continuous operation.
- Accuracy of +/-0.4 °C to +199 °C.
- Measuring range of -49.9 °C to +299 °C.

QR code

- Dishwasher-safe.
- Easily retrofittable food-safe label.
- Temperature resistant from -40°C to +180°C.

Rieber

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