CHECK

HACCP

Your transparent and digital all-in-one HACCP system

Easily retrofittable and simple to use – for maximum safety and hygiene.

HACCP and food quality are a function of temperature over time

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

Our hardware and software:

- ⊕ **Robust**
- ⊕ **Practical**
- ⊕ **Retrofittable**
- ⊕ **Easy to use**
- ⊕ **Patented**
- ⊕ **Highest level of data protection**
- ⊕ **Efficient**

CHECK Cockpit
Central web-based data retrieval, configuration and management (HACCP temperature report, hygiene report, quality index, user and rights management, export, system configuration, definition of task intervals).

CHECK app
Intuitively guided operation and data collection for core temperature measurement and checklists.

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 – stationary and in mobile devices.

Mobile CHECK (alternative)
Can also be used individually and universally outside of HACCP for different control areas (maintenance, facility management, cleaning, production, system maintenance).
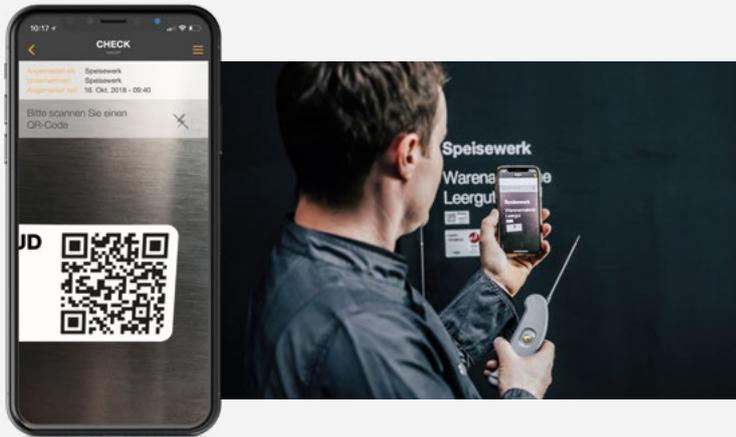
Mobile CHECK with a QR code

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.

The user receives user-friendly guidance from the system at every check point as to what needs to be documented.

Core temperature measurement based on the SMS principle: Scan – Measure – Send

(Our patented process, patent no.: DE 10 2013 011 987 B4 2019.06.27)

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. In the event of deviations from the prescribed limit value, the right corrective measures and actions are automatically sent to the user.
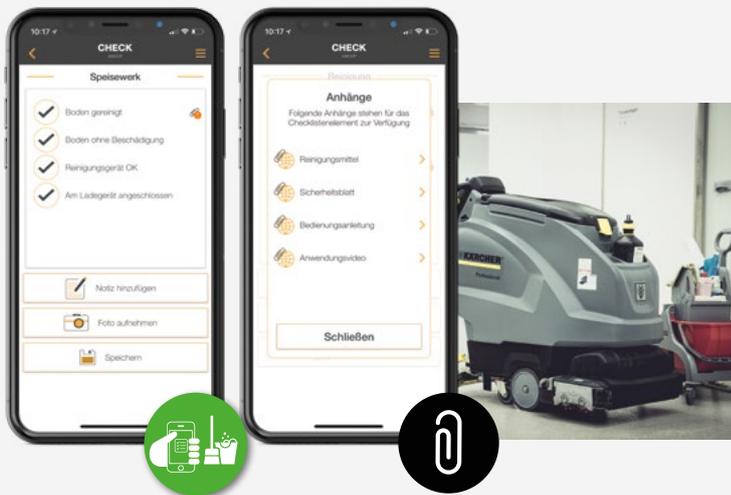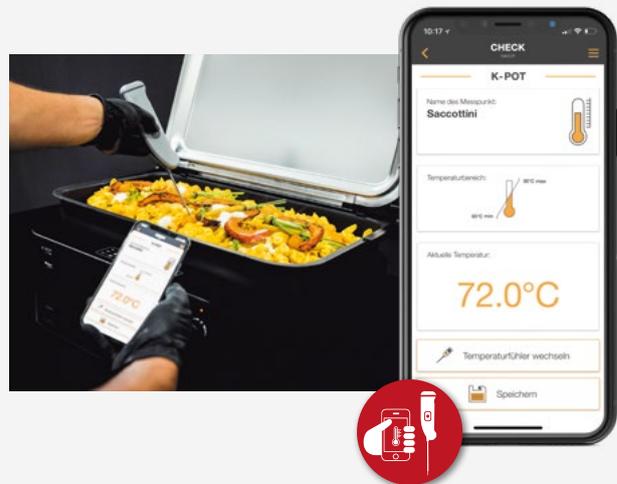

On-demand hygiene management

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. Tutorial videos and cleaning instructions (PDF) or direct links for re-ordering via the desired online shops can be attached via external links.

Storing file attachments & URLs

You can use this feature now to store individual information 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, available right at the check point at which the information is needed, on the dashboard or in the app. Comparable to an integrated "Dropbox system".
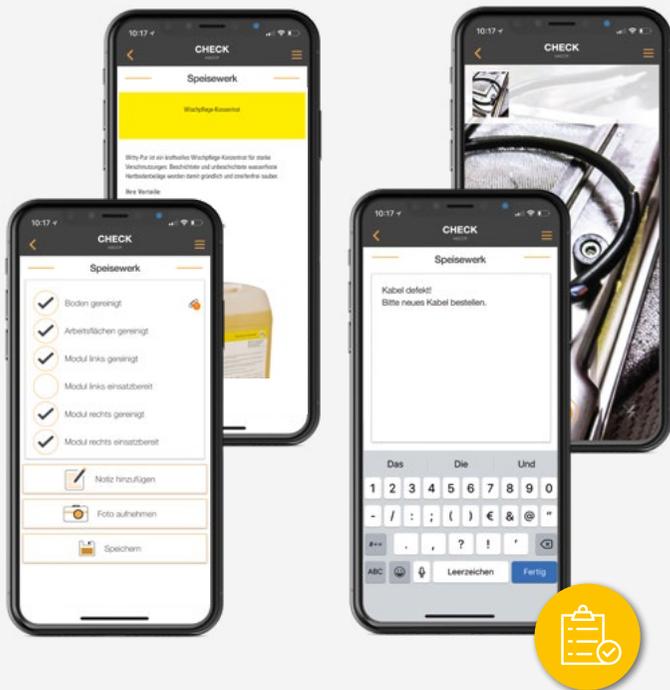
Service management

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. With practical real values through the sleeve on the temperature sensor (time delay).
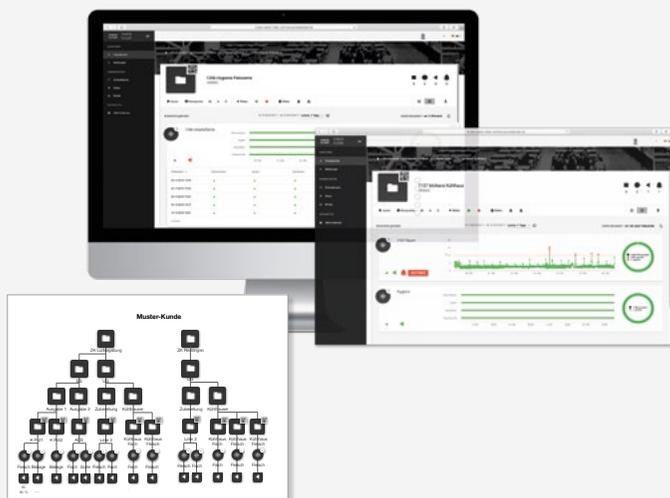
CHECK Cockpit

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. Asset and task management is created centrally and individually here in accordance with the operational structure.

Benefits

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. patent no. 9,996,056
- Hosting and operation of the platform in compliance with the GDPR in the EU
- User-friendly system in 4 languages (German, English, French, Italian)

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

Core temperature sensor
- Robust, hygienic, HACCP and EN 13485 compliant
- Very fast response time (3 sec.)
- Protection rating: IP66/7
- 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

Room temperature sensor
- Can be integrated into stationary and mobile devices and retrofittable (non-proprietary)
- Can also be used offline with a data logger (ring buffer for 16 temperature measurements)
- Temperature resistant from -40°C to +85°C (plastic housing) and internal sensors (-40°C to +125°C)
- Dishwasher-safe
- Food-safe
- IP 65
- Sustainable with a replaceable battery
- Low radio frequency of 868 MHz for a higher range and for outside the congested range (2.4 GHz)
- Intelligent and self-organised sensor and gateway communication
- With practical real values through the sleeve on the temperature sensor

CHECK CLOUD
ZX00016054

Rieber

Our awards

CHECK CLOUD®
Get organized for better food.

Say goodbye to the HACCP paper mountain

HACCP lists no longer mean 4 years of paper and folder chaos – but can be accessed digitally and transparently at any time on the dashboard. All measuring points, documentation, alerts and task management in a single web interface.

We organise your multi-cycle system digitally

It can be easily integrated into an existing infrastructure or used as a new sustainable solution.

- Hygienic
- Sustainable
- For small and large containers
- Convenient
- No deposit
- Practical

eat**TAINABLE**

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