CHECK
HACCP

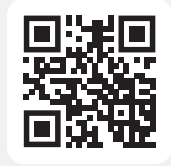# Your transparent, digital and complete HACCP system.

Easily upgradeable and userfriendly – for maximum safety and hygiene.

Food quality is a function of temperature over time.

With the CHECK HACCP app and a Bluetooth-enabled core temperature sensor, you can fulfill your complete documentation requirements throughout the entire food flow.

Our hardware and software:
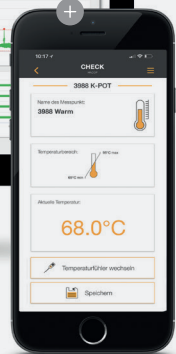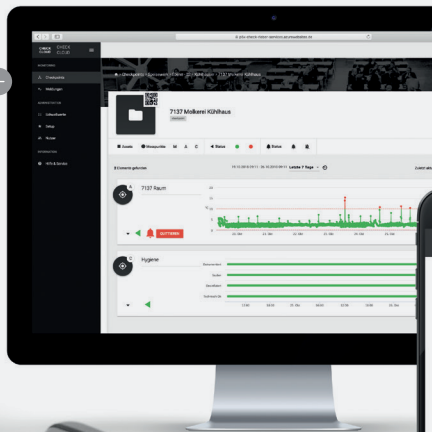- robust
- practical
- upgradeable
- userfriendly
- patented
- highest data protection
- high performance

Digital HACCP instead of filling in lists manually – Our CHECK HACCP system tracks your paper savings with every QR code scan.

CHECK App
Intuitively guided operation and data collection for core temperature measurement and checklists – universally applicable outside of HACCP for various control areas (maintenance, facility management, cleaning, production, equipment maintenance).

CHECK Cockpit
Central web-based data retrieval, configuration, and management (temperature HACCP report, hygiene report, quality index, user and rights management, export, system configuration, setting task intervals).
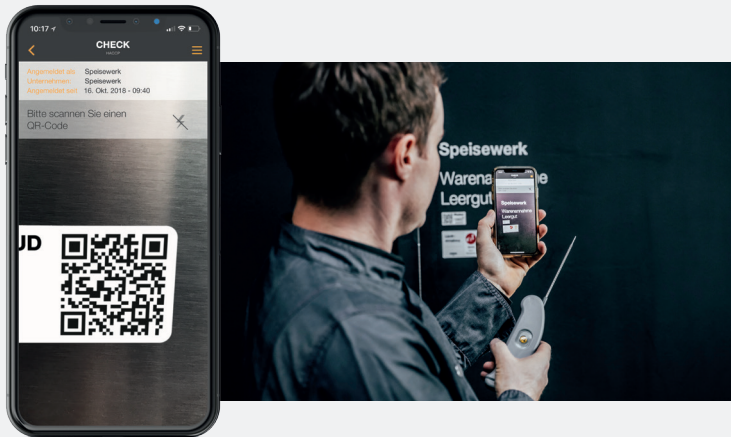
Mobile CHECK
Manual temperature measurement using a Bluetooth-enabled core temperature sensor or infrared temperature sensor and the CHECK app. Easy hygiene and service management with flexible, individually customizable checklists and additional photo and text functions through the CHECK app.

QR-Code
Unique CHECK Point identification using food-certified stickers.

Auto CHECK
Automatic room temperature recording using sensors, both stationary and in mobile devices.

K.I.
by axino™

New: Interface with existing merchandise management systems
Connect CHECK with your merchandise management system and have all your data in one place.

Mobile CHECK via QR code

For the identification of the CHECK Point, the attached QR code is scanned with the smartphone CHECK APP. This determines whether it is for recording temperature data, hygiene data, or checklists. The user is guided by the system at each checkpoint in a userfriendly manner, specifying what needs to be documented.

Core temperature measurement using the SMS principle: Scan – Measure – Send

(our patented method, Patent No.: DE 10 2013 011 987 B4 2019.06.27)

The temperature data is captured by the Bluetooth-enabled core temperature sensor or infrared temperature sensor and immediately transferred to the CHECK app. Through the app, this measurement is confirmed and documented in compliance with HACCP standards in the CHECK CLOUD. In case of deviations from the prescribed limit, the user is automatically provided with the correct corrective and action measures.
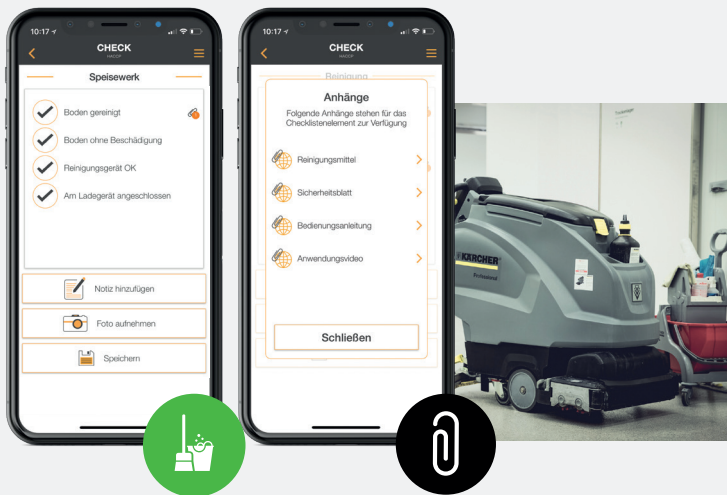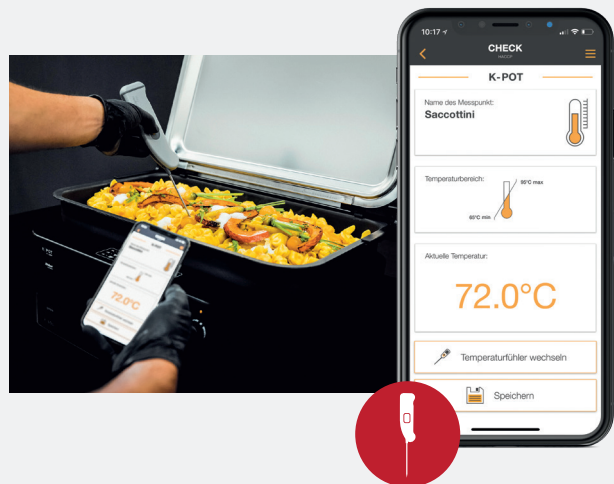

Demand-driven hygiene management

If it concerns hygiene data, the cleaning status of the CHECK Point can be documented using standardized selection and individual text functions. Additionally, a photo can be attached for clear cleaning verification or external links, tutorial videos, and cleaning instructions (PDF) can be appended, as well as direct links for reordering through preferred online shops.

File attachments & URL linking

With this feature, you can now attach individual information of any kind such as PDFs, JPGs, Word files, etc., and also URL links behind each QR code. This allows the responsible person to access helpful information at every checkpoint. For organized and straightforward data and info sharing, accessible right at the checkpoint where the information is needed, on the dashboard or in the app. Similar to an integrated „Dropbox system."
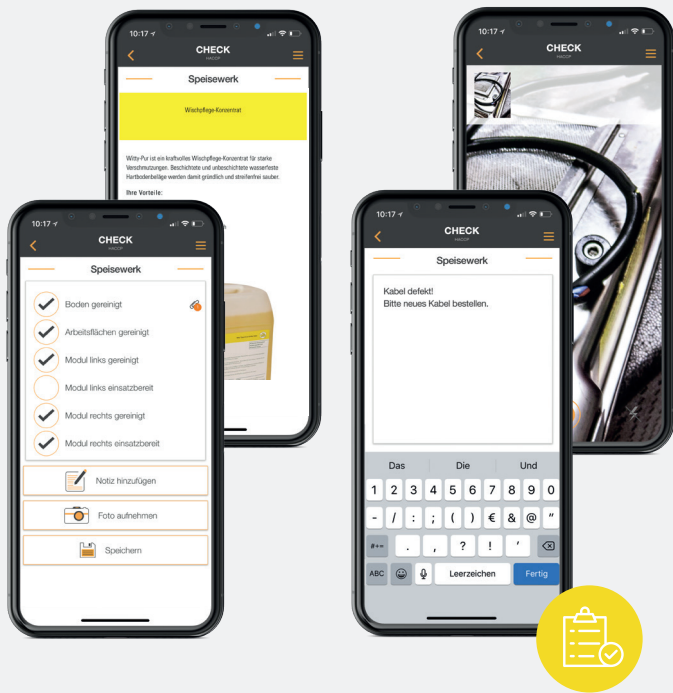
Service Management

In addition to HACCP hygiene documentation, the individual text and photo function enables uncomplicated information management for a wide range of service cases across multiple organizational levels. This enables direct notification about issues such as faulty equipment, contamination, or reorders. Additionally, flexible checklists can be tailored to meet your operational needs, providing an automated organizational tool for various task areas.

Automatic room temperature and humidity measurement using retrofittable sensors.

For Auto CHECK, temperature sensors (dishwasher-safe) are installed in a mobile/stationary device or room. These sensors measure temperature at configurable intervals and automatically transmit the readings to a local gateway, which then forwards the data directly to the CHECK CLOUD. Upon exceeding or falling below the defined temperature levels, the user is immediately alerted via the alarm function and can initiate preventive measures if necessary. As an add-on, our room temperature sensors, using axino™ AI technology, enable not only indicative core temperature measurement of food, accurate to 0.5 °C, eliminating the need for manual measurement, but also humidity measurement to enable even more precise monitoring of the room environment.

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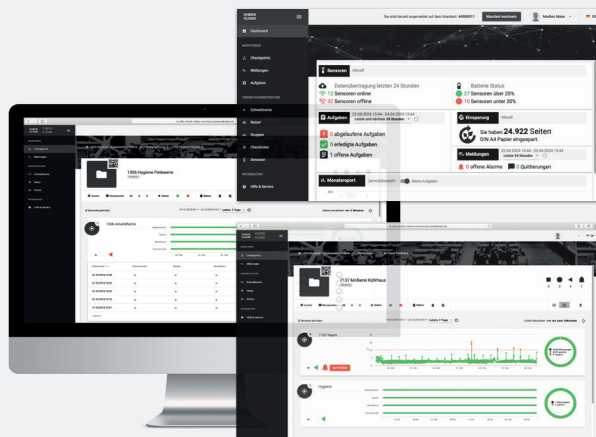
CHECK Cockpit

The browser-based cockpit is used for managing, visualizing, and analyzing the collected process data. It also handles the configuration of measurement points and management of user rights through the central cockpit. Here, alerts, temperature limits, power meters, and measurement point types can be configured. Furthermore, the system shows the amount of DIN A4 pages saved so far, which were achieved through the automated temperature measurements. In addition to HACCP-compliant documentation, long-term energy and process optimization concepts can be developed through aggregated data. The asset and task management are individually tailored to match the operational structure within this centralized system.

CHECK TRACE

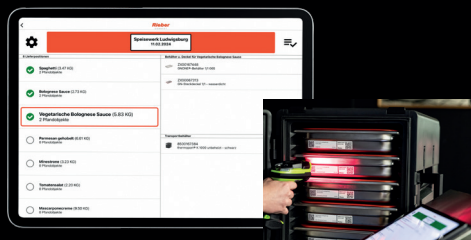**Rieber GN system traceability**
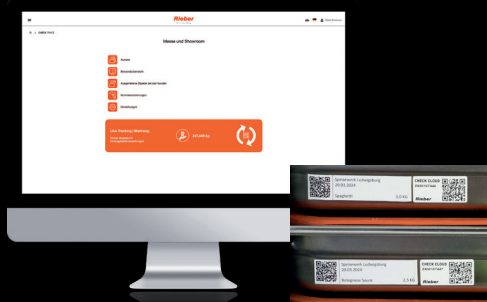digitally organized via QR codes
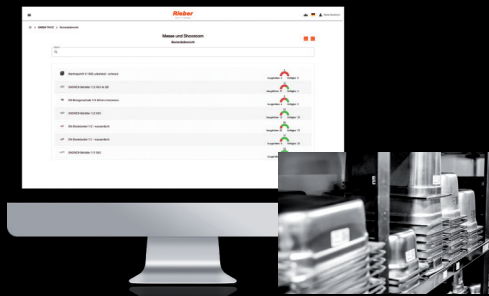
We solve your challenges:

- ⚠ Container loss
- ⚠ Complaints
- ⚠ Incomplete delivery

Solution

*Optionally customizable
with your logo

CHECK TRACE in bulk containers

🔍 Inventory overview

- + Transparent inventory overview of containers, lids, and equipment in real-time
- + Easy control of equipment safety stock

📍 Traceability

- + Know at any time which equipment is with which customer
- + How long the customer has had the equipment and whether the rental period is being adhered to
- + Easy user and rights management and configuration

☑ Consignment

- + Checklist display for all items of the total delivery, ensuring the accuracy and completeness of the food delivery.
- + Integration with the merchandise management system

☁ Content interface

- + Digital representation of the process connectivity for the content interface
- + Digital interfaces: **GS1 Germany**
  fleet management, merchandise management, POS system, recipes, food, information, temperature (HACCP), sensors, multi-use system location
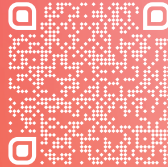
A.I.
by axino™

The fully digitalized transport box
– from HACCP core temperature via AI –
to reusable traceability

+68 °C

Scan for more information

+72 °C

72.0°C

Recording room temperature
with CHECK HACCP sensor

Obtaining core temperature
with the help of artificial intelligence

ISO Certificate ISO–27001

Your Benefits

+ Digital, transparent HACCP lists with real-time data

+ 24/7 alarm function

+ Easy user and rights management and configuration

+ Upgradeable to existing infrastructure

+ User-friendly and intuitive application

+ Reduction of personnel, costs, and time expenditure

+ Straightforward info management tool with individually customizable checklists

+ Possible integration with existing merchandise management systems

+ Automatic documentation and archiving without wasting paper

+ Patented digitization system: U.S. Pat. No. 9,996,056

+ Hosting and operation of the platform GDPR-compliant in the EU

+ Userfriendly system in 4 languages (German, English, French, Italian)

Scan and get in touch.

All our contacts online:

· Germany
· Austria
· Switzerland
· Export

Rieber
M E T A cooking