HACCP, take it to the MAX!

CHECK takes temperature readings as read, and does so much more... it checks everything!

Maximise your resources with **CHECK**

CHECK does exactly what it says, it allows you to CHECK everything

- ✓ Food temperatures
- ✓ Hygiene management
- ✓ Equipment location
- ✓ Supplies
- ✓ Maintenance
- ✓ Cleaning

It allows you to check what needs to be done, how to do it, see if it was done, who did it and when - you can also log any problems or issues.

You can then record and compare the data to ensure everything is correct, and more importantly, where changes need to be made, to meet the required standards...

... this can all be done quickly, easily, digitally and without the need for mountains of paperwork.

Great for the business, employees and the environment.

Your transparent, traceable and digital
all-in-one HACCP system

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

There are HACCP food safety systems and there is software that allows you to make lists, but CHECK provides you with a single solution that will transform all your procedures.

Yes you can check that food is kept at the perfect temperature and record it for HACCP, but with CHECK you can also ensure:

- The kitchen is cleaned to a high standard,
- Equipment is maintained correctly,
- The location of all pieces of equipment is known,
- Supplies have been delivered and stored correctly,
- A function/event has been set up perfectly,
- The toilets have been cleaned and any issues dealt with,

...and it doesn't stop there, the checking is endless and can cover all areas of your business.

All data is then recorded and available for you to analyse.

Accessible to all your team members, wherever they are

Managing the workload is easier for managers with the CHECK CLOUD hygiene and HACCP system – used on smartphones and tablets, via an app or a browser. The system can be used by anyone with permitted access and the data is available wherever you need it.

Designed to be easy and simple to use, CHECK is suitable for managers and all levels of staff, for food safety, cleaning and hygiene tasks. The system is flexible and can be adapted to accommodate all your needs.
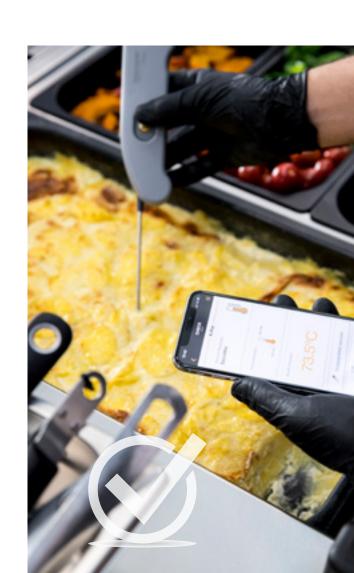
Food Safety

Are you currently seeing chef trying to document the temperature of food with a core temperature probe, a sheet of paper, a pencil, and a folder that must be kept for four years.

With CHECK, temperature data is provided by the bluetooth enabled Core temperature probe, recorded and immediately passed on to the CHECK app.

Using the app, this measurement is confirmed and sent to the CHECK CLOUD and HACCP compliance is documented.

In the event of changes from the preset limits, values are automatically given to the user, so corrections can be made.

Better food safety,

Less paper,

More organised,

HACCP compliant.

Hygiene and cleaning
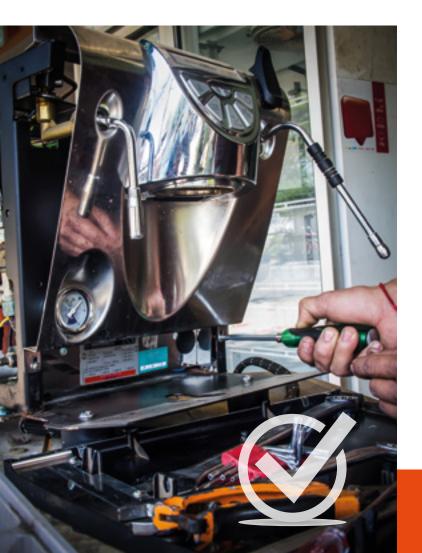
On-demand hygiene management

If recorded data concerns hygiene, the cleaning status of the CHECK point can be documented via standardised selections and individual text functions.

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.

The system also has the ability to write down extra notes if needed for example, leaky pipe on 2nd floor kitchen. Automatic alerts to management can be set when notes are added.

Maintenance and other procedures

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, for example, event organising, equipment maintenance... virtually any task, providing you with an automated organisational tool for a wide variety of applications.

HOW DOES CHECK HACCP WORK?

The CHECK HACCP system is made up of several key elements which are easily retrofittable and simple to use:

- **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.

- **Auto CHECK**

  Automatic room temperature measurement using sensors – stationary and in mobile devices.

- **QR code**

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

- **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.

Non HACCP functions

The system can also be used individually and universally outside of HACCP for different control areas (maintenance, facility management, cleaning, production, system maintenance).

68.0°C

BGL Rieber
META Cooking

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 four languages (German, English, French, Italian)

Core temperature sensor

- Robust, hygienic, HACCP and EN 13485 compliant
- Very fast response time (three seconds)
- Protection rating: IP66/7
- Typical battery life: 1000 hours 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

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
- IP65
- 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

Driven by sustainable innovations, for the future

With market leading products like Gastronorm containers, ACS Varithek, the Thermoport range, K-POT and many more, Rieber has shown that it is at the forefront of innovation within the catering business.

Now hygiene and the environment are at the top of everyone's agenda we are the right people to look at what changes can be made.

As an innovation-driven company, we have been thinking about digital solutions for processes since 2012.

The link between our physical products, the need for better food safety and kitchen hygiene and looking after the environment, opened the door to our digital innovation and CHECK was born.

BGL Rieber

META Cooking

When you have the need for food safety, and procedures to check... call the experts

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