FoodCheck 2.0
Complete Food Safety Control

KELSIUS

Digital HACCP Solution

Protecting your Brand's Reputation & Identity

Now with Production Traceability

How FoodCheck™ will help you:

- 24/7 Automated Monitoring
- Protect Your Brand
- Save Money
- Remove Paper
- Reduce Risk of Non-Compliance
- Remove Risk of Stock Loss

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What's New:

Flexibility
FoodCheck has the greatest flexibility of any Food Safety system on the market, allowing Kelsius to design templates tailored specifically for your organisation. Complicated Paper based processes can easily be replicated and built into your App allowing you to completely remove paper from HACCP and entire Health & Safety process.

Hardware Compatibility
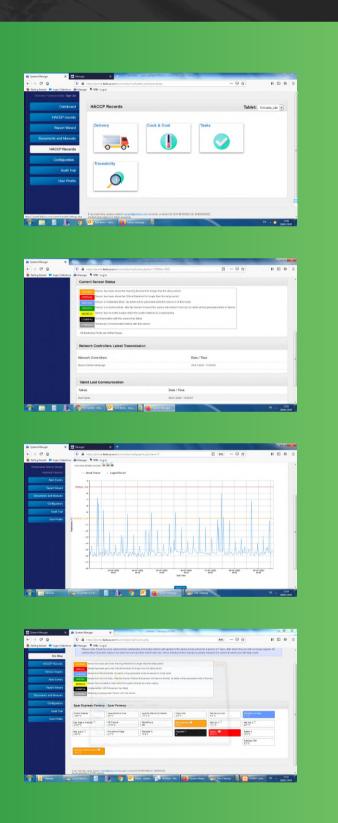FoodCheck is now compatible with a wide variety of Tablets, Probes & Printers ensuring Kelsius can offer a multitude of suitable solutions to your business, catering for all needs and requirements and budgets.

Production Traceability
The revolutionary new Production Traceability App, is a first to market solution, which can greatly reduce the amount of paper and time Food Producers allocate to HACCP.

Photographs
You will now have the ability to take Photos of Products, Tasks and Corrective Actions. These will be stored and displayed on your Portal.

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- Core food temperature measured during food preparation
- Temperature monitoring during food storage
- Management of hygiene tasks like cleaning rotas
- Temperature of food scanned at goods inwards
- Automated alerts via SMS and email. Product recalls and important task prompts on Tablet
- HACCP reports at your fingertips
- Managers, supervisors and staff
- Management of traceability use by dates and batch codes

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kelsius.com/foodcheck

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Built on Over 15 Years' Experience.
Kelsius is the leading supplier of automation technology for product safety and compliance to the food services.
We help our customers improve product safety, remove risk and optimise costs.

FoodCheck™ from Kelsius is a revolutionary, web based, paperless system that provides complete visibility of food safety compliance across your entire operation.

FoodCheck for Hotels:
"We have been using Kelsius for a number of years, it is by far better than other systems on the market that we have previously used, its user friendly & saves hours of paper work & labour, it was described by our local authority as the Rolls Royce of HACCP systems."
Paul Gallagher, Double Tree by Hilton- Stadium MK

FoodCheck for NHS Catering:
"A high quality food safety system in catering establishments is essential. This is paramount for catering services within the NHS. Working closely with Kelsius has given the catering team at Musgrove Park Hospital a great deal of confidence in the way they work, store and prepare food safely. The fridge and freezer temperature monitoring system has helped drive down costs and improved efficiencies."
Philip Shelley Taunton and Somerset NHS Foundation Trust

FoodCheck for Catering:
"The Kelsius system for us is invaluable. Easy setup, easy to use, accurate and instant results. If ever there is any issues we are unsure of the customer service support is swift, efficient and friendly. We have used other systems that are on the market and they are inferior compared to Kelsius. A recent visit from the EHO confirmed our feelings as they were extremely impressed with the system and took away details to show other establishments within the area."
Jo Davis - Catering Manager, Ardingly College

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