



Model 23230

# FlashCheck<sup>®</sup>.CMS

Compliance Management System



Automated HACCP Compliance



# FlashCheck CMS

## Compliance Management System

FlashCheck CMS is a unique web based paperless system providing complete visibility of food safety compliance. Using digital HACCP checklists, data is collected wirelessly and immediately available online in real-time, thus driving considerable cost savings and labor efficiencies across your organization.

Improve control over food safety and quality with automated processes that deliver essential data for making critical decisions to prevent foodborne illness.

FlashCheck CMS is a wireless automated HACCP system that provides:

### Automated HACCP checklists

Keep your customers safe by ensuring foods are properly handled, cooked, and held. Protect your brand by maintaining high food safety standards with accurate recording keeping, automated tracking, and easy to understand logs that clearly highlight quality and safety issues.

Wireless data collection and electronic reporting from a mobile device, automates all paper based processes associated with tracking, logging and reporting:

- Hot & cold holding
- Cooking
- Sanitization
- Employee illness

### Affordable and scalable

Low-cost for the initial setup and monthly maintenance makes this solution accessible to operators of all sizes.

From one store to large chains, FlashCheck CMS is cloud-based IoT technology that's available to everyone.

Setup requires less than an hour, and training personnel to use the system can be done in as little as 5 minutes.

Associates of various skill levels and experience can quickly be successful using FlashCheck CMS, so key personnel can focus on growing sales and serving customers.

### Alerts for Nonconformance

FlashCheck CMS delivers instant alerts, reminders and notifications so employees and managers never miss a deadline, ensuring all food safety and HACCP actions are followed up and executed.

Alarms and notifications via email, smartphone and tablet facilitate immediate corrective action which is documented in the system by the operator.

### Return on Investment

FlashCheck CMS maximizes resources by speeding up the processes associated with monitoring, maintaining, archiving and retrieving food safety records.

This fast, efficient solution can be used by all associates, saving time and labor costs. It helps free up key personnel for doing other essential management tasks. With quick access to reports, less time is spent preparing for food safety inspections and audits.

Based on time studies, saving 4.5 minutes per temperature logging cycle, using 7 cycles per day at an average hourly rate of \$15, saves over \$230 per month in labor costs.

### Data storage and reporting

Information is stored in the cloud for fast, secure 24/7 access from a user-friendly dashboard, using any internet enabled device.

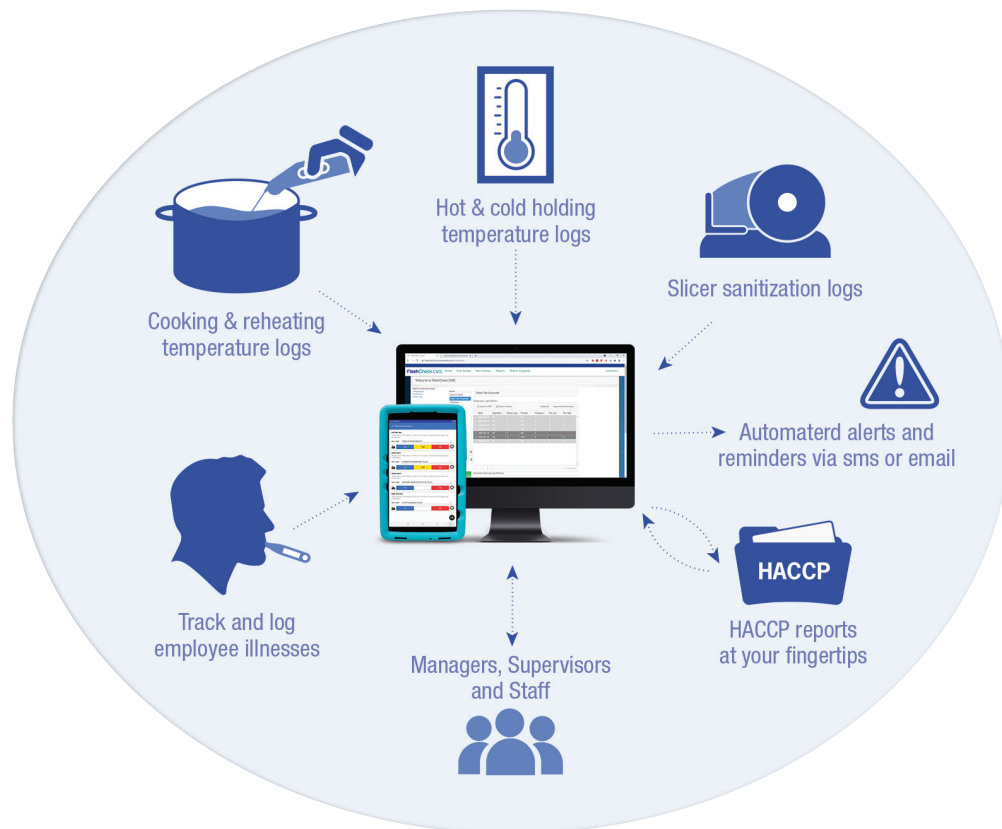
Managers and supervisors use exception reports to identify areas of noncompliance and where HACCP processes haven't been completed. Tamperproof reports are quickly and easily prepared for inspectors and internal audits.

Corporate level managers can review overall performance within an organization by region, district, down to the store level. Valuable information is used to improve standard operating procedures.

Data analysis helps to identify if adjustments are needed to ensure equipment is functioning at an optimal level. It is also used to diagnose equipment failures. Early warnings and taking quick corrective action are critical for ensuring food safety and quality.



## FlashCheck CMS Compliance Management System



## FlashCheck CMS cloud service provides visibility of all operations across all store locations

### Senior Management

- Full control with complete real-time visibility of food safety and compliance status at all levels across the organization
- Alerts provide immediate notification of nonconformance, allowing critical issues to promptly be addressed and documented in the system, along with corrective actions taken
- Exception reporting highlights areas of non-compliance and identifies HACCP processes which have not been completed by staff
- Elimination of manual monitoring, paperwork completion and audit preparation saves time and labor costs
- Computerized nature of system means that there is no record falsification resulting in a transparent and tamper proof solution

### Supervisors

- Electronic records and HACCP reports at your fingertips, simplifying audit preparation and readiness, saving valuable time
- No paperwork completion, filing and retrieval, so staff can focus on core daily tasks, boosting productivity
- FlashCheck CMS is designed to be intuitive and easy to use with data presented on the DeltaTrak web portal in real-time
- Concise dashboard view of daily task history helps manage operations more effectively

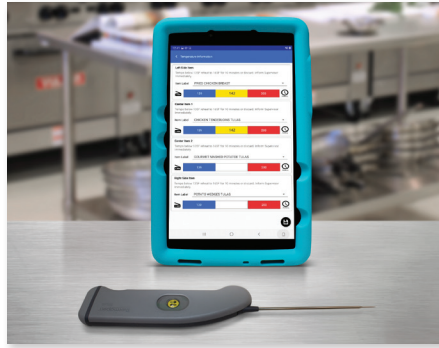
### Staff

- Fast data input using tablet touch screen technology facilitates speed and efficiency of food temperature checks
- FlashCheck CMS tablets can be portable or firmly mounted for ease of use
- System sends alerts, reminders and notifications so staff won't forget to complete tasks and corrective actions

**FlashCheck CMS is easy to integrate into existing food monitoring processes, to replace manual steps that are prone to human error.**



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## Features and Benefits

### Food Temperature Log:

Electronically captures hot & cold-holding and hot-cooking temperatures, utilizing a mobile device and electronic temperature probe.

- Customized checklists for each specific food item, equipment type, location
- Easy to use; train personnel in minutes
- Easy to read and understand logs
- Audible alerts remind when time to log temperatures
- Flags items measured outside of acceptable temperature ranges
- Requires input of corrective actions taken
- Alerts sent to management immediately when item is logged at an unsafe temperature
- Notifies management when temperature logs are not being completed by staff
- Data assists in determining equipment failures or if adjustments are needed

### Sanitization Log:

Electronically tracks sanitization activities, such as meat and cheese slicers.

- Audible alerts remind when sanitization is required
- Application is configurable by equipment type/location

### Employee Illness Log:

Electronically tracks employee illnesses via a website link.

- Includes built-in OSHA illness logs
- Prompts managers to report specific illnesses to proper agency
- User friendly dashboard for ease of data input
- Secure data storage

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DeltaTrak is a leading innovator of cold chain management and temperature monitoring solutions for product safety and compliance to the food services and healthcare industries. Using its world class wireless sensor technology and cloud based data hosting and processing, DeltaTrak improves product safety, ensures regulatory compliance, and optimizes the costs associated with these activities.