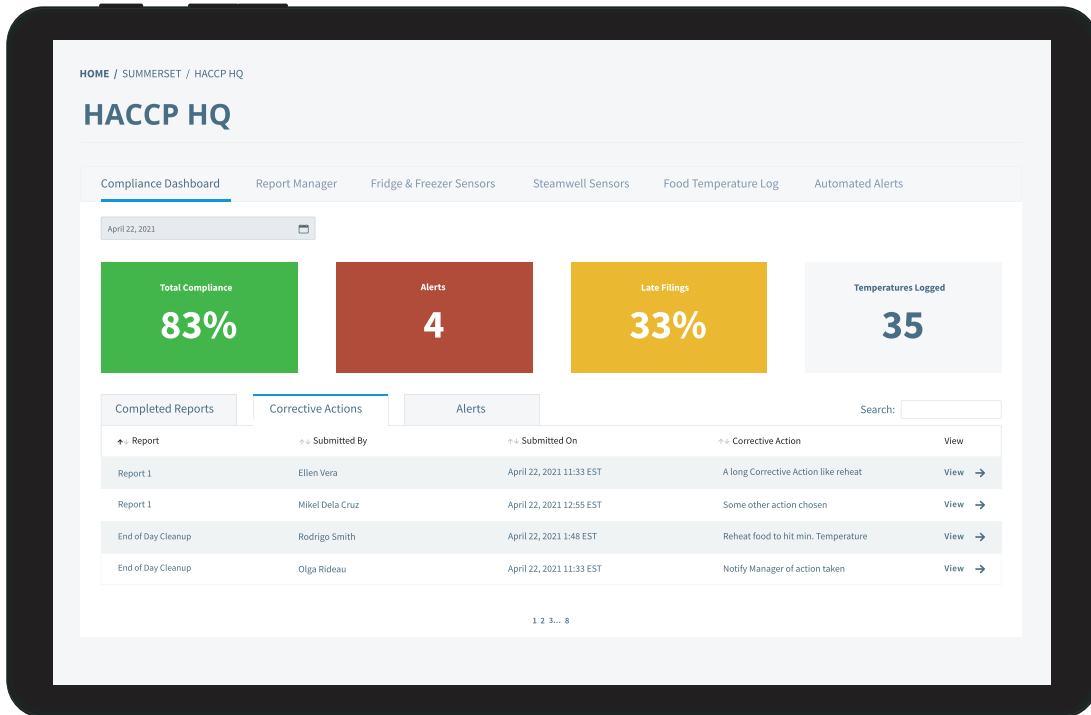Introducing HACCP HQ
Technology by MealSuite®:

Ensure Compliance and Boost Quality in Your Healthcare and Senior Care Foodservice Operations

MEAL SUITE

HOME / SUMMERSET / HACCP HQ

HACCP HQ

| Compliance Dashboard | Report Manager | Fridge & Freezer Sensors | Steamwell Sensors | Food Temperature Log | Automated Alerts |

April 22, 2021

| Total Compliance **83%** | Alerts **4** | Late Filings **33%** | Temperatures Logged **35** |

| Completed Reports | Corrective Actions | Alerts | Search: |

Report	Submitted By	Submitted On	Corrective Action	View
Report 1	Ellen Vera	April 22, 2021 11:33 EST	A long Corrective Action like reheat	View →
Report 1	Mikel Dela Cruz	April 22, 2021 12:55 EST	Some other action chosen	View →
End of Day Cleanup	Rodrigo Smith	April 22, 2021 1:48 EST	Reheat food to hit min. Temperature	View →
End of Day Cleanup	Olga Rideau	April 22, 2021 11:33 EST	Notify Manager of action taken	View →

1 2 3... 8

The HACCP HQ Software Solution

Let us help ensure your operations meet the highest level of compliance. Our proprietary HACCP technology takes tracking paperless, with real-time reports and alerts, including operational checklists and temperature monitoring.

All your compliance solutions from a single vendor

Say goodbye to bulky binders

Save staff time on administrative tasks

Mitigate risk while improving efficiencies

Reduce paper and printing waste

Digital HACCP Checklists

Customizable questions, answer dropdowns and corrective actions for your kitchen and tray service operations:

✓ Delivery speed

✓ Temperatures

✓ Quality score (appearance, taste, aroma, etc.)

✓ And anything else you'd like to track for your safety & quality goals!

HACCP Thermometer Calibration

General		Corrective Action
Date	2/17/22	☐
Time	18:05	☐
Thermometer 1		Corrective Action
Recorded Temperature	65	◉ C ○ F	☐
Employee Initias	RG	☐
Thermometer 2		Corrective Action
Recorded Temperature	112	◉ C ○ F	☐
Employee Initias	DF	☐
Thermometer 3		Corrective Action
Recorded Temperature	77	◉ C ○ F	☐
Employee Initias	DF	☐
Thermometer 4		Corrective Action

CANCEL

Save

Paperless Production

Touchscreens with all of your forecast and production data at your fingertips create an efficient operation that improves communication, reduces waste and maximizes the time of kitchen staff. Fully integrated with MealSuite®, production is driven by resident-specific needs.

Make Your Team Compliance Champions

Access a comprehensive report card file with staff performance relative to HACCP tasks and response times. It is fully integrated with the system, producing a perfect accountability tool.

Integrated Wireless Temperature Sensors

Fully integrated Wireless Temperature Sensors accurately monitor your refrigeration unit temperatures and automatically generate your digital logs into the HACCP module. Sensors ensure you're in the 'Safe Zone' and alert you immediately via text or email if out of range.

Your wireless gateway and temperature sensors will arrive preprogrammed and ready to install in any resident room, fridge, freezer or common space!

Integrated Wireless Bluetooth Thermometer

Perfect for mobile temperature tracking (think: tray delivery and snack carts), the **blue2** wireless probe transmits temperatures to your mobile device via Bluetooth Low Energy.

The fully integrated device can also notify your team of temperatures directly within the MealSuite® foodservice management system and can work in conjunction with the HACCP software.

Ready to see the HACCP HQ solutions in action?
Request a personal demo at **Sales@MealSuite.com**

1-800-393-1999 | **www.MealSuite.com**