



Food Safety Application Suite

Food Safety Software

What is 'right'?

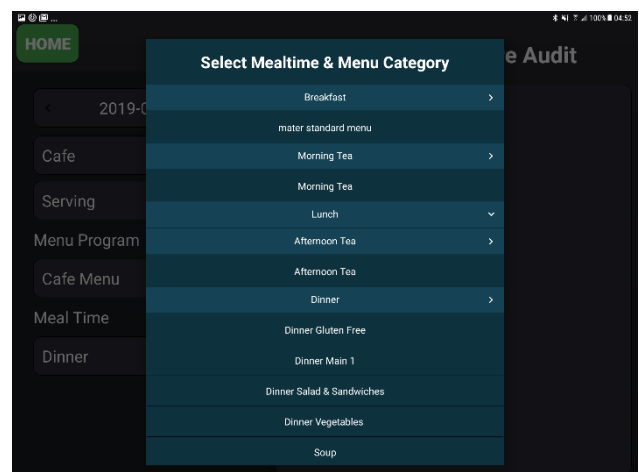
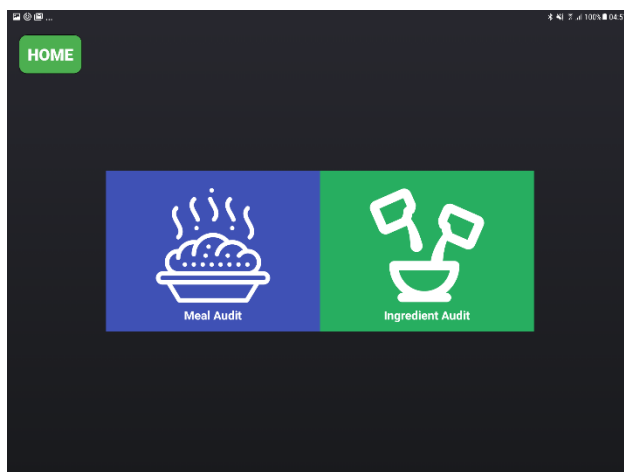
'right' is a Cloud-based system designed to help food services providers to conduct food safety practices following industry standards like HACCP. This system covers risks associated with food temperature by measuring 'critical limits' of temperature of prepared meals and ingredients at 'critical control points' and take 'corrective-actions'. System does 'record keeping' automatically and reports outcomes of such food safety efforts. This application is also capable of capturing and maintain records temperature calibration devices and create cleaning schedules.

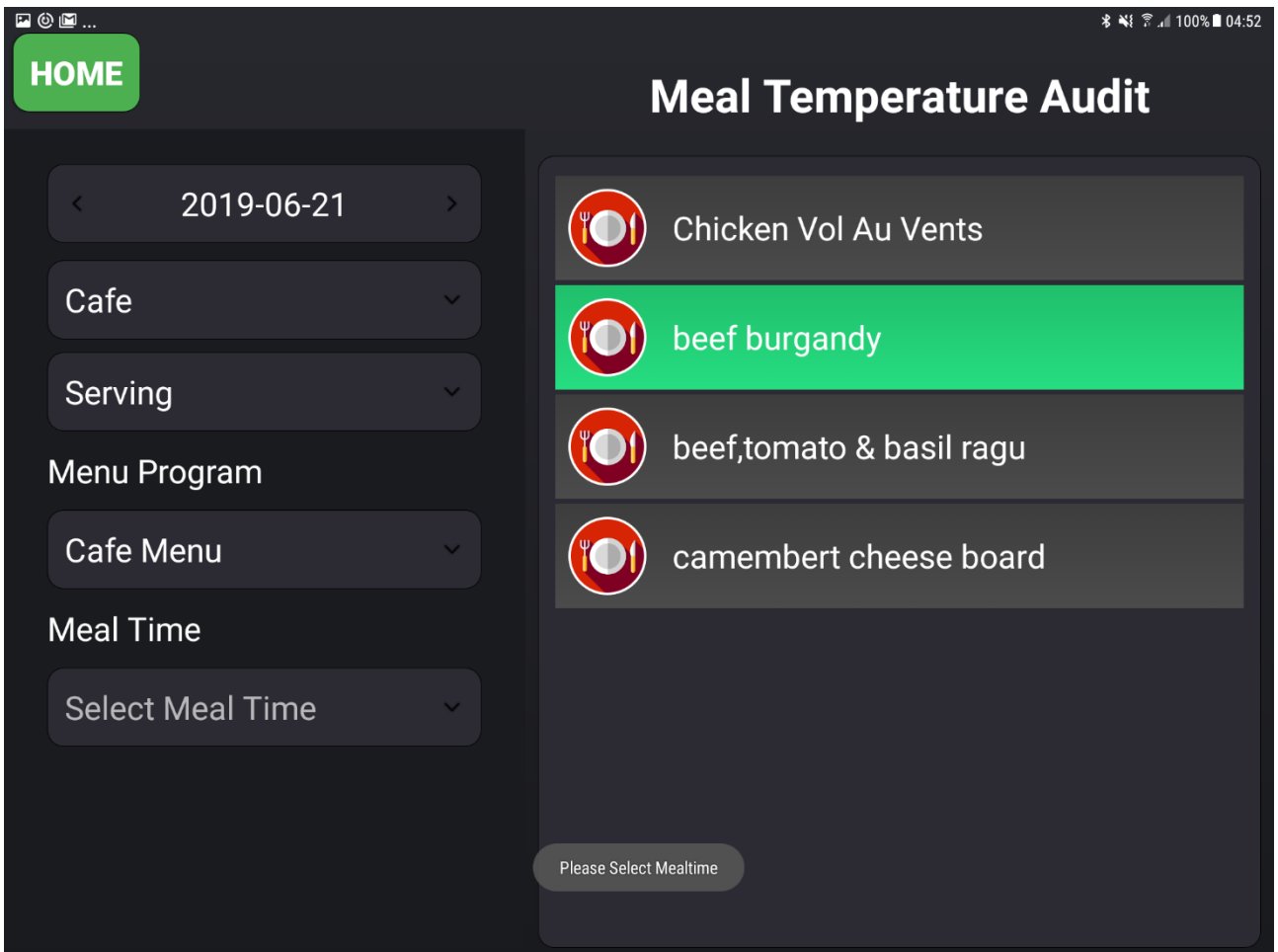
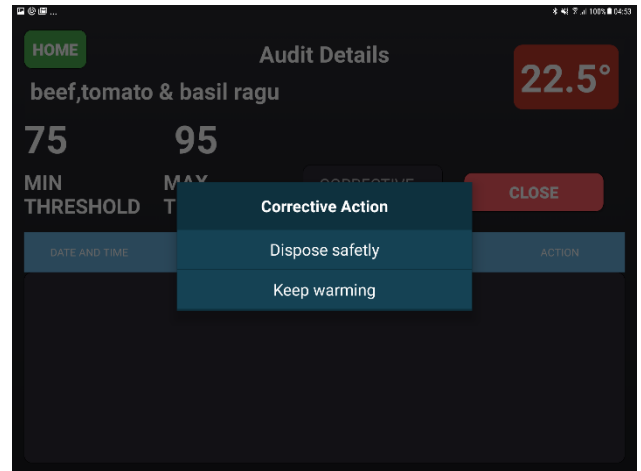
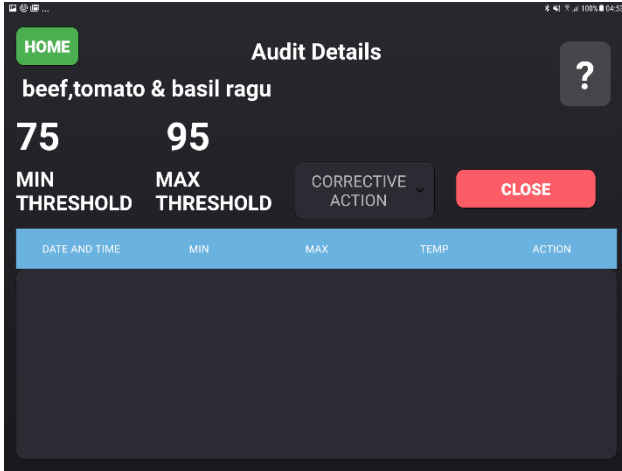
- Utilising an android device or tablet PC in association with a temperature probe to audit meal temperatures, the system measures and record food temperatures from cooking, dispatching, servery and report all temperature records.
- Can be configured to meet all your compliance requirements by setting up specific thresholds and generates notifications to alert the users if food safety standards are not met.

Modules

Temperature Audit

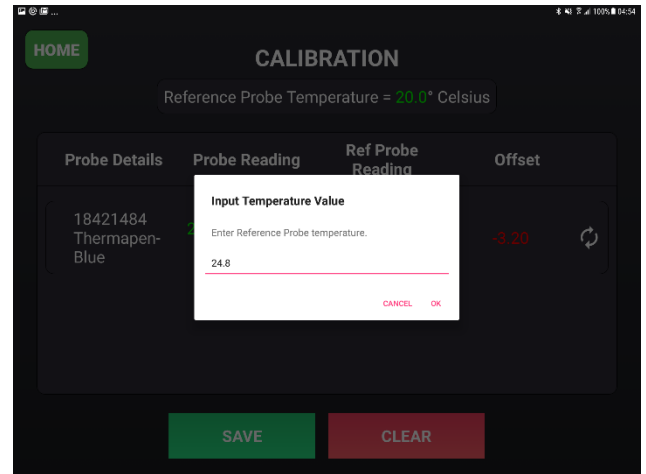
Allows to measure & control temperature of meal items and ingredients during 'Food handling activities' (Purchasing, Receiving, Dry Storage, etc) in selected locations (Kitchen, Cold storage area, stores, wards, etc) using 'Bluetooth Probes'. 'Corrective-actions' can be taken if temperature readings indicate possible hazards.





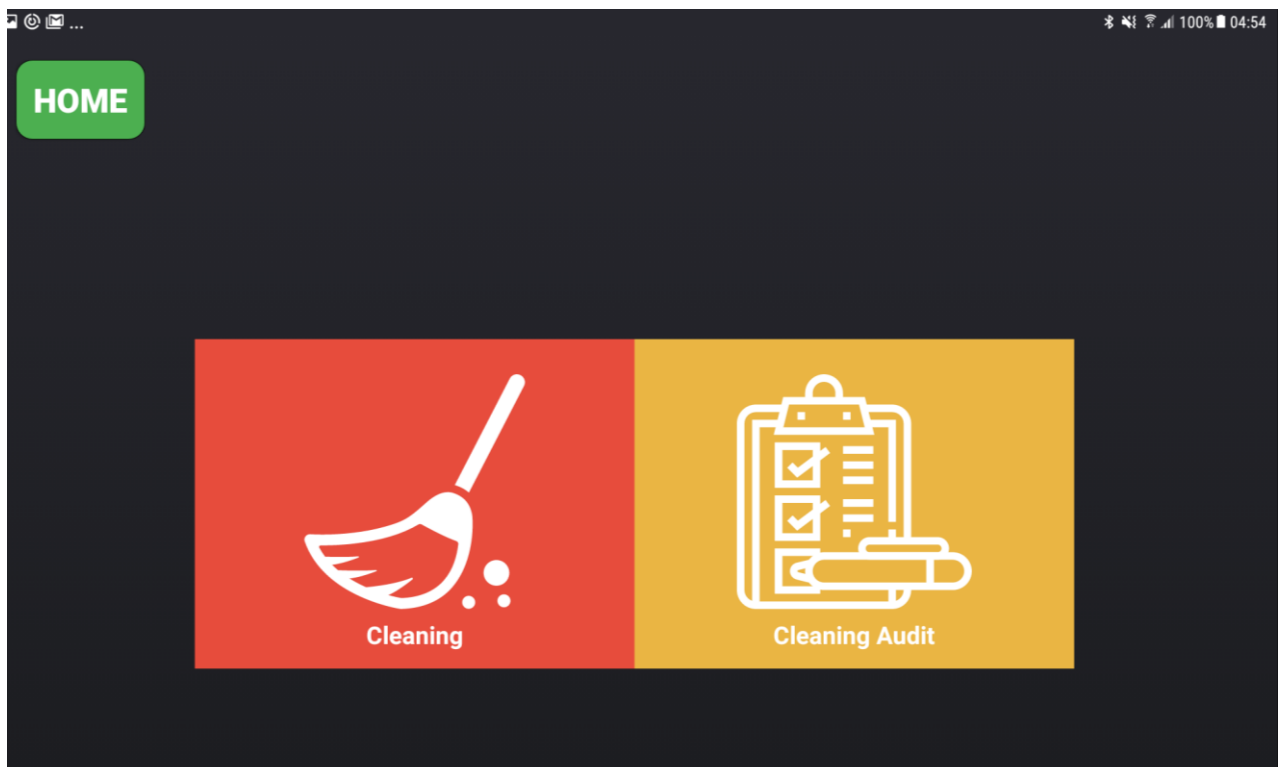
Probe Calibration

Ensures that 'Bluetooth Probes' readings are correct. Probes can be calibrated once or twice annually with a 'off set' value to get accurate measurements through-out the year.



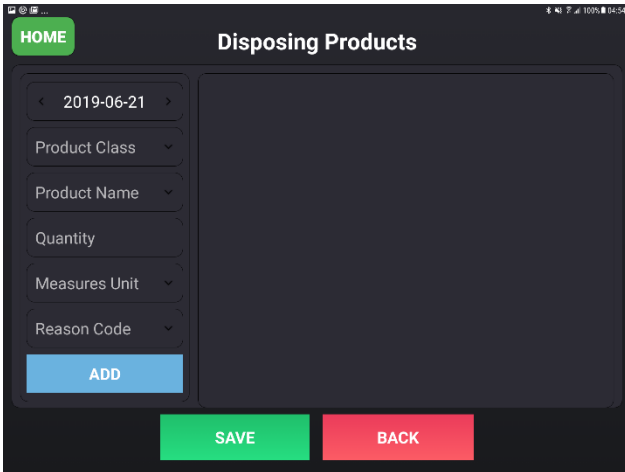
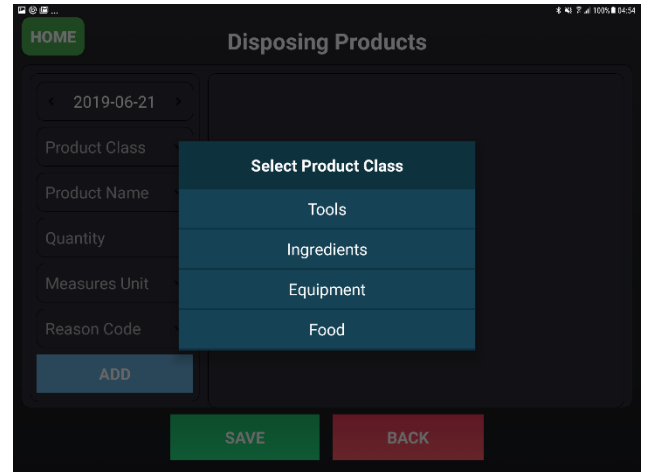
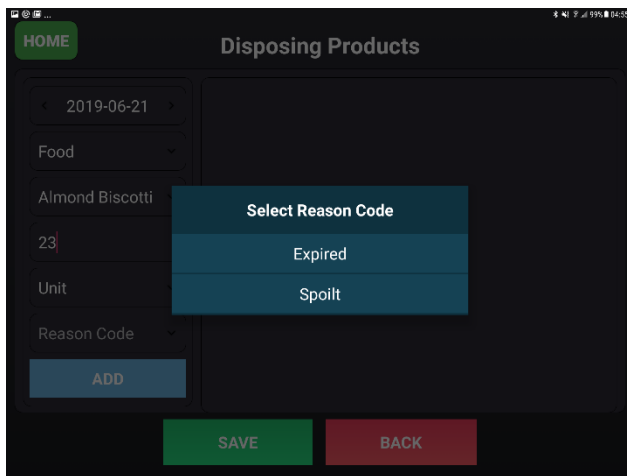
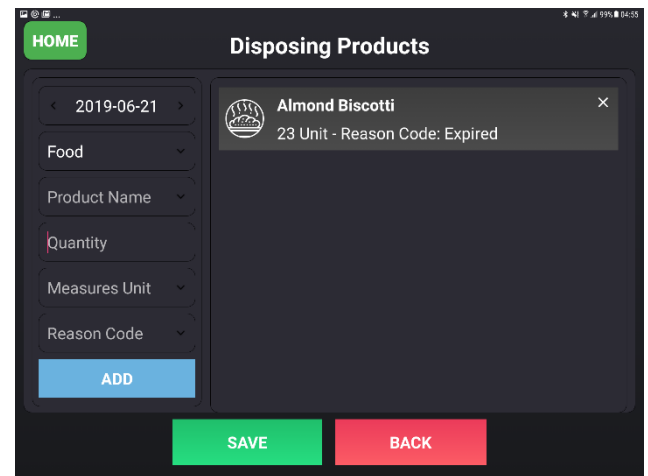
Cleaning Schedules

Allows to create cleaning schedules that indicate what products to be cleaned on what dates and assign these to 'cleaning staff' to conduct cleaning. Internal auditors can then inspect these products and propose 'Corrective-actions'. System alerts cleaning staff by sending schedule update notifications to their smart devices.



Disposals

Allows to manage food wastage safety. System' records meal Items/ingredients, quantities disposed and reasons for such disposals.

Reports and Dashboard

Shows temperature logs that indicate critical limit violations and aggregate graphical information that show a snapshot of how 'Food safety program' is effectively working across the organisation.

Key Features

Using Advanced Technology "right" includes several innovative features:

- Work with Android devices.
- Connect to Bluetooth temperature probes to monitor the temperature of meals and Ingredients.
- Include pre-define "Food Handling Activities" like Purchasing, Receiving, Cold Storage, Cooking, Reheating and Serving.
- Assign "Audit Areas" to activities.
- Prompt for 'Corrective Actions'. If a hazard is detected.
- Calibrate Bluetooth temperature probes.
- Create 'Cleaning Schedules' to conduct regular cleaning by cleaning staff.
- Record of 'Food Wastage'.

Benefits of Implementing 'right'

- Built-in HACCP framework that can be customised.
- Mandatory corrective actions enforced for temperature threshold violations.
- Industry leading probes capturing surface and core temperatures via an easy to use Android app.
- Easy reporting of temperature logs with exception analysis.
- Minimal learning, leading to faster uptake by new users.
- An innovative dashboard to see how food safety practices taking shape real-time.

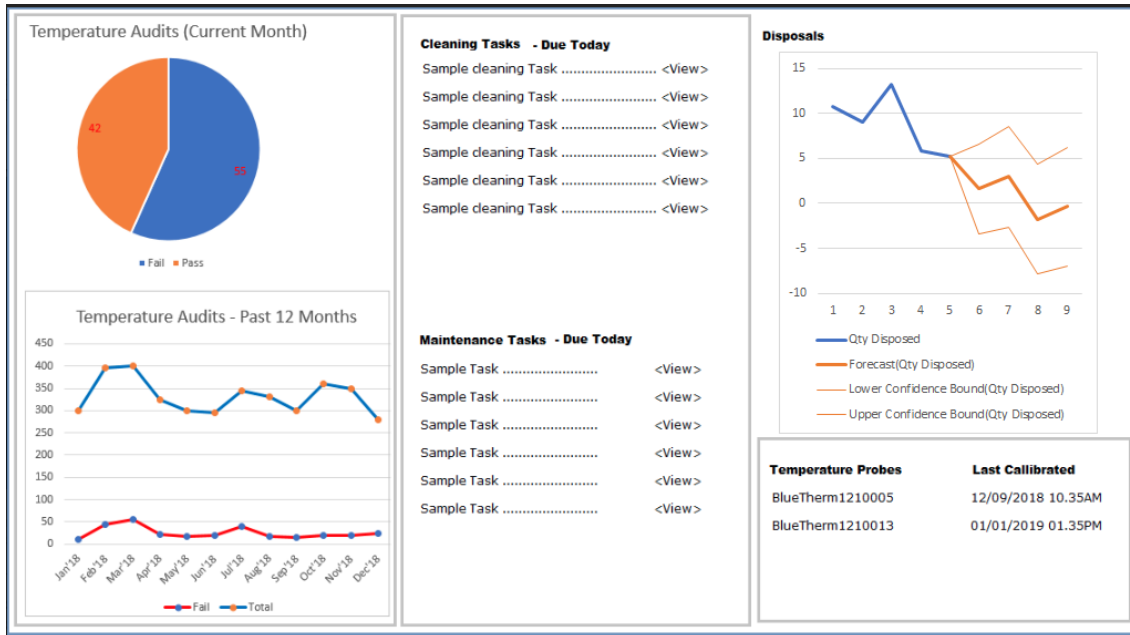
Sample screenshots of 'right'



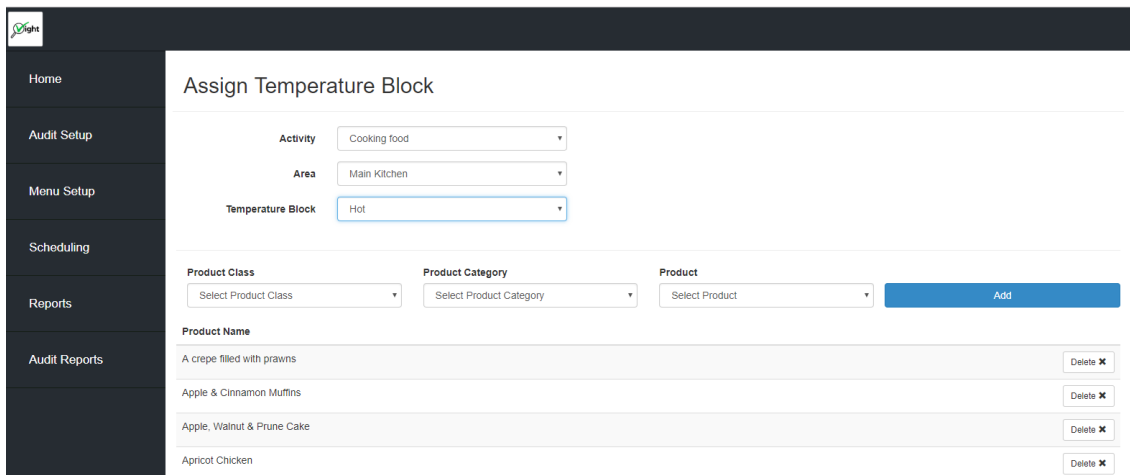
'right' – app in an Android tablet



- Bluetooth LE wireless technology.
- Securely transmits data to your smart device.
- Time saving, paperless recordings.
- Technical support.



The dashboard



Assign Temperature Block

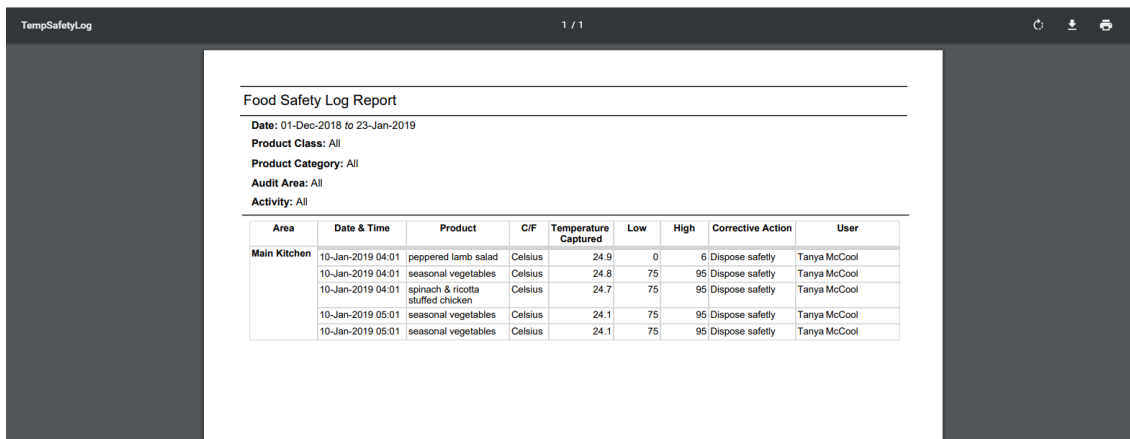
Activity: Cooking food
Area: Main Kitchen
Temperature Block: Hot

Product Class: Select Product Class | Product Category: Select Product Category | Product: Select Product | Add

Product Name

- A crepe filled with prawns [Delete]
- Apple & Cinnamon Muffins [Delete]
- Apple, Walnut & Prune Cake [Delete]
- Apricot Chicken [Delete]

'right' – Web application that supports the tablet app.



Food Safety Log Report

Date: 01-Dec-2018 to 23-Jan-2019
Product Class: All
Product Category: All
Audit Area: All
Activity: All

Area	Date & Time	Product	C/F	Temperature Captured	Low	High	Corrective Action	User
Main Kitchen	10-Jan-2019 04:01	peppered lamb salad	Celsius	24.9	0	6	Dispose safety	Tanya McCool
	10-Jan-2019 04:01	seasonal vegetables	Celsius	24.8	75	95	Dispose safety	Tanya McCool
	10-Jan-2019 04:01	spinach & ricotta stuffed chicken	Celsius	24.7	75	95	Dispose safety	Tanya McCool
	10-Jan-2019 05:01	seasonal vegetables	Celsius	24.1	75	95	Dispose safety	Tanya McCool
	10-Jan-2019 05:01	seasonal vegetables	Celsius	24.1	75	95	Dispose safety	Tanya McCool
	10-Jan-2019 05:01	seasonal vegetables	Celsius	24.1	75	95	Dispose safety	Tanya McCool

Temperature Audit Log Report

Technical Details

'right' can be hosted either in a cloud or in-premise. Minimum configuration is mentioned below:

Operating Software:

- Windows Server 2012 and above.
- IIS version 9 or above, Chrome version 4 or above, Firefox 43 or above.
- SQL Server 2012 and above.

Hardware:

- Standard Servers that can host medium to high traffic web sites.
- Standard servers that can host medium to high database volumes.

Android 8" tab with 32GB RAM.