

Temperature Monitoring Solution



Auto-sync with MyFoodCheck App

Centralized Supervision | Real-time Alerts | Cloud & Server Modes

The screenshot shows a dashboard with several indicators on the left: Ongoing alarms (3 monitored units, 12 technical alarms), Monitored units in alarm (3), Snoozed units (0), and Technical alarms taken into account (0). The main area displays a table of monitoring records with columns for Date, Target, Check type, Status, Temperature, Thresholds, Pictures, and User.

Date	Target	Check type	Status	Temperature	Thresholds	Pictures	User
15 Jun 2021 16:35	Chicken	Cooking	✓	65°C	▲80°C ▼60°C		marketing JRI (mkt)
14 Apr 2021 14:29	Steak	Cooking	✓	76°C	▲80°C ▼69°C		marketing JRI (mkt)
22 Jan 2021 09:38	Steak	Cooking	✓	80°C	▲80°C ▼69°C		Christine FELIX (cfelix)
22 Jan 2021 09:19	Chicken	Cooking	✓	80°C			Christine FELIX (cfelix)
22 Jan 2021 08:29	Chicken	Cooking	✓				Christine FELIX (cfelix)
19 Jan 2021 09:54	haricots verts	Cooking					
19 Jan 2021 09:51	Chicken						

FoodCheck Module

Traceability and supervision of food temperature records



Supervise and archive data synchronized with the MyFoodCheck Mobile App



Configure your MyFoodCheck Mobile App according to your HACCP procedures



Generate detailed digital reports that will protect you from litigation

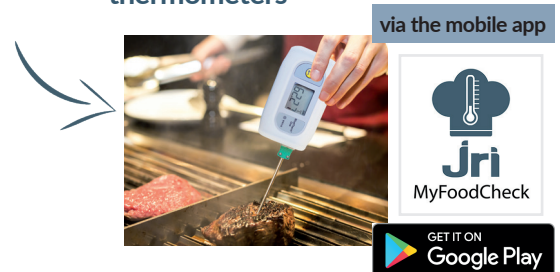
The JRI-MySirius Optional Module that makes HACCP Compliance Easier

Download MyFoodCheck Mobile App from Google Play on your Android smartphone/tablet and activate the FoodCheck Module on the JRI-MySirius platform to supervise and analyse data transmitted by:

- Nano SPY and LoRa SPY temperature sensors



- Bluetherm One connected thermometers



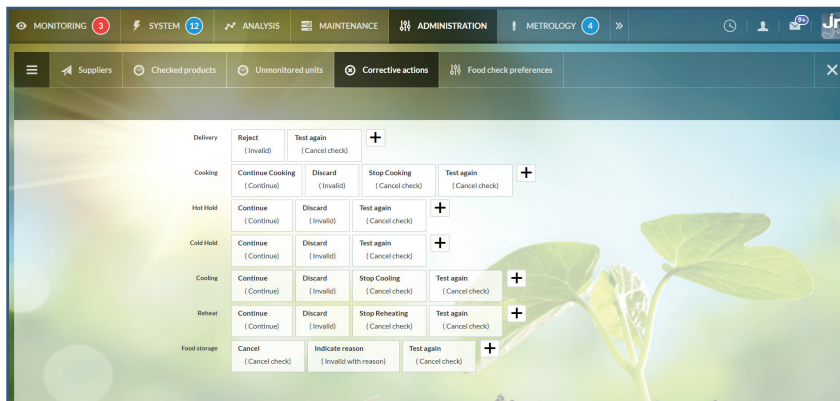
Data from temperature controls via MyFoodCheck mobile app are **synchronized, saved, and can be viewed** on the secure JRI-MySirius platform. In the FoodCheck menu, you can **manage and configure** :

Products and storage units to be monitored

- Define product categories and products according to their nature and preservation method.
- Add unmonitored storage units in JRI-MySirius to control the products that are stored inside.

Alert thresholds and corrective actions

- Set the Product Storage Alert Thresholds according to the following steps: Delivery - Cooking - Keeping Hot/Cold - Cooling - Storage in chambers
- Customize the corrective actions to be displayed on the MyFoodCheck mobile app.



Suppliers

- Prepare for the inspection steps to be carried out upon receipt of the goods by filling in the supplier name beforehand.

ADD A SUPPLIER

To quickly create multiple providers, you can paste a name list into the "Label" field. Copy the list from a spreadsheet or text file with one name per line.

#1 Supplier name

Keep your business inspection-ready

The archived data can be exported and printed at any time in the form of weekly audit trails and PDF/CSV reports.

Date	Target	Check type	Status	Temperature	Thresholds	User
11/10/2019 06:06:33	AUX STEAK 1	Food storage	NOK	5.000°C	-30°C-15°C	ADMIN_FI_AE
11/10/2019 10:40:14	Chicken	Cold Hold	OK	4.000°C	0°C-10°C	ADMIN_FI_AE
09/10/2019 16:27:55	Beurre	Delivery	OK	21.800°C	°C-°C	ADMIN_FI_AE
09/10/2019 11:24:52	Fromage	Cold Hold	OK	5.000°C	2°C-8°C	USERS_EA_Ene
09/10/2019 14:26:59	Chicken	Hot Hold	NOK	23.330°C	30°C-60°C	ADMIN_FI_AE
02/10/2019 12:48:00	AUX STEAK 1	Food storage	NOK	24.620°C	-30°C-15°C	ADMIN_FI_AE
02/10/2019 12:46:54	Beurre	Delivery	OK	24.300°C	°C-°C	ADMIN_FI_AE

The FoodCheck module is compatible with all JRI-MySirius service levels



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Measurement, monitoring, and metrology