

## **QuickCheck® Unit Food Safety Management Systems**

The QuickCheck® handheld unit is a fully customizable data logging device that is a critical component of any food safety and quality management system.

It takes temperature and non-temperature data, automatically stamps the data with a date and time, and gives immediate pass/fail feedback on up to 160 programmable control points during receiving, preparation, cooking, cooling and storage.

The QuickCheck® unit can also require the operator to document any corrective actions that were taken, based on a user-defined list. Collected data are then downloaded using QuickCheck Manager software for archiving, reporting and analysis.

### **Features and Benefits**

- » Fast and reliable
- » Provides an automatic date/time stamp with any data recorded, ensuring proper data collecting by preventing “dry labbing”
- » Easy-to-use system: less time taking readings and less training required means lower labor costs
- » Simple to program, enabling you to customize the unit to any location’s specific menu and processes
- » Immediately generates pass/fail feedback, so you can make consistent food safety and quality decisions
- » Documents corrective actions, ensuring consistent operation of food safety and quality systems
- » Data can be downloaded into QuickCheck® Manager software for fast and accurate analysis and reporting