

Temperature Monitoring Solution



Auto-sync with MyFoodCheck Mobile App
Centralized Supervision | Real-time Alerts | Cloud & Server Modes

Date	Target	Check type	Status	Temperature	Thresholds	Pictures
15 Jun 2021 16:35	Chicken	Cooking	✓	65°C	▲ 80°C ▼ 60°C	
14 Apr 2021 14:29	Steak	Cooking	✓	76°C	▲ 80°C ▼ 69°C	
22 Jan 2021 09:38	Steak	Cooking	✓	80°C	▲ 80°C ▼ 69°C	
22 Jan 2021 09:19	Chicken	Cooking	✓	80°C	▲ 80°C ▼ 60°C	
22 Jan 2021 08:29	Chicken	Cooking	✓	80°C	▲ 80°C ▼ 60°C	
19 Jan 2021 09:54	haricots verts					
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 automated and
detailed digital
reports

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, LoRa SPY & LoRa TEMP' temperature sensors



Connected thermometers:

- penetration probe : Bluetherm One, TempTest
- infrared : RayTemp

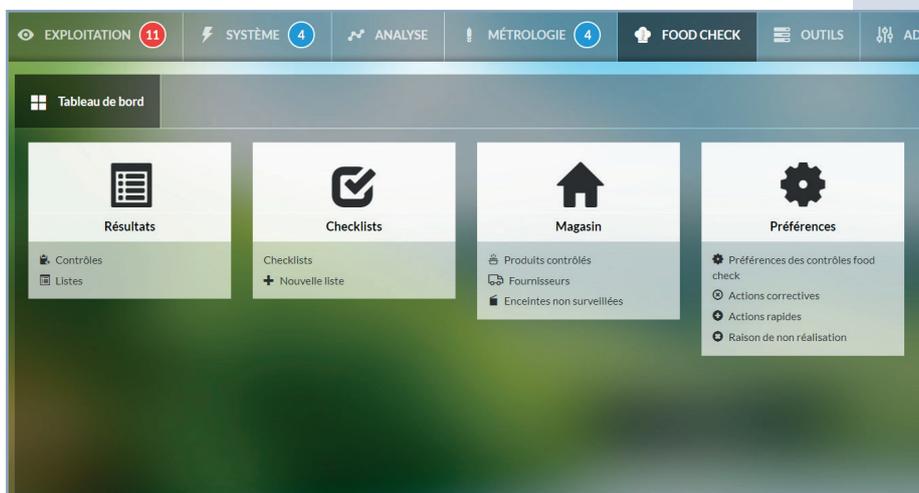


via the mobile app



Data from temperature controls via MyFoodCheck mobile app are synchronized, saved, and can be viewed on the secure JRI-MySirius platform.

From your dashboard, you have direct access to all the functions grouped into 4 main sections.



Set the control preferences for the MyFoodCheck mobile app

- Use the MyFoodCheck app to determine the time limit and the types of control to be applied:

Delivery - Cooking - Keeping

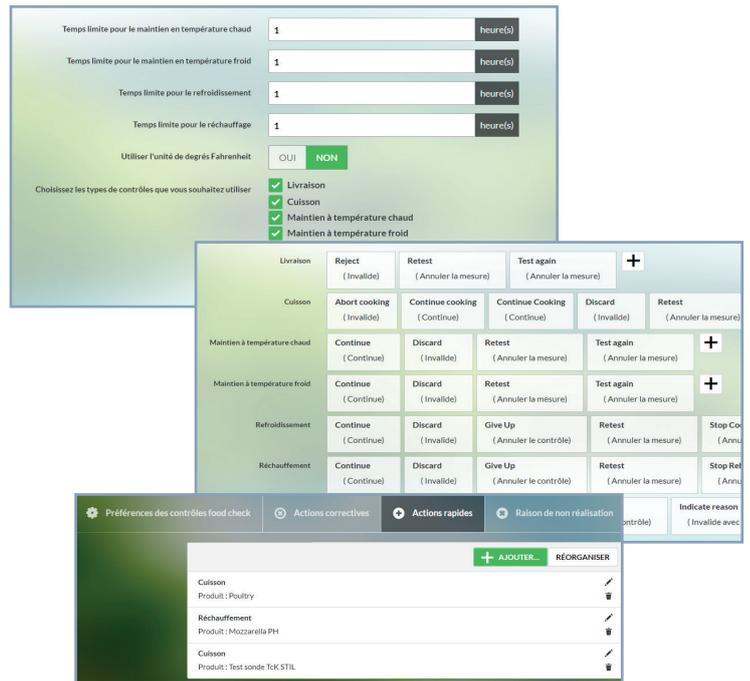
Hot/Cold - Cooling - Storage in chambers

- Define the corrective actions to be taken following an inspection.

You can modify or add items to the list of the list of actions already proposed.

- Create shortcuts on the MyFoodCheck app to enable pre-configured checks to be carried out quickly.

Reasons for not performing certain checks can be predefined.



Save time with the checklists and quick controls

- Integrate routines by configuring a checklist containing several checks to be carried out in succession.

- Create quick checks to save time.

- Carry out spontaneous and unitary checks according to your needs and the events that occur.

- Display the results of checklists and controls in a table using filters (date, type, compliance) and access control details in one click.

Checklists					
Filtrer...					
Actif (3) Inactif (2)					
☐	Nom	Opérateur	Répétition	Plage horaire	
☐	Checklist 1er service	Tout le monde	dimanche lundi mardi mercredi jeudi vendredi samedi	04:00 - 16:00	
☐	Checklist 2ème service	Tout le monde	dimanche lundi mardi mercredi jeudi vendredi samedi	16:00 - 00:00	
☐	Checklist Pizza	Tout le monde	dimanche lundi mardi mercredi jeudi vendredi samedi	10:00 - 18:45	

Cible	Type de contrôle	Appareil	Mesure du contrôle	Seuil	Checklist	Photo du contrôle	Action corrective	Utilisateur
BAVETTE	Cuisson	25°C	100°C	72°C	Checklist 1er service		Discard	marketing 80 (ext)
Ananas PH	Maintien à température froid	5°C	5°C	3°C	Checklist Pizza			
Beurre	Maintien à température froid	8°C	10°C	3°C	Checklist 1er service			
Poultry	Maintien à température chaud	80°C	85°C	95°C	Checklist 2ème service			
BAVETTE	Cuisson	75°C	100°C	72°C	Checklist 1er service			
ALUX STEAK 2	Stockage	27°C	15°C	30°C				
Poultry	Maintien à température chaud	65°C	65°C	95°C	Checklist 2ème service			

Inspection results are archived and can be exported to a customisable page. Keep your business inspection-ready!

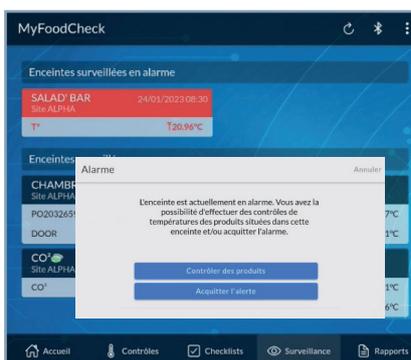
Customise the monitoring methods for each site to be monitored

- Define product categories according to their nature, shelf life and with their own control thresholds.
- Enter the names of your suppliers, in preparation for the incoming goods inspection stages.
- Add unattended equipments in JRI-MySirius to control the products stored inside as well.

Produits contrôlés	Fournisseurs	Encintes non surveillées				
Filter...	Tous	Produit livrable	Produit consommable			
		Actif (17)	Inactif (9)			
			+ AJOUTER...			
Catégorie - Produits	Livraison	Cuisson	Maintien à température chaud	Maintien à température froid	Refrédisement	Réchauffement
FROZEN	▼ 25°C ▲ -15°C	▼ 60°C ▲ 80°C	▼ 30°C ▲ 60°C	▼ 0°C ▲ 10°C	▼ 2°C ▲ 8°C	▼ 40°C ▲ 60°C
Chicken (Produit livrable et consommable)						
MEAT (Produit livrable)	▼ 30°C ▲ -15°C	▼ 65°C ▲ 85°C	▼ 55°C ▲ 65°C	▼ 0°C ▲ 8°C	▼ 0°C ▲ 8°C	▼ 55°C ▲ 65°C
Poultry (Produit consommable)						
COOKED/CUISINES	▼ 30°C ▲ -10°C	▼ 60°C ▲ 80°C	▼ 50°C ▲ 65°C	▼ -30°C ▲ -15°C	▼ 10°C ▲ 0°C	▼ 50°C ▲ 65°C
Cooked Chicken (Produit consommable)						
haricots verts (Produit livrable et consommable)	▼ 30°C ▲ -10°C	▼ 60°C ▲ 80°C	▼ 50°C ▲ 65°C	▼ -30°C ▲ -15°C	▼ 10°C ▲ 0°C	▼ 50°C ▲ 65°C
Soup (Produit livrable et consommable)	▼ 30°C ▲ -10°C	▼ 60°C ▲ 80°C	▼ 50°C ▲ 65°C	▼ -30°C ▲ -15°C	▼ 10°C ▲ 0°C	▼ 50°C ▲ 65°C
Steak (Produit livrable et consommable)	▼ 30°C ▲ -15°C	▼ 60°C ▲ 80°C	▼ 50°C ▲ 70°C	▼ -30°C ▲ -15°C	▼ 10°C ▲ 0°C	▼ 50°C ▲ 65°C

In addition to managing the temperature controls set up in the FoodCheck module, the MyFoodCheck mobile app allows you :

- Consult checklists and quick checks to be carried out
- Access reports on checks carried out
- Track the progress of tasks completed over the last 30 days



- Overview equipments under monitoring, displaying the last measurement taken
- React in case of alarm: carry out a temperature check, acknowledge alarm (with authorised rights)

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



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Measurement, monitoring, and metrology