ENGINEERING TOMORROW



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Brochure | HACCP reports

Increase customer satisfaction Control food safety applying HACCP

Monitoring of store display cases, freezer and cooler assets around the clock makes valid HACCP temperature reports available whenever they are required.

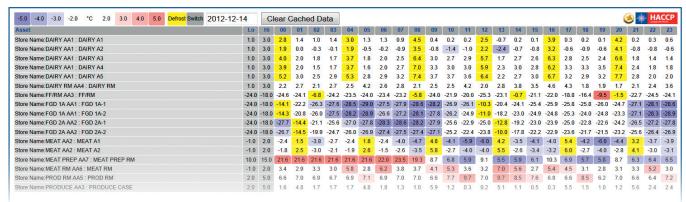
HACCP regulation compliance sustain food quality and reduce food spoilage.

HACCP and TQI dashboards for food quality and performance management

Save time and money with automated HACCP (Hazard Analysis and Critical Control Points) temperature overview reports, based on reliable monitoring of store freezers and coolers. The reports are generated via Danfoss Electronically Delivered Services (EDS) and can be accessed from any computer with granted permission. Color coded temperatures show when temperatures are too warm, cold, or in a defrost and will determine the action to be taken. The data is collected and drawn from the Danfoss AK-SC 355 system controller.

Food quality (HACCP*) temperature overview of display cases, coolers and freezers

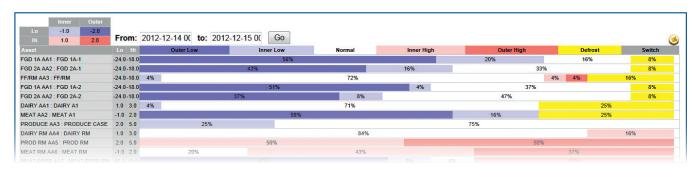
- The HACCP overview shows the average hourly temperature of the display cases, coolers and freezers, illustrated by a standardized asset list for each store in a 24-hour table report.
- The HACCP report allows you to drilldown to review 15-minute actual data values (depending on log set up).
- The overview also illustrates the asset performance compared to the respective temperature bands set.
- HACCP reports and documentation are in compliance with the EN441 Directive and an accepted part of due diligence required by food authorities in Europe. By applying HACCP you will also be ahead of the possible requirements in US.



*) Hazard Analysis and Critical Control Points

Food quality through Temperature Quality Indexing (TQI)

- The log-in screen illustrates store overview status across a (selectable) assets/time period.
- All data is standardized for comparison to illustrate which store has the highest percentage deviation across all similar assets.
- Offers a quick and easily identifiable temperature performance overview of the listed assets, e.g. 10 best or 10 worst performers compared to temperature band
- Allows for easy targeting of poorly performing assets including under-cooling, over-cooling and excessive defrost e.g. identifying assets ready for refit, upgrades, etc.



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