ENGINEERING
TOMORROW

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.

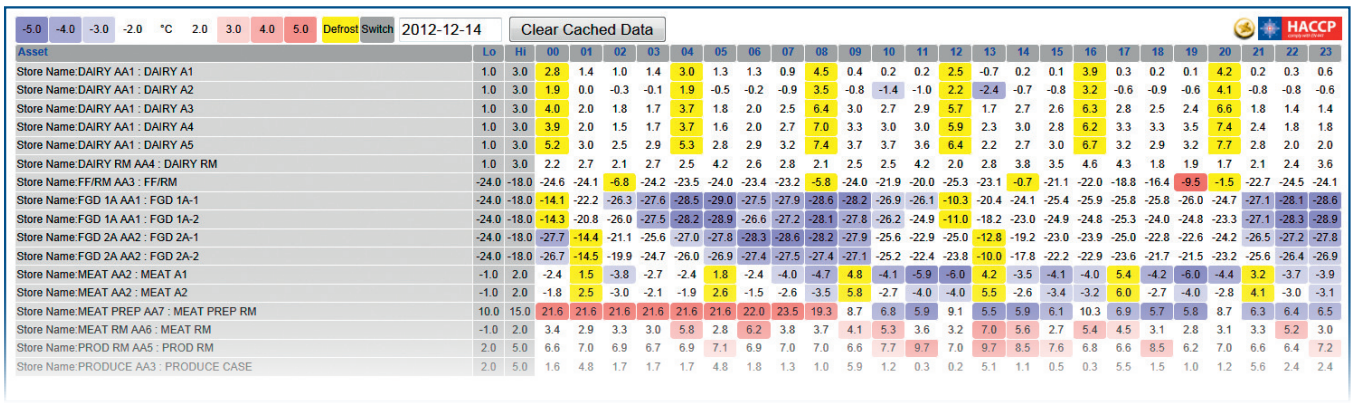
www.danfoss.us

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.

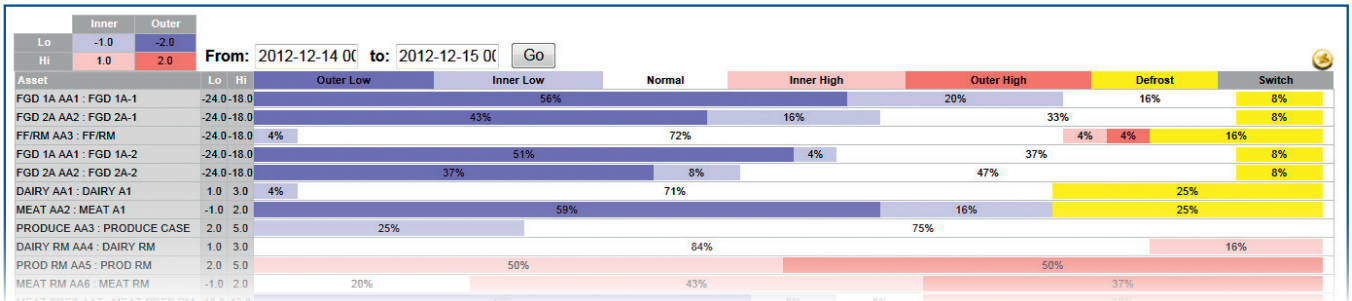


Asset	Lo	Hi	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	23
Store Name:DAIRY AA1 : DAIRY A1	1.0	3.0	2.8	1.4	1.0	1.4	3.0	1.3	1.3	0.9	4.5	0.4	0.2	0.2	2.5	-0.7	0.2	0.1	3.9	0.3	0.2	0.1	4.2	0.2	0.3	0.6
Store Name:DAIRY AA1 : DAIRY A2	1.0	3.0	1.9	0.0	-0.3	-0.1	1.9	-0.5	-0.2	-0.9	3.5	-0.8	-1.4	-1.0	2.2	-2.4	-0.7	-0.8	3.2	-0.6	-0.9	-0.6	4.1	-0.8	-0.8	-0.6
Store Name:DAIRY AA1 : DAIRY A3	1.0	3.0	4.0	2.0	1.8	1.7	3.7	1.8	2.0	2.5	6.4	3.0	2.7	2.9	5.7	1.7	2.7	2.6	6.3	2.8	2.5	2.4	6.6	1.8	1.4	1.4
Store Name:DAIRY AA1 : DAIRY A4	1.0	3.0	3.9	2.0	1.5	1.7	3.7	1.6	2.0	2.7	7.0	3.3	3.0	3.0	5.9	2.3	3.0	2.8	6.2	3.3	3.3	3.5	7.4	2.4	1.8	1.8
Store Name:DAIRY AA1 : DAIRY A5	1.0	3.0	5.2	3.0	2.5	2.9	5.3	2.8	2.9	3.2	7.4	3.7	3.7	3.6	6.4	2.2	2.7	3.0	6.7	3.2	2.9	3.2	7.7	2.8	2.0	2.0
Store Name:DAIRY RM AA4 : DAIRY RM	1.0	3.0	2.2	2.7	2.1	2.7	2.5	4.2	2.6	2.8	2.1	2.5	2.5	4.2	2.0	2.8	3.8	3.5	4.6	4.3	1.8	1.9	1.7	2.1	2.4	3.6
Store Name:FF/RM AA3 : FF/RM	-24.0	-18.0	-24.6	-24.1	-6.8	-24.2	-23.5	-24.0	-23.4	-23.2	-5.8	-24.0	-21.9	-20.0	-25.3	-23.1	-0.7	-21.1	-22.0	-18.8	-16.4	-9.5	-1.5	-22.7	-24.5	-24.1
Store Name:FGD 1A AA1 : FGD 1A-1	-24.0	-18.0	-14.1	-22.2	-26.3	-27.6	-28.5	-29.0	-27.5	-27.9	-28.6	-28.2	-26.9	-26.1	-10.3	-20.4	-24.1	-25.4	-25.9	-25.8	-25.8	-26.0	-24.7	-27.1	-28.1	-28.6
Store Name:FGD 1A AA1 : FGD 1A-2	-24.0	-18.0	-14.3	-20.8	-26.0	-27.5	-28.2	-28.9	-26.6	-27.2	-28.1	-27.8	-26.2	-24.9	-11.0	-18.2	-23.0	-24.9	-24.8	-25.3	-24.0	-24.8	-23.3	-27.1	-28.3	-28.9
Store Name:FGD 2A AA2 : FGD 2A-1	-24.0	-18.0	-27.7	-14.4	-21.1	-25.6	-27.0	-27.8	-28.3	-28.6	-28.2	-27.9	-25.6	-22.9	-25.0	-12.8	-19.2	-23.0	-23.9	-25.0	-22.8	-22.6	-24.2	-26.5	-27.2	-27.8
Store Name:FGD 2A AA2 : FGD 2A-2	-24.0	-18.0	-26.7	-14.5	-19.9	-24.7	-26.0	-26.9	-27.4	-27.5	-27.4	-27.1	-25.2	-22.4	-23.8	-10.0	-17.8	-22.2	-22.9	-23.6	-21.7	-21.5	-23.2	-25.6	-26.4	-26.9
Store Name:MEAT AA2 : MEAT A1	-1.0	2.0	-2.4	1.5	-3.8	-2.7	-2.4	1.8	-2.4	-4.0	-4.7	4.8	-4.1	-5.9	-6.0	4.2	-3.5	-4.1	-4.0	5.4	-4.2	-6.0	-4.4	3.2	-3.7	-3.9
Store Name:MEAT AA2 : MEAT A2	-1.0	2.0	-1.8	2.5	-3.0	-2.1	-1.9	2.6	-1.5	-2.6	-3.5	5.8	-2.7	-4.0	-4.0	5.5	-2.6	-3.4	-3.2	6.0	-2.7	-4.0	-2.8	4.1	-3.0	-3.1
Store Name:MEAT PREP AA7 : MEAT PREP RM	10.0	15.0	21.6	21.6	21.6	21.6	21.6	21.6	22.0	23.5	19.3	8.7	6.8	5.9	9.1	5.5	5.9	6.1	10.3	6.9	5.7	5.8	8.7	6.3	6.4	6.5
Store Name:MEAT RM AA6 : MEAT RM	-1.0	2.0	3.4	2.9	3.3	3.0	5.8	2.8	6.2	3.8	3.7	4.1	5.3	3.6	3.2	7.0	5.6	2.7	5.4	4.5	3.1	2.8	3.1	3.3	5.2	3.0
Store Name:PROD RM AA5 : PROD RM	2.0	5.0	6.6	7.0	6.9	6.7	6.9	7.1	6.9	7.0	7.0	6.6	7.7	9.7	7.0	9.7	8.5	7.6	6.8	6.6	8.5	6.2	7.0	6.6	6.4	7.2
Store Name:PRODUCE AA3 : PRODUCE CASE	2.0	5.0	1.6	4.8	1.7	1.7	1.7	4.8	1.8	1.3	1.0	5.9	1.2	0.3	0.2	5.1	1.1	0.5	0.3	5.5	1.5	1.0	1.2	5.6	2.4	2.4

***)** *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.



Danfoss can accept no responsibility for possible errors in catalogues, brochures and other printed material. Danfoss reserves the right to alter its products without notice. This also applies to products already on order provided that such alterations can be made without subsequential changes being necessary in specifications already agreed.
All trademarks in this material are property of the respective companies. Danfoss and the Danfoss logotype are trademarks of Danfoss A/S. All rights reserved.

© Danfoss | DCS (scg) | 2015.07