



# HACCP Logging

StoreLynk plays a critical role in your HACCP procedures to prevent issues and manage workflows related to food safety. StoreLynk HACCP Logging offers a **simple, automated approach to gathering food temperatures & managing corrective actions** utilizing a Bluetooth probe, mobile app and cloud based analytics.

- ◆ Bluetooth-enabled temperature probe
- ◆ Best in class accuracy to  $\pm 0.7^{\circ}\text{F}$
- ◆ Waterproof to IP67
- ◆ Up to 1,000-hours battery life, 1 x AAA
- ◆ Easy to use mobile app
- ◆ Cloud management of products & workflow
- ◆ Alerts for temperature & procedural issues
- ◆ Easy to input corrective actions
- ◆ Full web reporting with multiple export options



Date	Time Recorded (ET)	Activity	Product Name	Min Range°F	Max Range°F	Recorded Temp°F	Corrective Actions
10/2/2018	10:50 AM	11:00 AM Temp Log	Cheese (Cold)	34.00	41.00	45.25	Threw out
10/2/2018	10:50 AM	11:00 AM Temp Log	Hot Dogs (Cold)	34.00	41.00	37.51	
10/2/2018	10:50 AM	11:00 AM Temp Log	Chicken (Cold)	34.00	41.00	36.51	
10/2/2018	10:52 AM	11:00 AM Temp Log	Beans (Hot)	80.00	175.00	80.10	Turned up heat
10/2/2018	10:52 AM	11:00 AM Temp Log	Rice (Hot)	80.00	175.00	145.87	
10/2/2018	10:52 AM	11:00 AM Temp Log	Chicken (Hot)	170.00	190.00	125.01	Threw out

# The Smart Store Foundation

HACCP Logging is just one component of the StoreLynk Smart Store platform. Easily **collect**, **analyze** and **act** on a variety of data across your stores to improve operations, save money and enhance your customer experience.



Want to know more? Visit [storelynk.com](https://storelynk.com) for more information.