The Food Safety Revolution Starts Here

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Cambridge based technology company, Checkit will launch its new Work Management Solution at Restaurant Show 2015, 5th-7th October at Olympia, London.

Checkit's latest product launch, Work Management, is set to dramatically improve the way food businesses manage compliance and employee productivity. Food industry professionals visiting Stand UD59 at the Restaurant Show have the first opportunity to experience the latest innovative benefits offered by Checkit's award-winning food safety management system.

Confronting the challenges ahead

Currently, the industry faces very significant challenges in monitoring staff and securely recording the data from scheduled temperature, cleaning and health and safety checks. Recently commissioned research* indicates a key threat posed by compliance regulations, with over 94% of respondents identifying that 'having the right records to keep the EHO happy to retain our Hygiene Star Rating is vital.'

The common picture in the majority of UK's commercial kitchens is of multiple staff, all taking some responsibility for recording data. Some experience significant employee turnover. Of businesses surveyed*, 79% agreed that they would like 'a simple system that helped organise the schedule of checks and jobs between the staff and across both the day and week.'

The great leap forward

Checkit Work Management responds to these demands. As a result of implementing the system, compliance management is transformed. Routine tasks are guided and managed in real time. Records are trusted and visible. And most importantly audit ratings and reputations are protected.

Additionally, Checkit Work Management is the UK's first cloud based app running a food safety management system that has been developed in consultation with food enforcement officers. This collaborative approach helps to ensure that the functionality covers the key aspects required by law.

Easy to use

The latest version delivers outstanding functionality and a slick new design. The system is easy to set up and use, with hardware ready in a matter of minutes. Extending beyond basic food safety requirements, Checkit's cloud based Control Centre allows bespoke checks, processes or actions to be added to the system at any time. Checklists can be built and sent to staff with a few clicks. End user training is minimal. A simple, touch-screen interface actively prompts staff to perform checks and record measurements, whenever and wherever they are required. Records, progress and alerts are securely stored in the Control Centre, and are instantly accessible from any PC, tablet or phone, providing optimum confidence, trust and security.

Delivering value

This solution is remarkably inexpensive compared with other systems currently on the market. Checkit provides an affordable and scalable solution in order to be attractive both to small independents and larger, multi-site operators. Regular monthly payments provide access to ongoing support, secure storage, cloud based analysis and management, software updates and hardware. There is also a 'No Ties' option involving a larger upfront payment in exchange for the ability to cancel on one month's notice.

Delivering service and management capabilities to multi-site businesses

With multi-site capabilities, Checkit Work Management also enables larger groups to standardise procedures across all their locations. Checklists can be published across multiple sites, ensuring consistency in compliance across teams. For the first time senior managers will be able to aggregate data and compare the performance of each location in order to guide their staff to make improvements.

The restaurant revolution

Dr. Martin Nash, Product Line Manager at Checkit, comments: "We recognise that there are increasingly

complex challenges in food safety and business management and have developed a complete solution to address this situation. Checkit Work Management will revolutionise the way food businesses implement and manage compliance. By automating and standardising procedures, the new system guarantees that the correct measures have been taken, whenever a food safety audit occurs. If your food business relies on countless small things to be done correctly and consistently by staff in order to deliver productivity, profitability and compliance – Checkit Work Management is for you."

No paperwork. No missing records. No worries. The food safety revolution starts on Stand UD59!

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