



MYFOODCHECK USER GUIDE

Revision 5.0

MySirius

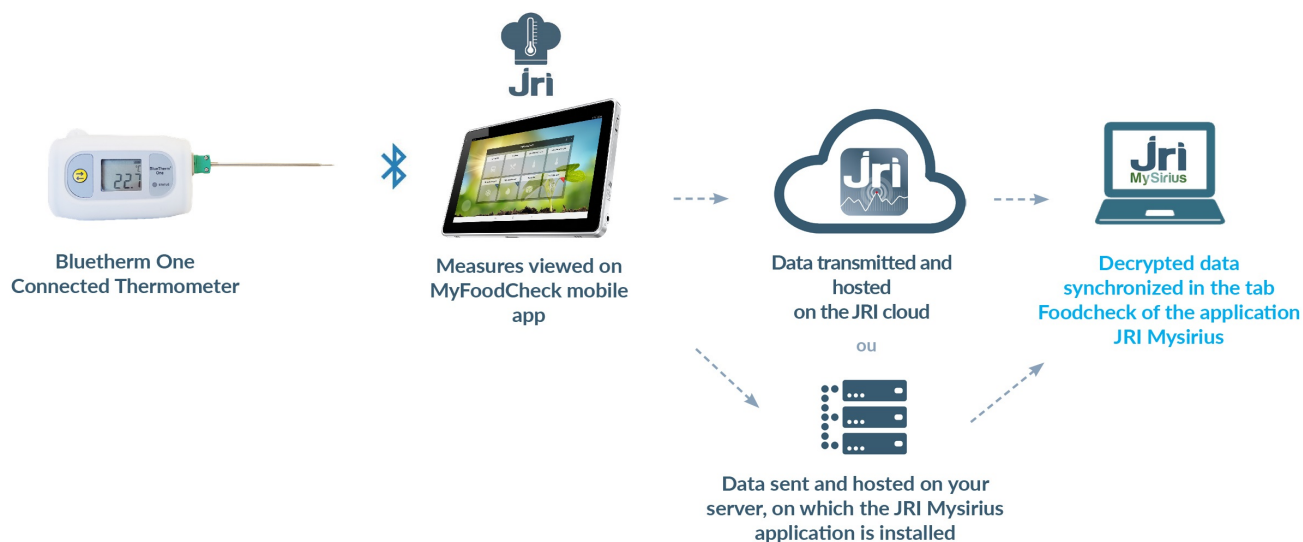
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I. INTRODUCTION

Activating MyFoodCheck Module on MySirius allows the use of MyFoodCheck mobile app. It's available for Android and Apple devices downloadable for free. It exists in French, English, Swedish and Latvian language. It automatically detects the default language of the mobile device that is used. When a user is selected for the 1st login, the app uses the language set in MySirius for the user.

Data acquisition is done using the JRI BlueTooth thermometers. Pairing and adjusting a BlueTooth thermometer The synchronization of information between the MyFoodCheck app and MySirius (Cloud JRI) is made via an internet connection. If MySirius is set up on a client's server, the synchronization will be done over the client's network.



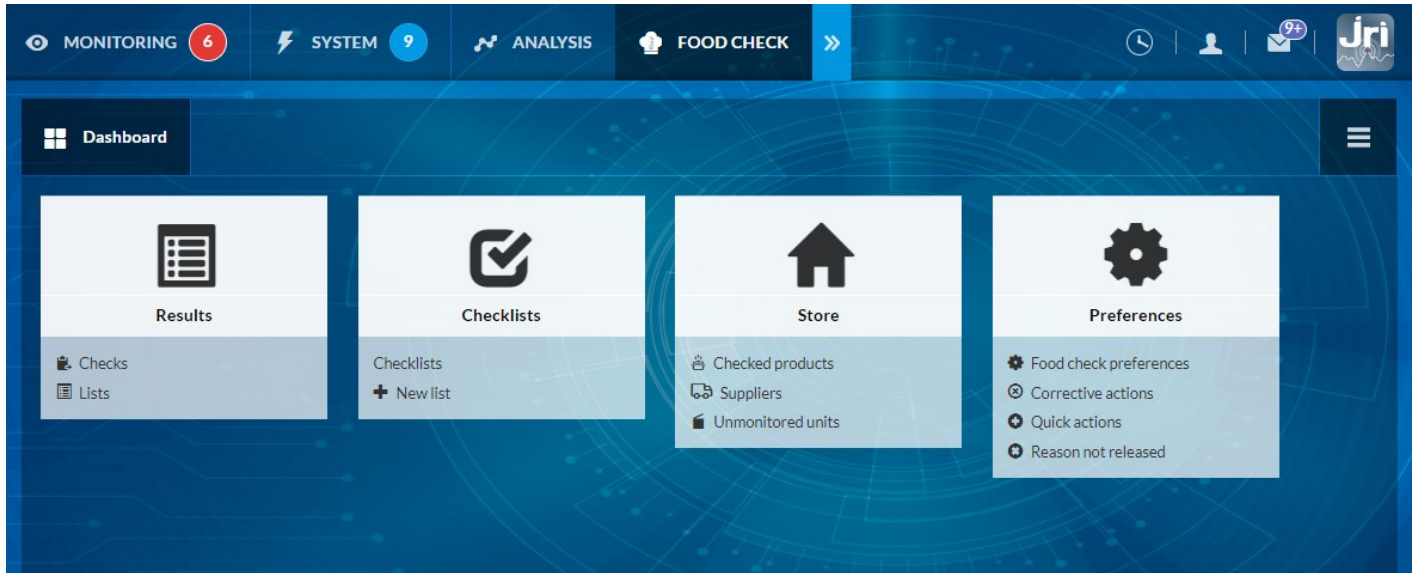
II. PREREQUISITES

- Apple or Android device to set up the MyFoodCheck application.
- Internet connection for the data synchronization with MySirius.
- JRI Bluetooth thermometer : BlueTherm One / TempTest Blue or RayTemp Blue
- MySirius subscription and account with activation of the FoodCheck module.
- Configuration of the FoodCheck module in MySirius

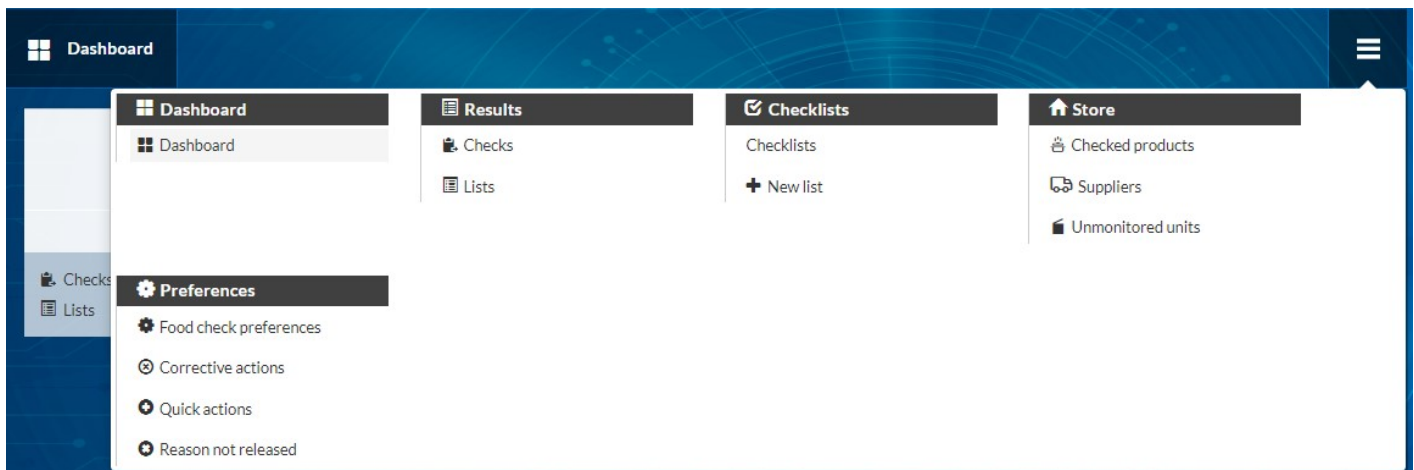
III. SETTING UP THE FOOD CHECK MODULE IN MYSIRIUS

The settings are done through the FOOD CHECK tab. 4 main sections are displayed on the dashboard:

- Results
- Checklists
- Store
- Preferences



A menu allows the display of all the functionalities.



1. Preferences

a) FoodCheck Preferences

a).1 **General preferences** Preferences applied to all users of the site's MyFoodCheck application. You can customize :

Food check preferences | Corrective actions | Quick actions | Reason not applicable

SAVE

GENERAL PREFERENCES

Limit duration for hot hold: 10 hour(s)

Limit duration for cold hold: 11 hour(s)

Limit duration for cooling: 12 hour(s)

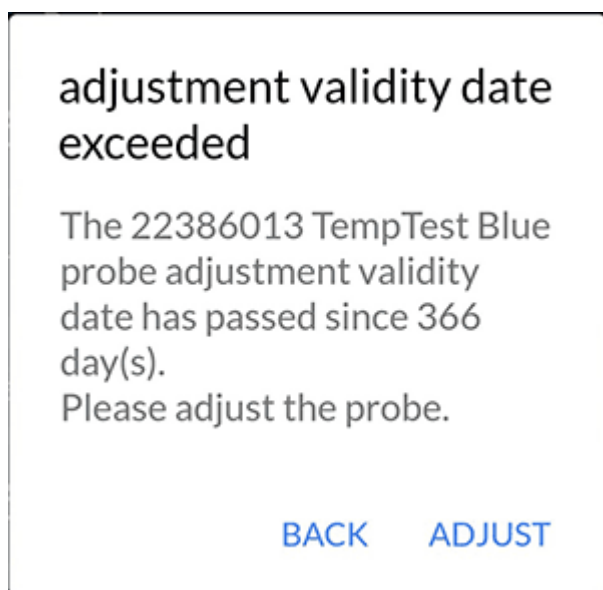
Limit duration for reheat: 13 hour(s)

BLE probe adjustment reminder frequency: 1 day(s)

Use Fahrenheit unit: YES NO

Use daily sign off: YES NO

- Time limits for hot hold, cold hold, cooling and reheating.
- BLE probe adjustment reminder frequency: Set the desired adjustment frequency for Bluetooth thermometers connected to MyFood-Check. Once the deadline has arrived, when the thermometer connects to the application, an information message will appear.



- The choice or not to use the Fahrenheit unit in the application.
- Whether or not to use checklist validation, if YES is selected an administrator will have to validate the checklist results every day (see Validation).

Once changes have been made, click on SAVE to apply them.

a).2 Controls Customization Allows the administrator to mount or dismount control types for specific users.

In the “Control type” column, if the box is unchecked, the control will not be available for checklists and quick controls.

In the “Allow manual checks” column, if the box is unchecked, the check will only be available in checklists and not for quick or manual checks.

CONTROLS CUSTOMIZATION		
	Type of controls activated	Autorize manual controls
Delivery	✓	✓
Cooking	✓	✓
Hot Hold	✓	✓
Cold Hold	✓	✓
Cooling	✓	✓
Reheat	✓	✓
Food storage	✓	✓

- Once you've made your changes, click on SAVE to apply them.
- Preferences set in MySirius are applied to all users of the MyFoodCheck app.
- Once the changes are made, click on SAVE to apply the changes.

b) Corrective actions

It is possible to modify or add items to the list of proposed actions following a test carried out on the app.

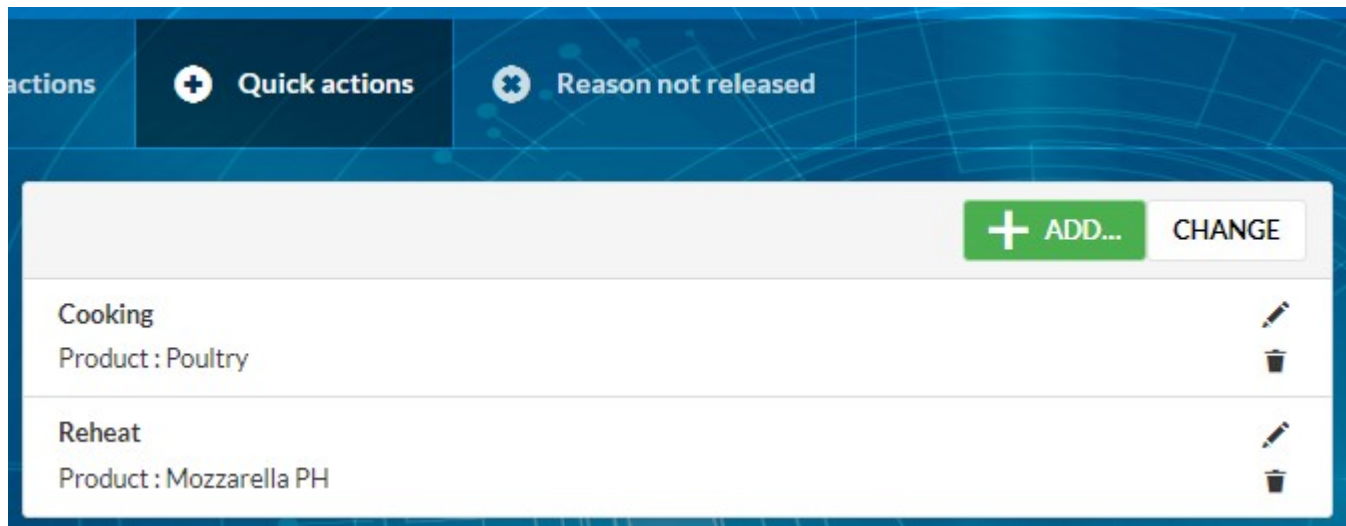
- Add an item: Click on + and choose the type of action and the name
- Modify an item: Click on the name of the item

Food check preferences							
Corrective actions							
Quick actions							
Reason not released							
Delivery	Reject (Invalid)	Retest (Cancel check)	Test again (Cancel check)	+			
Cooking	Abort cooking (Invalid)	Continue cooking (Continue)	Continue Cooking (Continue)	Discard (Invalid)	Retest (Cancel check)	Stop Cooking (Cancel check)	Test again (Cancel check) +
Hot Hold	Continue (Continue)	Discard (Invalid)	Retest (Cancel check)	Test again (Cancel check)	+		
Cold Hold	Continue (Continue)	Discard (Invalid)	Retest (Cancel check)	Test again (Cancel check)	+		
Cooling	Continue (Continue)	Discard (Invalid)	Give Up (Cancel check)	Retest (Cancel check)	Stop Cooling (Cancel check)	Test again (Cancel check)	+
Reheat	Continue (Continue)	Discard (Invalid)	Give Up (Cancel check)	Retest (Cancel check)	Stop Reheating (Cancel check)	Test again (Cancel check)	+
Food storage	Cancel (Cancel check)	Enter a reason (Invalid with reason)	Give Up (Cancel check)	Indicate reason (Invalid with reason)	Retest (Cancel check)	Test again (Cancel check)	+

c) Quick actions (checks)

Create shortcuts on the app to perform pre-configured checks quickly.

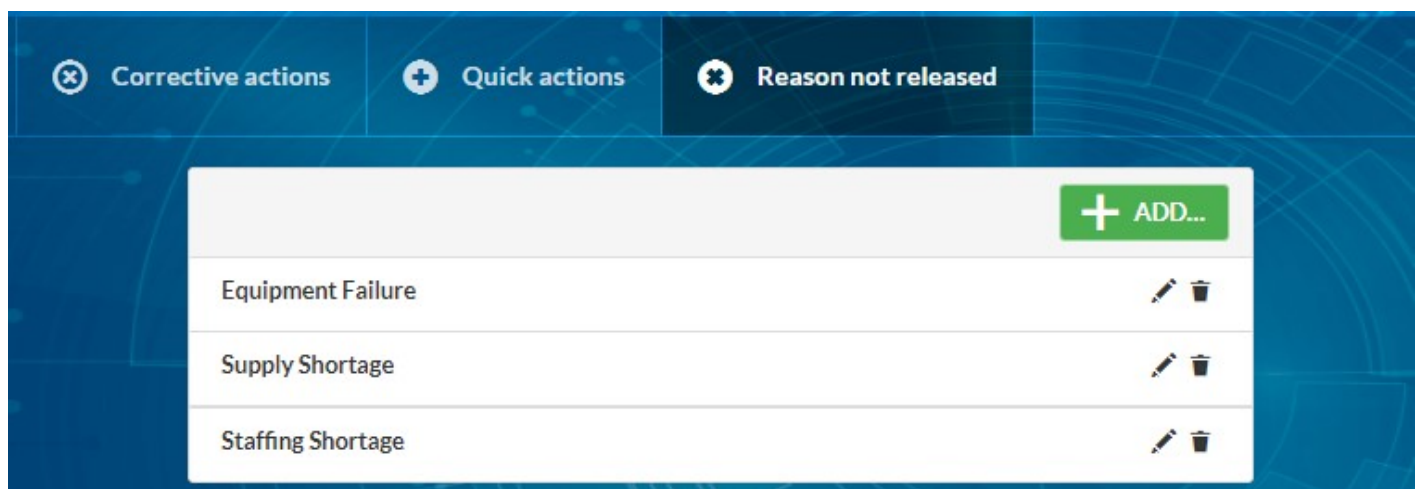
- New items can be created with the ADD button.
- The CHANGE button allows you to change the display order in the mobile application.



d) Not released reasons

For checks that are not applicable or not feasible (lack of personnel / defective equipment, etc.), it is possible to choose on the app the reasons for not realizing the test.

- To add an item, use the ADD button
- To modify an item, click on the pencil
- To delete an item, click on the “trash” button



2. Store

The “STORE” tile groups all the elements specific to each site.

a) Controlled products

- It is possible to declare product categories with checking thresholds that will apply to all the products in the category.

ADD A CATEGORY

To quickly create multiple categories, you can paste a name list into the 'Label' field. Copy the list from a spreadsheet or text file with one name per line.

#1 Label

▼ THRESHOLDS

Type	Low threshold	High threshold
Delivery	<input type="text"/> °C	<input type="text"/> °C
Cooking	<input type="text"/> °C	<input type="text"/> °C
Hot Hold	<input type="text"/> °C	<input type="text"/> °C
Cold Hold	<input type="text"/> °C	<input type="text"/> °C
Cooling	<input type="text"/> °C	<input type="text"/> °C
Reheat	<input type="text"/> °C	<input type="text"/> °C

CANCEL SAVE

- It is also possible to declare a single product with its own checking thresholds and associate it with a category. A grouped add can be done by pasting the list of products in field #1.

ADD A PRODUCT

To quickly create multiple products, you can paste a name list into the 'Label' field. Copy the list from a spreadsheet or text file with one name per line.

#1 Label

Category

Product type

▼ THRESHOLDS

Type	Low threshold	High threshold	Thresholds of the category
Delivery	<input type="text"/> °C	<input type="text"/> °C	
Cooking	<input type="text"/> °C	<input type="text"/> °C	
Hot Hold	<input type="text"/> °C	<input type="text"/> °C	
Cold Hold	<input type="text"/> °C	<input type="text"/> °C	

CANCEL SAVE

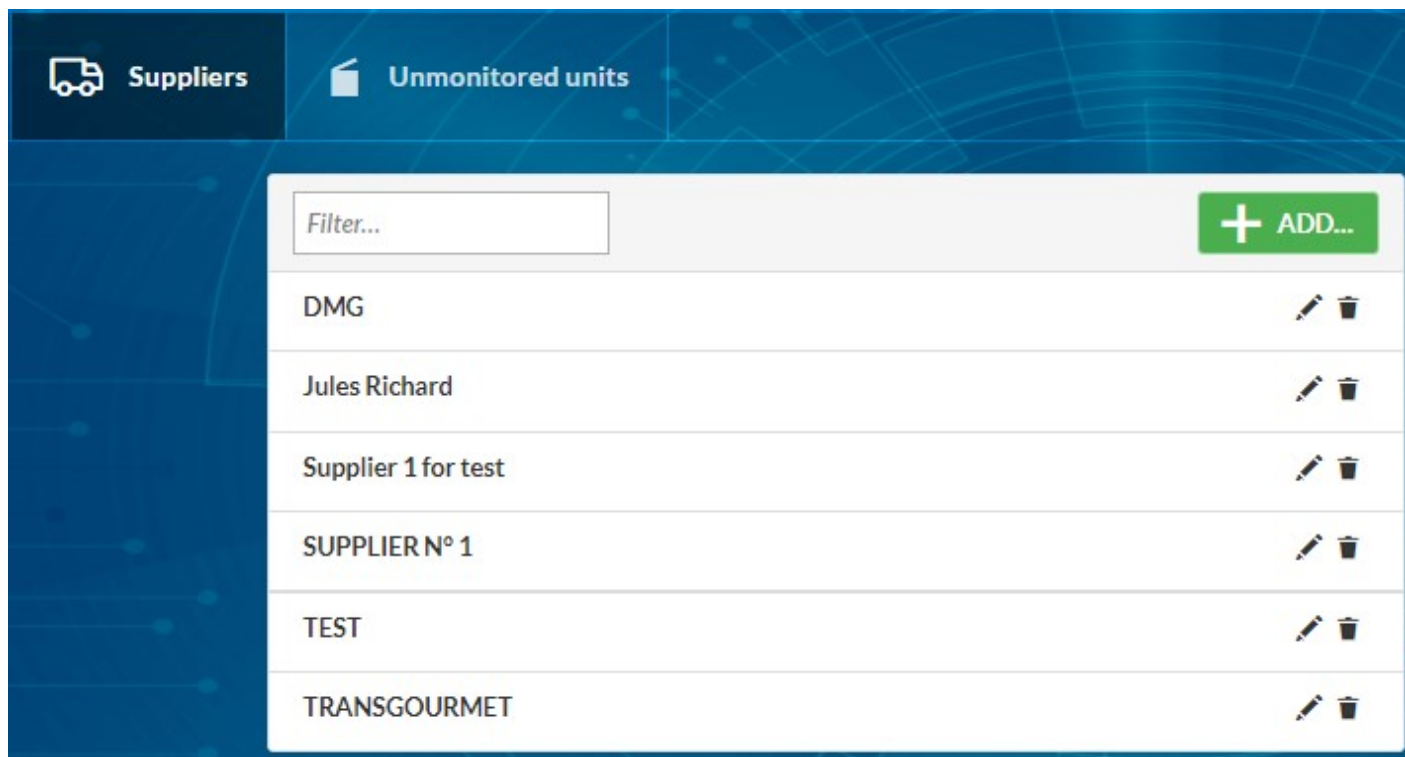
- The type of product (deliverable / edible) must be specified so the product will be proposed in tests. Ex: an edible product only, cannot be proposed in the app during a DELIVERY test

It is possible to enable or disable a product by using the “eye” button.

- Select an item from the list
- Click on the eye to enable/disable the product
- To enable a disabled product: go to the list of inactive products, then click on the “crossed out eye” button to reactivate it.

b) Suppliers

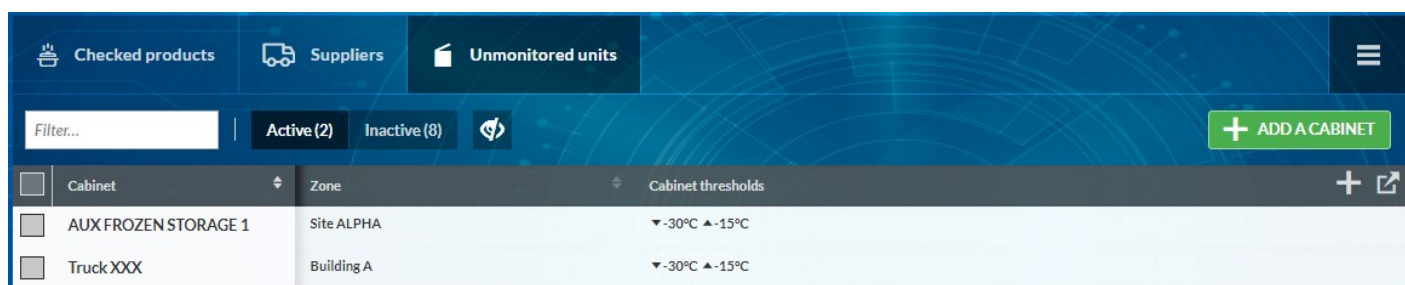
Click on the ADD button to create a new supplier. It is possible to modify or delete a supplier by using the “Pencil” and “Trash” buttons A supplier used in a control cannot be deleted.



c) Unmonitored units (equipment)

It is possible to add unmonitored units/equipements and make them available on the mobile app to check the products stored inside.

- Click on the ADD button to create new items. The target temperatures must be entered to validate the tests.
- Equipments can be selected to be enabled/disabled by clicking on the “eye” button



3. Checklists

Checklists can be predefined in MySirius.

- A list can be assigned to a user, a group or everyone.
- A list can be run over a defined daily time slot and can be repeated on a weekly schedule
- A list can contain one or more items to be checked. Items to be checked can be products or categories.

a) Adding a checklist

To add a checklist :

1. Click on the ADD button

Checklists							
Filter...		Active (2)	Inactive (2)				
	Name	Operator	Repetition	Time slot	Number of checks	Actions	
<input type="checkbox"/>	PROBE CHECK	Everyone	Friday	8:00 AM - 5:00 PM	1		
<input type="checkbox"/>	TEST CHECKLIST	Everyone	<input type="checkbox"/> Sunday <input type="checkbox"/> Monday <input type="checkbox"/> Tuesday <input type="checkbox"/> Wednesday <input type="checkbox"/> Thursday <input type="checkbox"/> Friday <input type="checkbox"/> Saturday	8:00 AM - 10:00 AM	2		

2. Fill in the various fields and click on NEXT

MONITORING (4) SYSTEM ANALYSIS METROLOGY FOOD CHECK >

CREATION OF A CHECKLIST

▼ GENERAL INFORMATION

Name

Operator ☒ Everyone ☐ Specific user ☐ User groups

▼ REPETITION

Active days ☒ Sunday ☒ Monday ☒ Tuesday ☒ Wednesday ☒ Thursday ☒ Friday ☒ Saturday

0⁰⁰ 2⁰⁰ 4⁰⁰ 6⁰⁰ 8⁰⁰ 10⁰⁰ 12⁰⁰ 14⁰⁰ 16⁰⁰ 18⁰⁰ 20⁰⁰ 22⁰⁰ 0⁰⁰

0⁰⁰ 4⁰⁵ 16⁰⁵

3. Click on the ADD button, to add elements (products or category) to be check into your checklist

MONITORING (4) SYSTEM ANALYSIS METROLOGY FOOD CHECK >

CREATION OF A CHECKLIST

▼ ELEMENT TO CHECK

4. Define the order of the check, then click on the SAVE button

MONITORING (4) SYSTEM ANALYSIS METROLOGY FOOD CHECK >



CREATION OF A CHECKLIST

▼ ELEMENT TO CHECK

	+ ADD...
Delivery Product : STEAK	^ v ✎ ✕
Cooking Category : VIANDE	^ v ✎ ✕

CANCEL PREVIOUS **SAVE**

b) To Modify a checklist

To modify a checklist, use the 2 buttons  

- The first button: modifies the name, the target and the planning of the checklist

MONITORING (4) SYSTEM ANALYSIS METROLOGY FOOD CHECK >

CREATION OF A CHECKLIST

▼ GENERAL INFORMATION

Name

Operator ☒ Everyone ☐ Specific user ☐ User groups

▼ REPETITION

Active days

<input checked="" type="checkbox"/> Sunday	<input checked="" type="checkbox"/> Monday
<input checked="" type="checkbox"/> Tuesday	<input checked="" type="checkbox"/> Wednesday
<input checked="" type="checkbox"/> Thursday	<input checked="" type="checkbox"/> Friday
<input checked="" type="checkbox"/> Saturday	

0⁰⁰ 2⁰⁰ 4⁰⁰ 6⁰⁰ 8⁰⁰ 10⁰⁰ 12⁰⁰ 14⁰⁰ 16⁰⁰ 18⁰⁰ 20⁰⁰ 22⁰⁰ 0⁰⁰

0⁰⁰ 4⁰⁵ 16⁰⁵

CANCEL **NEXT**

- The second button: changes the items to be checked and their order.

UPDATE OF THE CHECKLIST - CHECKLIST 1ER SERVICE

Choose a day to activate the changes

NEXT ACTIVE DAY
TODAY

ELEMENT TO CHECK

+ ADD...

Cooking
Product : BAVETTE

Hot Hold
Product : Poultry

Cold Hold

CANCEL
SAVE

4. Results

a) Checks

The results of the checks are grouped on an exportable page with customisable column order.

- Use filters (date, type, status) to display the desired data in the table

Checks								
Current month								
Feb 1, 2023 12:00 AM > Mar 1, 2023 12:00 AM								
All (8) Delivery (0)								
Date	Target	Check type	Status	Temperature	Thresholds	User	Checklist	
Feb 17, 2023 11:58 AM	BAVETTE	Cooking	✖	68°C	▲100°C ▼72°C	marketing JRI (mkt)	Checklist 2ème service	
Feb 17, 2023 10:33 AM	Poultry	Hot Hold	✖	68°C	▲65°C ▼55°C	marketing JRI (mkt)		
Feb 7, 2023 11:45 AM	Mozzarella PH	Reheat	✔	69°C		marketing JRI (mkt)		
Feb 7, 2023 11:45 AM	Poultry	Cooking	✔	70°C	▲85°C ▼65°C	marketing JRI (mkt)		
Feb 7, 2023 11:32 AM	Mozzarella PH	Cold Hold	✔	4°C	▲5°C ▼1°C	marketing JRI (mkt)	Checklist Pizza	

- Clicking on the name of a target (Product) displays the details of the control, including the type of measurements made:
 - Probe measurement
 - Manual measurement

CHECK INFORMATION

SYSTEM

ANALYSIS

FOOD CHECK

GENERAL INFORMATION

Date

Feb 17, 2023 10:33 AM

Check type

Hot Hold

Status

Corrective action

Discard

User

marketing JRI (mkt)

TEMPERATURE CHECK DETAILS

Product

Poultry

MEASURES AND PICTURES

Temperature

68°C (Manual)

Not relevanty measures

21.72°C - 10:36 AM (Probe)

Thresholds

▼55°C ▲65°C

PROBE INFORMATION

Name of the probe

22386013 TempTest Blue

Adjustment value

0.26°C

CLOSE

b) Lists

The results of the lists are grouped on an exportable page with customisable columns.

- Use filters (date, type) to display the desired data in the table

Checks

Lists

Today

Feb 21, 2023 12:00 AM

Feb 22, 2023 12:00 AM

All

Date	Name	Operator	Status	Checks carried out	Checks
Feb 21, 2023	Checklist Pizza		0 0 0	0/2	Details...
Feb 21, 2023	Checklist 2ème service		0 0 0	0/4	Details...
Feb 21, 2023	Checklist 1er service		0 0 0	0/3	Details...

- Clicking on “Details” of the controls displays additional information

SYSTEM

ANALYSIS

FOOD CHECK

CHECKLISTS CONTROL DETAILS

CONTROLS CARRIED OUT

Date	Target	Operator	Type of check	Status
Jan 24, 2023 4:45 PM	saucisse grillée	marketing JRI	Cooking	
Jan 24, 2023 4:45 PM	Fromage	marketing JRI	Cold Hold	
Jan 24, 2023 4:45 PM	Poultry	marketing JRI	Hot Hold	

CONTROLS NOT PERFORMED

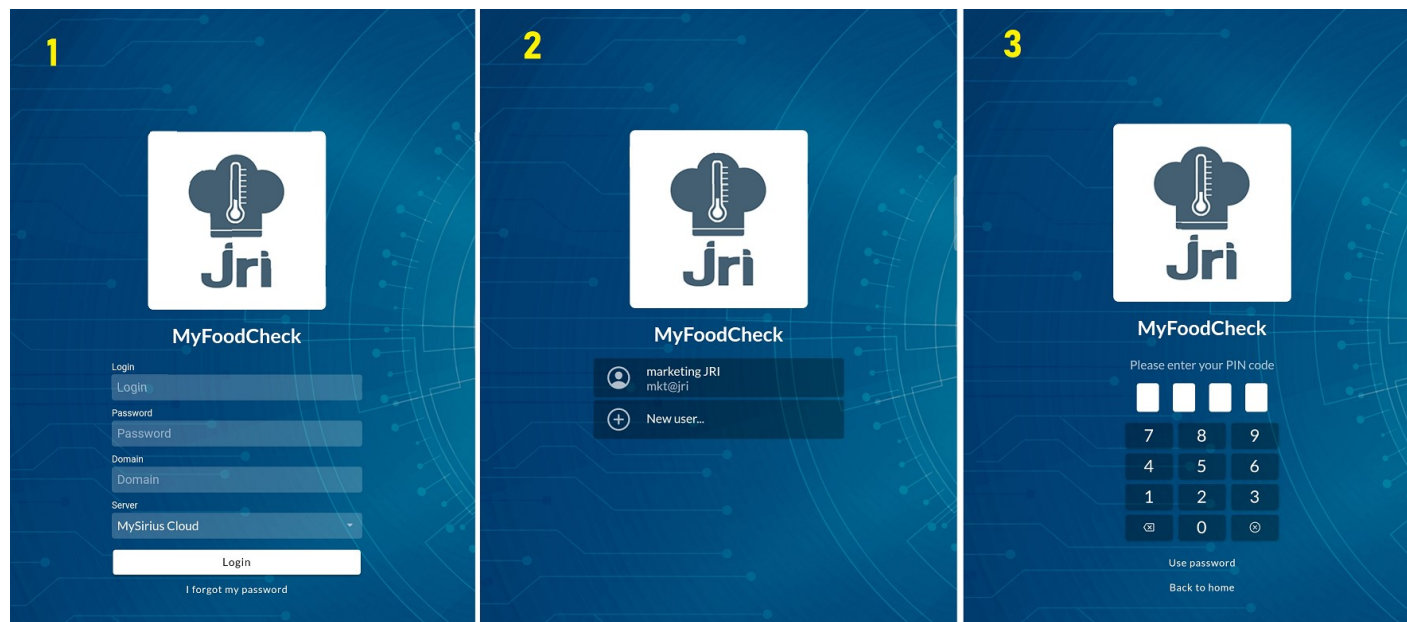
Target	Reason	Comment
BAVETTE		

CLOSE

IV. USING THE MYFOODCHECK MOBILE APPLICATION

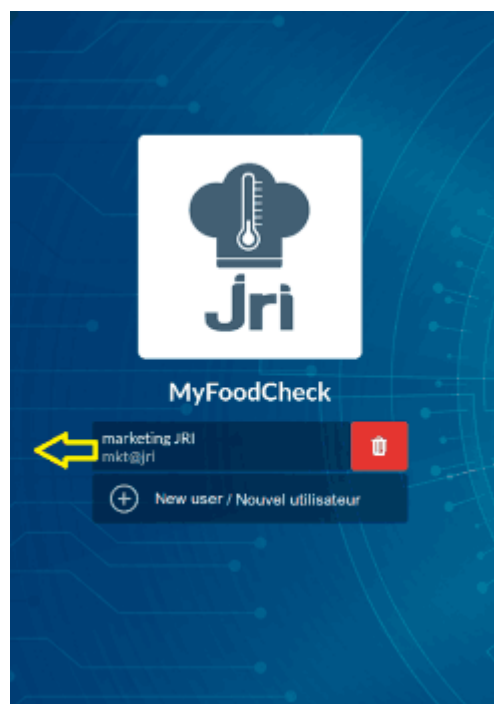
1. Launching and connecting

1- For the first use, fill in the requested fields. 2- For other connections, simply choose an account already in use then type the password to log in or select **New user**. The language set in MySirius for the user will be used if available in the App. 3- It is also possible to associate a PIN code to a user account.



It is possible to remove a user from the login page just by swapping it to the left, then clic on the DELETE button.

 This actions doesn't delete the user from Mysirius

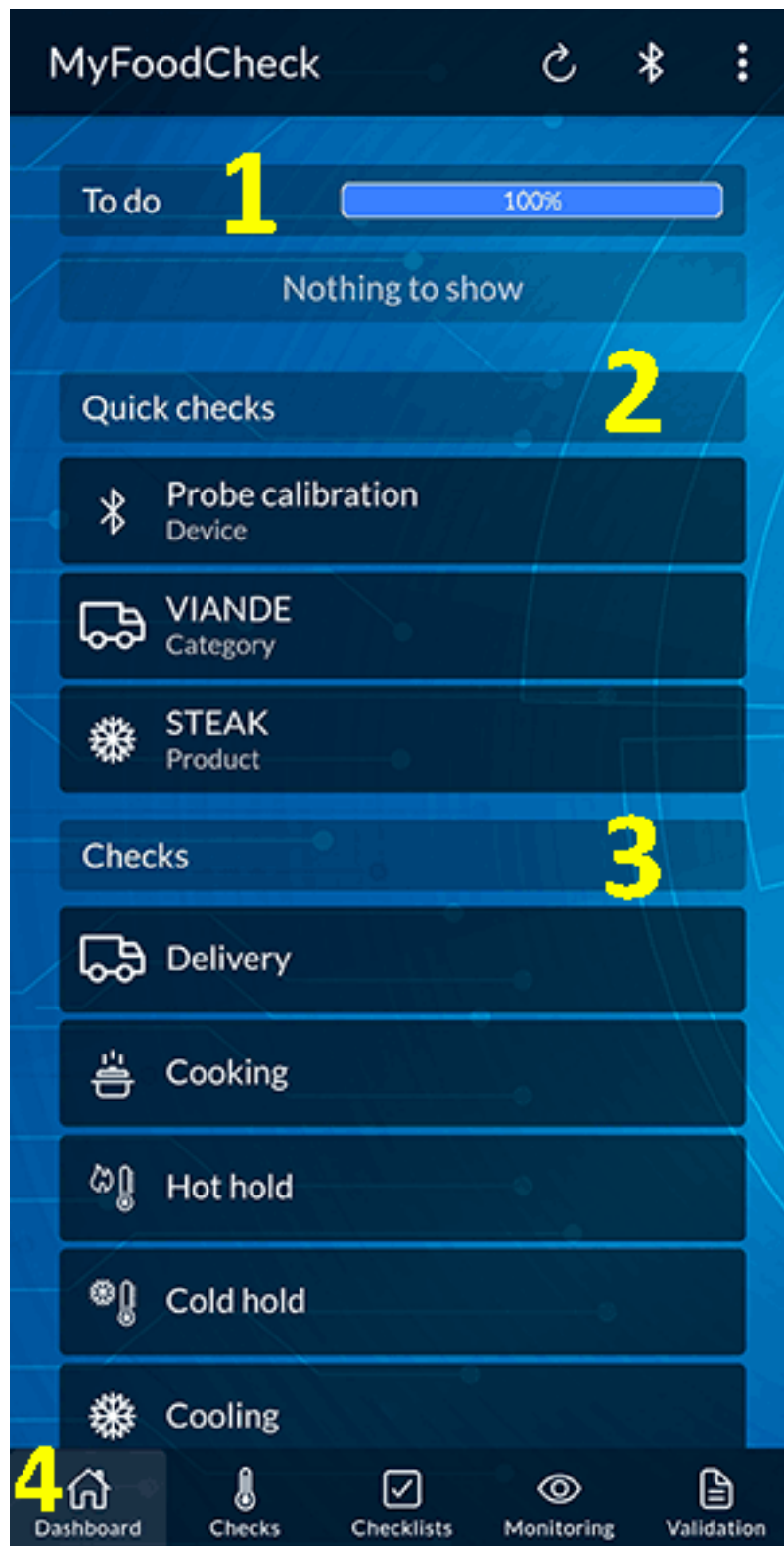


2. Home page

Once you have logged in, you will see the home page below. It includes 4 important sections:

1- The checklists to be carried out with the completion rate 2- Shortcuts to quick checks 3- Checks 4- Access bar to the 5 menus

- DASHBOARD
- CHECKS
- CHECKLISTS
- MONITORING
- VALIDATION



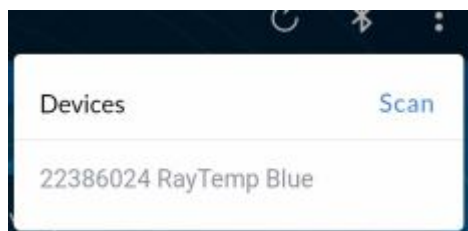
3. Pairing and adjusting a BlueTooth thermometer

- Connect a thermocouple probe to the BlueTherm One or Temp Test Blue thermometer (no action required for the RayTemp Blue as the infrared sensor is integrated)

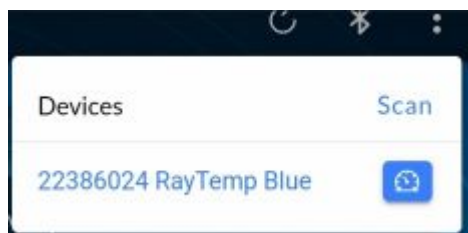


- Switch on the device by pressing the yellow button (ON/OFF or DOUBLE ARROW).

✓ The device can operate up to 30 m maximum distance from the MyFoodCheck mobile device



- Go to the MyFoodCheck application and click on the serial number of the detected device. Update the search by pressing “SCAN” if the automatic detection failed.
- When the thermometer is detected, its STATUS LED will flash and its serial number will be displayed.
- If the Bluetooth connection is not activated on the mobile device, MyFoodCheck will ask you to enable it.



- Clicking on the adjustment button (BLUE BUTTON) allows you to adjust by immersion in a 0°C ice bath. Once the temperature has stabilised, press the yellow button for the measurement and click on SAVE.

Immerse the probe in an ice bath to adjust to 0°C.


24.17°C

When the temperature is stable, press the probe button or the button below to adjust the probe (+/- 5°C)

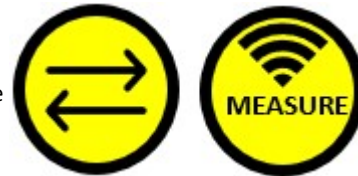
Save

Current adjustment : 1.26°C (10/11/22)

Taking measurements

- Select a check from the sections: CHECKLISTS; QUICK CHECKS or CHECKS.
- For the CHECKLISTS section: A new check is made by clicking on the 

- When the temperature window is displayed, press the yellow button on the probe



- The value is then instantly transmitted to the application.
- Depending on the configuration of the thresholds, the value will be displayed in red or green.

← Finding	Cancel	← Finding	Cancel
<div style="text-align: center;"> <div style="background-color: red; color: white; padding: 10px; font-size: 24px; margin: 0 auto;">68°C</div> <div style="display: flex; justify-content: space-around; margin-top: 5px;"> ▼ 72°C ▲ 100°C </div> </div> <div style="margin-top: 10px;"> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Abort cooking</div> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Continue cooking</div> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Continue Cooking</div> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Discard</div> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Retest</div> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Stop Cooking</div> <div style="background-color: blue; color: white; padding: 5px; margin-bottom: 2px; text-align: center;">Test again</div> </div>		<div style="text-align: center;"> <div style="background-color: green; color: white; padding: 10px; font-size: 24px; margin: 0 auto;">78°C</div> <div style="display: flex; justify-content: space-around; margin-top: 5px;"> ▼ 72°C ▲ 100°C </div> </div> <div style="margin-top: 10px;"> <p>Save the measure by clicking the button "Submit measure" or by using the button on the probe.</p> <div style="background-color: blue; color: white; padding: 5px; margin: 0 auto; text-align: center;">Submit measure</div> </div>	

- If the value is not compliant, a list of corrective actions will be proposed.
- If the value is compliant, it can be validated by clicking on "VALIDATE MEASUREMENT".
- 2 measurement modes are possible: "Manual" or "Probe".

The image displays two side-by-side screenshots of the 'Measure' application interface, illustrating the manual entry process.

Left Screenshot (Measure screen):

- Title Bar:** 'Measure' on the left and a 'Cancel' button on the right.
- Display Area:** A large blue rectangle shows '--'. Below it, a temperature of 72°C is displayed with a dropdown arrow on the left and an upward arrow on the right.
- Instructions:** Text below the display reads: 'Save the measure by clicking the button "Submit measure" or by using the button on the probe.'
- Action Button:** A light blue button labeled 'Submit measure' is centered below the text.
- Bottom Bar:** A red box labeled 'Enter manually' is on the left, and a 'Next' button is on the right.

Right Screenshot (Manual check screen):

- Title Bar:** 'Manual check' on the left and a 'Cancel' button on the right.
- Display Area:** A light gray rectangle shows the number '78'.
- Keypad:** A numeric keypad is displayed below the display area, featuring digits 1-9, 0, a decimal point, and a '+/-' sign.
- Bottom Bar:** A red box labeled 'Use a probe' is on the left, and a 'Next' button is on the right.

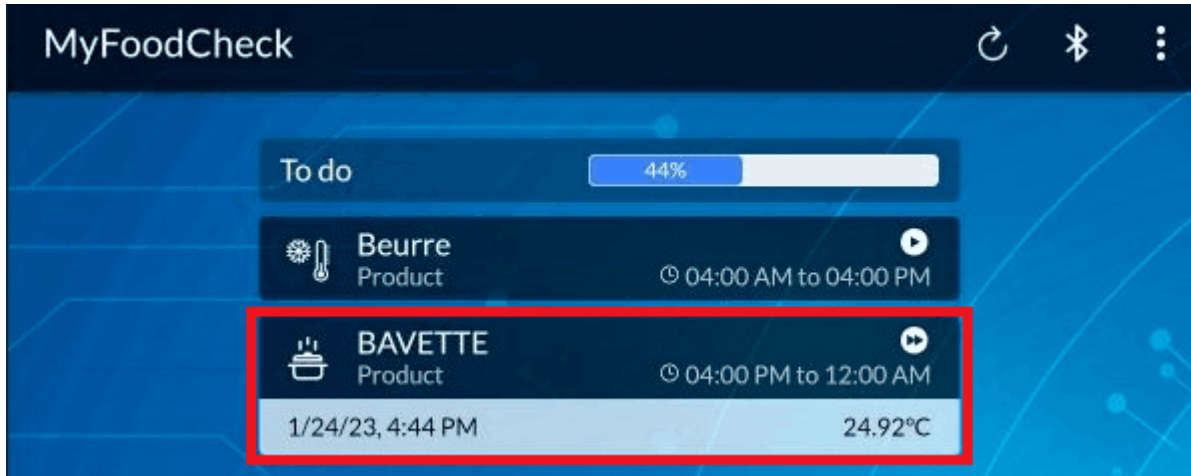
Annotation: A red arrow originates from the 'Enter manually' box in the left screenshot and points to the numeric keypad in the right screenshot, indicating the flow of manual data entry.

V. MYFOODCHECK CONTROLS

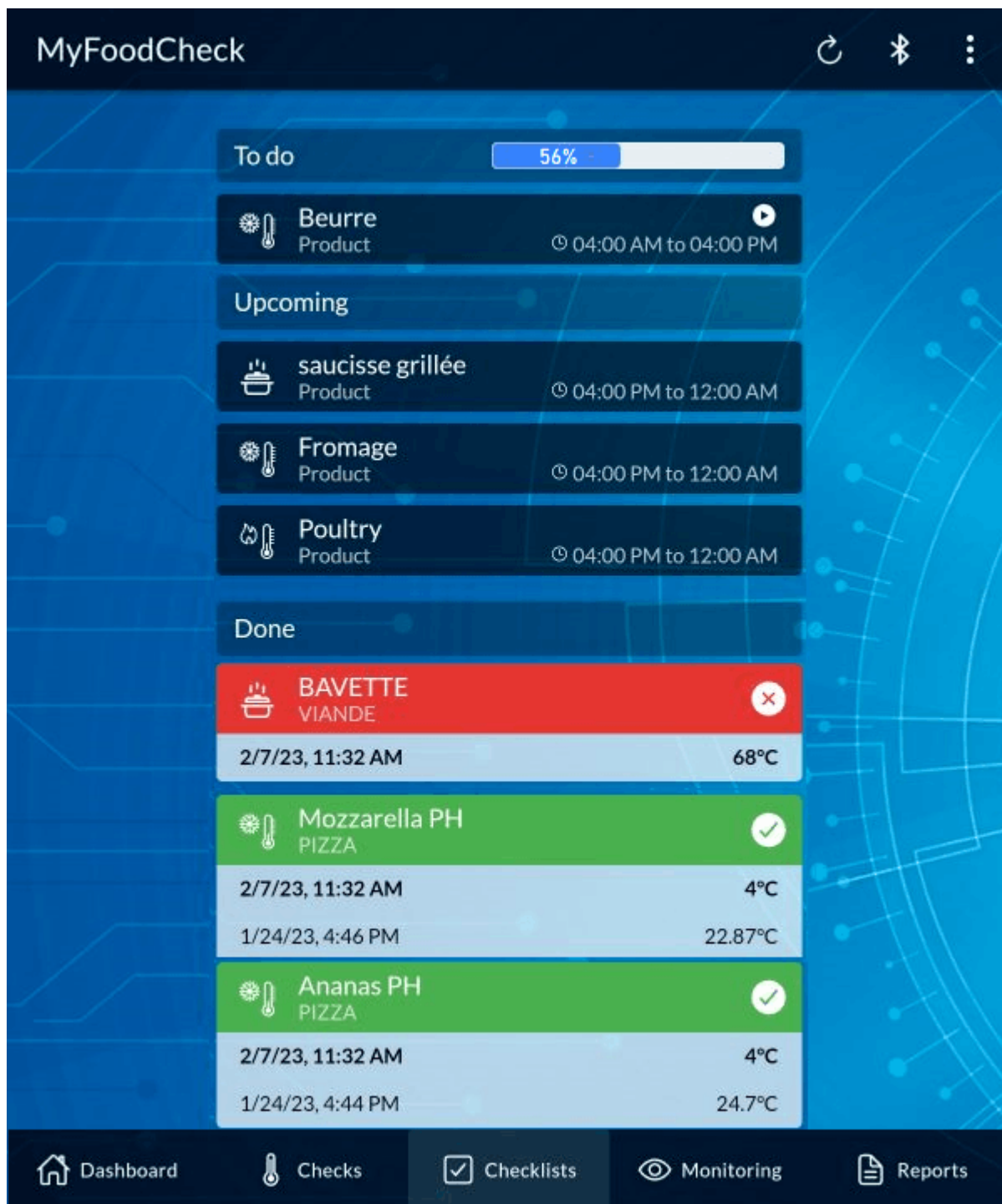
1. Checklist

i The checklists are accessible from the home screen or the CHECKLISTS tab.

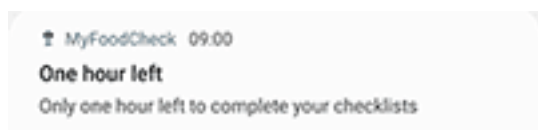
- The completion rate indicator is 0% when no checklists have been completed. It is at 100% when all checklists have been completed.
- Select a checklist:



- Take an action and then VALIDATE or choose a CORRECTIVE ACTION from the list.
- Validated checklists disappear from the TO DO list and are displayed in DONE, an update of the completion rate is made. Checklists that need to be rechecked remain visible.



❗ If the checklist is not completed, a notification will be sent to the device connected to the MyFoodCheck account one hour before the end of the checklist.



2. Checks

ℹ The checks are accessible from the home page or the CHECKS button on the lower menu.

All checks are made according to the same principle:


1- Choice of check 2- Choice of products/categories/prints to test 3- Taking measurements 4- Validation or choice of action from the list 5- Automatic sending of the result to MySirius

a) **Example: Delivery**

- Select the product to be checked. You can filter by category or you can use a filter to show only controls with temperature thresholds.

Product

Cancel

 Search a product...

Filter by category

All ▼

With thresholds only

☐

MEAT

☒ STEAK

▼ 10°F ▲ 15°F

- Enter information on goods received (supplier, item no., quantity). Item number and quantity are optional fields.



Informations

Cancel

Supplier

JRI



Reference

Reference

Quantity

Quantity

- Define if the package has been damaged or not, with the option of taking photos and filling in the Best Before Date or Minimum Shelf Life.

←

Receipt

Cancel


Package condition


Is the package damaged ?


Yes

No

Photos







Date

Fill in expiry date

Expiry date

6 nov. 2023

Expiry date type

Use by date

←

Receipt

Cancel


Package condition


Is the package damaged ?


Yes

No

Photos







Date

Fill in expiry date

Expiry date

6 nov. 2023

Expiry date type

Use by date

- Take the T° and enter a comment if necessary
- The user then has three options:
 - Refuse
 - Re-test (only if tests are not conclusive)
 - Carry out a corrective action
 - Validate the control.

←

Finding

Cancel

10°F

▼ 10°F

▲ 15°F

Based on the info below, do you want to accept or refuse the delivery?

Package damaged

No

Use by date

11/6/23

Comment

☒

Good to use

Retest

Accept

Refuse

←

Finding

Cancel

71.43°F

▼ 10°F

▲ 15°F

Based on the info below, do you want to accept or refuse the delivery?

Package damaged

No

Use by date

11/6/23

Comment

☒

Package damage

Retest

test test

Reject

b) Cooking

- Select the type of product and take the T°.
- If the cooking T° is not reached, a list of actions is proposed.

Examples :

- Continue cooking.
- Stop cooking and discard the product.
- Repeat the T° measurement.

In the last case, a blue indicator appears on the “Cooking” tile and the information is reported in the list of current controls.

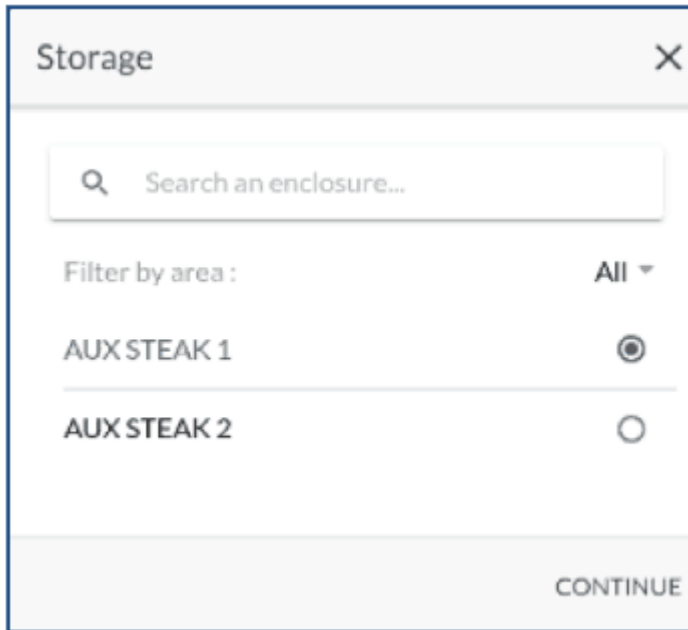
c) Maintain Hot/Cold and Cool/Reheat

The same as the previous case:

- Product selection
- Measurement
- Choice of actions

d) Food Storage

- Selection of an unmonitored unit in MySirius for T° control of the stored products.



- Taking a measurement
- Choice Actions: If the T° is not in conformity, it is possible to enter a reason (e.g.: door opening)

e) BLE Probe adjustment

- Select the device to be adjusted
- Immerse the device to be calibrated in an ice bath at 0°C.
- Once the temperature is stabilized, press the yellow button to take the measurement and click on SAVE.



Immerse the probe in an ice bath to adjust to 0°C.


70.12°F

Current adjustment : 0.47°F (10/11/22)

adjustment.newValue -37.65°F

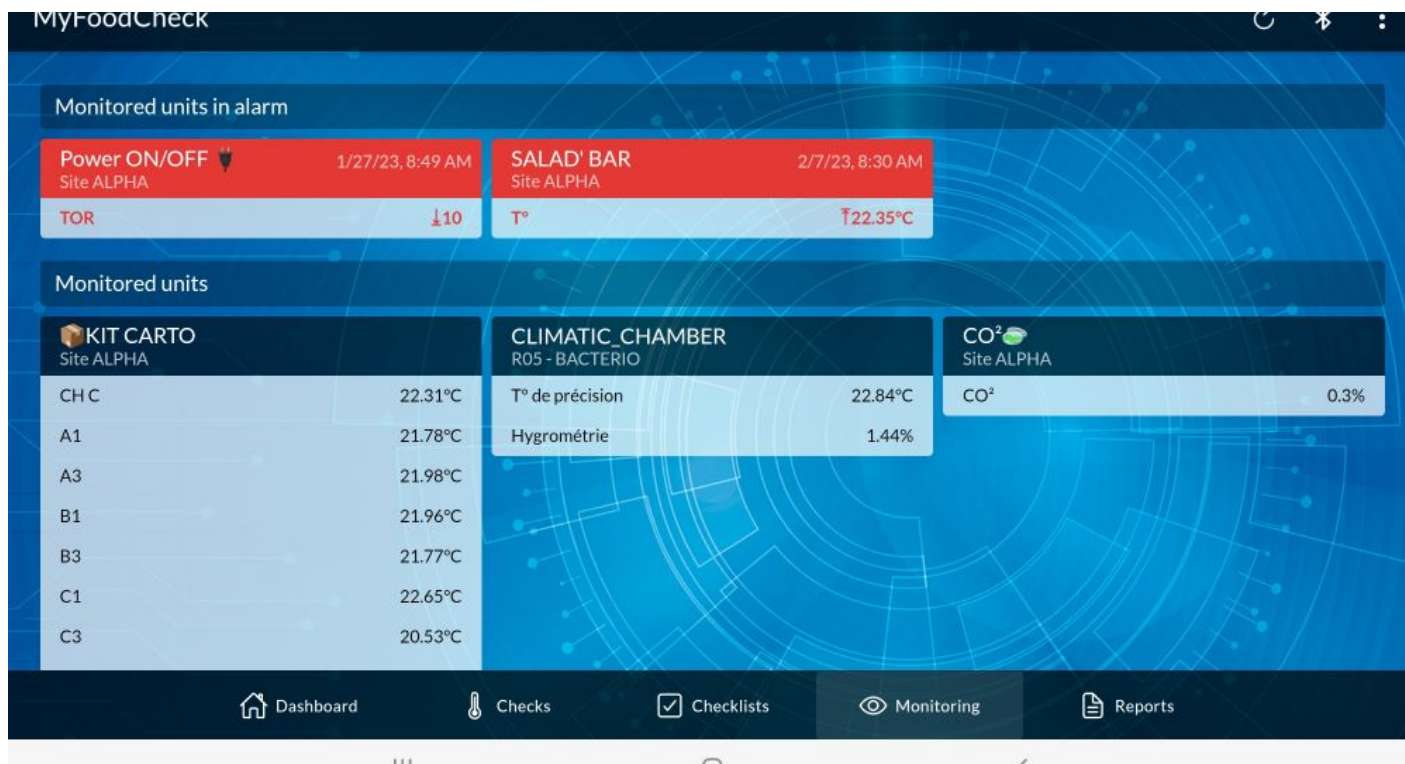
When the temperature is stable, press the probe button or the button below to adjust the probe (+/-9°F)

Save

 The Adjustment by immersion test can also be integrated into a checklist.

3. Monitoring

- Display of the monitored units in MySirius, including those in alarm (red indicator)



- Selection of monitored unit in alarm mode to carry out an alarm acknowledgement or a check on one or more products stored in the unit:

Alarm

Cancel

The monitored unit is currently in alarm. You have the possibility to check the temperature of the products in this unit and/or to acknowledge the alarm.

Check products

Acknowledge the alert

4. Validation

The test reports are visible on the application.

- Reports and results of all tests:

All checks

Checklists completion

Date	Type	Target	Final measure	Finding
11/2/23, 10:07 AM	Delivery	PAVE DE SAUMON (POISSON)	15°F	✓
11/2/23, 9:54 AM	Delivery	STEAK (VIANDE)	12°F	✓
11/2/23, 9:54 AM	Cooking	STEAK (VIANDE)	72.2°F	✗
11/2/23, 9:47 AM	Delivery	STEAK (VIANDE)	10°F	✓
10/31/23, 5:16 PM	Delivery	STEAK (VIANDE)	10°F	✓
10/11/23, 5:15 PM	Delivery	STEAK (VIANDE)	11°F	✓
10/11/23, 3:59 PM	Food storage	SPARE STORAGE FRIDGE (Site de Bezons)	8°F	✓



Dashboard



Checks



Checklists



Monitoring



Validation

- Checklist completion and validation:

MyFoodCheck			
All checks		Checklists completion	
Period	Completion rate	Number of controls performed	Status
11/3/23			
8:00 AM to 10:00 AM	0%	0/2	! To be validated
8:00 AM to 5:00 PM	0%	0/1	! To be validated
11/2/23			
8:00 AM to 10:00 AM	100%	2/2	✓

If the Validate checklists option is enabled, a user with the Administrator profile will see a “To be validated” button in the “Status” column.

Checklist Details

Cancel

1

1

0

Checklist name

TEST CHECKLIST

Period

8:00 AM to 10:00 AM

Date

11/2/23

Comments

Good

List of controls

STEAK MEAT

11/2/23, 9:54 AM

12°F

STEAK MEAT

11/2/23, 9:54 AM

72.2°F

Checklist Details

Cancel

0

0

0

Checklist name

TEST CHECKLIST

Period

8:00 AM to 10:00 AM

Signature

Cancel

Password

.....

Submit

The administrator can then comment on the results and sign using his MySirius login and password. Once the checklist has been signed off, the icon will appear in the “Status” column.

These reports are more detailed in MySirius (see beginning of document: Results / checks). It is possible to generate automatic reports with the MyfoodCheck data via the TOOLS / REPORTS tab.