

As a manager, you're responsible for ensuring your facility complies with HACCP standards. This isn't just about checking boxes for legal requirements—it's about **keeping food safe and protecting your customers**. Under **EU Regulation 852/2004**, food businesses must have an effective HACCP system. **Properly using the flowtify HACCP App is essential** to meet these requirements and avoid fines or even a shutdown.

Your Key Responsibilities as a Manager

1. Making Sure the flowtify HACCP App Is Used Properly

- Ensure your team **completes** their **assigned checklists every day** and stays thorough.
- **Encourage your staff to log any irregularities in the app**, like equipment malfunctions or temperature issues. Photos can be added too, if helpful.

👉 The flowtify App lets your team report any kind of irregularity immediately. Quick action is critical to avoid risks.

Remember: What is not documented is considered not done!

2. Regularly Reviewing the Dashboard or App

- **Use the flowtify Web Dashboard** to check if all tasks— whether it's HACCP checks or internal quality and safety standards —are properly documented.
- Alternatively, you can keep an eye on the app for real-time updates on how your team is progressing with their checklists.

👉 **The Issue Section** in the Web Dashboard and in the app **give you a clear, at-a-glance view of any irregularities**, so you can spot problems quickly and act.

3. Addressing Issues Right Away

- **If incidents or deviations are reported, it's your job to tackle them immediately.** Any delays can put food safety—and your business—at risk.
- Aim to resolve issues daily using the Issue section in the Dashboard or app.
- **Communicating with your team about unresolved checklists or incidents** is also part of your core responsibilities.

flowtify simplifies this process by showing you real-time updates and sending automatic notifications about deviations. You stay in control and have full transparency over what's happening in your facility. **It is your job to ensure regular and complete documentation, and this has never been easier than with flowtify.**

It's important to set the tone for your team by emphasizing the importance of regular app use. **Lead by example to avoid gaps in documentation, protect food safety, and maintain high standards across your operations.**

Why This Matters

Not following HACCP guidelines can lead to fines, losing your operating license, or even criminal charges in extreme cases. As a manager, it's on you to ensure these standards are fully implemented. Consistent monitoring and thorough documentation using the flowtify system give you peace of mind and transparency for audits or inspections.

With flowtify HACCP, you've got a powerful tool to help meet legal requirements. Use it responsibly to minimize risks and keep food safety and fulfilling our internal standards your top priority.