

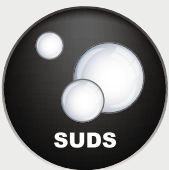


RinseCheck[®]

Dishwasher Sanitization Label

Easily validate the surface temperature of your dishware. ATI's RinseCheck[®] is a dishwasher sanitization label that adheres to a dish while being washed in a commercial grade dishwasher.

The label will indicate if each cycle allows the dish surface temperature to reach a temperature of 71°C/160°F by changing color from white to black. With a unique QR code printed on each label, you can automate the process of retaining temperature data. A simple scan using a smart phone will generate information about temperature exposure.



HEADLINE NEEDED HERE

Logging the temperature throughout the day is mandatory for HACCP (Hazard Analysis Critical Control Point – FDA) compliance. What differentiates RinseCheck from other systems is that it comes with the unique Software Utility for Dishwasher Sanitization (SUDS) app technology, which digitally tracks compliance. There is no longer a need to keep a manual log or to keep each label. The customer can view or pull data anytime, anywhere, from ATI's cloud server.