



mHACCP

CASE STUDY



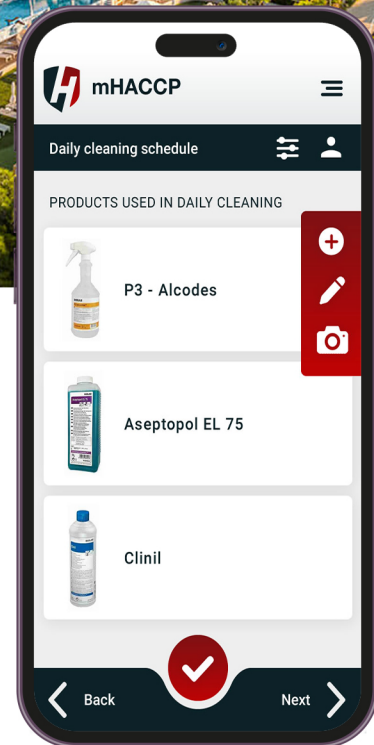
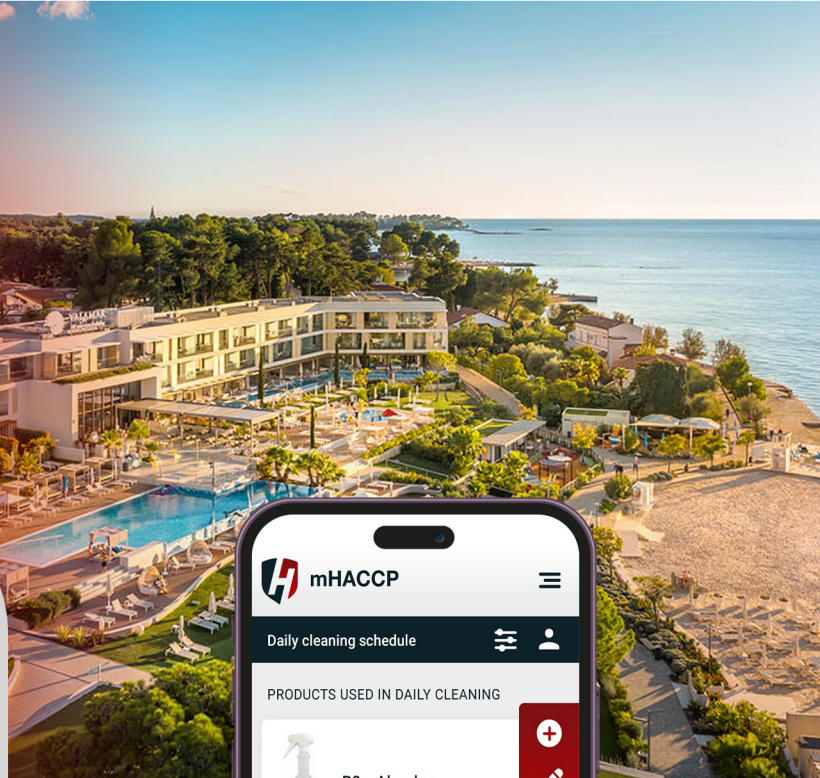
# How Valamar Improved Food Safety with mHACCP

## About Sekom:

Sekom provides design, engineering, consulting, construction, and maintenance of information systems. We rely on the world's leading technology to deliver complete solutions for information and communication systems, complex software solutions, and automation.

## About client:

Valamar Riviera stands out as a leader in the resort tourism industry, offering 40 hotels across Croatia and Austria. As a leader in the field, Valamar Riviera often collaborates with various tourist destinations to create authentic and memorable experiences for visitors. Through partnerships with local communities and stakeholders, Valamar Riviera aims to offer tourists a deeper connection to the culture, heritage, and natural beauty of the destinations they operate.



## Introduction:

Valamar wanted to optimize its food safety procedures according to HACCP standards.

They partnered with us to implement mHACCP, a mobile application designed to support food quality management and ensure compliance with industry regulations.



[www.sekom-apps.com](http://www.sekom-apps.com)

## Challenges Faced:

Before mHACCP, they worked with paperwork and manual processes related to HACCP compliance. Managing their HACCP plan was labor-intensive and slowed them down. They needed a solution that would digitize their HACCP plan, facilitate real-time monitoring, and simplify task management for their staff.

- Inconsistent Quality Checks
- Manual and Paper-Based Processes
- Difficulty in Monitoring Progress

## Solution Implemented:

Turning to mHACCP changed their approach to food safety management. This mobile application offered a comprehensive suite of features tailored to the hospitality industry's needs. With mHACCP, Valamar could digitize its HACCP plan, enabling easy access and updates. The application facilitated faster information flow, allowing managers to monitor processes in real-time and schedule automated reports for enhanced oversight.

## Benefits Realized:

The adoption of mHACCP brought significant benefits to Valamar Hotels:

**Improved Compliance:** By digitizing their HACCP plan, Valamar eliminated paperwork and reduced the risk of manual errors, ensuring consistent compliance with industry standards.

**Real-Time Monitoring:** With mHACCP, Valamar gained access to real-time data on food safety processes, including temperature monitoring and cleaning schedules, enabling proactive intervention and risk mitigation.

**Task Management:** The automated task assignment feature of mHACCP simplified staff responsibilities, ensuring that planned and ad-hoc tasks were efficiently managed and executed according to the HACCP plan.

**Enhanced Oversight:** Managers could effortlessly monitor all aspects of food safety management through the mHACCP application, facilitating better decision-making and improving overall operational efficiency.



Food Safety  
and risk  
elimination

15%

Saving on material  
and inventory  
cost



Elimination of  
paper and  
recorders

10%  
20%

Increase of the  
effective personal  
work hours



Centralized  
control All reports  
in one place

300%

More service  
events  
reports

## Testimonial:

*Valamar has been using mHACCP, and we're satisfied with the efficiency it brings to our operations. It simplifies compliance management and ensures we maintain top-notch standards effortlessly.*

Samra Ljubunčić  
Sustainability manager at Valamar

## Conclusion:

By implementing mHACCP, Valamar Hotels transformed its food safety management practices, enhancing compliance, efficiency, and oversight. The mobile application provided a user-friendly and comprehensive solution for managing HACCP requirements, allowing Valamar to focus on delivering exceptional guest experiences while upholding the highest food safety standards.

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