Food / OQ-06

Digital HACCP logs

Critical control points, temperatures and corrective actions move from paper to a system. Export markets and major retail chains require evidence.

The log is filled in. But when?

Export markets and inspectors are increasingly demanding food safety evidence: Rosselkhoznadzor reported a rise in quarantine objects in 2026, and exporters in Uzbekistan have been assigned to risk categories. Internationally, HACCP logs have moved to digital systems.

Conceptual architecture. No operating results are shown.

01 Plan	Critical points · Limits · Schedule
02 Check	Tablet · Sensor · Photo
03 Deviation	Alert · Action · Signature
04 Report	Audit · Customer · Archive

At a glance

13.2 thousand — Food manufacturing enterprises (01.09.2026). [1]

20 bn+ — Kelsius figure: digital HACCP records across 24 countries. [2]

132 — Quarantine objects detected by Rosselkhoznadzor since the start of 2026. [3]

November 2026

01 Evidence and context

Who it is for

Quality manager	HACCP plan.
Shift supervisor	Checks.
Plant owner	Risk.
Customer/export	Evidence.

Facts and global practice

National Statistics Committee

As of 01.09.2026, there were 13.2 thousand food manufacturing enterprises, accounting for 20.2% of industrial enterprises. [1]

just-food.com

Kelsius (digital HACCP and temperature monitoring): more than 20 billion HACCP records across 24 countries. [2]

interfax.com

Rosselkhoznadzor: 132 quarantine objects found in products from Uzbekistan since the start of 2026. [3]

This indicator for Uzbek enterprises was not found in open sources; it is measured during the audit.

02 Where the losses occur

Late entry

Checks are 'filled in' at the end of the shift.

Corrective action

What was done after a deviation is not recorded.

Temperature

Refrigerator readings are recorded manually.

Search

Finding the right page during an audit takes hours.

How the loss is calculated

Audit	preparation hours per audit × hourly labour cost
Rejected batch	value of rejected batches
Customer loss	contract value × margin (%)
Reprocessing	batches reprocessed × cost per batch

Illustrative calculations; establish the baseline, units and rates during the site assessment. Avoid counting the same loss twice.

Every check is time-stamped

Critical points in the HACCP plan are checked on a tablet, sensors record temperature automatically, and a corrective action is mandatory for every deviation.

01 Plan

Critical points · Limits · Schedule

02 Check

Tablet · Sensor · Photo

03 Deviation

Alert · Action · Signature

04 Report

Audit · Customer · Archive

Modules

Digital checklists	Tablet	Engineering capability
Temperature sensors	Automatic	Engineering capability
Deviation and corrective action log	Mandatory	Engineering capability
Link to batch	WMS	Commercially available

Each module has a readiness status. Third-party results are not a forecast for your site.

04 Implementation and measurement

01 HACCP audit

Logs.

Output: digitalisation plan.

02 Pilot

One production area.

Output: digital log.

03 Scale-up

Entire plant.

Output: full coverage.

04 Subscription

Monthly.

Output: deviation trends.

What is measured

Checks completed	%	System
Deviations	Count	System
Corrective action time	Hours	System
Audit readiness	Hours	System

What is needed to start

- Quality manager
- HACCP plan
- Sample logs
- List of refrigeration units

05 Readiness checklist and next step

01 Are checks recorded with a timestamp?	Yes / No / Unknown
02 Is temperature recorded automatically?	Yes / No / Unknown
03 Is a corrective action mandatory for every deviation?	Yes / No / Unknown
04 Is the time needed to find a document during an audit known?	Yes / No / Unknown
05 Is the log linked to the batch?	Yes / No / Unknown
06 Is there photo evidence?	Yes / No / Unknown
07 Can staff skip a check?	Yes / No / Unknown
08 Do you provide reports to customers?	Yes / No / Unknown
09 Is the archive retention period defined?	Yes / No / Unknown
10 Is there a designated responsible person?	Yes / No / Unknown

What we do not promise

• Exact timeline and price without an audit

• Certificate or inspection outcome

• Guaranteed export approval

• Unmeasured results

• HACCP plan certification

HACCP audit

We review your paper logs and provide a digitalisation plan.

• Map of break points

• Pilot plan

• Implementation fee and monthly subscription

Scope, price and schedule are agreed after reviewing the site and its data.

06 Sources and scope

[1] National Statistics Committee: as of 01.09.2026, 13.2 thousand food manufacturing enterprises (20.2% of industrial enterprises). stat.uz.

stat.uz

[2] Kelsius: more than 20 billion HACCP records across 24 countries (company data). just-food.com.

just-food.com

[3] Rosselkhoznadzor: 132 quarantine objects detected since the start of 2026; restrictions on 5 exporters from 23.07.2026. interfax.com, 21.07.2026.

interfax.com

Prepared from the cited sources. Vendor statements and reported sector figures are attributed, not independently verified here. No performance, certification or regulatory outcome is guaranteed. Check the current official rules before making decisions.

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