

# Introducing our new Digital Safety Management System.

[www.ncass.org.uk](http://www.ncass.org.uk)



Safety checks are paramount for hospitality businesses and must be undertaken every day during open and close in order to ensure high standards of hygiene and safety are being adhered to, as well as during operational changes such as when a new dish is launched.

[NCASS' new Digital Safety Management System](#) makes daily checks simple. From temperature monitoring, delivery management, allergen recording or team task allocation, all the information required to safely and legally run a hospitality business will be accessible at the click of a button.

What's more, it can be accessed when the Wi-Fi is weak or down altogether.

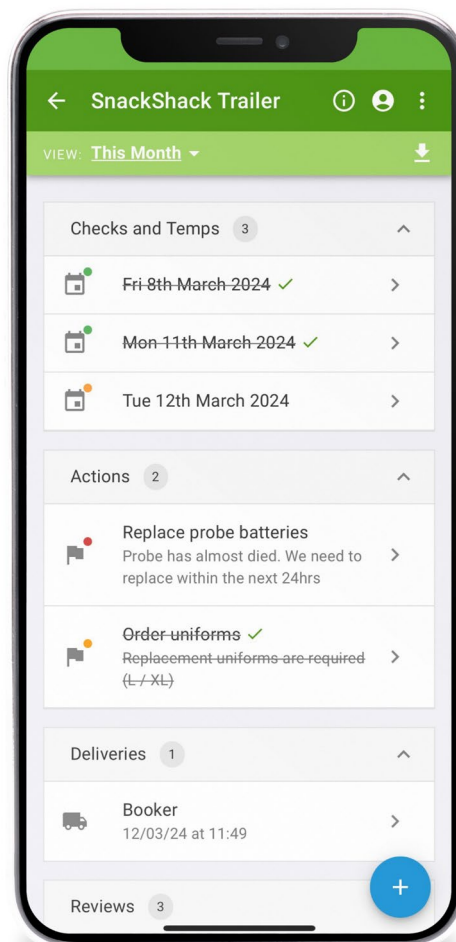
A Safety Management System is a crucial tool for all hospitality businesses, as not only does it record fundamental checks and correspondence that are extremely important to an Environmental Health Officer (EHO), but it can also be used as evidence should a food establishments operations be called into question.

Our new [Digital Safety Management System](#) ensures all records are backed up and can be managed collaboratively, saving time and increasing efficiency at your business.

The Digital Safety Management System is available to all hospitality businesses who are current NCASS members and ensures compliance with all the latest legal requirements on safety in accordance with HACCP.

The new feature has been designed with independent hospitality businesses in mind and can be managed by staff members working across the business in multiple locations.

**To find out more about how the Digital Safety Management works, call us on 0300 124 6866 or visit [Digital Safety Management System | NCASS](#)**



## Contact Us

---

Call us: 0300 124 6866

Email us: [info@ncass.org.uk](mailto:info@ncass.org.uk).

    @ncass\_uk

[www.ncass.org.uk](http://www.ncass.org.uk)