

BOHA!® TEMP

DIGITAL TEMP LOGGING THAT PROTECTS YOUR BRAND

Serve with Confidence. Stay in Control.

BOHA!® Temp replaces paper logs with an intuitive, step-by-step digital workflow for logging food temperatures, rice pH, and more. When readings fall outside the safe range, staff receive real-time corrective actions to keep issues from becoming incidents.

With Bluetooth thermometer and pH meter integration, instant data capture, and cloud-based reporting, BOHA! Temp gives you complete visibility across every shift and every store — so you're always ready to serve, and always audit-ready.



SAFER FOOD. FEWER MISTAKES. BETTER CONTROL.

Here's how BOHA! Temp raises the standard.



Speed Up Temp Checks

Take and log food temps faster with patent-pending food recognition, or tap through a custom item list — no guesswork, no wasted time.



Flexible & Device-Friendly

Use on a handheld or any compatible Android or iOS device. Connects easily with Bluetooth thermometers and K-type probes for quick, accurate logging.



Stay Compliant, Stay Accountable

Eliminate pencil-whipped logs with tracked, time-stamped entries you can monitor from anywhere — built to support HACCP standards.



Custom Alerts & Corrective Actions

Get instant alerts by text, email, or push when temps fall out of range. Staff are guided with step-by-step corrective actions right on the device.



Access Logs Anytime, Anywhere

Cloud-based storage gives you quick access to temp and pH logs, task completion data, and analytics across all locations — perfect for audits and reviews.



Picture-Perfect pH

Specifically designed for sushi rice, BOHA! Temp integrates with the HALO2 pH tester from Hanna Instruments to ensure perfect prep every time.



Contact Us

Online: transact-tech.com

Call: 844-243-2228

Email: baha@transact-tech.com

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by TransAct

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