

### Technology update.. Simplify & Automate Food Audits

Food prepared incorrectly can put public safety at risk.. heavy fines

Temperature monitoring errors cost a huge amount of money in lost stock

Food Licence Audits can be simpler than ever and automated





## If I could only Simplify my Business ....

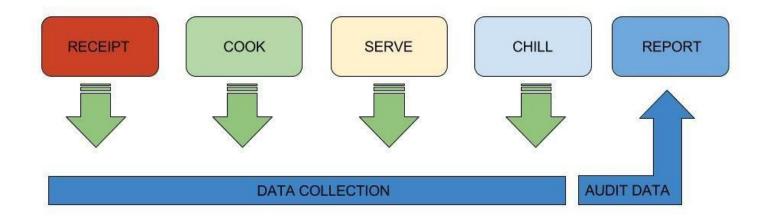
And at the same time ....



- IMPROVE REGULATORY COMPLIANCE
- INCREASE OPERATIONAL EFFICIENCY
- REDUCE BUSINESS COSTS



### Automated Temperature Monitoring & Audit.. How?



Easily monitor and manage your food safety program



## Real Time Monitoring and Alerts for food storage



- Monitor food storage Fridges and Cool rooms
- Bain Maree servery
- Get real time alerts to Temp changes, and react
- Keep extremely accurate Audit data, automatically
- Automated reporting

Peace of mind knowing Cool Rooms and Fridges have Real Time alerting and notification!



### Alert on events in real time



### Real time Data delivered direct to Managers

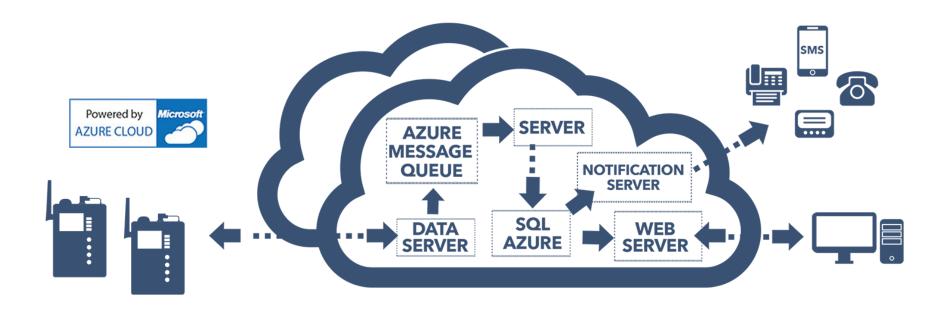




Allows you to respond to temperature variations at the time they happen



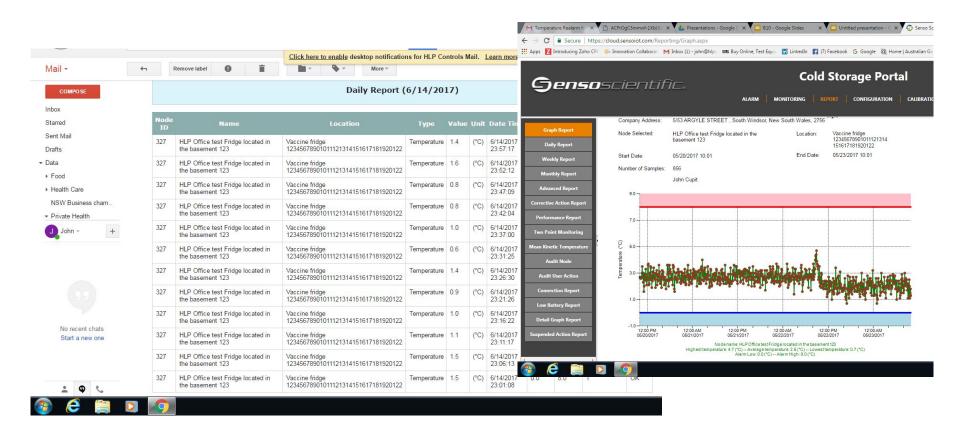
### New Technology provides notification immediately



At the instant a Temp excursion happens



### Automated Reporting and Audit trails





### B10\_100 Best in breed Fridge and Food monitoring

#### **Immediate Notification & Alerting**

- Email
- Pagers
- Cell Phone
- Contact Switch
- Voice Notification
- Escalation Alert

#### **Comprehensive Reporting**

- Monthly, weekly and daily reports
- Graphical temperature trend analysis
- Automatic temperature reports by email
- Alert and corrective action history

#### **Easy Calibration**

Enrol in HLP Controls' Calibration Program or On-Demand Calibration (including probe verification) with an optional NIST traceable certificate with each probe.



## B10\_100 Best in breed Fridge and Food monitoring

#### **100% SECURE**

• In partnership with **Microsoft® Azure** cloud platform the SensoScientific B10 utilizes bank-grade security to provide you unparalleled reliability and security.

#### **Accessible Management from anywhere**

- Your data moves with you. At home, at the office, or on the road, access your data anywhere you are 24/7.
- Access by handheld Smart phone, Tablet, Laptop, PC, any device with access to the internet.

#### Your Audit reports are created automatically

- This could remove the need for manual process mandatory today?
- Remove Business time used today for reading temps and filling in charts?
- Unlimited storage of Audit data
- Absolute accuracy of records.

# Manage Food Receipt, Prep, and Cooked food!

HACCP-Master Wireless temperature - food safety monitoring







### HACCP Master Best in breed Food safety monitoring

#### Food safety monitoring made easy

- Simplify the receipt and temperature check of Food products
- Easy to use temperature probe
- Customisable Application menus
- Built in capacity to display corrective actions when the temperature being measured is out of range
- Simple to use with tablet or smart phone:
  - Plug the probe into the headphone jack
  - Select the App
  - Select the name of the area to take the temperature of eg: fridge 1,
  - Check the temp with the probe and tap 'OK' to save the data.
  - If the temp is out of range, choose to either log the data or email the data to a Manager or select a corrective action to be taken to fix the problem & then save.



#### Contact HLP controls

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