

iMonitor

12 features that save you time and money and make being compliant a breeze



iMonitor's Food Safety Plan



iMonitor's easy-to-use Food Safety Plan software for hospitality and food retail businesses eliminates all paper-based food safety checks and data recording, freeing up staff, reducing human errors and increasing data integrity.

By being compliant with the latest food safety regulations, iMonitor's Food Safety Plan ensures ongoing regulatory compliance, making you audit-ready 24/7.

Your smart food safety management software

iMonitor's digital Food Safety Plan allows you to digitise all your food safety processes. Fully integratable with iMonitor's smart monitoring devices, you can digitise critical control point checks from time of delivery to checkout, increasing efficiency and eliminating data manipulation. All data is instantly and securely stored in a cloud, enabling real-time visibility on all food safety and quality processes.

Being fully compliant with FDA, European, New Zealand and Australian food safety acts (FSANZ), iMonitor's Food Safety Plan helps you be audit-ready 24/7.

The 12 Food Safety Plan key features you need

1. Customised checklists	2. Delivery checks	3. Supplier management
4. CCP Checks	5. Automated temperature checks enabled	6. Automatic personalised alerts
7. Staff training	8. Audit-ready reporting	9. Automatic update to newest food safety regulations
10. Easy access to SOP's	11. Diary entries	12. User-friendly dashboard, accessible from any device

1

Customised Checklists

Eliminate paperwork by creating digital checklists based on operator roles and linking them to your standard operating procedures, guiding staff easily through their food safety tasks.

Get started quickly

iMonitor's comprehensive catalogue of ready-to-use checklists combines government legislations, industry standards and food science tailored to the nature of your operations to get you up and running immediately. The software is constantly updated to the latest regulations.

Customise and personalise

iMonitor's digital checklists are fully extendable and customisable. You can leverage iMonitor's platform to create your own checklists. Use colours to personalise or clone existing checklists to simply tailor the platform to your operational needs.

Record anomalies

Problems happen. With the help of iMonitor's platform, you get on top of them by recording the issues and taking immediate corrective actions.

Escalate exceptions

Alert your teams in real-time when problems occur using a built-in escalation system to manage the exceptions efficiently.

Guide staff through their tasks

Embed a step-by-step guide to doing a task, including easy access to your standard operating procedures (SOPs), enabling staff to follow a well-prescribed plan.

Be more productive

Free your staff for other important tasks by eliminating paper checklists and recordings. Your busy staff can simply tick things off one-by-one or all at once on their digital dashboards.

Individual notes

Smooth communication between teams and departments are key to streamline your workflows. iMonitor's platform enables operators to make notes to communicate aspects of a task within teams without raising notifications.

2

Delivery Checks

iMonitor's Food Safety Plan enables you to digitise your delivery checks. Templates allow you to capture chilled, frozen, and hot deliveries quickly and accurately, making it easy to record corrective actions when goods arrive out of spec. Each delivery can also be recorded against a supplier, making traceability even easier.

Smart probe enabled

iMonitor's delivery templates are fully smart probe enabled and can record the temperature of a delivered product straight to your digital Food Safety Plan, offering you increased data accuracy and improved efficiency.

Digital document management

Photos, invoices, quality testing reports and other assets can be captured and linked to a delivery for detailed record keeping.

3

Supplier Management

Create a centralised list of all your suppliers across all your sites.

Centralised supplier list

All your suppliers and key contacts are stored in one single place, making it easier to create and maintain a master list across all your sites.

4

Critical Control Point Checks

Critical control point (CCP) checks are steps in processes that control all food safety hazards to an acceptable level, making your products safe. iMonitor's Food Safety Plan enables you to digitise all data and store them in one central location, giving you real-time visibility on all CCP checks.

Capture the information you need

You can use iMonitor's template food safety checks for cooking, cooling, reheating, or hot holding, for example. Use the list of standardised corrective actions to set up a complete Food Control Plan in minutes, keeping you fully compliant. Customise the critical control point checks to your individual business needs on the go.

Increase productivity

The dashboard is easy-to-use in high-intensity environments, eliminating time-consuming recordings on paper. The operator only needs to start a new process by a simple click and can then carry out multiple process checks intuitively.

Process sign-off

The platform offers a unique signature capture step by a supervising role for each process, product, or batch to ensure dual control before the next process step can be undertaken.

Critical control limits

Define multiple thresholds for each step of the process, define clear low and high control limits based on thresholds specific to each product.

Escalate exceptions

Set up process-based escalation profiles alerting the right people to take immediate corrective actions or to manage exceptions.

Automatic corrective actions

iMonitor's templates automatically suggest corrective actions based on the latest food safety guidelines.

Built-in severities

Assign "low", "medium" and "high" levels regarding the issue's severity to corrective actions and drive automated escalations.

Embed product recipes

Embed specific "How-to" guides or recipes for every single product.

Batch traceability

Assign or use a generated batch number for each process or product for full end-to-end traceability.

5

Automated temperature checks enabled

iMonitor's Food Safety Plan software is fully integratable with iMonitor's smart thermometer probes and wireless sensors, allowing for automated temperature checks.

Smart probe enabled

iMonitor's software can integrate with smart thermometer probes, directly capturing core temperatures vital to food safety. With a single click, the measured data is directly transferred into the software, eliminating paperwork, and ensuring data integrity.

Integrate automated monitoring

iMonitor's wireless remote sensors automatically capture cold storage temperature directly into your Food Safety Plan. Alarms and alerts are captured, allowing for individualised suggestions for corrective actions.

6

Automatic personalised alerts

Automated notifications remind staff of upcoming and outstanding tasks, making sure that food safety standards are constantly met and proactively managed.

The system sets off instant alarms to operators and their supervisors via SMS and email in case of critical deviations to enable immediate corrective actions.

7

Staff Training

Good food safety culture starts with training. Train your staff with iMonitor's training module designed to your specific food safety training needs and record your staff's participation without the paperwork.

Food safety topics

Select from a list of food safety topics and create multiple training records at once.

Attach training material

Attach training material regarding food safety or organisation topics, such as documents, photos, and videos.

Signature records

Collect signatures of trainer and trainees to confirm your staff is trained.

Reminders

Get reminded when training is due at your set frequency.

Food Safety Training Material

Access regularly updated food safety training material to keep up with the latest requirements.

8

Real-time, audit-ready reports

Detailed weekly reports are automatically generated in real-time as information is updated in your digital Food Safety Plan – keeping you fully audit-ready.

Track multiple sites

Effortlessly track the progress of your food safety processes in real-time, across multiple sites. Drill down to site KPIs and identify issues that are causing non-compliance to resolve problems more easily.

CCP & supplier reports

Trace CCP checks or supplier reports for any time period. Reports can be filtered by various parameters.

Full traceability

Traceability information related to any check done on the platform is automatically recorded, including probe serial numbers. Easily access data such as user, completion date, completion status and device.

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Automatic update to newest food safety regulations

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Easy access to SOPs

Process audit history

See any changes made to a process or task. Easily identify multiple entries, retrospective data entry and other scenarios in the audit history.

Export reports

Export reports as a CSV file to be analysed by other software and carry out Pareto or other quality management analysis using data in a tabular format.

Automated temperature checks report

iMonitor's temperature checks report displays a summarised view of all data that was captured during the week.

Customised reports

Reports can be matched to any custom requirements of your business, e.g. by department, group of users or a specific standard.

Analyse patterns and trends

Analyse weekly trends to monitor completion rates, promote greater engagement with your staff and achieve maximum compliance.

Being fully compliant with FDA, European, New Zealand and Australian food safety acts (FSANZ) and constantly updated to the newest food safety regulations, iMonitor's Food Safety Plan helps you be audit-ready 24/7.

Manage your processes, critical control points and corrective actions based on Food Agency Standards (NZ, AU, FDA, ESMA).

Digitise your standard operating procedures (SOPs) and link them directly to your processes. You can give operators instant access to relevant SOPs at each step of the process, facilitating ongoing compliance.

Diary Entries

Record incidents easily – whether they are related to food safety or not.

Maintenance Records

Record and track maintenance tasks, such as equipment service, pest control, water system and tanks maintenance, and log who carried them out, and when.

Customer Complaints

Quickly capture customer details such as name, contact details and date and time of the purchase, along with any corrective actions taken to prevent future problems.

Collaboration tools

Staff members can easily add more detail or record corrective actions in a forum.

Digitised documentation

Attach photos, videos, and documents to individual diary entries.

Complete audit trail

Any changes to a diary entry are automatically recorded for full transparency.

Tags

Tag diary entries to group them into searchable collections.

Flexible

Quickly search, sort, group and filter diary entries using powerful and flexible labels.

User-friendly dashboard

iMonitor's user-friendly dashboard is accessible from desktops as well as all mobile devices.

Track progress in real-time

See what food safety and quality processes are pending and completed easily at one glance. The dashboard updates in real-time as staff amend the food safety plan, keeping you constantly in the loop.

Acknowledge corrective actions alarms

View and control all corrective actions alarms triggered by your food safety processes and your cold storage assets. Easily action your investigations from your dashboard.

Individualised access

Control who has access to your digital Food Safety Plan by user level as well as module by module. You can set different admin and operator roles.



Ready to digitise your Food Safety Plan?
[Shop now.](#)

Please note link is not yet live



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