



Utilizing Tech For Hazard Analysis, Preventive Controls & Continuous Temperature Monitoring

Presented By:

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Booth #127

CompWALK

- ★ 20 years of experience in compliance
- ★ Began in healthcare
- ★ Automate quality processes
- ★ Save organizations time
- ★ Unique view on processes

High Level Overview

- ★ Taking your food safety program and making it more efficient
- ★ Focus on potential areas for automation
- ★ Mapping out processes, re-evaluating certain aspects
- ★ Saving you time so you can focus on larger quality goals

Who are we speaking to?



GROWER



INGREDIENTS
PROVIDER



MANUFACTURER /
PROCESSOR



PACKAGER



RETAIL

Think About Your Food Safety Operations

What inspections are done
daily, weekly, monthly, annually?

Think About Your Food Safety Operations

INSPECTIONS

- ★ How are these being conducted?
- ★ Who is conducting them?
- ★ How is information shared?



Think About Your Food Safety Operations

REPETITIVE PROCESSES

- ★ Emailing
- ★ Sending attachments
- ★ Waiting on responses
- ★ Entering data
- ★ Scanning forms
- ★ Uploading documents



What are some struggles?



KEEPING UP WITH VOLUME OF BUSINESS



REACHING A BANDWIDTH ISSUE



INCONSISTENCY IN DATA REPORTING



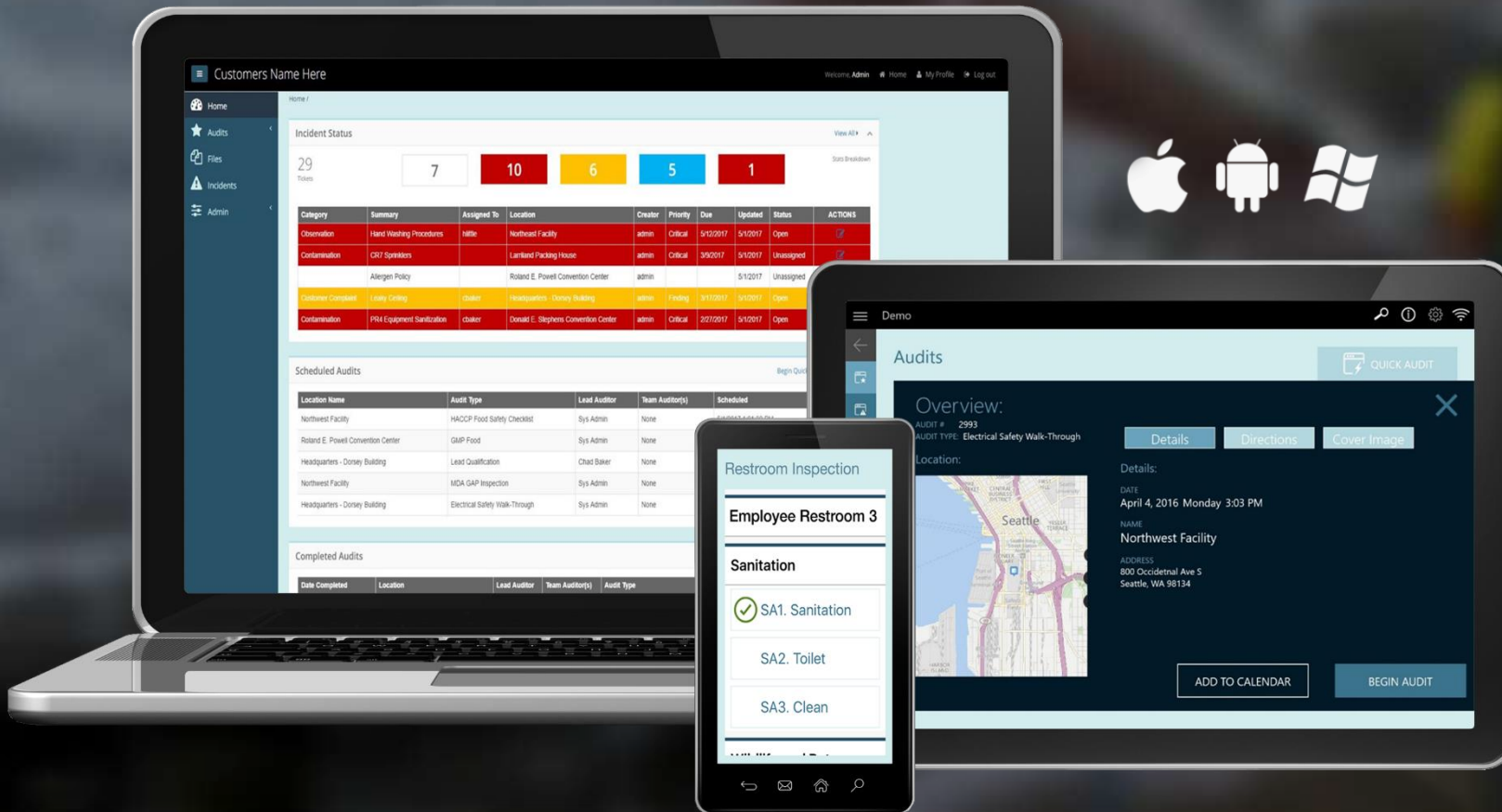
DISJOINTED COMMUNICATION

How do we help Improve Operations?

ENABLE YOUR ORGANIZATION TO:

- ✓ CONDUCT INSPECTIONS FASTER
- ✓ REPORT RESULTS IMMEDIATELY
- ✓ STREAMLINE DATA COLLECTED
- ✓ TRACK CORRECTIVE ACTIONS
- ✓ STORE INFORMATION IN ONE LOCATION
- ✓ COMMUNICATE EFFICIENTLY

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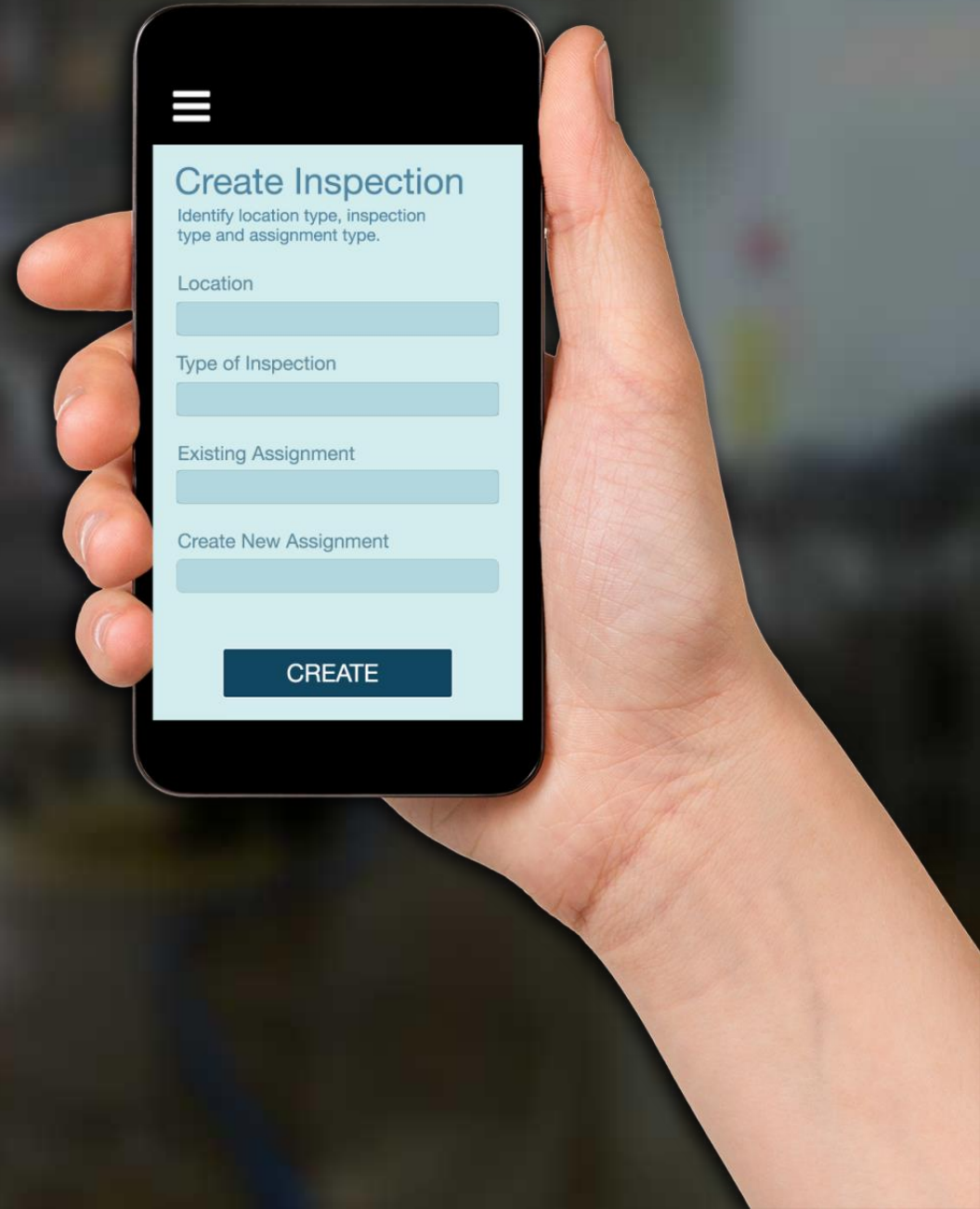
★ Browser access on any internet capable device

★ iOS / Android / Windows 10

★ Built for integration if necessary

Conduct Online Inspections

- ★ HACCP Requirements
- ★ FSMA Requirements
- ★ Worker Health, Hygiene and Training
- ★ Building and Facilities
- ★ Good Manufacturing Practices
- ★ Good Agricultural Practices
- ★ Third Party Audits





Restroom Inspection

Employee Restroom 3

Sanitation

SA1. Sanitation

SA2. Toilet

SA3. Clean



Section: Sanitation



SA2. Toilet Cleaning

Are toilets properly clean and usable?

Answer:

Yes

No

N/A

Options:



Track Corrective Actions

- ★ Create 'incidents'
- ★ Upload photos
- ★ Assign personnel
- ★ Automate escalations
- ★ Color-code priority



☰

Edit Incident ✕

Close Save

Summary
Hand washing procedures are not understood by all employees



Description
Upon inspection, some employees were unclear when to wash their hands throughout a shift

Priorities
Finding

Categories
Observation

Users
Admin

Locations

 **Edit Incident** 


Categories
Worker Health, Hygiene and Training



Users
Admin, Ted Baker

Locations
Northwest Facility

Inspection Type
HACCP Food Safety Checklist

Add New Note
Please conduct additional hand washing training for all employees by 5/29/2017.

 ADD NOTE

Pictures  

- Home
- Audits
- Files
- Incidents
- Admin

Home /

Incident Status

View All

29
Tickets



Status Breakdown

Category	Summary	Assigned To	Location	Creator	Priority	Due	Updated	Status	ACTIONS
Observation	Hand Washing Procedures	hittle	Northeast Facility	admin	Critical	5/12/2017	5/1/2017	Open	
Contamination	CR7 Sprinklers		Lamland Packing House	admin	Critical	3/9/2017	5/1/2017	Unassigned	
	Allergen Policy		Roland E. Powell Convention Center	admin			5/1/2017	Unassigned	
Customer Complaint	Loose Ceiling	cbaker	Headquarters - Dorsey Building	admin	Finding	3/17/2017	5/1/2017	Open	
Contamination	PR4 Equipment Sanitization	cbaker	Donald E. Stephens Convention Center	admin	Critical	2/27/2017	5/1/2017	Open	

Scheduled Audits

Begin Quick Audit View All

Location Name	Audit Type	Lead Auditor	Team Auditor(s)	Scheduled	ACTIONS
Northwest Facility	HACCP Food Safety Checklist	Sys Admin	None	5/1/2017 1:01:30 PM	
Roland E. Powell Convention Center	GMP Food	Sys Admin	None	4/28/2017 12:23:19 PM	
Headquarters - Dorsey Building	Lead Qualification	Chad Baker	None	4/17/2017 8:44:43 AM	
Northwest Facility	MDA GAP Inspection	Sys Admin	None	4/7/2017 9:32:00 AM	
Headquarters - Dorsey Building	Electrical Safety Walk-Through	Sys Admin	None	2/27/2017 9:21:53 AM	

Completed Audits

View All

Date Completed	Location	Lead Auditor	Team Auditor(s)	Audit Type	Score	is CP	is OHS
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- Home
- Audits
- Files
- Incidents
- Admin
- Reports

Choose A Tab

- Overview
- Corrective Action
- Notifications
- Attachments
- Incident Log

Incident Profile

ID: 2365

Added: 01/17/17

Location: Northeast Facility

Type: HACCP Food Safety Checklist

Completed:

Summary

WHH.2 Hand Washing

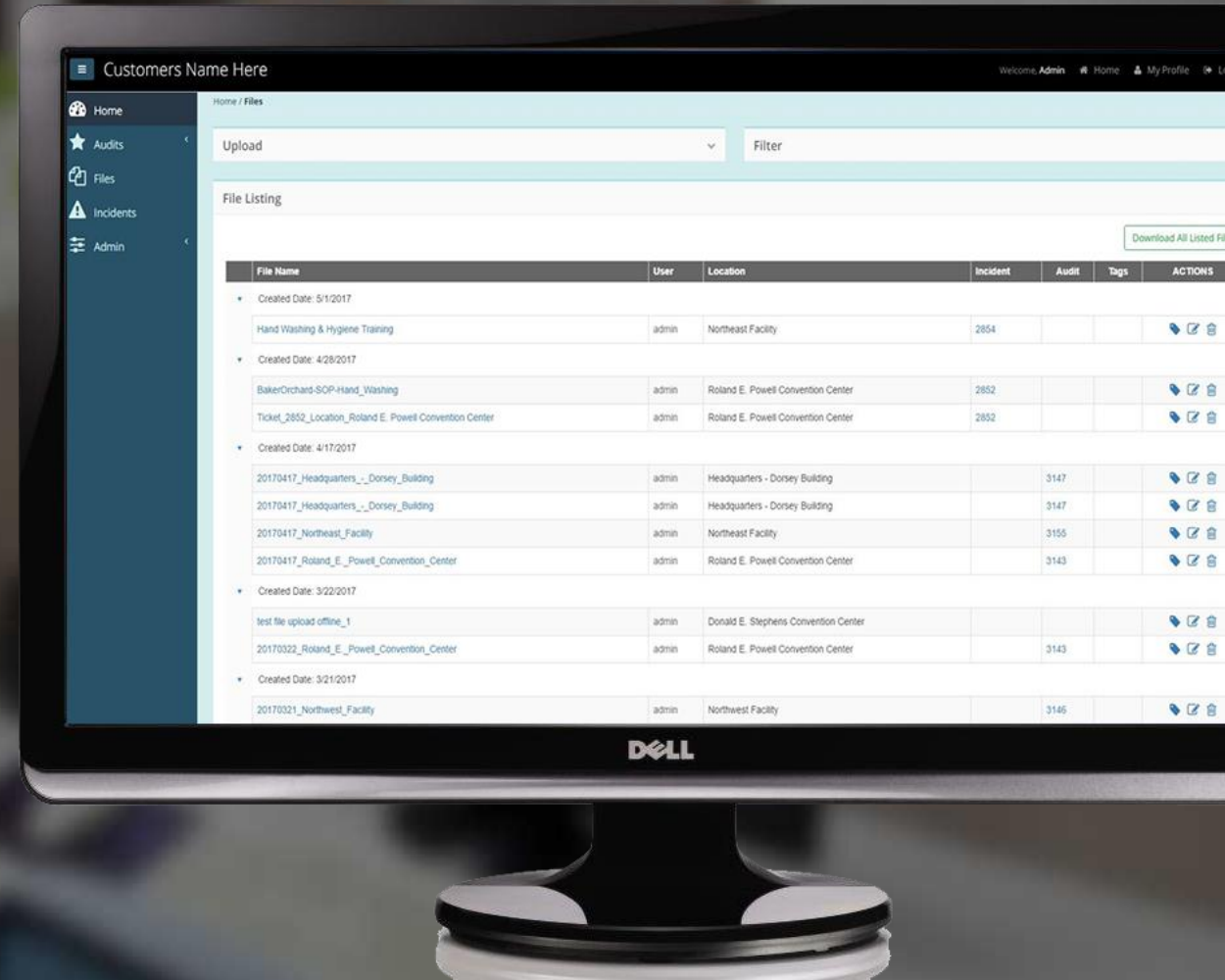
Description

Upon inspection, some employees were unclear when to wash their hands throughout a shift



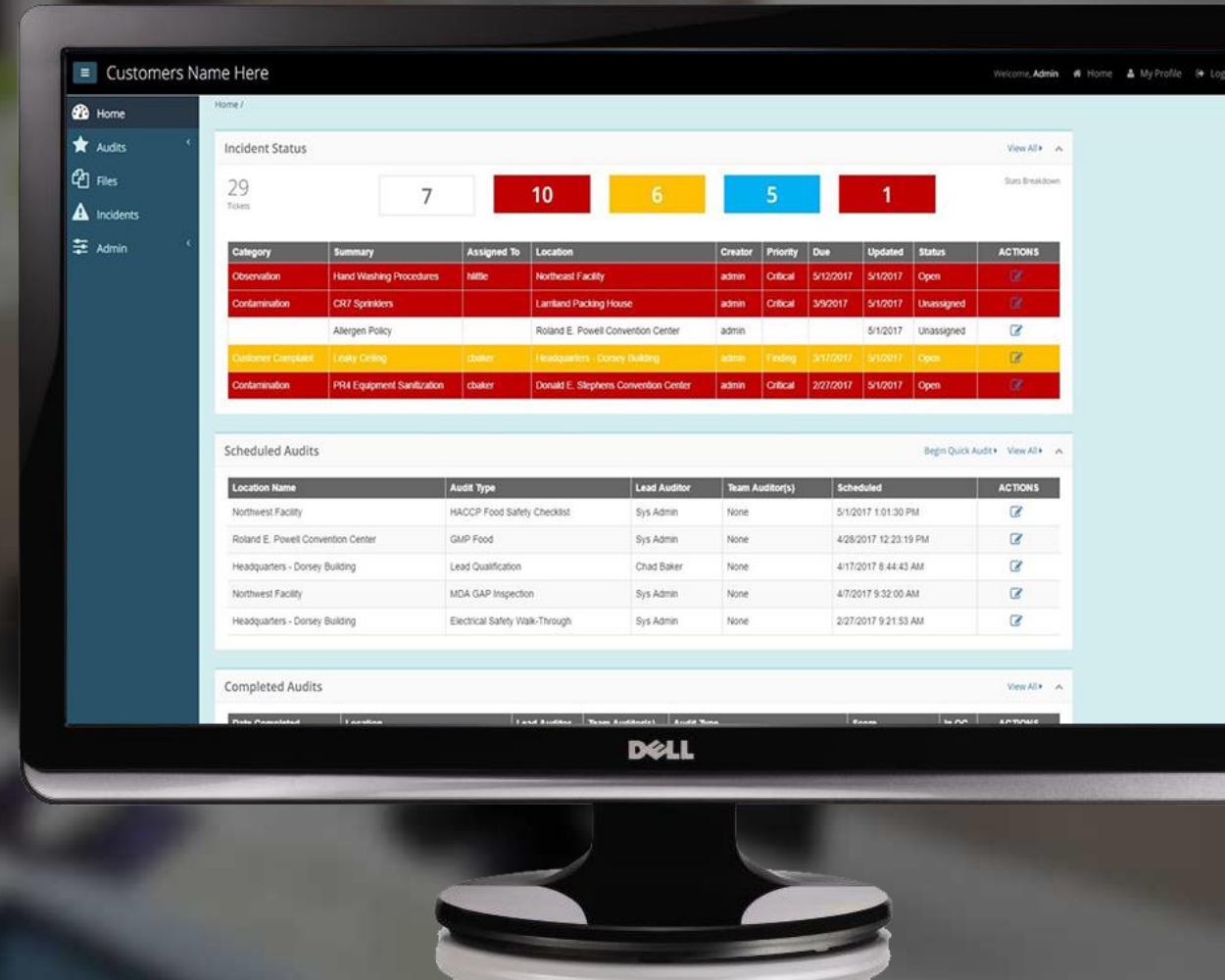
Manage Files

- ★ Comprehensive file repository
- ★ Reports automatically uploaded
- ★ Email files within the system
- ★ Filter and tag documents



Admin Capabilities

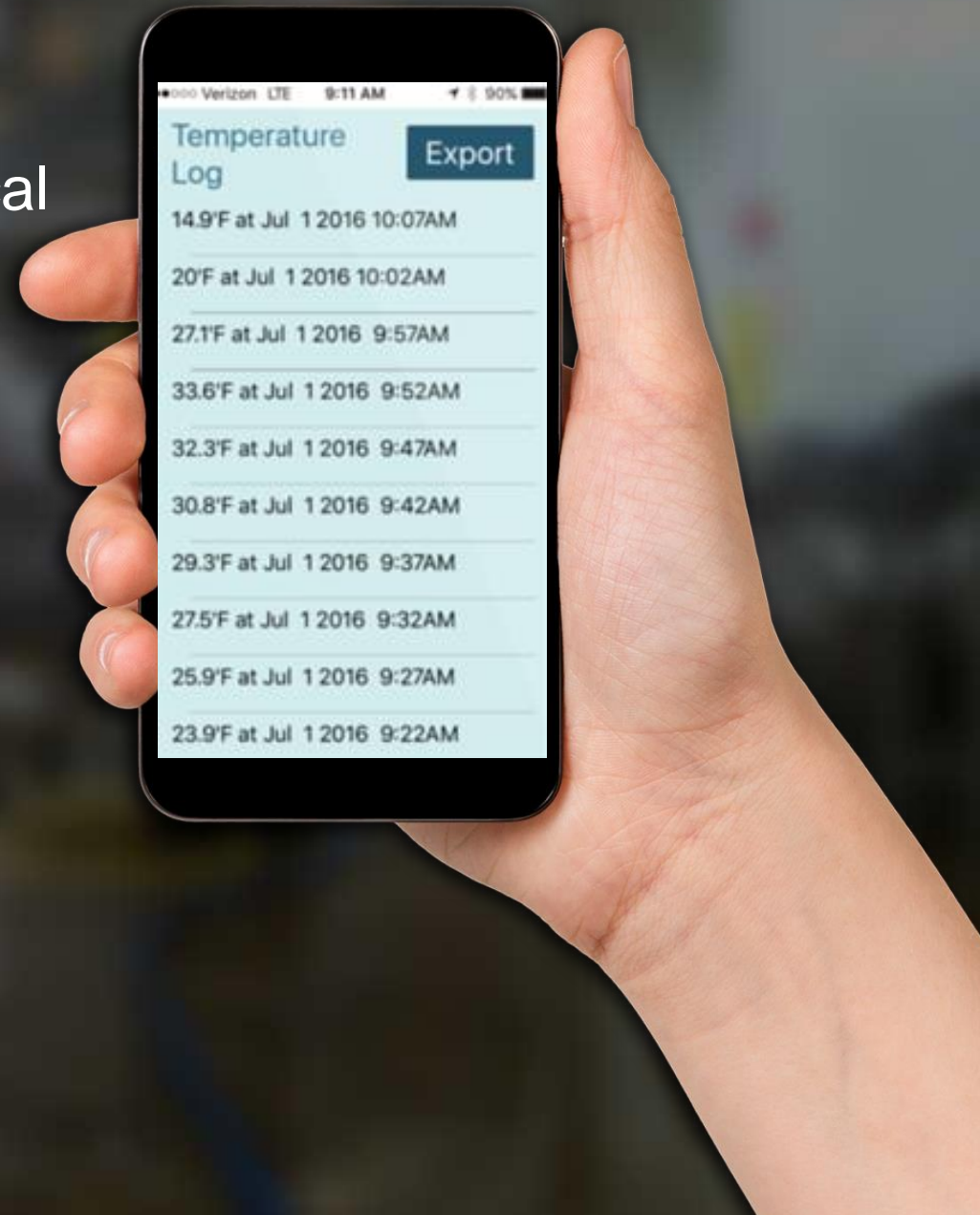
- ★ Dashboard
- ★ Manage users and locations
- ★ Create new inspections
- ★ Edit existing inspections



Temperature Monitoring

Monitor the temperature of your business-critical environments 24/7 with our WiFi-connected temperature monitoring devices.

- ★ Record & report temperature 24/7
- ★ Configure alerts, temp ranges & reporting intervals
- ★ Automate text & email alerts
- ★ Export reports
- ★ Store data in a secure cloud
- ★ Supports iOS, Android & Windows devices





Food Safety Management from Farm to Fork

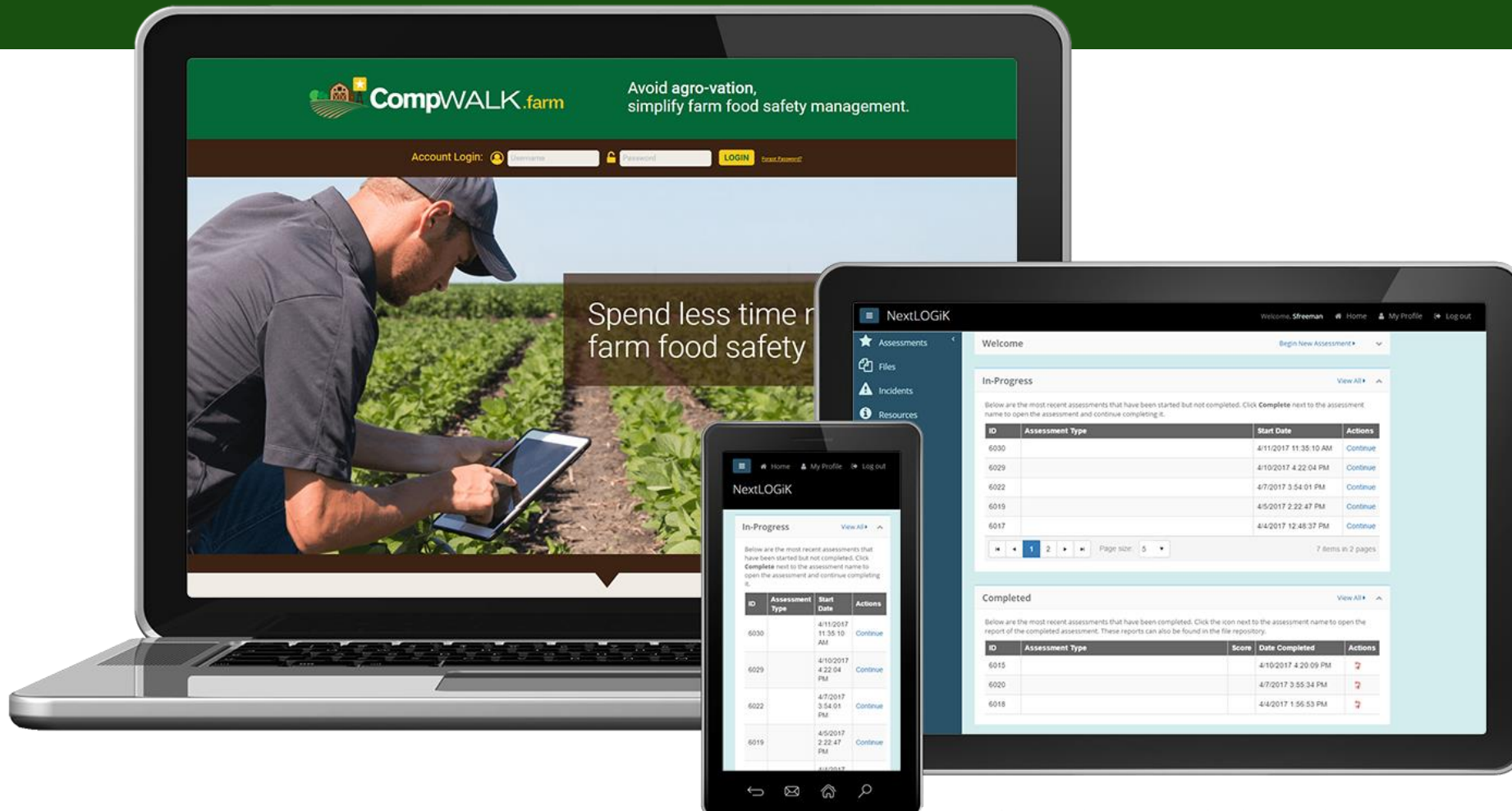
Introducing:



FARM FOOD SAFETY SIMPLIFIED

- ★ Conduct self-assessments aligning with the FSMA Produce Rule, Maryland GAP Audit and Harmonized GAP Audit
- ★ Download resources, like sample SOPs and log templates
- ★ Store all farm food safety documents in a single repository
- ★ Receive alerts and calendar notifications for inspections and reporting

Learn more at www.compwalk.farm



Trivia:

On average, how many people does one American farmer feed?

- ★ 26 people
- ★ 78 people
- ★ 155 people
- ★ 210 people

THANK YOU!

Come See Us @ Booth #127

CompWALK 

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