



# COMPUCLEAN

## CLOUD-BASED FOOD SANITATION MANAGEMENT

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# FRUSTRATED AND OVERWHELMED BY YOUR THIRD-PARTY AUDITS AND ASSOCIATED PAPER WORK?

- CompuClean offers a simple, cloud-based set of tools to help any sanitation operation more effectively manage performance and documentation.
- Leverage mobile phones and tablets to streamline data collection.
- Realize significant decreases in paperwork and time spent compiling reports.



# What is CompuClean?

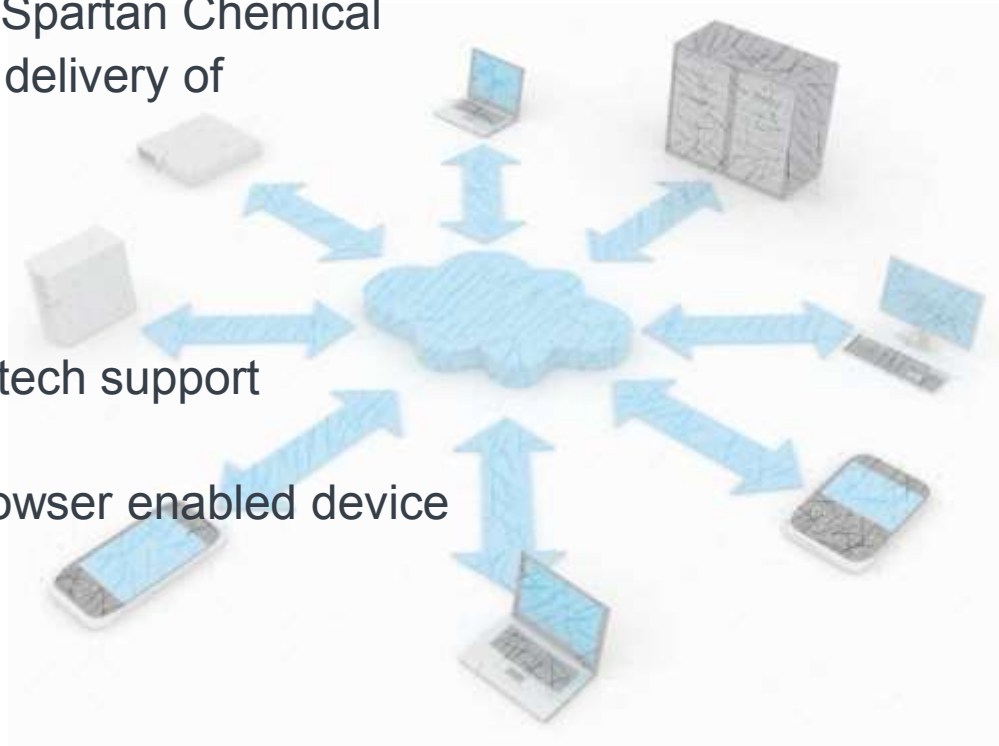
CompuClean is a complete cloud-based sanitation data management solution

- CompuClean is owned, developed and supported by the Spartan Chemical Company Inc.
- Available exclusively to Spartan customers
- CompuClean Features:
  - Master Sanitation Schedule Management
  - Quality Assurance with Corrective actions
- Mobile Apps available for Android® devices and iPad, iPhone and iPod touch

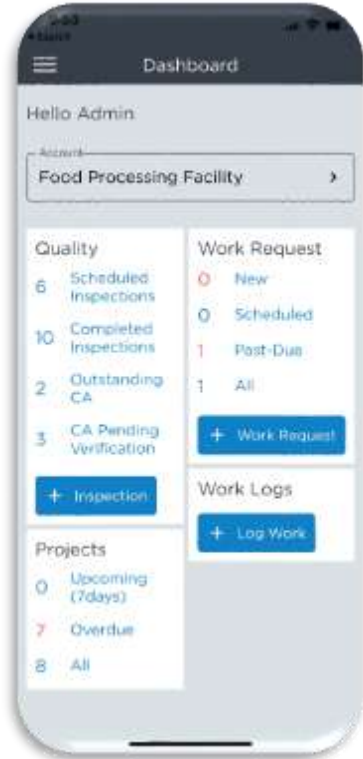


# Cloud Advantages

- Cloud-based hosting provided by Spartan Chemical
  - Central location for storage and delivery of CompuClean data
  - Secure, reliable and redundant
  - Upgrades applied automatically
  - Cost effective
  - Direct access for customer and tech support
  - Data import assistance
  - Accessible anywhere on any browser enabled device
    - Desktop/Laptop
    - Smartphone
    - iPad/Tablet



# COMPUCLEAN MOBILE APP



- Available for Android devices, iPhone, iPad and iPod Touch and Kindle devices
- Perform sanitation inspections online or offline
  - Capture images and comments during inspections
  - Create and Track Quality Corrective Actions
- Manage MSS Work orders and View SSOPs
- Free for any licensed CompuClean user. Install to unlimited devices.

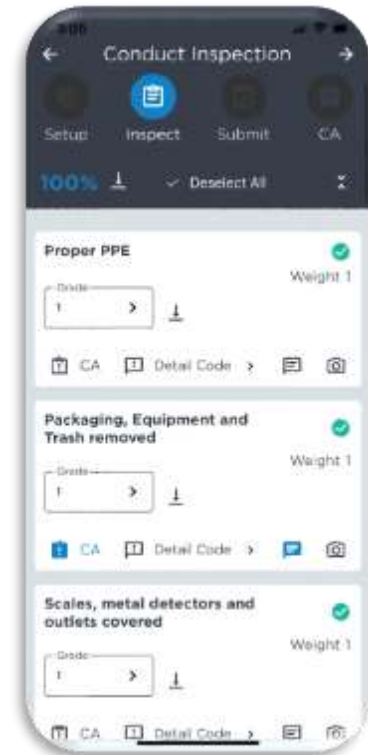
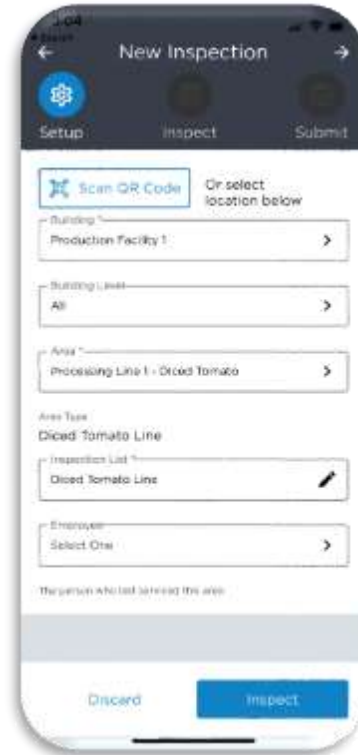
# Sanitation Audits and Inspections

- Create inspections for any type of equipment or area
- Customize the inspection details and grading scale
- Track inspection results by location , building, supervisor and employee
- Powerful reporting provides quick detail on issues and trends.
- Change logs and deletion controls prevent tampering with data.



# Inspection Process

- Choose an area to inspect
- Enter an employee if desired
- Input scores for all inspection points
- Add comments and detail codes and images to accurately describe the issues that were identified.
- Generate Corrective Actions to document and correct issues
- Save the inspection and generate reports.



# Inspection Demo

Search 5:12 PM Mon Apr 25 Full 100%

Dashboard

Hello Admin

Account: Food Processing Facility

Quality		Work Request	
4	Scheduled Inspections	0	New
15	Completed Inspections	0	Scheduled
5	Outstanding CA	2	Past-Due
6	CA Pending Verification	2	All
<a href="#">+ Inspection</a>		<a href="#">+ Work Request</a>	

Projects		Work Logs	
2	Upcoming (7days)	<a href="#">+ Log Work</a>	
8	Overdue		
10	All		



# Quality Corrective Actions

Detailed, Auditable and Verifiable Tool for Correcting Quality Deficiencies

- Initiate and assign a corrective action during an inspection or audit
- Document Correction taken
- Fully Mobile Capable
- Email and Text Alert Capabilities
- Auditable and time stamped to validate authenticity
- Easily verify that corrections have been made prior to production



# ATP Integration

- Document pass fail results for ATP readings
- Create custom lists of touch points to inspect
- Track ATP results and trends for clear understanding of ongoing sanitation issues.



# Completed Corrective Action

Provides details of corrective actions, including pictures and audit trail.

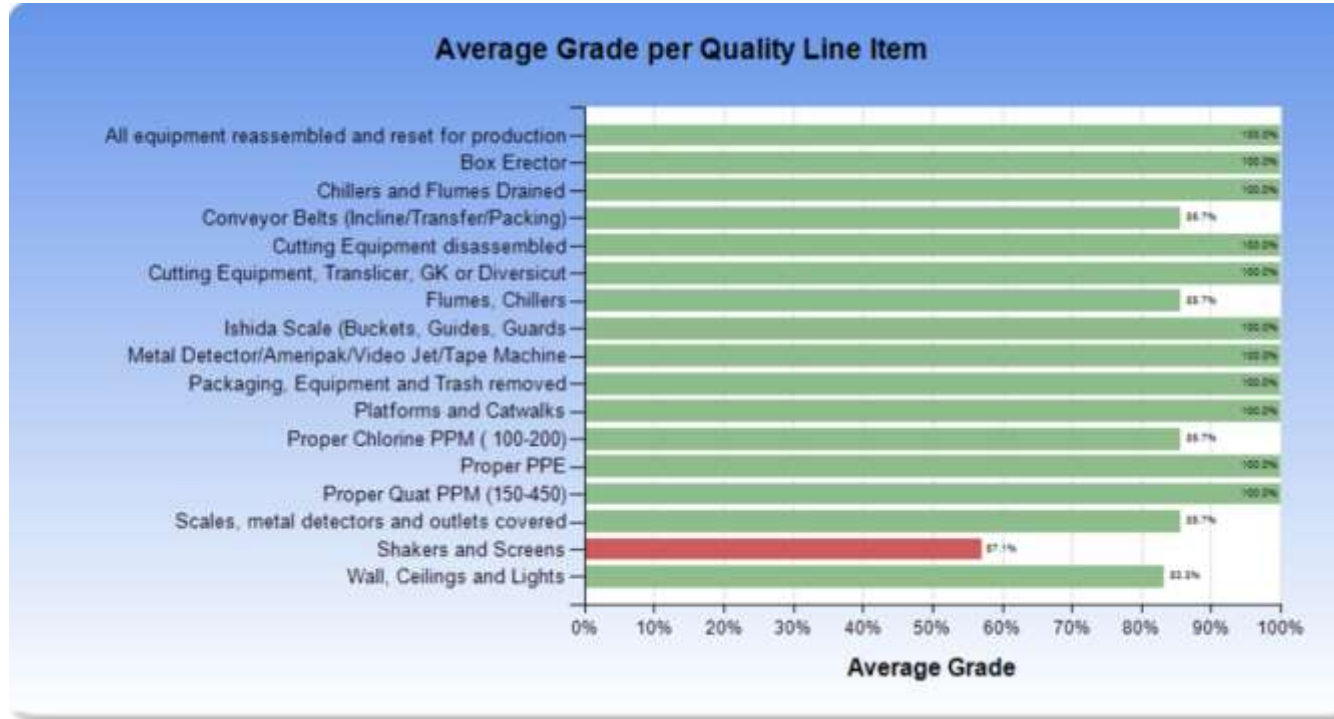
Corrective Actions Details w/ Images Report					
Date Range: 7/21/2021 - 7/21/2021					
CA ID:	3943	Account:	Food Processing Facility	Inspector:	Admin
Created Date:	7/21/2021	Building:	Production Facility 1	Assignee:	mfabian
Status:	Complete	Room Id:	Mixer 1	Grade:	80%
Stage	Item	Req./Taken Code	Req./Taken Comment	Signoff	
Assigned	Legs and space under mixer	General Cleaning	Floor Dirty - Floor Dirty - Area under legs needs to be scrubbed and sanitized		
 <p>Floors are not properly cleaned</p>					
Stage	Item	Req./Taken Code	Req./Taken Comment	Signoff	
Correction	Legs and space under mixer	Cleaning Complete	Scrubbed floor and grout lines	Admin - 7/21/2021	
 <p>Tile Cleaned</p>					
Stage	Item	Req./Taken Code	Req./Taken Comment	Signoff	
Verification	Legs and space under mixer		Issue resolved satisfactorily	Admin - 7/21/2021	

# Building Quality Performance Report



One-page overview of building quality performance.

# Quality By Line Item Report



Provides performance metrics for all inspection items to help target and identify areas for improvement.

# Quality Inspection Details Report

Quality Inspection Details Report					
Date Range: 7/21/2021 - 7/21/2021					
Grade:	80%	Building:	Production Facility 1	Account:	Food Processing Facility
Insp. Date:	7/21/2021 9:33 AM	Room Id:	Mixer 1	Inspector:	Admin
Sequence #:	7616	Area Type:	Mixer	Employee:	Tom Parris
Shift:	2	Floor Type:	Unfinished Hard Floor	Supervisor:	Gerry Vasquez
Insp. List:	Mixer	Floor Level:	1	Cost Center:	
Inspection Item	Weight	Score	CA Status	Detail Code	Comment
Legs and space under mixer	1	0	Complete	Floor Dirty - Floor Dirty	Area under legs needs to be scrubbed and sanitized
Bowl	1	1		-	
Guards	1	1		-	
Control Panel	1	1		-	
Walls Behind	1	1		-	
Comment:					
					
Legs and space under mixer. Floor not cleaned properly					

Quality Details provides a full view of all inspection data and comments.

# Master Sanitation Schedule

**MASTER SANITATION SCHEDULE**

DAILY JOBS FOR THE WEEK OF 12-Aug to 18-Aug 2018

**FREQUENCY CODES**  
D = DAILY N = AS NEEDED

**COMPLETED CODES**  
1 = SWEEP  
2 = WASHED  
3 = SCRUBBED  
4 = FOAMED  
5 = SANITIZED  
8 = STEAM CLEANED OR PRESSURE WASHED  
6 = PICKED UP, FILLED, DUMPED, OR COVERED  
7 = NOT DONE DUE TO PRODUCTION, HOLIDAY, NO WORK OR NOT USED

TASK	FR CC	DATE 12-Aug		DATE 13-Aug		DATE 14-Aug		DATE 15-Aug		DATE 16-Aug		DATE 17-Aug		DATE 18-Aug	
		SUN	MON	TUE	WED	THUR	FRI	SAT							
1 HTST	D														
2 OUTSIDE HOLDING TANK 4	D														
3 OUTSIDE HOLDING TANK 6	D														
4 OUTSIDE WASTE TANK	D														
5															
6 FLOOR	D														
7 DOORS	D														
8 WALLS	N														
9 CEILING	N														
HTST ROOM SECOND TIME															
1 HTST															
2 OUTSIDE HOLDING TANK 4															
3 OUTSIDE HOLDING TANK 6															
4 OUTSIDE WASTE TANK															
5															
6 FLOOR															
7 DOORS															
8 WALLS															
9 CEILING															
DOCK															
1 FLOOR	D														
2 TUBE ROOM / DOCK DRAIN	D														
3 WALLS	N														
4	N														
WAREHOUSE															
1 FLOOR	D														
2 WALLS	N														

PAGE 2 OF 6 OF DAILY JOBS

Paper and Spreadsheets are difficult to read, error prone and time consuming!



# Master Sanitation Schedule

- Create, Schedule and Complete Recurring Work Items
  - Daily Sanitation
  - Periodic Sanitation
- Document Project Tasks include in Sanitation Work Orders
- Determine Frequencies for Projects for Each Area, Piece of Equipment or Production Line
- Automatically Schedule Next Instance
- Fully Mobile Capable
- Email and Text Alert Capabilities
  - Configurable to limit alerts
- Color Coded Calendar to Easily Track Completion and Upcoming Tasks





# Upload SSOPs

Project Steps				ADD A STEP
	Step ▲	Description	Time	Image
⋮	➔	1	<u>Safety Reminder - Be sure and use all safety precautions. Make sure equipment is locked out if necessary.</u>	
⋮	➔	2	<u>Revalidation Statement - Cleaning and disinfection procedures will be revalidated after maintenance alters a piece of existing equipment</u>	
⋮	➔	3	<u>End Statement - Clean and put away all materials. Do not store any equipment, tools, etc. on any catwalk, crossover, or food contact surface.</u>	
⋮	➔	4	<u>Place depanner belt (if removed on Friday) in a white barrel.</u>	
⋮	➔	5	<u>Place barrel in washroom using general cleaner/degreaser</u>	
⋮	➔	6	<u>Let belt soak for 1 hour.</u>	

# Link SSOPs to Equipment and Set Frequencies

Assign Project to Space Categories below

1 to 20 of 144 Items | [Reset Filters](#)

Area Type	Floor Type	Active	Frequency
<a href="#">Depanner</a>	All	Yes	Once a week
Depanner Vacuum Blower	All	No	

# Track and Manage with Visual Calendar

**PROJECT & WORK**

Account: Food Processing Facility | Status: Project-Scheduled/Open

Calendar | List

Base Filters: Unassigned Project 0 Work Request 0

April 2022

Mon	Tue	Wed	Thu	Fri	Sat	Sun
00	00 Mitar 1-Production Regi	00	01	1	0	0
4	0	0	+	0	0	10
11 Processing area-Product	10	10	14	10 Task Over & Schedule	10	1+
10	10	20	01	20	20	24
20 Mitar 2-Production Regi	20	01 Mitar 2-Production Regi	20 Contractor & Production 1 Mitar 1-Production Regi	20 Task Over & Schedule	20	1
0	0	4	0	0	+	0

# Quickly Review Upcoming Work with Mobile Dashboard

Dashboard

Hello Admin

Account  
Food Processing Facility

**Quality**

- 4 Scheduled Inspections
- 16 Completed Inspections
- 5 Outstanding CA
- 6 CA Pending Verification

+ Inspection

**Work Request**

- 0 New
- 0 Scheduled
- 2 Past-Due
- 2 All

+ Work Request

**Work Logs**

+ Log Work

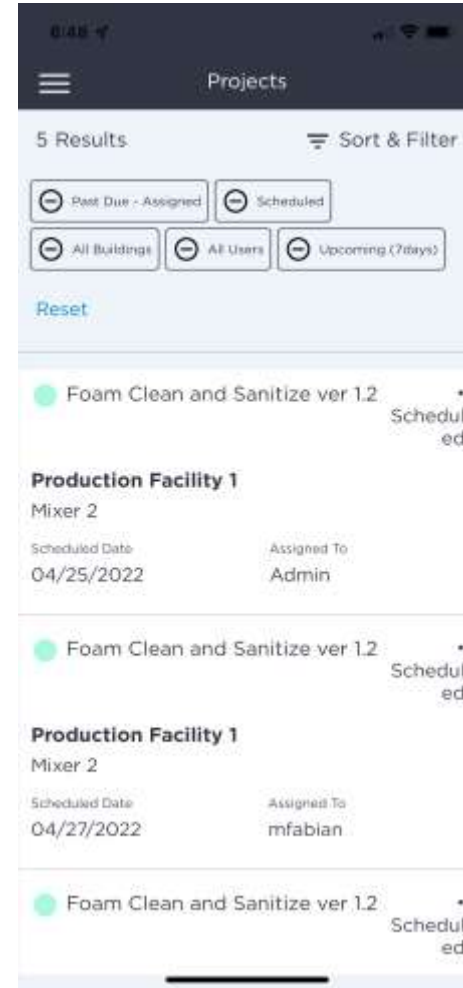
**Projects**

- 5 Upcoming (7days)
- 1 Overdue
- 8 All

# Review Work Details with Mobile App



# Complete and Reschedule Work with Mobile App



# Project Summaries Report

## Account: Food Processing Facility

<b>Id</b>	<b>Project Name</b>	<b>Location</b>	<b>Area Frequency</b>	<b>Schedule Date</b>	<b>Assignee</b>	<b>Status</b>
5603	Clean Main Entry	Production Facility 1 / MainEntry	Five days a week	4/12/2023	Admin	Completed
	<b>Actual Start Date</b>	<b>Completed Date</b>	<b>Last Occurance Date</b>	<b>Actual Time</b>	<b>Task Time</b>	<b>Estimated Time</b>
	4/26/2023	4/26/2023 9:39:54 AM - Admin	4/26/2023	00:00:00	00:00:00	00:00:00
5591	Foam Clean and Sanitize ver 1.2	Production Facility 1 / Processing Area	Once a month	4/18/2023	mfabian	Completed
	<b>Actual Start Date</b>	<b>Completed Date</b>	<b>Last Occurance Date</b>	<b>Actual Time</b>	<b>Task Time</b>	<b>Estimated Time</b>
	4/18/2023	4/18/2023 5:00:43 PM - Admin	4/18/2023	02:00:00	00:00:00	00:00:00
5611	Conveyor Belts Cleaning	Production Facility 1 / Conveyor A	Once a week	4/27/2023	mfabian	Past-Due
	<b>Actual Start Date</b>	<b>Completed Date</b>	<b>Last Occurance Date</b>	<b>Actual Time</b>	<b>Task Time</b>	<b>Estimated Time</b>
			1/10/2022		00:00:00	00:00:00
5612	Conveyor Belts Cleaning	Production Facility 1 / Conveyor B	Once a week	4/27/2023	mfabian	Past-Due
	<b>Actual Start Date</b>	<b>Completed Date</b>	<b>Last Occurance Date</b>	<b>Actual Time</b>	<b>Task Time</b>	<b>Estimated Time</b>
			1/6/2022		00:00:00	00:00:00
<b>Open Proj. Count: 0</b>		<b>Assigned Proj. Count: 2</b>		<b>Completed Proj. Count: 2</b>		<b>Total Proj. Count: 4</b>

Summary view of project completion to quickly review status and demonstrate compliance.



# MSS Completion Report

Provides performance metrics for all projects by area items to demonstrate compliance and identify areas for improvement.

Account: Food Processing Facility					
Building: Production Facility 1					
Area	Area Type	Floor Type	Floor Level	Quantity	UOM
Conveyor A	Conveyor	Unfinished Hard Floor	1	0	Square Feet
Project Name	Frequency	Assignee	Scheduled	Completed	Status
Foam Clean and Sanitize ver 1.2	Once a month	mfabian	1/18/2021	2/22/2021	Completed
		mfabian	3/20/2021	4/1/2021	Completed
		mfabian	4/20/2021		Past-Due
<b>Project Totals:</b>			<b>3</b>	<b>2</b>	
<b>Area Totals:</b>			<b>3</b>	<b>2</b>	
Area	Area Type	Floor Type	Floor Level	Quantity	UOM
Conveyor B	Conveyor	Unfinished Hard Floor	1	0	Square Feet
Project Name	Frequency	Assignee	Scheduled	Completed	Status
Foam Clean and Sanitize ver 1.2	Once a month	mfabian	1/18/2021	2/24/2021	Completed
		mfabian	3/20/2021	3/19/2021	Completed
		mfabian	4/20/2021		Past-Due
<b>Project Totals:</b>			<b>3</b>	<b>2</b>	
<b>Area Totals:</b>			<b>3</b>	<b>2</b>	





# Why CompuClean?

Establish a partnership with Spartan Chemical and your Spartan distributor

- Synergistic relationship to help attain growth and cut costs

15+ year history of providing cutting edge management software and industry leading support

CompuClean is simple, common-sense Sanitation Management solution

- Continually upgraded
- Reactive to industry trends



# Licensing – What's Included?

- CompuClean site with unlimited data storage and backup
- Automatic Upgrades
- Access to Telephone Support including 1 on 1 online instruction
- Training and implementation assistance

# Pricing and Requirements

## Pricing Terms

- \$500 per year for 1-4 users
- \$700 per year for 5+ users
- Users will be billed for one year upon activation and then billed annually on the activation anniversary date.
- Cancel at any time with no penalty.

## Additional Requirements

- Spartan purchases at an agreed upon level are required



# To Learn More About CompuClean

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