

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

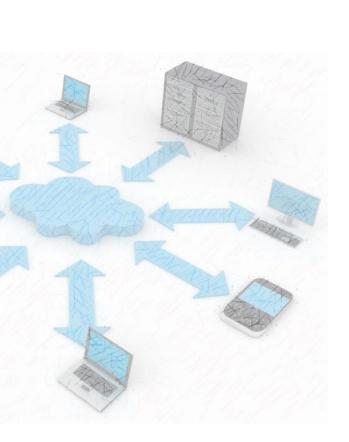




Cloud Benefits

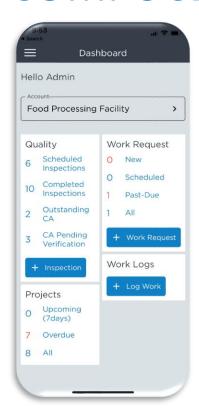
- Cloud-based hosting provided by Spartan Chemical
 - Central location for storage and delivery of CompuClean data
 - Secure, reliable and redundant
 - Upgrades applied automatically
 - Cost effective
 - Direct access for customer and tech support
 - Data import assistance
 - Accessible anywhere on any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

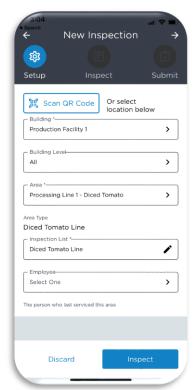
- Create inspections for any type of equipment or area
- Customize the inspection details and grading scale
- Track inspection results by location, building, supervisor and employee
- Powerful reporting provides quick detail on issues and trends.
- Change logs and deletion controls prevent tampering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

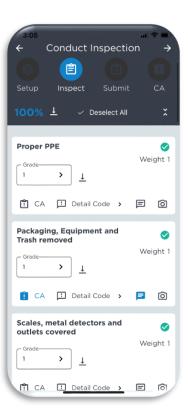




Inspection Process

- 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.



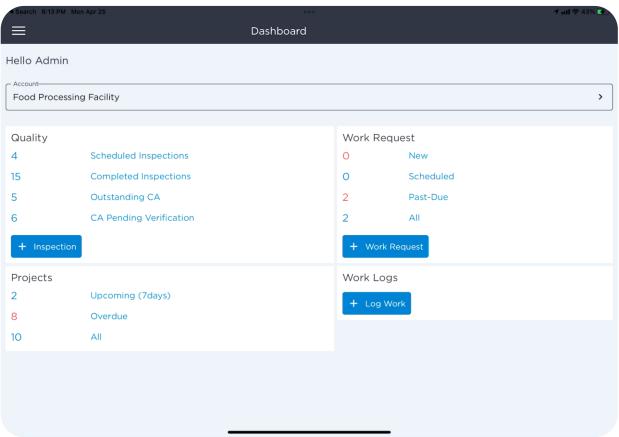




5/20/2025

Kick Stains to the Curb

Inspection Demo





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





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		Floor Dirty - Floor Dirty : Area under legs needs to be scrubbed and sanitized	



Floors are not properly cleaned

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



Tile Cleaned

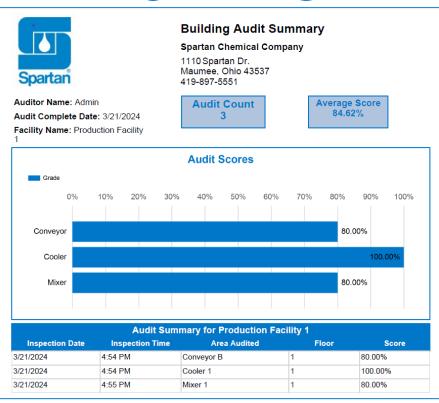
Stage	Item	Req./Taken Code	Req./Taken Comment	Signoff
Verification	Legs and space under mixer		Issue resolved satisfactorily.	Admin - 7/21/2021



QUALITY MOBILE REPORTING

 Email inspection results to multiple contacts in real time from the app

- Group up to 25 inspections together into one report
- Add new contacts from the app





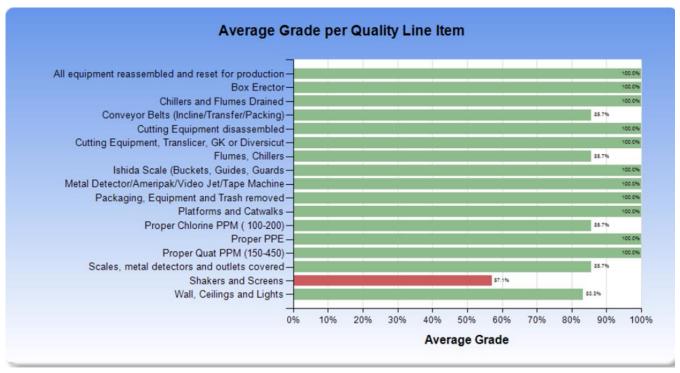
Building Quality Performance Report



One-page overview of building quality performance.



Quality By Line Item Report







Quality Inspection Details Report

		Qı			ection [ge: 7/21/2021	Details R 1 - 7/21/2021	eport		
Grade:	80%			ing:	Production	Facility 1	Accoun	t:	Food Processing Facility
Insp. Date:	7/21/2021	9:33 AM	Room	ı ld:	Mixer 1		Inspecto	or:	Admin
Sequence #:	7616		Area	Туре:	Mixer		Employ	ee:	Tom Parris
Shift:	2		Floor	Type:	Unfinished	Hard Floor	Supervi	sor:	Gerry Vasquez
Insp. List:	Mixer		Floor	Level:	1		Cost Ce	nter:	
Inspection Iter	n	Weight	Score	CA	Status	Detail Co	ode		Comment
Legs and space un	der mixer	1	0	Со	mplete	Floor Dirty - Flo	oor Dirty	Area ur	nder legs needs to be scrubbed and sanitized
Bowl		1	1			-			
Guards		1	1			-			
Control Panel		1	1	1		-			
Walls Behind		1	1			-	-		
Comment: Legs and space cle	te under mix		ot						



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

Master Sanitation Schedule

DAILY JOBS FOR THE WEEK OF

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

MASTER SANITATION **SCHEDULE**

12-Aug

FREQUENCY CODES COMPLETED CODES D = DAILY N = AS NEED 3 1 = SWEPT 2 = WASHED

3 = SCRUBBED 4 = FOAMED 5 = SANITIZED 8 = STEAM CLEANED OR PRESSURE WASHED

18-Aug ,2018

6 = PICKED UP, FILLED, DUMPED, OR COVERED

110000000000000000000000000000000000000	FR	DATE		DATE		DATE		DATE		DATE		DATE		DATE	
TASK	FR	12-Aug	SUN	13-Aug	MON	14-Aug	TUES	15-Aug	WED	16-Aug	THUR	17-Aug	FRI	18-Aug	SAT
H.T.S.T.ROOM	(G)	CC	ID	CC	ID	CC	ID	CC	ID	CC	ID	CC	ID	CC	ID
I.T.S.T.	D														
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OUTSIDE HOLDING TANK 6	D														
UTSIDE WASTE TANK	D														
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LOOR	D														
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	+														
	+														
	\rightarrow			_											
										PAGE	2 OF 6		DAILY JOB		



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

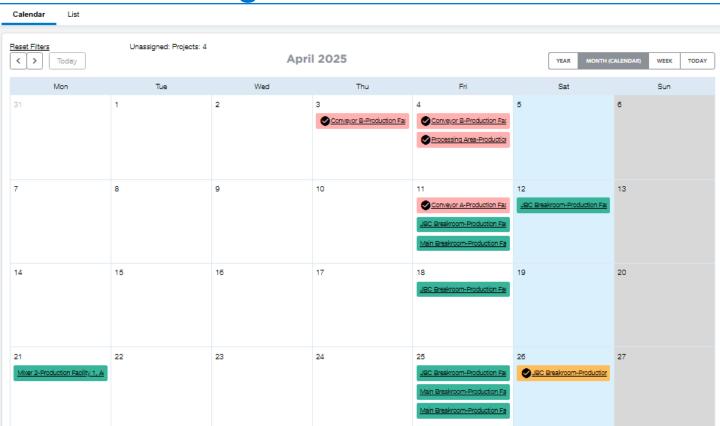
Project	Steps		ADD A	STEP
	Step ^	Description	Time	Image
# •	1	Safety Reminder - Be sure and use all safety precautions. Make sure equipment is locked out if necessary		
# •	2	Revalidation Statement - Cleaning and disinfection procedures will be revalidated after maintenance alters a piece of existing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



Link SSOPs to Equipment and Set Frequencies

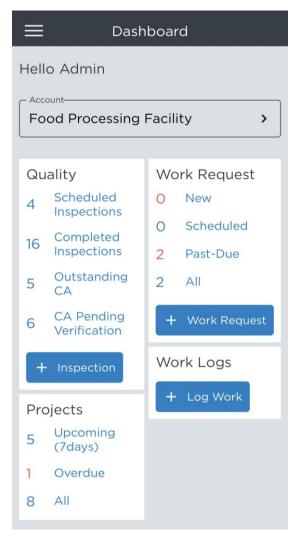


Track and Manage with Visual Calendar



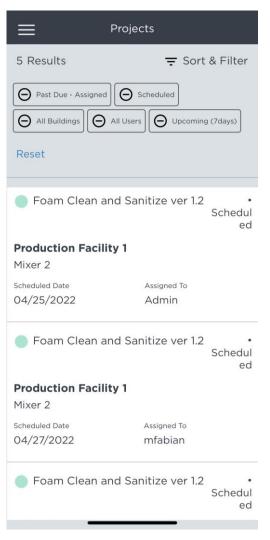


Quickly Review Upcoming Work with Mobile Dashboard



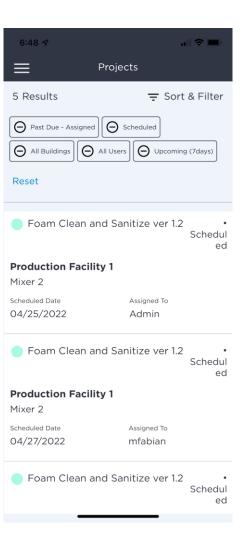


Review Work Details with Mobile App





Complete and Reschedule Work with Mobile App





Project Summaries Report

ld \$	Project Name	Location #	Area Frequency \$	Schedule Date \$	Assignee \$	Status \$
5603	Clean Main Entry	Production Facility 1 / MainEntry	Five days a week	4/12/2023	Admin	Complete
	Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
	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	Complete
	Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
	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-D
	Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
			1/10/2022		00:00:00	00:00:00
5612	Conveyor Belts	Draduation Equility 4 / Conveyor B	Once a week	4/27/2023		Past-Di
3012	Cleaning	Production Facility 1 / Conveyor B	Once a week	4/2//2023	mrapian	Past-Di
	Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
			1/6/2022		00:00:00	00:00:00
		·	•	•		
	Proj. Count: 0	Assigned Proj. Count: 2	Completed Proj. Count		Total Proj. Co	

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.

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



CAPITAL EQUIPMENT

- Create and maintain a detailed listing of all your production and sanitation equipment
- Identify and update equipment using QR codes and NFC (near-field communication) tags
- Track warranty information, depreciated value, run time and manuals.
- Schedule and communicate preventative maintenance.
- Document repairs and preventative maintenance costs









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
- Unlimited 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

Visit us at Booth 209.

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