

FOOD STORAGE MONITORING



PAY YOUR INVESTMENT BACK WITHIN 6 MONTHS

The **DAN AUTOMATED FOOD STORAGE MONITORING SYSTEM** once installed will pay itself back within 6 months and with the possible introduction of an ETS across Australia the payback will be even quicker!

The system can be easily connected to any existing (or new) cold storage facility by your own maintenance crew or electrical contractor.



Doors being left open and storage temperatures set too low will cause refrigeration equipment to work harder, consume more energy and WASTE YOUR MONEY! Once connected, the **DAN system enables you to save money.** In a typical commercial installation, a payback on the low-cost DAN equipment is achieved within 6 months.

**SAVE
\$\$\$**

ADDITIONAL BENEFITS – Food Safety

Food Standards Australia¹ requires businesses to prepare and sell food that is safe to eat. Food causes illness because there are high levels of food-poisoning bacteria and these poisons are called *toxins*. “A way of preventing or limiting bacteria from multiplying or producing *toxins* in food is to control the temperature of the food by either keeping it cold or very hot”. Food Standards Australia requires potentially hazardous foods to be kept at 5°C or colder and prescribes that it is “safe for food to be between 5°C and 60°C for a **limited time only**”. Health regulators and inspectors commonly refer to the **range between 5°C and 60°C as the DANGER ZONE.**

Food safety is becoming increasingly topical in all Australian states and the **DAN AUTOMATED FOOD STORAGE MONITORING SYSTEM** enables you to take control of your food storage and automate HACCP record-keeping. Based upon the data collected you will be able to make informed judgments on the extent of temperature abuse should it ever occur because you will accurately know the time period over which the temperature abuse occurred.

In addition the **DAN AUTOMATED FOOD STORAGE MONITORING SYSTEM** **saves you even more money** by removing the current labour time allocated to manual data collection and record-keeping.

**SAVE
\$\$\$**

DON'T ALLOW THE REPUTATION OF YOUR COMPANY TO BE AT RISK DUE TO INADEQUATE MONITORING OF FOOD STORAGE TEMPERATURES!

¹ Food Safety: Temperature control of potentially hazardous foods. Guidance on the temperature control requirements of Standard 3.2.2 Food Safety Practices and General Requirements.

DATA – Automated HACCP Records

DAN data is retained as a permanent and independent HACCP record and is evidence of your due diligence. Repeated tests demonstrate data collected by DAN systems is far more accurate and reliable than can ever be achieved by manual means. When accessed through the website data tables are presented instantly in the following format.

Report for Device 02070001 | Good Food Co run on 16/10/2008 11:32 (GMT+1000)

Dan Server Data			Freezer			Coolroom			Battery Voltage		
Date	Time	GMT	Aver	Max	Min	Aver	Max	Min	Aver	Max	Min
16/10/2008	11:30	+1000	-18.8	-17.9	-19.3	2.1	5.2	0.6	27.9	28.0	27.7
16/10/2008	11:00	+1000	-16.1	-12.2	-18.1	1.9	3.1	0.9	27.9	28.0	27.6
16/10/2008	10:30	+1000	-15.8	-13.9	-19.1	1.9	2.9	0.9	27.9	28.0	27.7
16/10/2008	10:00	+1000	-19.8	-19.1	-20.1	2.5	5.0	0.9	27.9	28.0	27.7
16/10/2008	9:30	+1000	-19.1	-18.2	-19.7	2.7	4.1	0.9	27.9	28.0	27.7

ALARMS

Alarm messages alert you to storage temperature movements outside of those set by you and subsequent return to acceptable levels following corrective action. Alarms enable you to take early corrective action.

The DAN system automatically provides a 'log' report of all alarms in the format shown below and enables you to review and improve response time to alarm conditions within your organisation.

Report for Device 02070001 | Good Food Co run on 16/10/2008 11:32 (GMT+1000)

Dan Server Alarm			Input		Alarm
Date	Time	GMT	No	ID	Description
15/10/2008	11:26	+1000	1	B	Fridge Temp Returned to <5°C
15/10/2008	11:17	+1000	1	B	Fridge Door Closed
15/10/2008	11:02	+1000	1	B	Fridge Temp >5°C for more than 5 minutes
15/10/2008	10:49	+1000	1	B	Fridge Door Open for > 15 minutes

**SAVE MONEY AND IMPROVE CONTROL
SIMULTANEOUSLY!**

VISIT THE DAN WEBSITE OR GIVE US A CALL.

www.danmonitoring.com

Phone: 02 8838 2358