FOOD SAFETY MONITORING

NEW AGE OF FOOD SAFETY HAS ARRIVED!

The **DAN FOOD SAFETY SYSTEM** automates the collection of your HACCP records! The system has two functions, **Firstly**, it can be easily connected to any existing (or new) cold storage facility by your own maintenance crew or electrical contractor and **secondly**, the system facilitates manual data entry for critical control points. **All data is routinely transmitted** to a data vault where it is evidence of your due diligence. **Alarms** are sent to personnel when corrective action is required.

Automation of your HACCP records **HELPS YOU ENSURE YOUR FOOD IS SAFE TO EAT** and **HELPS AVOID LOSSES** attributable to temperature abuse

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**.

SAVE $$$

FOOD SAFETY

Food Standards Australia[1] 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 SAFETY MONITORING SYSTEM** enables you to take control of your 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 SAFETY 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 HACCP RECORD-KEEPING!

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[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 automatically collected and retained as a permanent and independent HACCP record. Repeated tests demonstrate data collected by DAN systems is far more accurate and reliable than can ever be achieved by manual means.

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 by SMS and email alert you to food safety issues and enable you to take early corrective action. The DAN system also 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.

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

MANUAL DATA ENTRY

The DE20 facilitates manual data entry of information that has historically been recorded on paper.

Log Entry			Log Type	Product	Quality	Start Temp	Finish Temp	Suppliers	Logger Name
Date	Date	Time				deg C	deg C		
18/06/10	18/06/2010	11:26	Receivable	Frozen Meals	Accepted	Hard Frozen	N/R	Carrier A	Mary
18/06/10	18/06/2010	11:24	Receivable	Frozen Meals	Accepted	Hard Frozen	N/R	Carrier B	Joe
17/06/10	17/06/2010	17:27	Lunch	Milk	Accepted	4.2	7.0	N/R	Peter
17/06/10	17/06/2010	17:26	Lunch	Vegetable	Accepted	Hard Frozen	78.9	N/R	Peter
17/06/10	17/06/2010	17:26	Lunch	Casserole	Accepted	4.4	79.9	N/R	Roger
17/06/10	17/06/2010	17:25	Lunch	Milk Based Desert	Accepted	4.5	7.4	N/R	Gavin

VISIT THE DAN WEBSITE OR GIVE US A CALL.
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