




## 01 iMIS Food System

- > Send specification for iMIS Food configuration
- > 
  - Local server
  - 32 folders system
- ✓ Information is centralized, secure and accessible even offline
- ✓ Automated reports providing real-time documentation status company-wide


## HACCP and Legislation Requirements

- > iMIS Food methodology for HACCP validation and verification procedure
- > 
  - iMIS Food described in HACCP manual
  - 80% of procedures can be maintained and renewed
  - Easy flowchart maintenance and relation with HACCP study
- ✓ Implement a structured HACCP study, maintain up-to-date flowcharts, and ensure your handbook aligns with food safety regulations


## 02 Implementation Handbook

- > Activate and customize the iMIS handbook system for compliance and control
- > 
  - Integrated methodology with all iMIS food components
  - Reports comply with legislation and standards
- ✓ Proactive compliance with automated tracking of legislation, standards, along with HACCP control monitoring


## Implementation audit system

- > Activate iMIS handbook and customize it with company-specific procedures
- > 
  - Carry out control rounds with iMIS Food
  - Accessible control schemes with clear requirements and assignments
  - Ensure understanding company-wide
- ✓ Ensure full HACCP compliance and audit readiness with company-wide, real-time check management
- ✓ Automated reporting, track control round performance, ensuring full compliance across devices


## 03 Implementation Specification Management

- > Implement and train a digital specification management system
- > 
  - Minimize errors with handbook compliance
  - Centralized, up-to-date specifications and recipes
  - Controlled access and workflow
- ✓ Centralized control system links to standards, enabling automated reporting and performance tracking
- ✓ Updated control rounds available on all devices, ensuring correct checks and clear accountability


## 04 Implementation Tracking System

- > Implement a comprehensive system for traceability
- > 
  - Real-time traceability following handbook procedures
  - Ensure only trained personnel use the system, with clear established roles
  - Recall preparedness
- ✓ Standardized procedures ensuring full traceability and compliance with all requirements
- ✓ Complete process visibility, trained staff utilization, recall preparedness, and rapid response, reducing risks

## 05 Implementation Intranet System

- > Implement a secure system for company-wide information management
- > 
  - Information is centrally available throughout the company
  - Process registrations are exclusively digital
  - Access is granted to the appropriate information
- ✓ Centralized information digitally provides a complete overview, enabling verification of work practices
- ✓ Digitizing documentation streamlines processes, eliminates paper flow, and provides centralized data for reporting and registration overview

## 06 Implementation Compliance Portal

- > Implement a system for maintaining up-to-date knowledge
- > 
  - Legislation, standard, hazards and best practices access
  - Audit preparation standards
  - HACCP study hazard updates and company training
- ✓ Ensures the company stays informed about the latest legislation, standards, hazards, enforcement, fraud issues, and training insights
- ✓ Verifiable compliance, a current HACCP study, food safety preparedness, and a trained workforce