



HACCP AT IT'S BEST!



The Ultimate Wireless Monitoring Solution for HACCP Compliance

„FAILURE IS NOT AN OPTION“

HACCP TEMPERATURE MONITORING SYSTEM

Our Temptrak Wireless Temperature Monitoring System can serve as an integral part for 100% HACCP compliance.

It helps to better control temperature-time abuse, which is one of the most important food safety element to be safeguarded. Therefore, if the temperature of prepared food is not maintained at the optimum temperature, e.g. hot and cold-holding, you run the risk of bacteria growth in your food.

The continuous temperature monitoring shows trends in the efficiency of cold storage areas, and any changes outside the parameters are spotted easily, leading to corrective action and minimal downtime of equipment.

Alarm notifications such as email, pop-up or sms show when the temperatures of chillers/freezers are out of the customized, acceptable and set temperature range.

Automated data collection reduces manual temperature measurement requirements and leads to less paper work. All Temptrak reports can be printed out from the PC or network server and used as and when required, making it very convenient for food inspectors to get the records.



VALUABLE BENEFITS AT A GLANCE

- 24/7 Wireless of TempTrak Wireless HACCP Monitoring System at a glance
- No Paper Work
- Easy to use and customisable automated monitoring systems allow the chef or hygiene manager to monitor and document a range of information such as food temperature or humidity in food preparation areas within the kitchen
- Less manpower required
- Food Safety temperature alerts involving a control system where possible hazards in the food storage process can be quickly identified and prevented before the food is spoiled
- For the hospitality industry, TempTrak Wireless HACCP Monitoring System is one of the most exciting innovations of HACCP in the 21st century
- Time-Saving

TempTrak Alert Condition Acknowledge / Clear

ALERT INFORMATION

Alert Type:	HIGH Sensor Reading
Sensor Name:	Small Vegetables Wash in Coldroom
Sensor ID:	70-1504
Alert Time:	01/2005 6:38:46 PM
Alarm End Time:	01/2005 6:48:48 PM
Sensor Value:	10.6 °C
Acceptable Range:	0.0 to 10.0 °C

Standard Actions

- Adjusted temperature settings
- Notified maintenance
- Closed the door
- Discarded product
- Notified TempTrak Support
- Door opens due to cleaning

Corrective Action / Notes

ATMOSPHERE - MAIN KITCHEN

Performance Report
0 - Saturday, January 01, 2011
Al Hamar

Location / Alerts/Notes by Sensor	High	Avg	# Sensors	# Sensors	% In	Chart	
Sensor Reading Graphs	10.4 °C	10.6 °C	2730	1997	29.6%		
Freezer Display 2 - MAR 08	Freezer: -21.2 to -15.1 °C	14.1 °C	2743	966	61.7%		
Freezer Display 1 - MAR 03	Freezer: -21.2 to -15.1 °C	14.1 °C	2388	628	73.4%		
Meat Freezer - AMB 026 A	Freezer: -11.2 to -11.2 °C	-19.0 °C	-4.2 °C	-11.8 °C			
Freezer Items MAR 03 23041	Freezer: -21.2 to -13.0 °C	-20.8 °C	-3.8 °C	-16.6 °C	-2000	329	77.0%
Beverage Refrigerator 4 - MAR 110-1661	Display: Cooling Refrigerator: -2.0 to 6.0 °C	4.6 °C	14.0 °C	6.6 °C	2351	347	84.9%
M&A Cheese Pro-pack (Chili) - MAR 109-6416	Display: Cooler Refrigerator: -3.0 to 6.0 °C	-3.4 °C	12.9 °C	1.9 °C	2426	368	83.0%

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