



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

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 - SAR 008	-19.0 °C	-18.1 °C	2388	428	73.4%	
Freezer Display 1 - SAR 003	-19.0 °C	-18.2 °C	2388	428	73.4%	
Freezer Display 3 - SAR 004	-19.0 °C	-18.2 °C	2388	428	73.4%	
Freezer Items SAR 003 (2364)	-20.8 °C	-19.8 °C	2300	329	77.0%	
Beverage Refrigerator 4 - SAR 101 (664)	4.6 °C	14.0 °C	2351	347	84.9%	
Hot & Cheese Pre-pack Chiller - SAR 100 (644)	-3.4 °C	12.9 °C	2426	366	85.0%	

SOME OF OUR CLIENTS



MGK Headquarter Dubai, U.A.E.
Sultan Business Center
Oud Metha, Dubai
+971 4 396 8264

MGK South East Asia Office
Kota Damansara
Kuala Lumpur, Malaysia
+60 10 712 1703

www.mgk.ae



MGK Dubai

email:info@mgk.ae



Mirco Beutler