



FOOD SAFETY PLAN
DIGITAL
HUB

STRATEGIC PROPOSAL

FEBRUARY 2022



EXECUTIVE SUMMARY

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A comprehensive digital solution to manage all aspects your hotel food safety plan

Governance

Structured framework in our Content Manager, all docs, SOP's media, resources in a centralised repository

Digital

Smart-forms and apps fully connected and working together with in-built logic

Reports

Performance Reporting in real-time. Absolute transparency across the entire business

Secure

Built on highly secure and scalable digital architecture. Direct integration with all MFC Platforms



FEATURES

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A summary of the key features of the digital food safety solution by MFC

Governance

Departments

Audits

Sustainability

Digital Forms

Reports

Hardware

Integrations





OVERVIEW

tech-enabled culture

Complete digital
solution to
manage
compliance with
the local councils

Implementing

MFC offers a complete and fully integrated solution based on meeting full compliance with your hotels food safety plan. All managed digitally to ensure local council requirements are met in an optimised fashion.

Managing

All monitoring forms are digital with embedded logic and actions. Frequencies to submit food safety records have been set up in the Scheduler, along with full reporting.

Technology complementing culture



HARDWARE

Robust and built to last



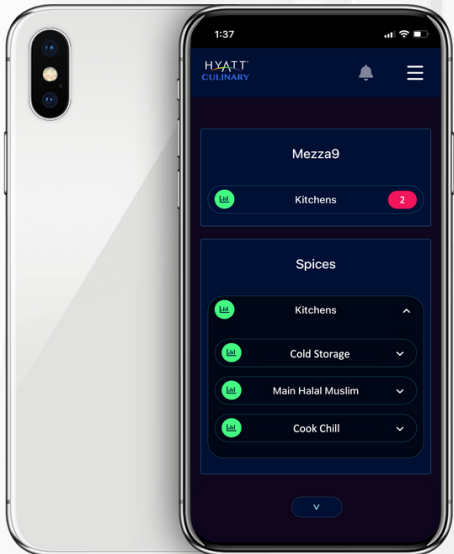
Sensors

Simply place the Sensor in cold rooms



Gateway

Plug in your gateway, already set-up to 4G Telstra



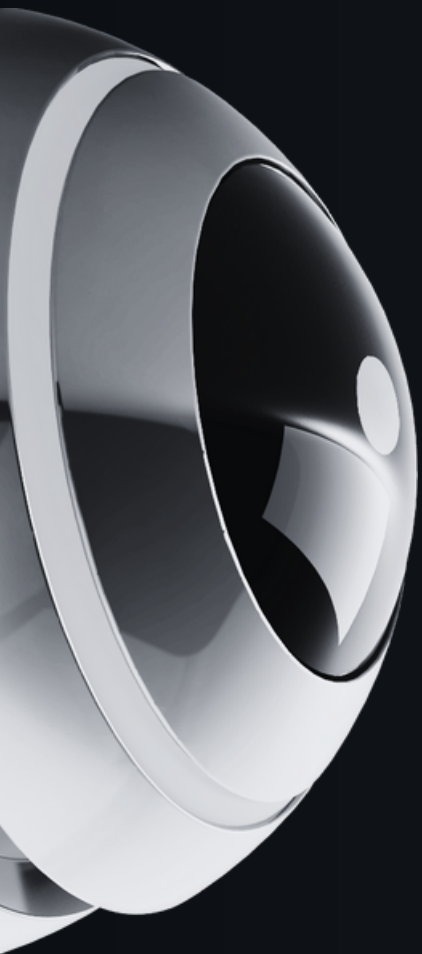
MFC Platform

Real-time data streaming to your application



GOVERNANCE

A very clear picture for users, managers and auditors



Governance of
the FSP is
technology-led

Content Manager

MFC have a content management system (CMS) that consists of numerous content types, categories and areas.

Documentation

All documentation in the ISO system is integrated into the CMS where they can then be inter-linked with other documents, training, users sign-off's, operations and anywhere else in the entire platform.

Process

The MFC Platform has a feature where each process in the FSP is defined. To that process, all associated resources, flow charts, controls, records, SOP's, risk assessments and any other relevant aspects are assigned to that process.

The result is a section where all processes in the hotel are separated in a logical and easy to follow format.



DIGITAL FORMS

Logical intuitive forms that make sense



tech- optimised or
fully automated
monitoring steps

Easy Access

All monitoring forms are digital: entered via mobiles, tablets, devices or computers. Users can also scan QR Codes that are physically attached to their Work Areas, and the form instantly loads.

Logic

All forms have embedded logic, guiding users through the required inputs and processes.

User Assignments

User groups are assigned to Operations and are responsible for completing the task, commonly within a scheduled time frame. Compliance is auto-reported in performance reporting.

Data Quality

validation on data inputs, where users are instantly notified of any incorrect inputs. Operations remain active until all required data is input by users.



DIGITAL FORMS

Logical intuitive forms that make sense

tech- optimised or
fully automated
monitoring steps



Scheduler

Many monitoring processes need to happen on a recurring, scheduled basis. Schedules automate the triggering of Operation. Alerts and pings can be sent at any time during the schedule as reminders.

Automated Verification

the combination of data input validation, user assignments and time scheduling automates the verification process. This is displayed as a percentage performance and feeds through to Work Area, Department, Site and Network Reporting.

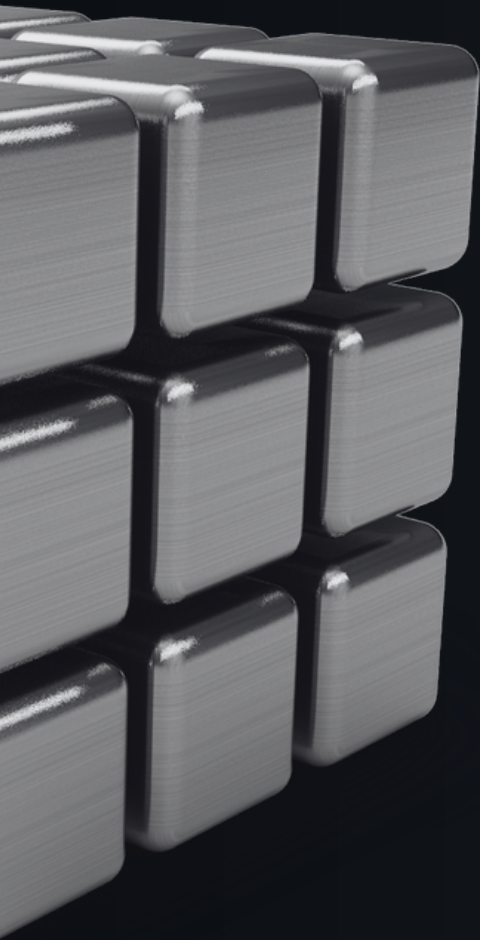
User Assignments

Real-time, measured visualisation of compliance to the Victorian Class II FSP. Completion of Operations is auto reported in dashboards that include benchmarking and ranking.



DEPARTMENTS

bound to operations and work areas



The ISO system
has touch-points
through out the
business

Organised

The MFC platform organises and disperses the ISO system into the Departments, Divisions and Sections of the hotel. These all become reportable business units, where the responsibility for compliance with the Victorian Class II FSP is assigned.

Benchmarks

Benchmarking is established, where a threshold of compliance is established. The real-time and easy visualisation of the MFC Reporting enables this process. Further, dashboards & reports can be emailed if the compliance rate falls below the threshold.

The FSP is predominantly a back-of-house function.



REPORTS

Real-time data for responsive business intelligence



Reporting provides
business
intelligence from
the Victorian
Class II FSP

Performance Reports

One key reports the Performance Report. This measures in real-time the overall compliance to the hotel food safety plan.

The Performance Report is very powerful as it gathers data from every single Operation and presents it in an easy to understand format.

BI Reports

Other reports are related to specific controls, including internal audit, complaints, micro testing. these all include data-tables, graphs and trend analysis.

Custom Reports

Any number of custom reports can also be set up, from any Operation across the entire network. Reports and dashboards can be schedule to mail-out, so they come right to your inbox with all the data.



AUDITS

Certification, regulation made predictable



Stress-free audits
with no
documentation
preparation

Remote Access

Access to the MFC Platform: auditors can get their own logins for the application and directly review the documents, particularly the record keeping.

Well Organised

Provide the auditors with all or samples of records, Typically auditors request samples within date ranges. These can be easily downloaded as pdf or excel files, well organised and ready to audit.



HARDWARE

sensors, data loggers, beacons, ovens and more



Connect with 100's
of devices in IoT

Industry 4.0

Device Friendly

There are a number of devices that can be implemented to automate certain processes.

Mobile Friendly

Devices such as phones, tablets and computers are commonly used by Departments to input digital forms and review reports.

Automated Processes

Please refer to the following sections that are relevant to IoT Hardware Victorian Class II FSP:

Wireless Temperature Control
Cook Chill



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SUSTAINABILITY

derive the full value from processes



Fully paperless and
tech-enabled
management

Paperless

All aspects of the solution are paperless. All inputs utilise digital forms on phones, devices, tablets and computers.

Man Power

Huge amounts of manual labour and tedious processes are saved. Reducing the human error aspect in food safety management.

Culture

Modern cultures are tech-enabled. Empower your teams into quality and excellence.

Purposeful time and focusing on actions that make a difference.



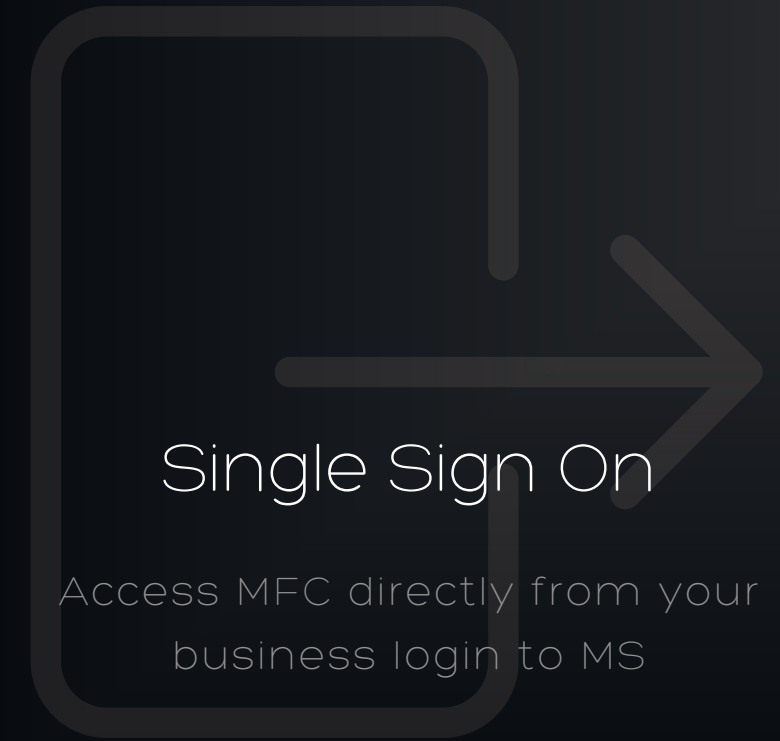
FULLY INTEGRATED

The digital food safety plan solution is fully integrated with the suite of MFC platforms used in Operations



Operations Aware

Highly focused on task-orientated processes at your Operation



Single Sign On

Access MFC directly from your business login to MS



User Experience

Users are familiar with the flow and experience of the MFC Platform



Highly Scalable

Continue to build further applications on the MFC Platform

ABOUT US

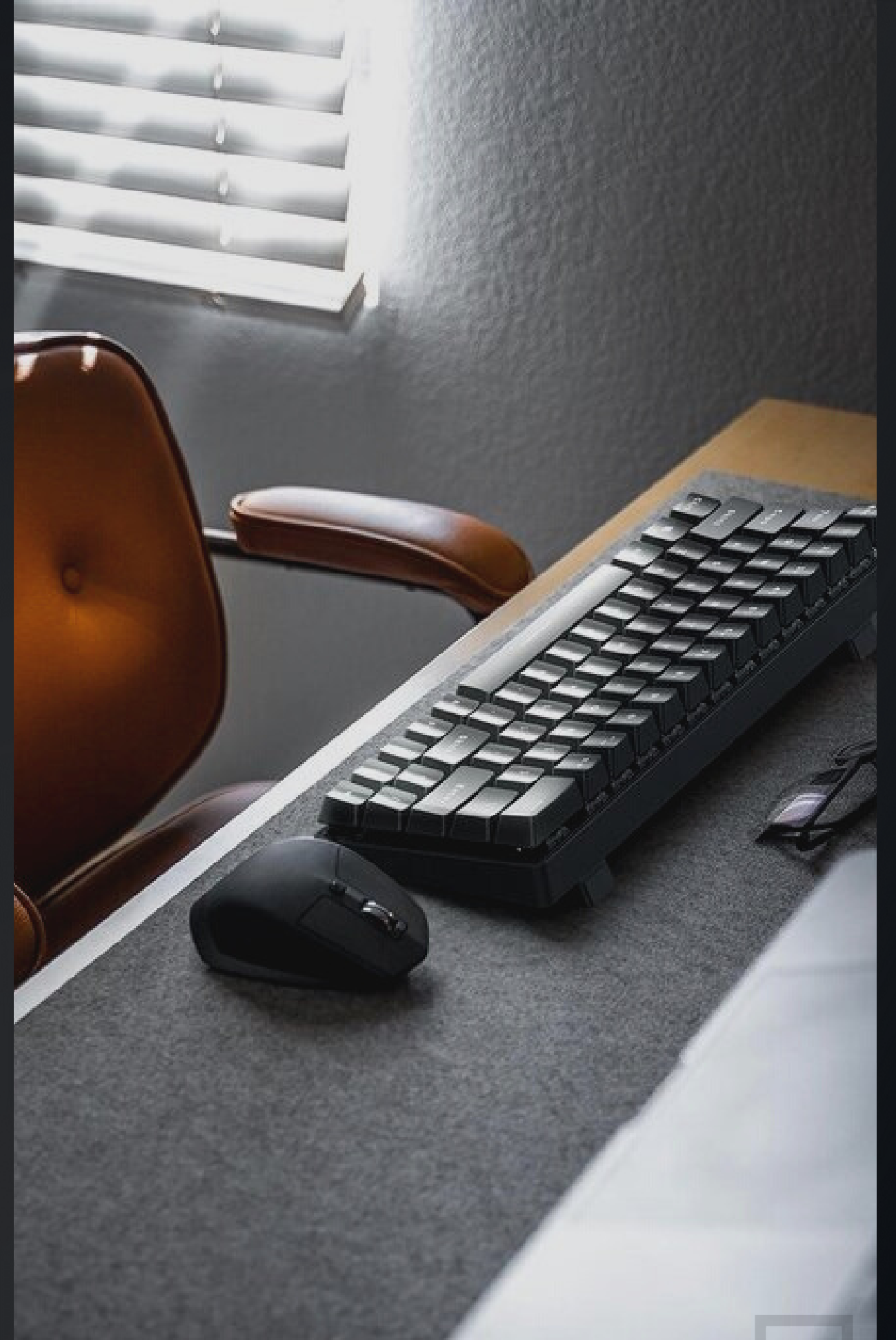


Delivering curated digital solutions

We specialise in the digitisation of things. Transforming legacy process into tech-enabled, intelligent management systems.

Integrated smart-forms, scheduling, sensors & devices, logic builders and powerful reporting engines.

Highly committed team that curates complete digital solutions.



OUR SERVICE

We provide highly curated and agile digital solutions.

Consultation

We work with the key stakeholders to workshop requirements functionality and flows



Prototypes

We design, iterate and release versions of prototypes based on continual feedback



Production

We release a fully tested application that is fully configured and curated to the highest standards





We welcome any questions

MORAG MEIKLE
CEO & FOUNDER

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Thank you for the opportunity to present our proposal.

Please [visit our website](#) for further details

