



PROTECT YOUR FOOD, YOUR CUSTOMERS AND
YOUR REPUTATION WITH ENVIROCHILL



Why - Food Waste

Impact:

- ▶ 32% of food produced globally (2019) was wasted
- ▶ 25% of all water used in agriculture
- ▶ 3rd largest emitter of greenhouse gas emission

Meanwhile:

- ▶ 1 in 5 Australians experience food insecurity
- ▶ 1 in 9 people globally are malnourished
- ▶ ROI for initiatives to prevent food waste = \$1: \$7-12



What are the Benefits of Going Digital?

Eliminate Paperwork

- \$8,000 savings

Reduce Human Error

- Handwriting

Task Automation

- Temperature Logging

What are the Benefits of Going Digital?

Increase Efficiency

- Organisation

Quality

- Data

Proficiency

- Standards

The word "Squizify" is written in a bold, yellow, sans-serif font. The letter 'z' is stylized with a small loop at the bottom. The background is a solid blue color with several lighter blue, wavy, brushstroke-like shapes behind the text.

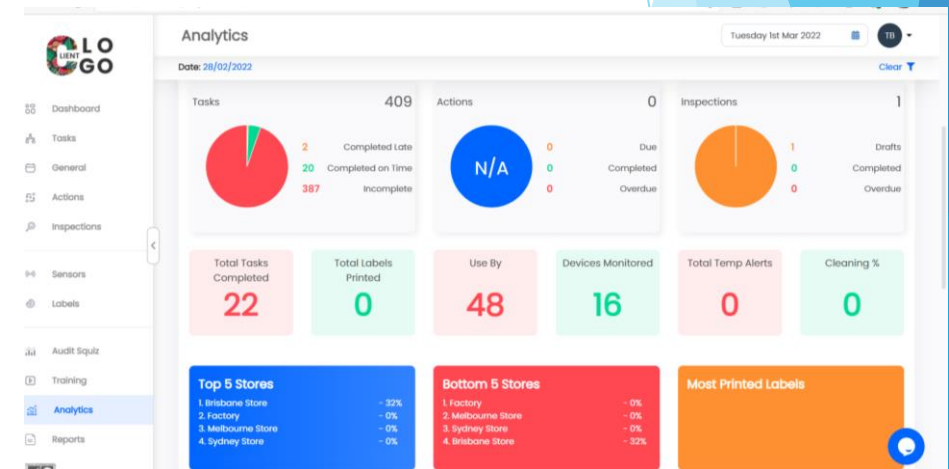
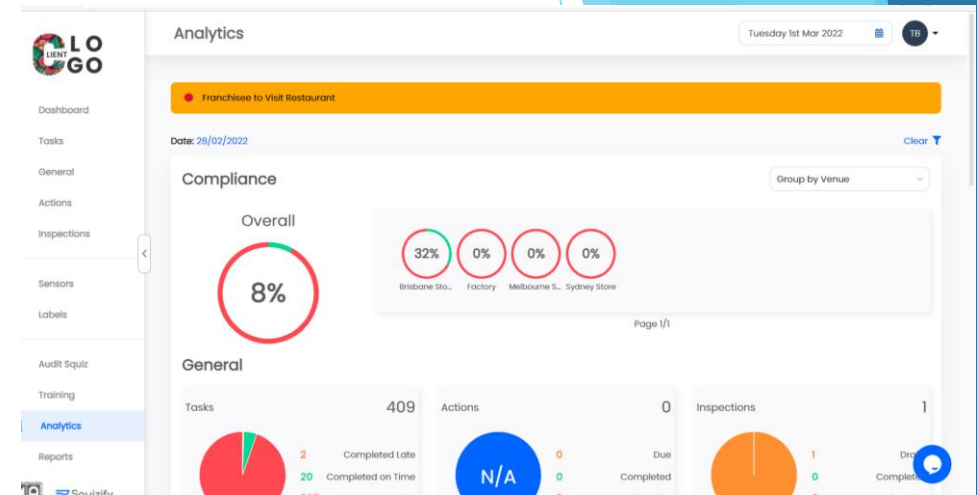
Squizify

Food Safety Compliance Software

Corporate Dashboard

Instantly view multi-site compliance on essential daily tasks in real time.

View ranking of top/bottom performing sites.



Real Time Temperatures

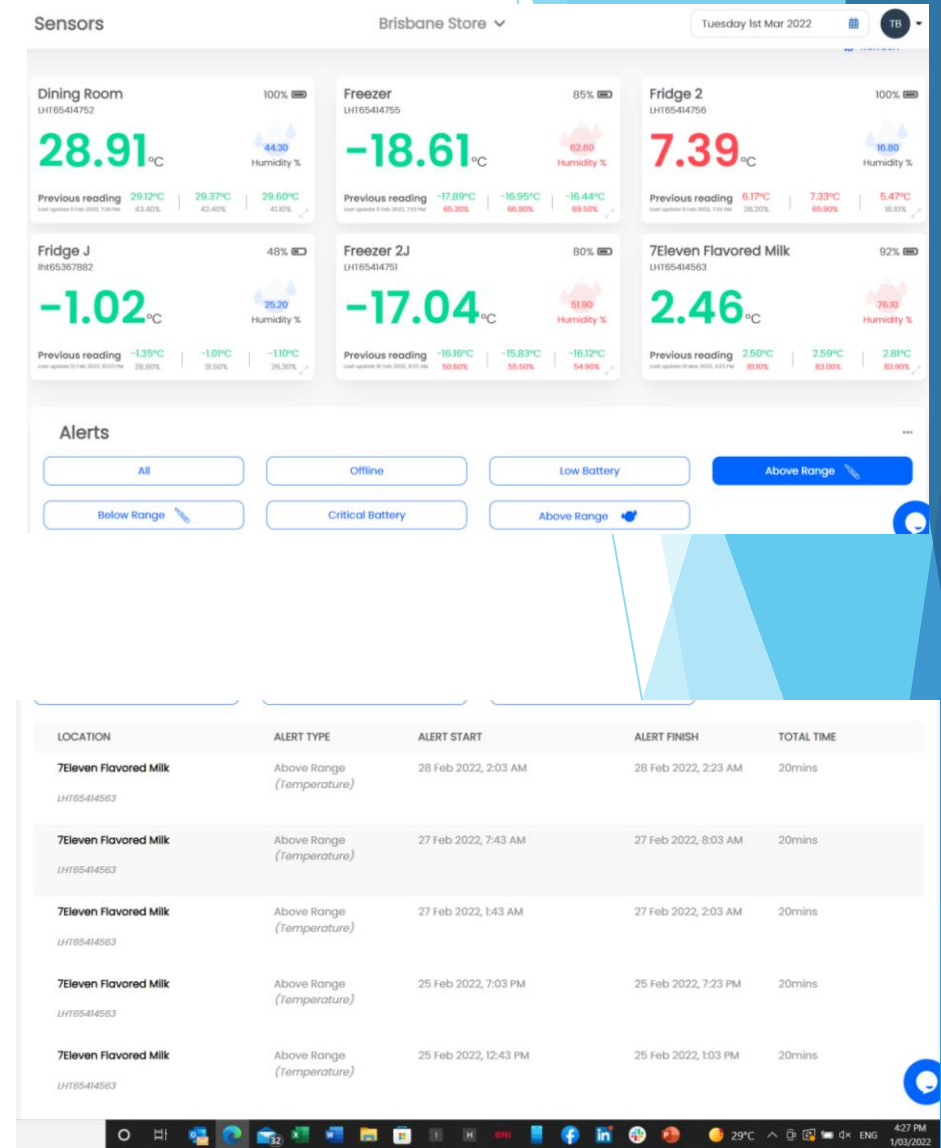
Temperatures recorded every 20 minutes

Clear visibility on 'out of range' issues

App, SMS and email alerts to key staff

"Grouping" of sensor locations for easy review

Clear view of active Alert issues



Daily Tasks

All tasks completely customisable, by day and area/responsibility

Option to add daily deadline times (with due/overdue reminders)

Ability “force” photo evidence to ensure critical standards are maintained

Create “Action Item” directly from checklist if issues requiring attention are found

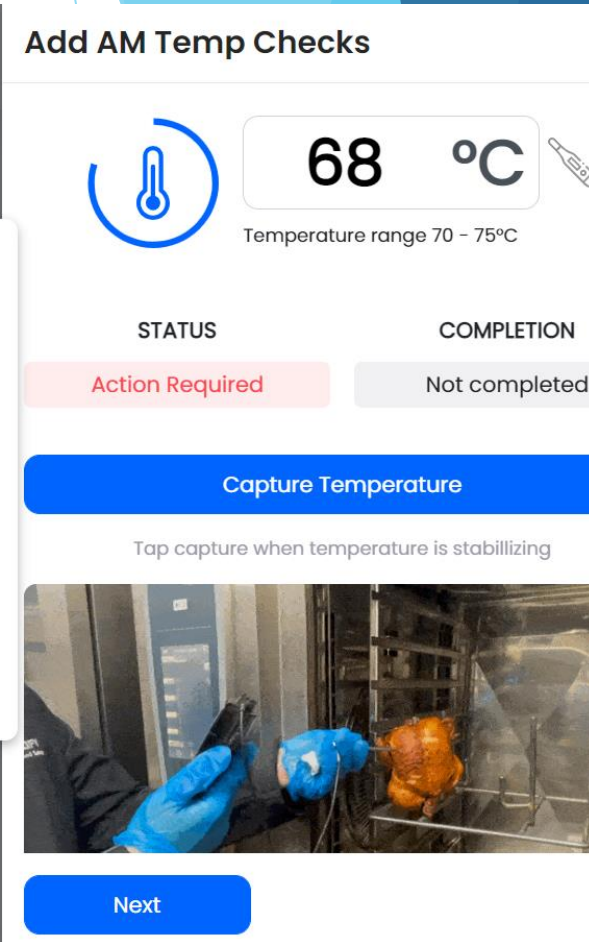
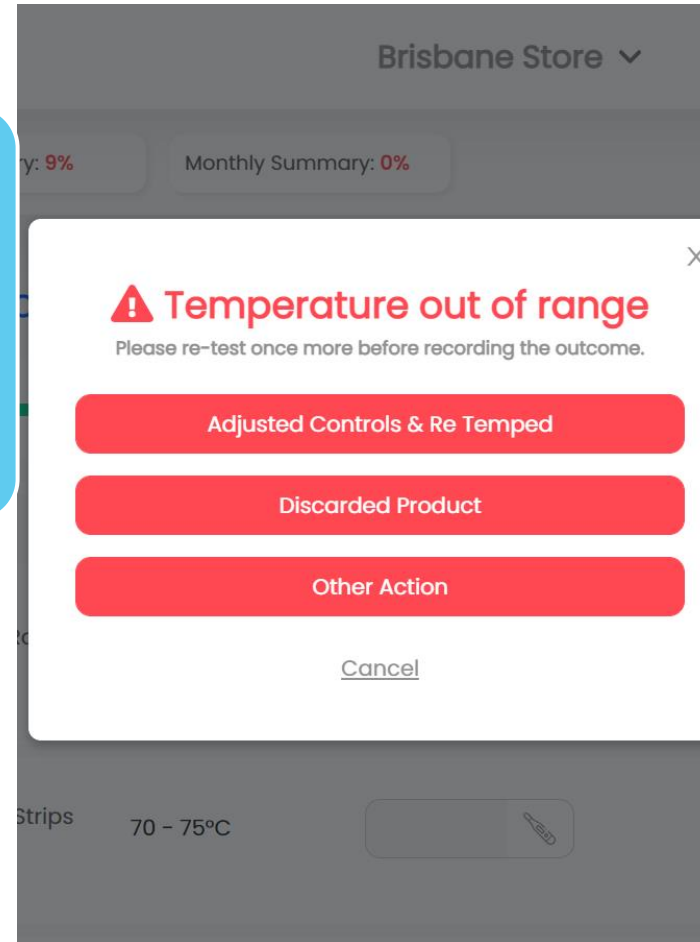
Complete tasks identified by solid green icon, tasks in progress icon with green border, overdue tasks solid red circle

The screenshot shows the CLO GO mobile app interface for a 'Brisbane Store'. At the top, there's a header with the store name and a date 'Tuesday 1st Mar 2022'. Below that, a summary bar shows 'Daily Summary: 10%' and 'Monthly Summary: 0%'. A left-hand menu lists various task categories like 'Daily', 'AM Temp Checks', 'Change Over', etc. The main content area displays a checklist. Item 8, 'Cutlery Station - is stocked with clean and sanitised cutlery, napkins, menu's', is marked as complete with a solid green bar. Item 9, 'Toilets are clean and stocked with Toilet paper', is also marked as complete with a solid green bar. Below the checklist, there's an 'Action' section with a text input field containing 'Soap dispenser needs replacing'.

This screenshot shows the detailed view of an action item in the CLO GO app. The action is 'Soap dispenser needs replacing'. It is assigned to 'Trinity Bond' with a 'Medium' priority and a 'Due date' of '02/03/22'. The 'Due time' is set to '12 : 00 AM'. Below the action details, there is a 'CREATE ACTION' button and a photo upload area with the text 'Drag file/s here or Browse'.

Logic Stops

Create logic stops or instructions for Corrective Actions when critical control points are not achieved



Customised Label Templates

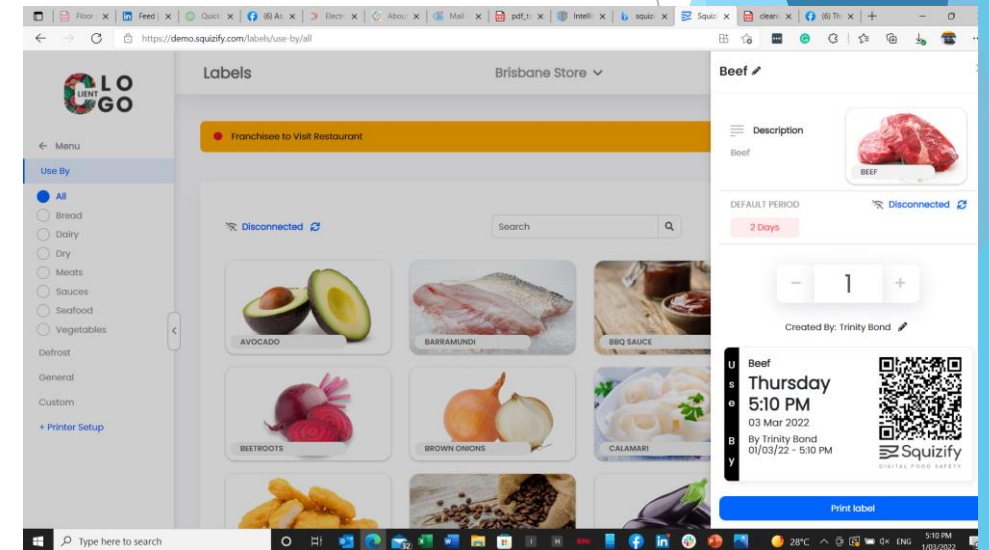
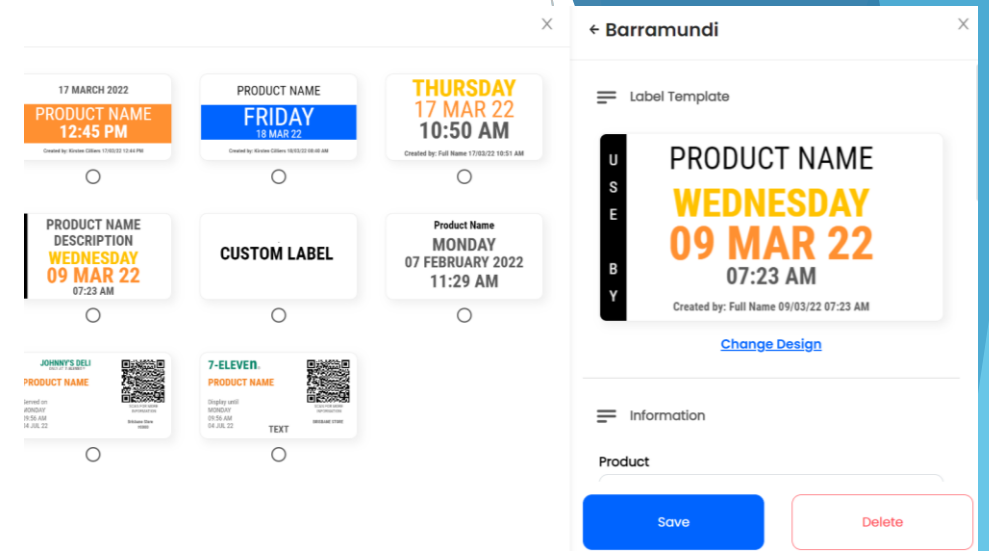
Print up to 400 labels per minute

Ink free, food safe printing

Removes human error from day dot/food label process

Unique label customisations available including variations for Use By, Defrost, General and other custom requirements.

QR codes can be linked to recipes/nutrition/allergens etc.



Videos

Incorporate videos into any form or checklist to simplify tasks and ensure they are completed to the required standard

Create a corporate training videos library

Tasks Brisbane Store

Daily Summary: 9% Monthly Summary: 0%

AM Temp Checks

0%

PRODUCT	RANGE	TEMPERATURE	STATUS
1. Chicken Roast	70 - 75°C	<input type="text"/>	<input type="text"/>
2. Chicken Strips	70 - 75°C	<input type="text"/>	<input type="text"/>

Add AM Temp Checks

Temperature range 70 - 75°C

STATUS COMPLETION

Not completed

Capture Temperature

Tap capture when temperature is stabilizing

Training Brisbane Store Tuesday 1st Mar 2022

GO LENT

Menu

- Company Videos
- Company
- Tutorials
- Food Safety
- Knowledge Base

FOOD SAFETY: Washing Hands

How to wash your hands correctly

Created By , February 18th 2022, 8:14:41 am

Product Recipes



Create recipe cards for products including images and videos



Record Allergen and Nutrition panels for each recipe

Magic Burger

[Nutrition](#) 

[Allergen Info](#) 

Ingredients

- 4 slices medium cheddar cheese, (thick sliced)
- 1 large tomato, sliced into 8 rings
- 1/2 bunch green leaf lettuce
- 1/2 medium red onion, thinly sliced into rings
- 1/2 cup dill pickle slices

Instructions

1. Grab 5 to 6 ounces of meat and lightly toss from hand to hand, forming a ball.
2. The patty should be at least as wide as your bun and about 3/4 to 1 inch thick.
3. Make a divot in the middle of the burger with your thumb to help it keep its shape while cooking. These patties can be made ahead and chilled in the fridge.



	Does Contain	Traces
Crustacean	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dairy/Milk	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Gluten/Wheat	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sesame Seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soy	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphites	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tree nuts	<input type="checkbox"/>	<input type="checkbox"/>

[Clear Allergen Info](#)

Av Qty/Saving

	Per 100g	Per Serving
Energy (kj)	4000	400
Protein (g)	460	46
Fat (g)	180	18
Saturated Fat (g)	30	3
Trans Fat (g)	20	2
Carbohydrates (g)	110	11
Sugars (g)		



Thank you for your time

For more info or a demo
please contact us on

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EnviroChill