

Welcome To The World Of Wireless Temperature Monitoring



Brought to you by **m g k**

Food Poisoning Kills



A HACCP Monitoring System Can Save More Than Just Time



Some Of Our Customers

ATLANTIS



CROWNE PLAZA



HILTON



IBIS



THE ADDRESS



ARMANI HOTEL



HYATT



JW MARRIOTT



MÖVENPICK



SHERATON



AL MAHA



ROYAL MIRAGE



Requirements

- Staff Training / Discipline / Monitoring
- Equipment / Materials (Thermometer)
- Alarm Indicators
- Database Maintenance / Archive / Retrieval
- Report Forms / Files / Filing Cabinet
- Communications
- Time / Labour Cost
- Pens / Paper / Clipboards



Manual Temperature Monitoring

Iced Up
Compressor



Potential Safety Risks

- **False Reporting / Human Error**
- **Tedious / Repetitive / Time Consuming**
- **Indication Of Threshold Breaches**
Exception Reports
- **Consolidation Of Reports**
Record-keeping
- **Frequency Of Monitoring**
What Happens Between Checks?
(Municipality Requirement Every Four Hours)
- **Appliance Performance**
What Is The Condition Of The Food?



The Ultimate Wireless Solution For HACCP Monitoring

Our Hardware Components

- **Mobile Data Logger**
Food In Transit



- **Motorola PDA**
*Goods Receiving
Temperature*



- **Temperature / Humidity Sensor**
*Storage Locations /
Preparation Areas*



- **Signal Receiver**



We Cover All HACCP Critical Control Points

- **Goods Receiving Temperature**
- **Cold Food Holding Temperature**
*(Walk-in's / Under Counter / Upright /
Reach-in Refrigeration)*
- **Hot Food Holding Temperature**
(Restaurants / Buffets / Banquet Operations)
- **Dish Washing**
- **Rinse Cycling**
- **Outside Catering / Food In Transit**
(Weddings / Functions / Delivery Vehicles)



Temperature Transmitting Via RF Technology

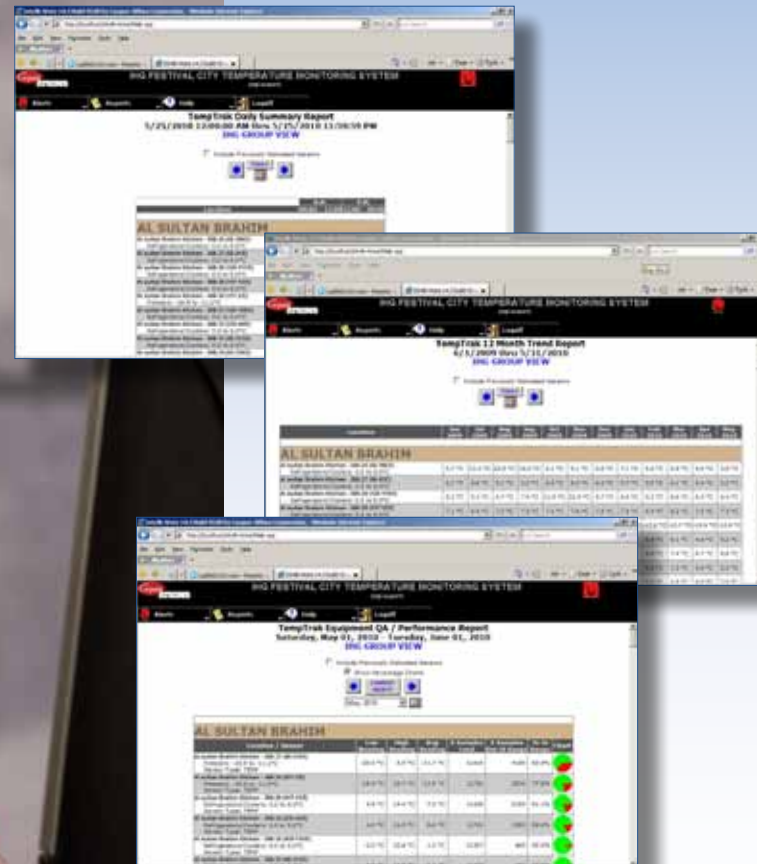


868-915Mhz

TempTrak RF Base Station



TempTrak Reports At Your Fingertips



Employee
Name

Personal
Password

Cooper **ATKINS**

SYSTEM LOGIN

General Hospital

Login ID:

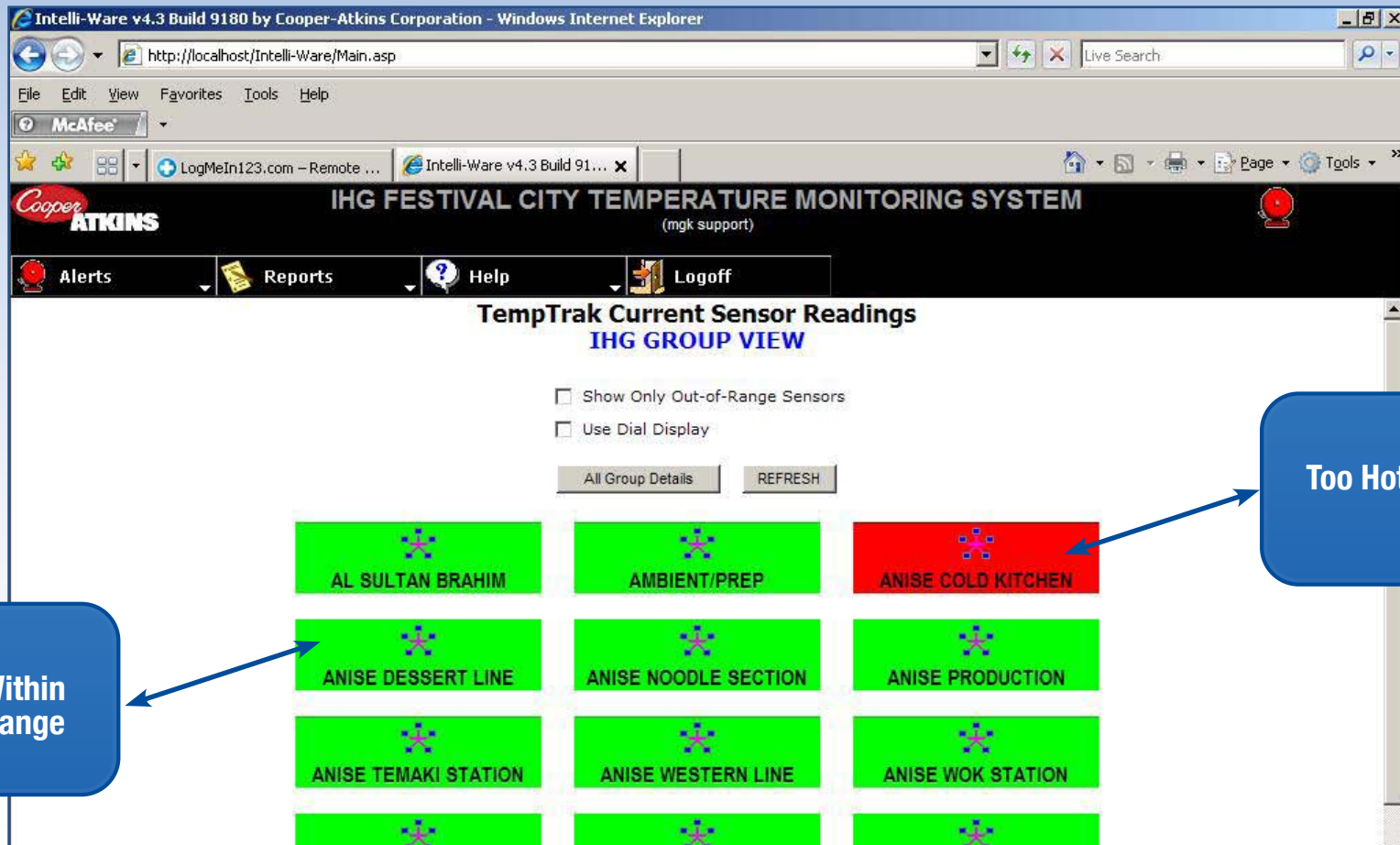
Password:

LOGON

Version 4.3RC1
Licensed To: Hauck

© 1999-2008 Cooper-Atkins Corporation
Patent #6,850,861
Other Patents Pending

Intelli-Ware



Intelli-Ware v4.3 Build 9180 by Cooper-Atkins Corporation - Windows Internet Explorer

http://localhost/Intelli-Ware/Main.asp

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McAfee

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Cooper ATKINS

IHG FESTIVAL CITY TEMPERATURE MONITORING SYSTEM

(mgk support)

Alerts Reports Help Logoff

TempTrak Current Sensor Readings

IHG GROUP VIEW

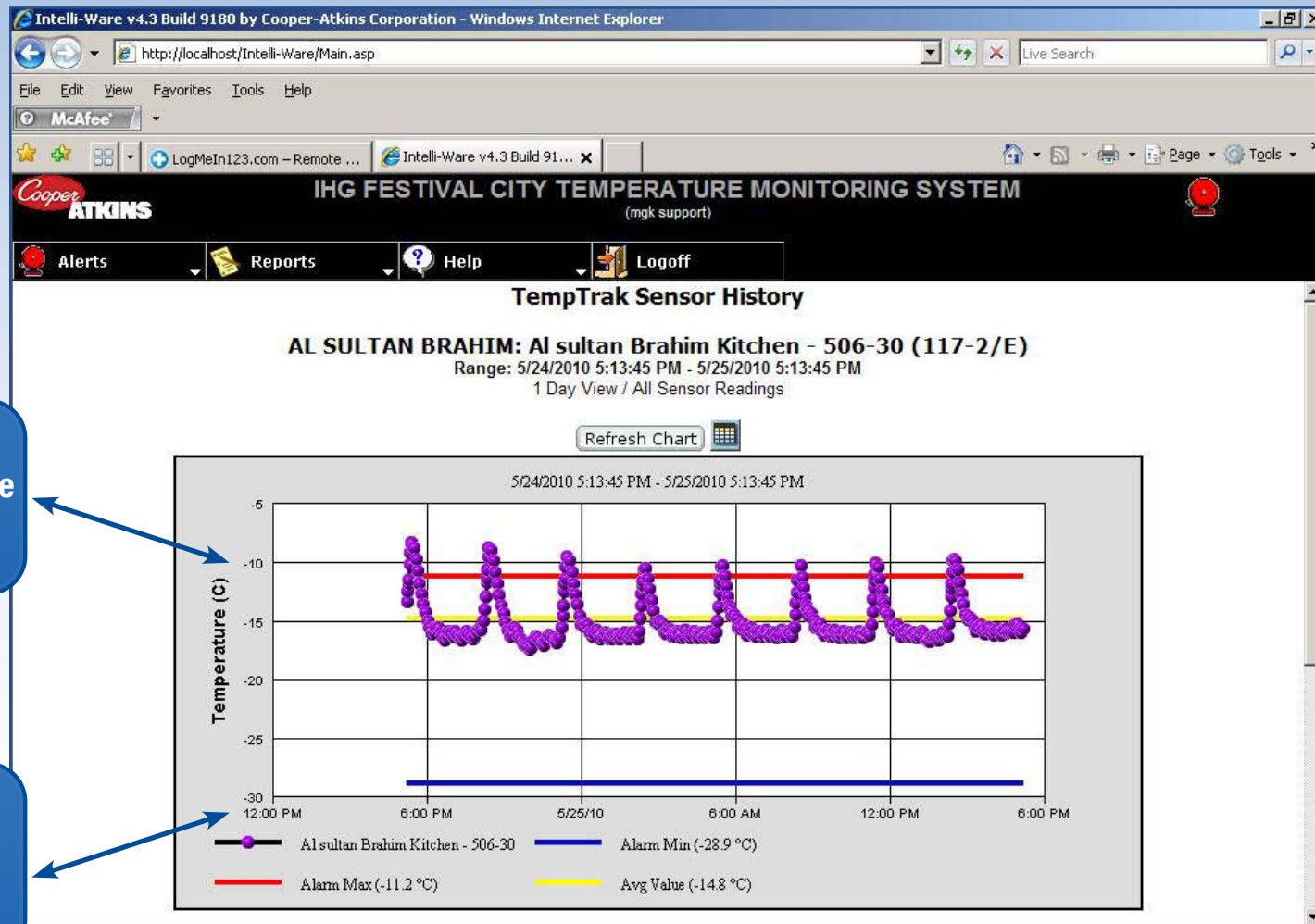
☐ Show Only Out-of-Range Sensors
☐ Use Dial Display

All Group Summary REFRESH

Group: ANISE NOODLE SECTION

Becnh Fridge / 510-85 Anise Teppan Station TEMPERATURE 7.3°C Range: 0.0°C - 8.0°C 5/25/2010 4:10:52 PM Sensor ID: 54-124/E	Bench Fridge / 510-84 Anise Teppan Station TEMPERATURE 3.4°C Range: 0.0°C - 8.0°C 5/25/2010 4:08:18 PM Sensor ID: 55-211/E
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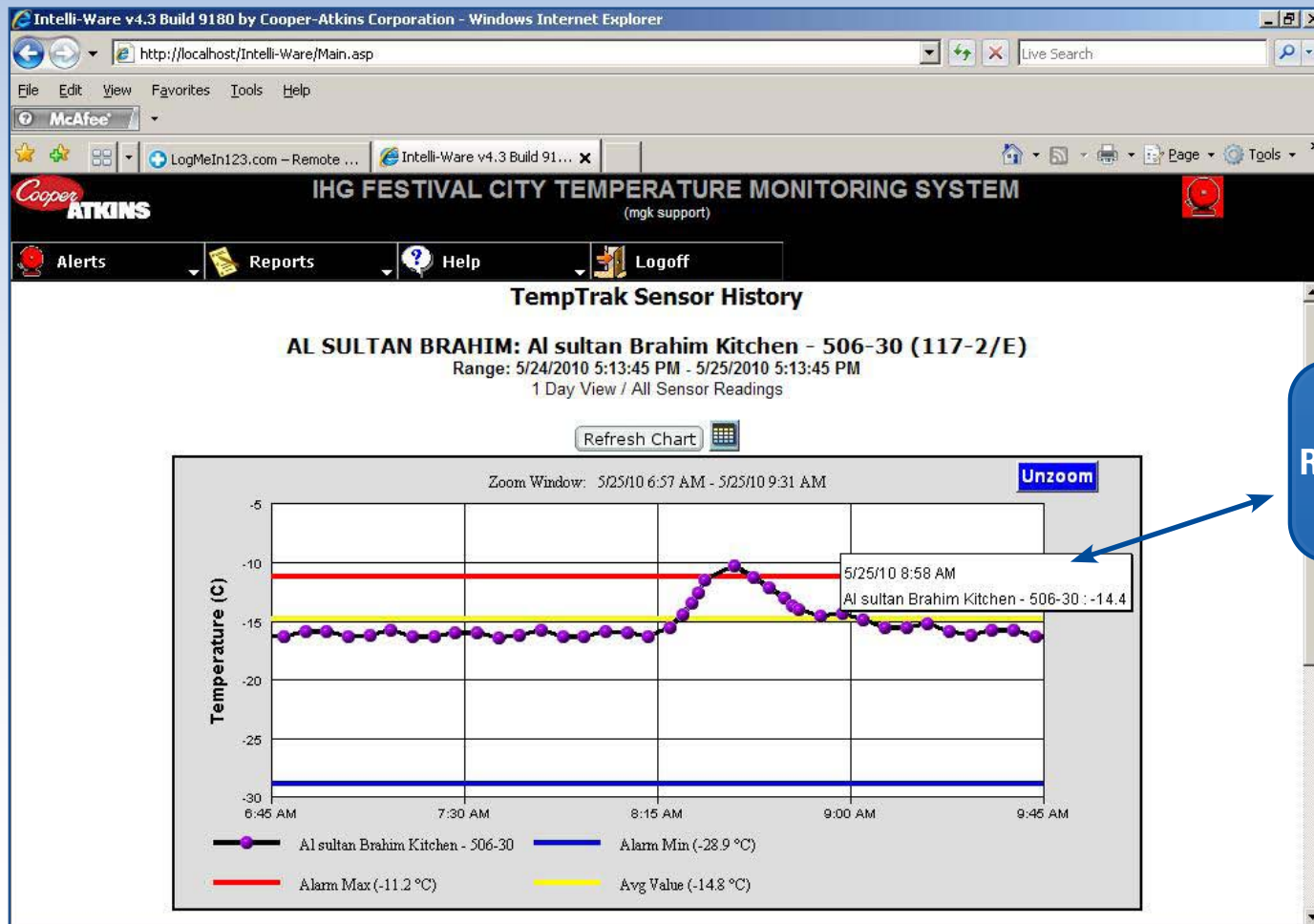
24-Hour Period Temperature Graph



Temperature

Time

24-Hour Period Temperature Graph (Zoom)



Every Dot
Reflects One
Reading

12-Hour Period Temperature Report

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Page Tools

Cooper-ATKINS IHG FESTIVAL CITY TEMPERATURE MONITORING SYSTEM (mgk support)

Alerts Reports Help Logoff

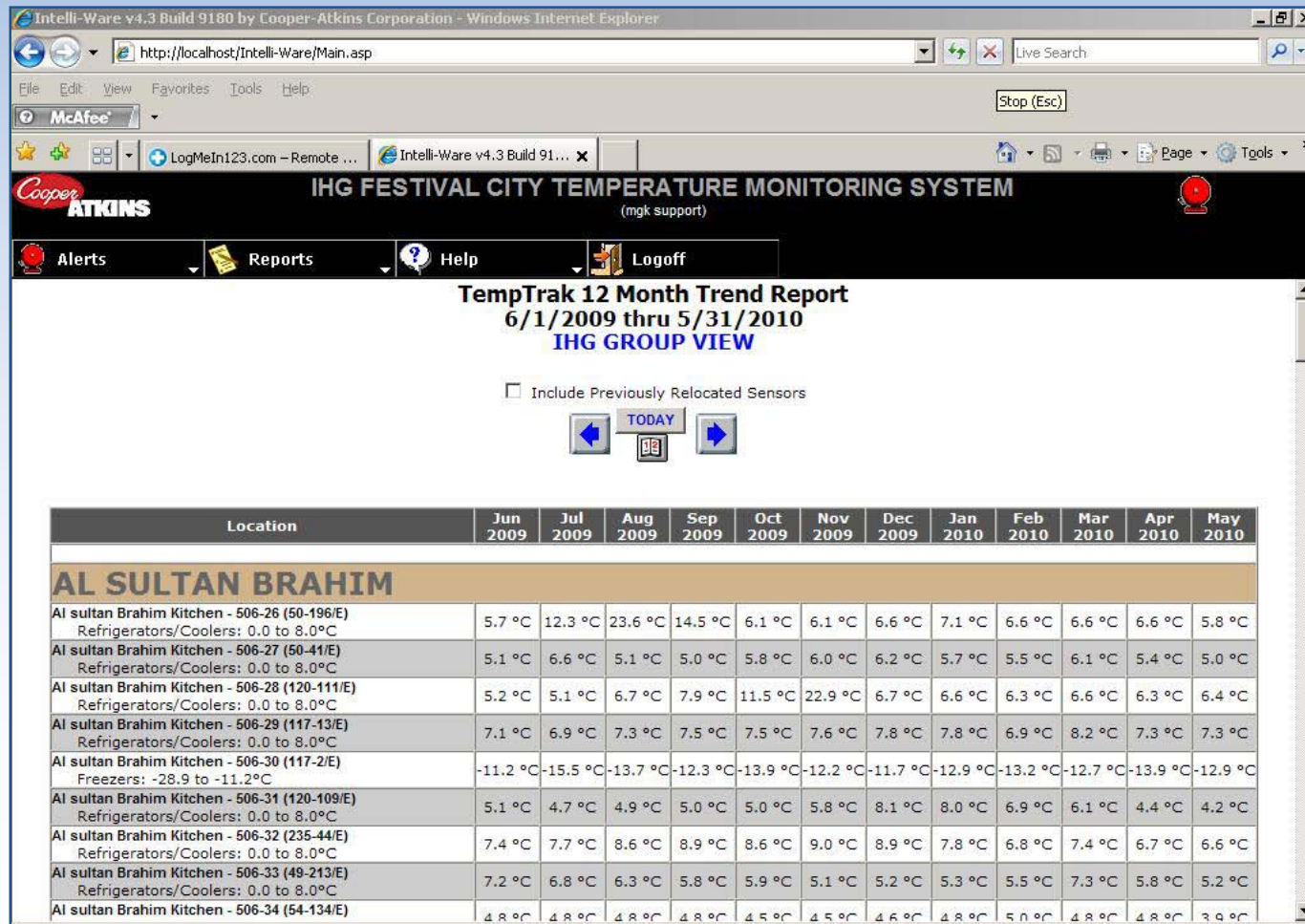
TempTrak Daily Summary Report
5/25/2010 12:00:00 AM thru 5/25/2010 11:59:59 PM
IHG GROUP VIEW

☐ Include Previously Relocated Sensors

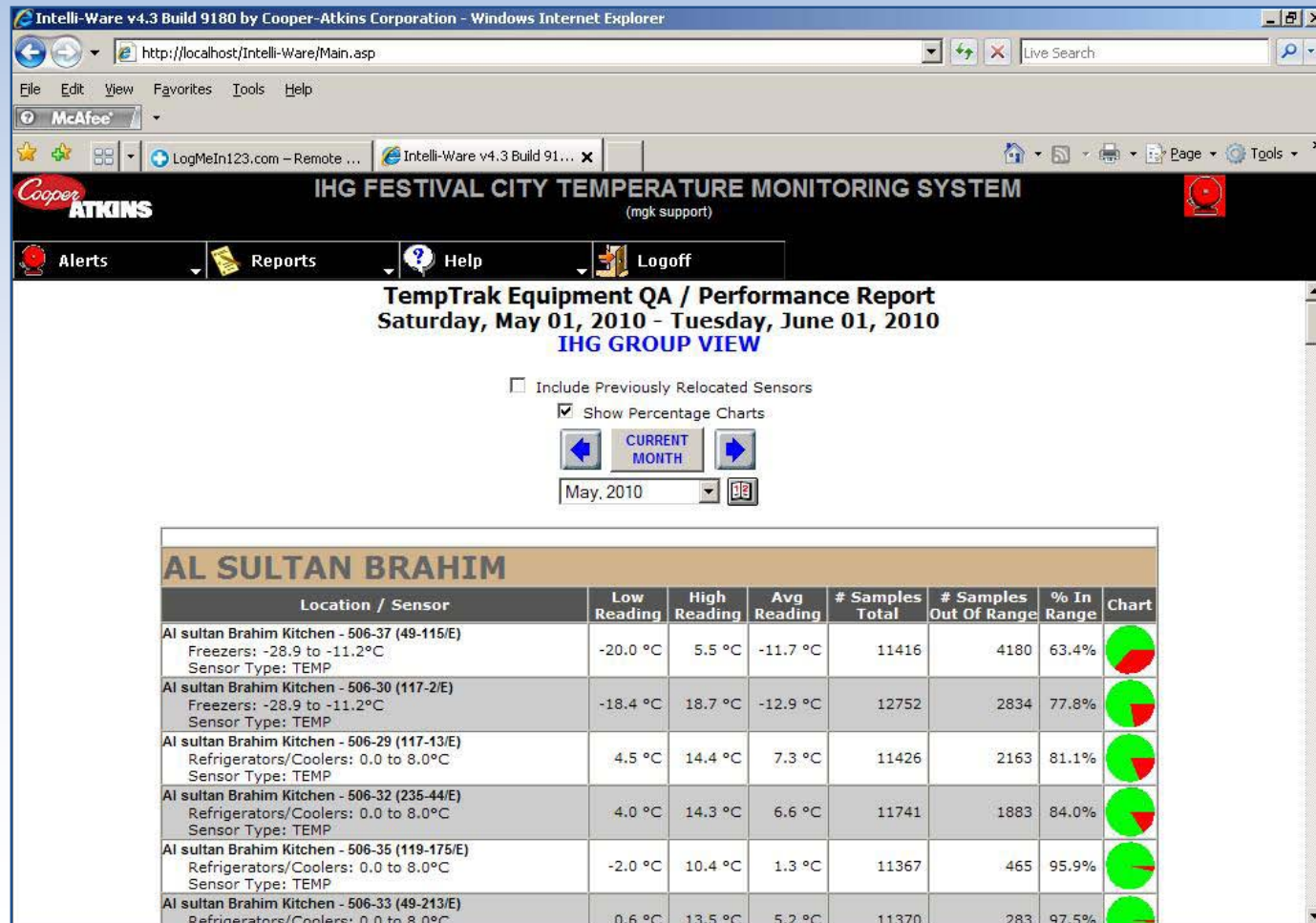
← TODAY →

Location	A.M. 00:00 - 12:00	P.M. 12:00 - 00:00
AL SULTAN BRAHIM		
Al sultan Brahim Kitchen - 506-26 (50-196/E) Refrigerators/Coolers: 0.0 to 8.0°C	6.0 °C	5.8 °C
Al sultan Brahim Kitchen - 506-27 (50-41/E) Refrigerators/Coolers: 0.0 to 8.0°C	4.3 °C	5.0 °C
Al sultan Brahim Kitchen - 506-28 (120-111/E) Refrigerators/Coolers: 0.0 to 8.0°C	6.3 °C	5.8 °C
Al sultan Brahim Kitchen - 506-29 (117-13/E) Refrigerators/Coolers: 0.0 to 8.0°C	7.2 °C	8.0 °C
Al sultan Brahim Kitchen - 506-30 (117-2/E) Freezers: -28.9 to -11.2°C	-15.0 °C	-15.1 °C
Al sultan Brahim Kitchen - 506-31 (120-109/E) Refrigerators/Coolers: 0.0 to 8.0°C	6.1 °C	4.9 °C
Al sultan Brahim Kitchen - 506-32 (235-44/E) Refrigerators/Coolers: 0.0 to 8.0°C	7.3 °C	7.3 °C
Al sultan Brahim Kitchen - 506-33 (49-213/E) Refrigerators/Coolers: 0.0 to 8.0°C	3.7 °C	4.0 °C
Al sultan Brahim Kitchen - 506-34 (54-134/E)	2.7 °C	2.1 °C

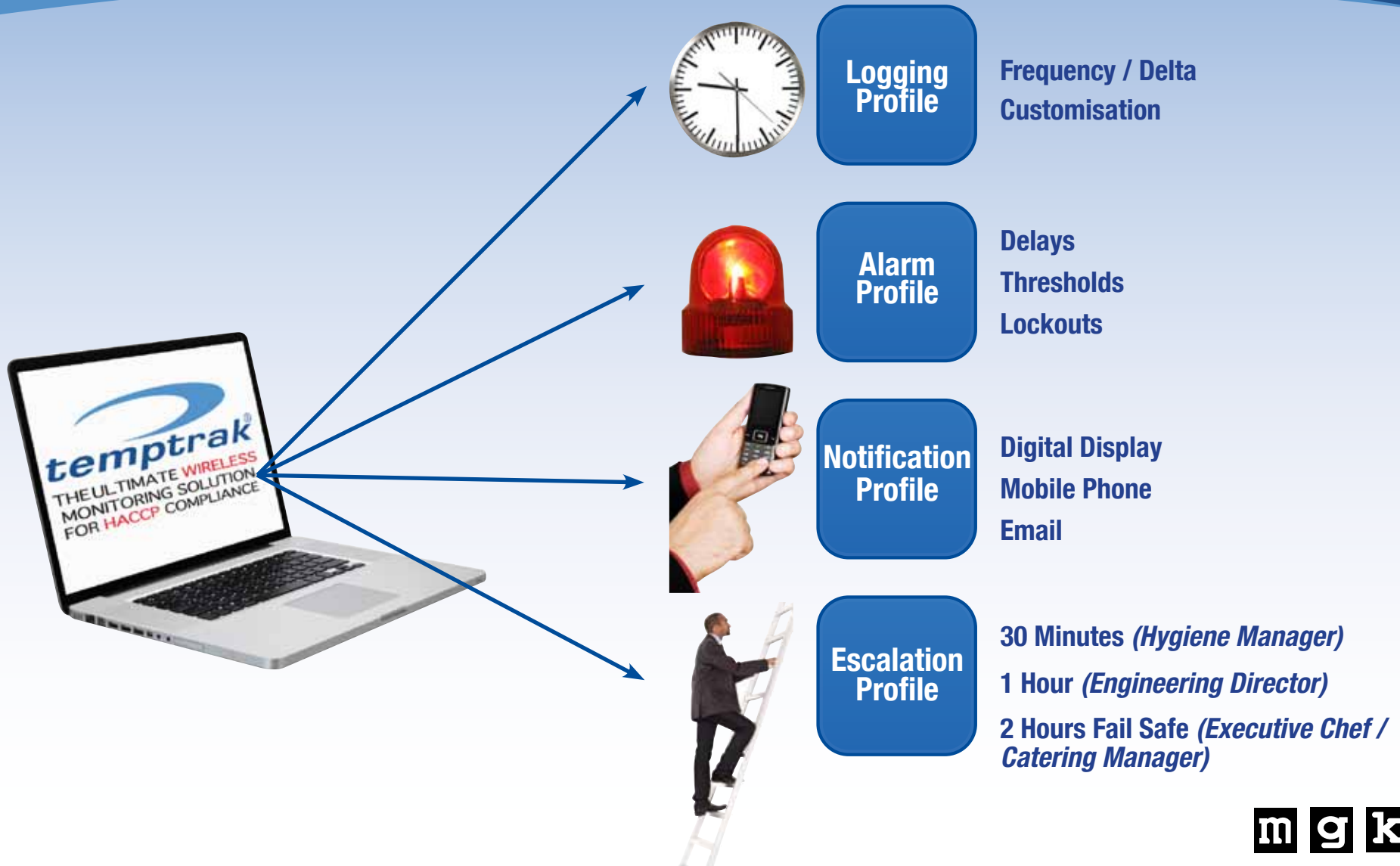
Equipment Trend Report

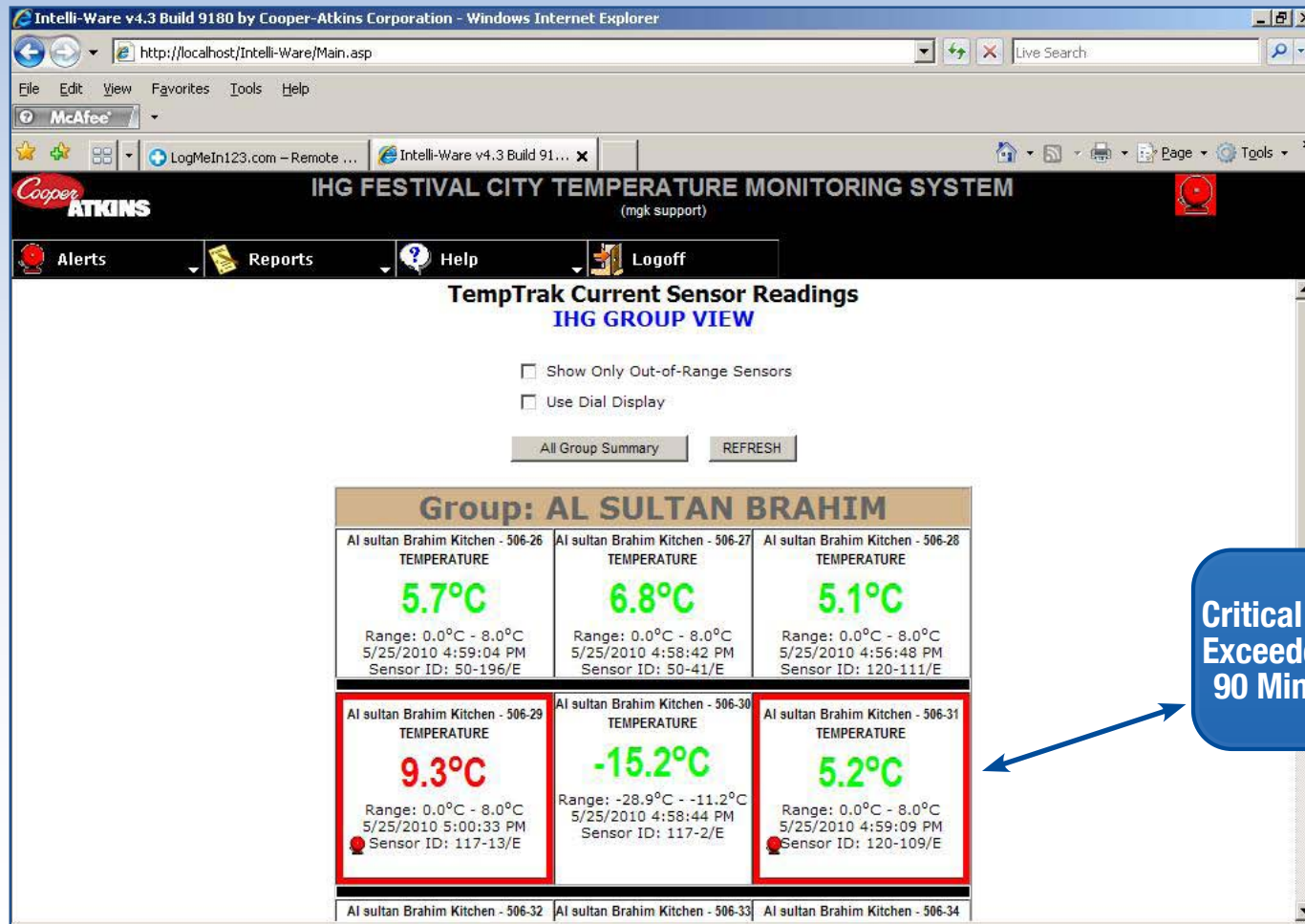


Monthly Performance Report



Escalation Profile





Critical Limit
Exceeded By
90 Minutes

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TempTrak Alert Notification Log -- Webpage Dialog

TempTrak Alert Notification Log

ALERT INFORMATION

Sensor Name: Al sultan Brahim Kitchen - 506-29

Alert Type: HIGH Sensor Reading

Sensor ID:

Alert Time: 5/24/2010 10:18:48 PM

Sensor Value: 8.1 °C

Normal Range: 0.0 to 8.0 °C

Notification Type	Notification Timestamp	Status	Other Information
EMAIL/CELL PHONE	5/24/2010 10:18:49 PM	SUCCESS	Email to: firoz.shaikh@ichdfc.ae
EMAIL/CELL PHONE	5/24/2010 10:18:49 PM	SUCCESS	Email to: Instant.ServiceCentre@ichdfc.ae
EMAIL/CELL PHONE	5/24/2010 10:18:49 PM	SUCCESS	Email to: jaya.pillai@ichdfc.ae
REMOTE POPUP	5/24/2010 10:18:49 PM	SUCCESS	NetSend to '10.1.5.55': IWPopup Message Sent
REMOTE POPUP	5/24/2010 10:18:49 PM	SUCCESS	NetSend to '10.1.4.111': IWPopup Message Sent
REMOTE POPUP	5/24/2010 10:18:49 PM	SUCCESS	NetSend to '10.1.4.11': IWPopup Message Sent
REMOTE POPUP	5/24/2010 10:18:49 PM	SUCCESS	NetSend to '10.1.5.77': IWPopup Message Sent
REMOTE POPUP	5/24/2010 10:18:49 PM	SUCCESS	NetSend to '10.1.5.15': IWPopup Message Sent
	5/24/2010 10:48:49 PM		ESCALATING NOTIFICATION
EMAIL/CELL PHONE	5/24/2010 10:48:49 PM	SUCCESS	Email to: chandra.shekar@ichdfc.ae

Sensor ID

117-13/E

120-109/E

Sensor ID

54-131/E

Acknowledge / Clear Alert

Acknowledge / Clear Alert

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Cooper ATKINS IHG FESTIVAL CITY TEMPERATURE MONITORING SYSTEM (mgk support)

Alerts Reports Help Logoff

TempTrak Sensor Alerts
IHG GROUP VIEW

Current Alert Conditions

AL SULTAN BRAHIM

Sensor ID	Alert Type	Sensor Name	Alert Time	Alarm End Time	Sensor Value	Acceptable Range	View Notes	Notify Log	Acknowledge / Clear Alert
117-13/E	Sensor	Al sultan Brahim Kitchen - 506-29	5/24/2010 10:18:48 PM	5/24/2010 11:56:52 PM	8.1 °C	0.0 to 8.0 °C			
120-109/E	Sensor	Al sultan Brahim Kitchen - 506-31	5/25/2010 12:48:29 AM	5/25/2010 1:43:32 AM	8.9 °C	0.0 to 8.0 °C			

ANISE COLD KITCHEN

Sensor ID	Alert Type	Sensor Name	Alert Time	Alarm End Time	Sensor Value	Acceptable Range	View Notes	Notify Log	Acknowledge / Clear Alert
54-131/E	Sensor	BENCH FRIDGE / 510-86	5/24/2010 2:53:45 PM	5/24/2010 5:47:51 PM	8.9 °C	0.0 to 8.0 °C			

User
Acknowledge
Box

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http://localhost/Intelli-Ware/Main.asp

File Edit View Favorites Tools Help

McAfee

LogMeIn123

Cooper ATKINS

Alerts

Current Alert Condition

Sensor ID	Alert Type	Sensor Name
117-13/E	Sensor	Al sultan
120-109/E	Sensor	Al sultan

TempTrak Clear Alert -- Webpage Dialog

TempTrak Alert Condition Acknowledge / Clear

ALERT INFORMATION

Alert Type: **HIGH Sensor Reading**

Sensor Name: Al sultan Brahim Kitchen - 506-29

Sensor ID: 117-13/E

Alert Time: 5/24/2010 10:18:48 PM

Alarm End Time: 5/24/2010 11:56:52 PM

Sensor Value: 8.1 °C

Normal Range: 0.0 to 8.0 °C

Select any of the Standard Actions from the left and/or type any information regarding the corrective action taken for this problem below:

Standard Actions	Corrective Action / Notes
Adjusted temperature settings	
Notified maintenance	
Closed the door	
Discarded product	
Informed Temptrak Support	
Defrosting Cycle	

ADD NOTE / ACKNOWLEDGE

CLEAR ALERT

Sensor ID	Alert Type	Sensor Name	Alert Time	Alarm End Time	Sensor Value	Acceptable Range	View Notes	Notify Log	Acknowledge / Clear Alert
117-13/E	Sensor	Al sultan Brahim Kitchen - 506-29	5/24/2010 10:18:48 PM	5/24/2010 11:56:52 PM	8.1 °C	0.0 to 8.0 °C			

“Our alliance with TempTrak has been hugely successful due to the synergies between our companies, linking JohnsonDiversey Consulting & our HACCP programmes with TempTrak’s unique RF support systems. The benefits of this alliance has been recognized by both local & major international groups”.

Rory Campbell
Managing Director,
JohnsonDiversey, Gulf

“TempTrak Wireless HACCP Monitoring System enables me to monitor all 135 chillers and freezers across three hotels from my office. The enhanced technology and fail-safe functionality of the system ensure TempTrak forms the basis for our HACCP compliance”.

Geoff Haviland
Executive Chef,
IHG, Dubai Festival City

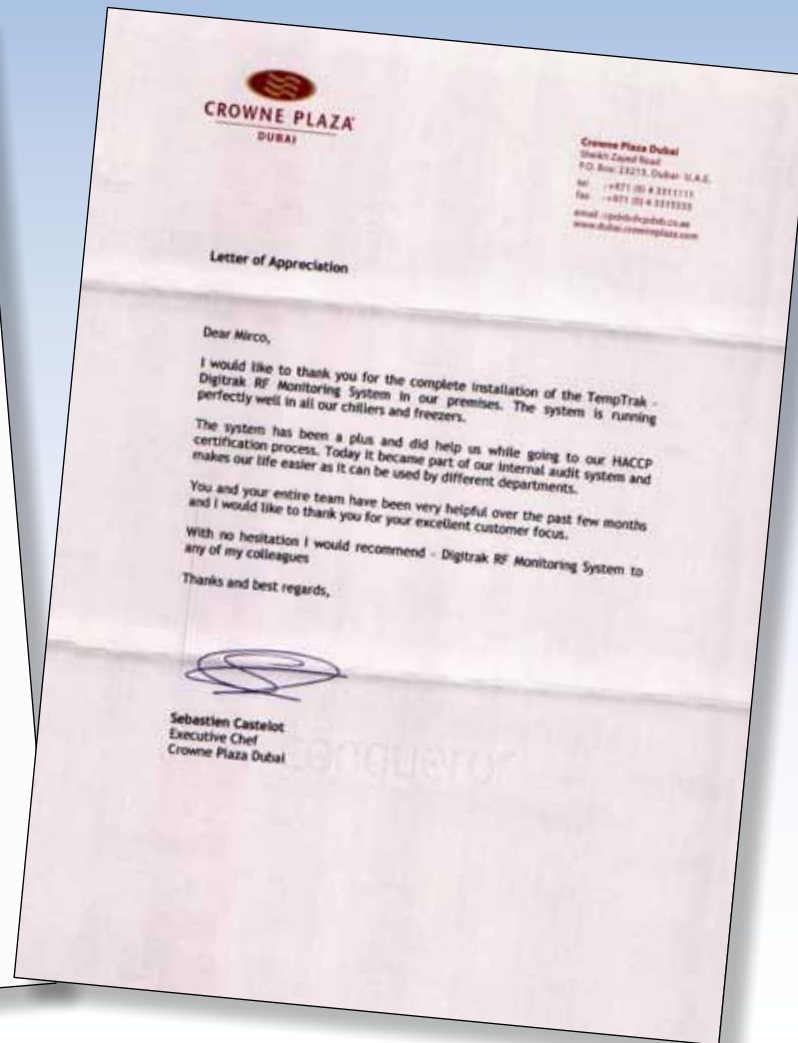
“TempTrak Wireless HACCP Monitoring System was installed to enable us to eliminate the human error factor when collecting our critical temperature data. TempTrak is a part of our HACCP compliance programme to ensure we achieve the highest possible food safety standards”.

Uwe Micheel
President,
Emirates Culinary Guild

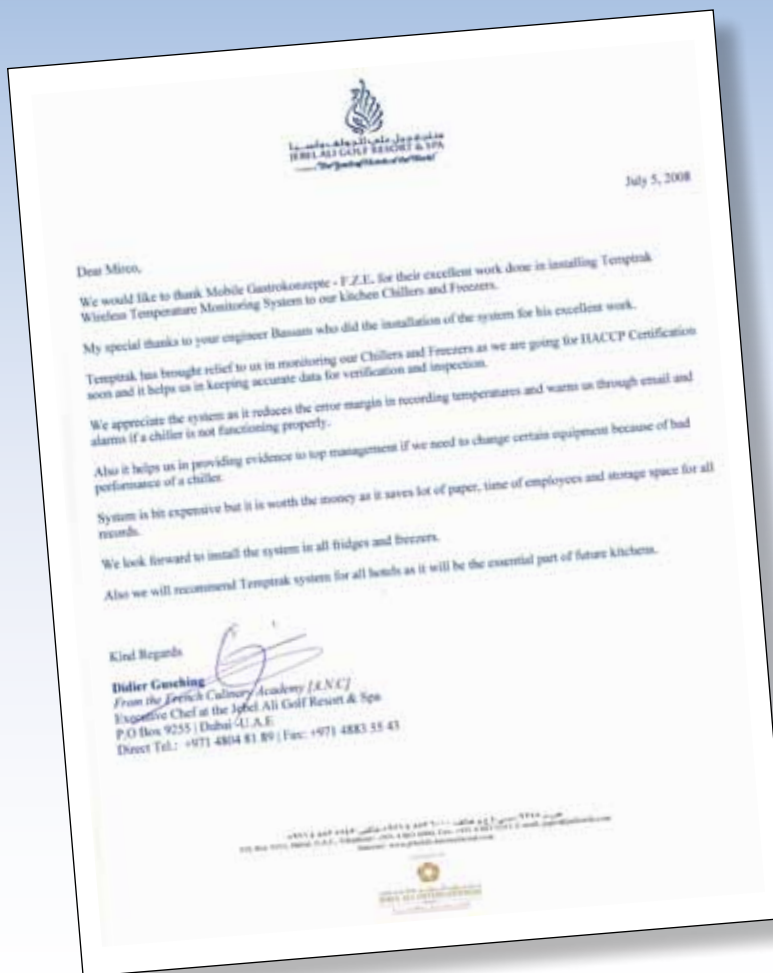
“HACCP is necessary and obligatory for all chefs to follow in order to serve safe food to our guests and consists of a number of steps and preventive measures. It is operation friendly and does not allow human alteration while taking the temperature reading of all our coolers and freezers. It works equally well with dish washers and other pieces of equipment that require monitoring”.

Jacques Rossel
Executive Chef,
InterContinental Abu Dhabi

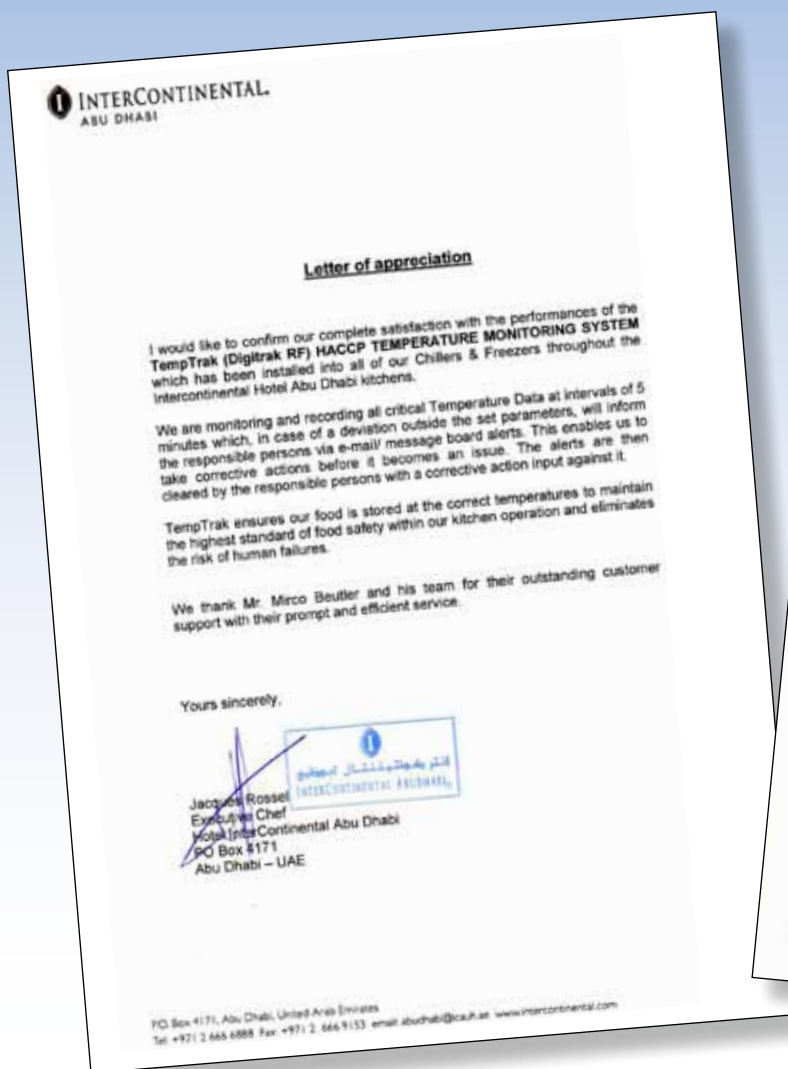
Letters Of Appreciation



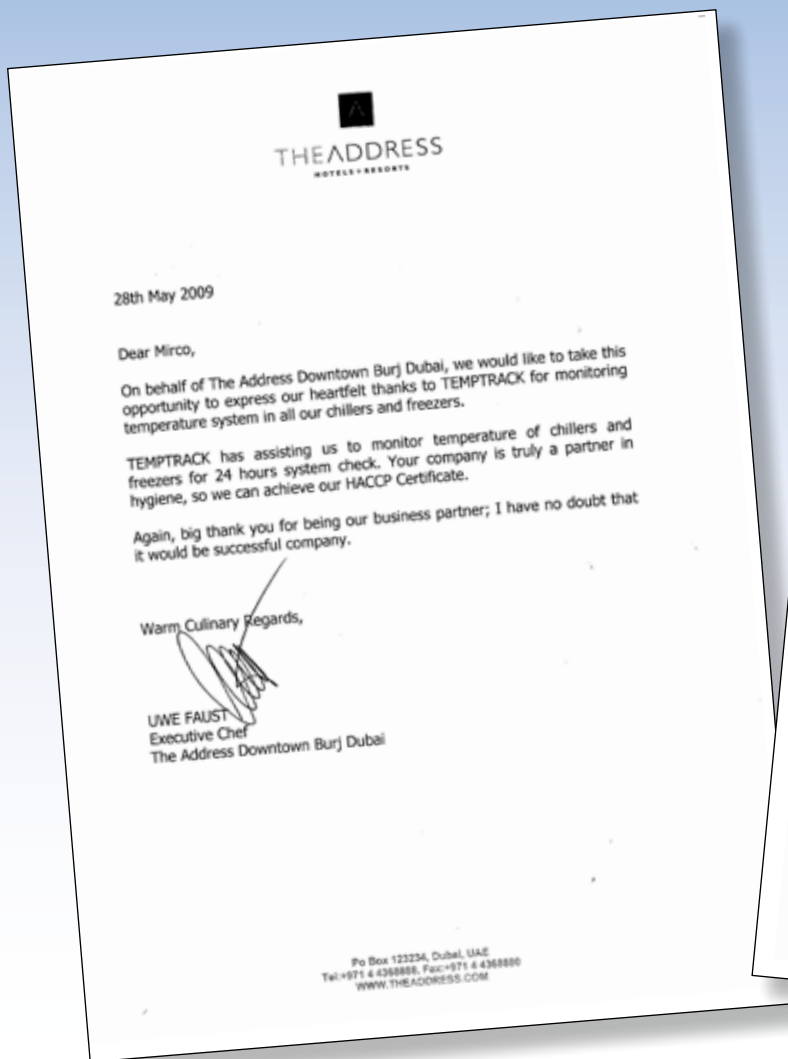
Letters Of Appreciation



Letters Of Appreciation



Letters Of Appreciation



Letters Of Appreciation



8th February, 2010

Dear Mirco and Team,

On Behalf of Aldar Hotels & Hospitality, The Yas Hotel, Please accept my sincerest gratitude for the superior job for making such a great effort to install the latest innovative technology from Temptrak Monitoring System at all our kitchens.

This product has helped us to save a lot of time and paper consumption which is highly effective automated system of continual monitoring and recording of temperatures in the chillers and freezers ensuring the highest standards of food safety within our kitchen operations.

The system is running perfectly well and it helps us in keeping accurate data for verification and inspection as we are going for HACCP Certification soon.

Once again, thank you for the very appreciative product and services provided by your company and we wish you more success in the future.

Sincerely yours,

Daniel Nuss
Executive Chef



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The Yas Hotel, PO Box 131096, Abu Dhabi, UAE
T: + 971 (0) 2 658 3000 F: + 971 (0) 2 658 3337 E: info@theyashtel.com
Operated by Aldar Hotels and Hospitality



From: Piyush.Verma@hyatt.com [mailto:Piyush.Verma@hyatt.com]
Sent: Tuesday, December 29, 2009 5:33 PM
To: 'Mirco Beutler'
CC: Catherine@agateway.com
Subject: Performance of Temptrak RF & FDA - Regarding

Dear Mr. Beutler,

I'm writing this mail to thank you for the excellent product offered to us by you. I must tell you that it is indeed a very good product and has been proven as an effective tool in food safety monitoring. Our Chefs, Receiving in-charge and Engineering staffs are very happy with this.

Being a hygiene officer, the factor that brings smile on my face is such tedious records just a "click" away at any given point of time.

Irrespective of my presence in Park or Regency, I get to see the status of my walk-in chiller / deep freezer and even under counter refrigerator whether it is with-in the range or exceeding the limit through Temptrak RF system (web-based sensors). This system encourages having an approach of being proactive otherwise report escalates to the next hierarchy level.

In addition to this, Temptrak PDA has slowly occupied their space as a family member amongst kitchen staff. With this we have been able to document kitchen hygiene checklist and food temperature record of complete array of products, without any human error and tamper, which otherwise wouldn't have been possible with normal thermometer.

In receiving area, with-in 2 minutes of time, all required information is being recorded through this PDA which saves time, paperwork and moreover human effort.

I must mention that it is a trustworthy product and complete "Value for money". It is completing almost a year and wiped out all my unamiable apprehensions about the feasibility that I had in the beginning while purchasing this product.

While writing this, I would like to take this opportunity to thank your team members also for the valuable support which is extended to us not only till the product delivery but until now, in unavoidable troubleshooting, that keeps coming as hurdle and requires your assistance time-to-time.

PIYUSH VERMA
Hygiene Officer
Park Hyatt Dubai and Hyatt Regency Dubai

Thank You