Spartan Spartan COMPUCLEAN CLOUD-BASED FOOD SANITATION MANAGEMENT

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FRUSTRATED AND OVERWHELMED BY YOUR THIRD-PARTY AUDITS AND ASSOCIATED PAPER WORK?

- CompuClean offers a simple, cloud-based set of tools to help any sanitation operation more effectively manage performance and documentation.
- Leverage mobile phones and tablets to streamline data collection.
- Realize significant decreases in paperwork and time spent compiling reports.





What is CompuClean?

CompuClean is a complete cloud-based sanitation data management solution

- CompuClean is owned, developed and supported by the Spartan Chemical Company Inc.
- Available exclusively to Spartan customers
- CompuClean Features:
 - Master Sanitation Schedule Management
 - Quality Assurance with Corrective actions
- Mobile Apps available for Android[®] devices and iPad, iPhone and iPod touch



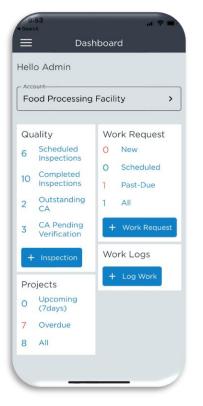


Cloud Advantages

- Cloud-based hosting provided by Spartan Chemical
 - Central location for storage and delivery of CompuClean data
 - Secure, reliable and redundant
 - Upgrades applied automatically
 - Cost effective
 - Direct access for customer and tech support
 - Data import assistance
 - Accessible anywhere on any browser enabled device
 - Desktop/Laptop
 - Smartphone
 - iPad/Tablet



COMPUCLEAN MOBILE APP



- Available for Android devices, iPhone, iPad and iPod Touch and Kindle devices
- Perform sanitation inspections online or offline
 - Capture images and comments during inspections
 - Create and Track Quality Corrective Actions
- Manage MSS Work orders and View SSOPs
- Free for any licensed CompuClean user. Install to unlimited devices.





Sanitation Audits and Inspections

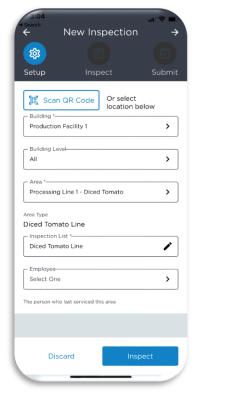
- Create inspections for any type of equipment or area
- Customize the inspection details and grading scale
- Track inspection results by location , building, supervisor and employee
- Powerful reporting provides quick detail on issues and trends.
- Change logs and deletion controls prevent tampering with data.





Inspection Process

- Choose an area to inspect
- Enter an employee if desired
- Input scores for all inspection points
- Add comments and detail codes and images to accurately describe the issues that were identified.
- Generate Corrective Actions to document and correct issues
- Save the inspection and generate reports.



3:05 ← Conduct Inspectio	on d
Setup Inspect Submit	CA
100% ⊥ v Deselect All	ča X
Proper PPE	V eight 1
1 → ⊥ CA I Detail Code →	e ()
Packaging, Equipment and Trash removed	∨ Weight 1
CA 🖸 Detail Code 🔸	= 0
Scales, metal detectors and outlets covered	⊘ Weight 1
Grade	
CA ! Detail Code >	61 E



Inspection Demo

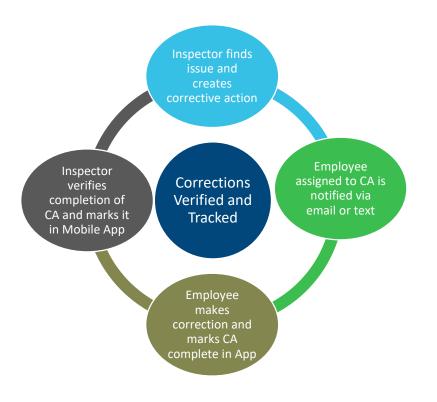
Search 6:13 P	M Mon Apr 25				🕇 all 🗢 43% 🚺
		Dashboard			
Hello Adm	in				
Food Proce	essing Facility				>
Quality			Work F	Request	
4	Scheduled Inspections		0	New	
15	Completed Inspections		0	Scheduled	
5	Outstanding CA		2	Past-Due	
6	CA Pending Verification		2	All	
+ Inspec	tion		+ wa	ork Request	
Projects			Work I	_ogs	
2	Upcoming (7days)		+ Lo	g Work	
8	Overdue				
10	All				



Quality Corrective Actions

Detailed, Auditable and Verifiable Tool for Correcting Quality Deficiencies

- Initiate and assign a corrective action during an inspection or audit
- Document Correction taken
- Fully Mobile Capable
- Email and Text Alert Capabilities
- Auditable and time stamped to validate authenticity
- Easily verify that corrections have been made prior to production





Completed Corrective Action

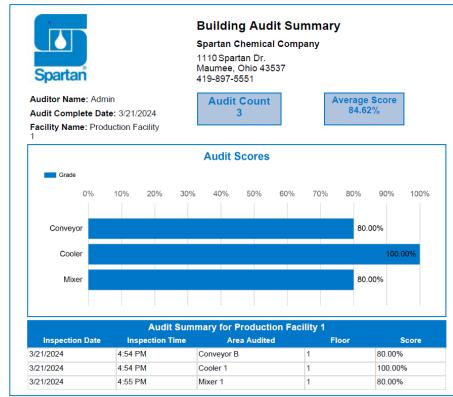
Provides details of corrective actions, including pictures and audit trail.

	Corrective			etails v 21/2021 - 7/		ages Rep	oort	
CA ID:	3943	Account	: Food Facili	Processing ty	g	Inspector:	Admin	
Created Date:	7/21/2021	Building	: Produ	uction Facil	ity 1	Assignee:	mfabian	
Status:	Complete	Room Id	: Mixer	1		Grade:	80%	
24	14		(T-1	C-d-	D /7-	1 C	0:	
Stage Assigned	Item		leq./Taken			iken Comment	Signoff	
Assigned	Legs and space un	der mixer	General (Jeaning	Area unde	irty - Floor Dirty : er legs needs to be ed and sanitized		
Floors are not	properly cleaned							
Stage	Item	R	leq./Taken	Code	Req./Ta	iken Comment	Signoff	
Correction	Legs and space un	der mixer	Cleaning (Complete	Scrubbe	ed floor and grout lines	Admin - 7/21/20	21
Tite	Cleaned							
Stage	Item	R	leq./Taken	Code	Req./Ta	iken Comment	Signoff	
/erification	Legs and space un	der mixer			Issue res	olved satisfactorily.	Admin - 7/21/20	21



QUALITY MOBILE REPORTING

- Email inspection results to multiple contacts in real time from the app
- Group up to 25 inspections together into one report
- Add new contacts from the app





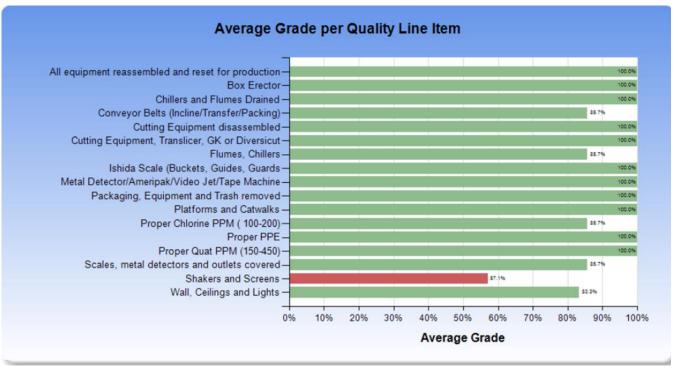
Building Quality Performance Report



One-page overview of building quality performance.



Quality By Line Item Report



Provides performance metrics for all inspection items to help target and identify areas for improvement.



Quality Inspection Details Report

	Quality Inspection Details Report Date Range: 7/21/2021 - 7/21/2021										
Grade:	80%		Build	ing:	Production	Facility 1	Accoun	nt: Food Processing Facility			
Insp. Date:	7/21/2021	9:33 AM	Room	n Id:	Mixer 1		Inspect	tor: Admin			
Sequence #:	7616		Area	Туре:	Mixer		Employ	yee: Tom Parris			
Shift:	2		Floor	Туре:	Unfinished	Hard Floor	Supervi	isor: Gerry Vasquez			
Insp. List:	Mixer		Floor	Level:	1		Cost Ce	enter:			
Inspection Iter	m	Weight	Score	CA	Status	Detail Co	ode	Comment			
Legs and space un	nder mixer	1	0	Complete		Floor Dirty - Floor Dirty		Area under legs needs to be scrubbed and sanitized			
Bowl		1	1			-					
Guards		1	1			-					
Control Panel		1	1			-					
Walls Behind		1	1			-					
Comment:	C		N N N								

Legs and space under mixer: Floor not cleaned properly

nake :lean

Quality Details provides a full view of all inspection data and comments.

Master Sanitation Schedule

MASTER SANITATION SCHEDULE DAILY JOBS FOR THE WEEK OF 12-Aug 18-Aug .2018 TO FREQUENCY CODES COMPLETED CODES D = DAILY N = AS NEED 3 1 = SWEPT 2 = WASHED 3 = SCRUBBED 4 = FOAMED 5 = SANITIZED 8 = STEAM CLEANED OR PRESSURE WASHED 6 = PICKED UP, FILLED, DUMPED, OR COVERED 7. NOT DONE DUE TO PRODUCTION, HOLIDAY, NO WORK OR NOT USED DATE DATE DATE DATE DATE DATE DATE CC TASK 12-Aug SUN 13-Aug MON 14-Aug TUES 15-Aug WED 16-Aug THUR 17-Aug FRI 18-Aug SAT CC ID CC ID CC ID CC ID CC ID CC ID ID CC 1 H.T.S.T. D 2 OUTSIDE HOLDING TANK 4 D OUTSIDE HOLDING TANK 6 D 4 OUTSIDE WASTE TANK D 5 D D 6 FLOOR 7 DOORS D 8 WALLS N 9 CEILING N HTST ROOM SECOND TIME H.T.S.T. 2 OUTSIDE HOLDING TANK 4 3 OUTSIDE HOLDING TANK 6 4 OUTSIDE WASTE TANK 5 6 FLOOR 7 DOORS 8 WALLS 9 CEILING DOCK 1 FLOOR D 2 TUBE ROOM / DOCK DRAIN D 3 WALLS N N WAREHOUS 1 FLOOR D 2 WALLS N PAGE 2 OF 6 OF DAILY JOBS

Paper and Spreadsheets are difficult to read, error prone and time consuming!



Master Sanitation Schedule

- Create, Schedule and Complete Recurring Work
 Items
 - Daily Sanitation
 - Periodic Sanitation
- Document Project Tasks include in Sanitation Work Orders
- Determine Frequencies for Projects for Each Area, Piece of Equipment or Production Line
- Automatically Schedule Next Instance
- Fully Mobile Capable
- Email and Text Alert Capabilities
 - Configurable to limit alerts
- Color Coded Calendar to Easily Track Completion and Upcoming Tasks





Upload SSOPs

Proje	ect St	eps		ADD /	A STEP
		Step 🔺 D	Description	Time	Image
	•	1	Safety Reminder - Be sure and use all safety precautions. Make sure equipment is locked out if necessary		
	•	2	Revalidation Statement - Cleaning and disinfection procedures will be revalidated after maintenance alters a piece of existin	<u>g equipment</u>	
	•	3	End Statement - Clean and put away all materials. Do not store any equipment, tools, etc. on any catwalk, crossover, or for	od contact su	rface.
	•	4	Place depanner belt (if removed on Friday) in a white barrel.		
	•	5	Place barrel in washroom using general cleaner/degreaser		
	•	6	Let belt soak for 1 hour.		



Link SSOPs to Equipment and Set Frequencies

Assign Project to Space Categories below				
1 to 20 of 144 Items Reset Filters				
Area Type	\$ Floor Type	Active	•	Frequency
Depanner	All	Yes		Once a week
Depanner Vacuum Blower	All	No		
	A.0			



Track and Manage with Visual Calendar

PROJECT & W	/ORK				+ 400 NORCHIQUET	Shortwa 🔨 mawa 👝
Тура	Accou		Status			
Project	-	Processing Facility	Project-44	cheduled/Open +	MORE PLOTERS	×
Calendar List						
Ream Fiture Today	Unassigned: Project 01		il 2022			ALMOLM NEK TODLY
Man	Ten	Wed	The	21	Sar	Sun
58	20 On Marin-Roducton Radi	20	21	1	;	2
	2	8	7	•		10
11 <u>D</u> Processing American	12	13	14	15 al Des Pyer S-South-anni	18	
16	18	80	21	22	25	24
20	20	\$r	58	**	20	
Mar 3 Poductor Facto		Mar 3-Peducion Roll	Conveyor & Productor 3	🧑 <u>Des Pyr S-Soutwart</u>		
2	2	4	2	8	-	



Quickly Review Upcoming Work with Mobile Dashboard



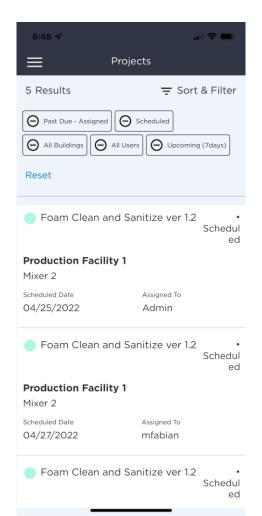


Review Work Details with Mobile App

≡	Projects
5 Results	\Xi Sort & Filter
	All Users
- Neset	
Foam Clear	n and Sanitize ver 1.2 • Schedul ed
Production Fac Mixer 2	:ility 1
Scheduled Date 04/25/2022	Assigned To Admin
Foam Clear	n and Sanitize ver 1.2 • Schedul ed
Production Fac Mixer 2	cility 1
Scheduled Date 04/27/2022	Assigned To mfabian
Foam Clear	n and Sanitize ver 1.2 • Schedul ed



Complete and Reschedule Work with Mobile App





Project Summaries Report

Account: Food Processing Facility

ld ‡	Project Name 🕯	Location ¢	Area Frequency \$	Schedule Date 🕏	Assignee 🗧	Status ‡
5603	Clean Main Entry	Production Facility 1 / MainEntry	Five days a week	4/12/2023	Admin	Completed
	Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
	4/26/2023	4/26/2023 9:39:54 AM - Admin	4/26/2023	00:00:00	00:00:00	00:00:00

Foam Clean and Sanitize ver 1.2	Production Facility 1 / Processing Area	Once a month	4/18/2023	mfabian	Completed
Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
4/18/2023	4/18/2023 5:00:43 PM - Admin	4/18/2023	02:00:00	00:00:00	00:00:00

Conveyor Belts Cleaning	Production Facility 1 / Conveyor A	Once a week	4/27/2023	mfabian	Past-Due
Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
		1/10/2022		00:00:00	00:00:00

5612	Conveyor Belts Cleaning	Production Facility 1 / Conveyor B	Once a week	4/27/2023	mfabian	Past-Due
	Actual Start Date	Completed Date	Last Occurance Date	Actual Time	Task Time	Estimated Time
			1/6/2022		00:00:00	00:00:00

 Open Proj. Count: 0
 Assigned Proj. Count: 2
 Completed Proj. Count: 2
 Total Proj. Count: 4

Summary view of project completion to quickly review status and demonstrate compliance.



MSS Completion Report

Provides performance metrics for all projects by area items to demonstrate compliance and identify areas for improvement.

Account: Food Proce	essing Facility				
Building: Production	Facility 1				
Area	Area Type	Floor Type	Floor Level	Quantity	UOM
Conveyor A	Conveyor	Unfinished Hard Floor	1	0	Square Feet
Project Name	Frequency	Assignee	Scheduled	Completed	Status
Foam Clean and Sanitize ver 1.2	Once a month	mfabian	1/18/2021	2/22/2021	Completed
		mfabian	3/20/2021	4/1/2021	Completed
		mfabian	4/20/2021		Past-Due
		Project Totals:	3	2	
Area Totals:			3	2	
Area	Агеа Туре	Floor Type	Floor Level	Quantity	UOM
Conveyor B	Conveyor	Unfinished Hard Floor	1	0	Square Feet
Project Name	Frequency	Assignee	Scheduled	Completed	Status
Foam Clean and Sanitize ver 1.2	Once a month	mfabian	1/18/2021	2/24/2021	Completed
		mfabian	3/20/2021	3/19/2021	Completed
		mfabian	4/20/2021		Past-Due
		Project Totals:	3	2	
Area Totals:			3	2	



Why CompuClean?

Establish a partnership with Spartan Chemical and your Spartan distributor

• Synergistic relationship to help attain growth and cut costs

15+ year history of providing cutting edge management software and industry leading support

CompuClean is simple, common-sense Sanitation Management solution

- Continually upgraded
- Reactive to industry trends



Licensing – What's Included?

- CompuClean site with unlimited data storage and backup
- Automatic Upgrades
- Unlimited Access to Telephone Support including 1 on 1 online instruction
- Training and implementation assistance



Pricing and Requirements

Pricing Terms

- \$500 per year for 1-4 users
- \$700 per year for 5+ users
- Users will be billed for one year upon activation and then billed annually on the activation anniversary date.
- Cancel at any time with no penalty.

Additional Requirements

 Spartan purchases at an agreed upon level are required





To Learn More About CompuClean

Visit us at Booth 209.

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