



monikaPrime

Connecting teams and equipment
for safety, quality and hygiene

MonikaPrime's intelligent mobile technology puts compliance at your fingertips. Integrate your corporate policies and guidelines alongside food safety requirements, for efficiency and best practice. Our hygienic Smart PA offers convenient touchscreen functionality, removing paper, saving staff time and reducing risk.



Team Management

- Manage multiple tasks from cleaning and stock rotation through to hand probing, with reminders at the scheduled time.
- Speed up recording of who has completed what, when and where through the use of personal and area 'tags'.



Equipment Management

- Automatically monitor the temperatures of cold rooms, fridges, freezers and other appliances to ensure food or product safety.
- Receive notifications when temperatures are out of range.
- Move stock before it deteriorates and plan maintenance.





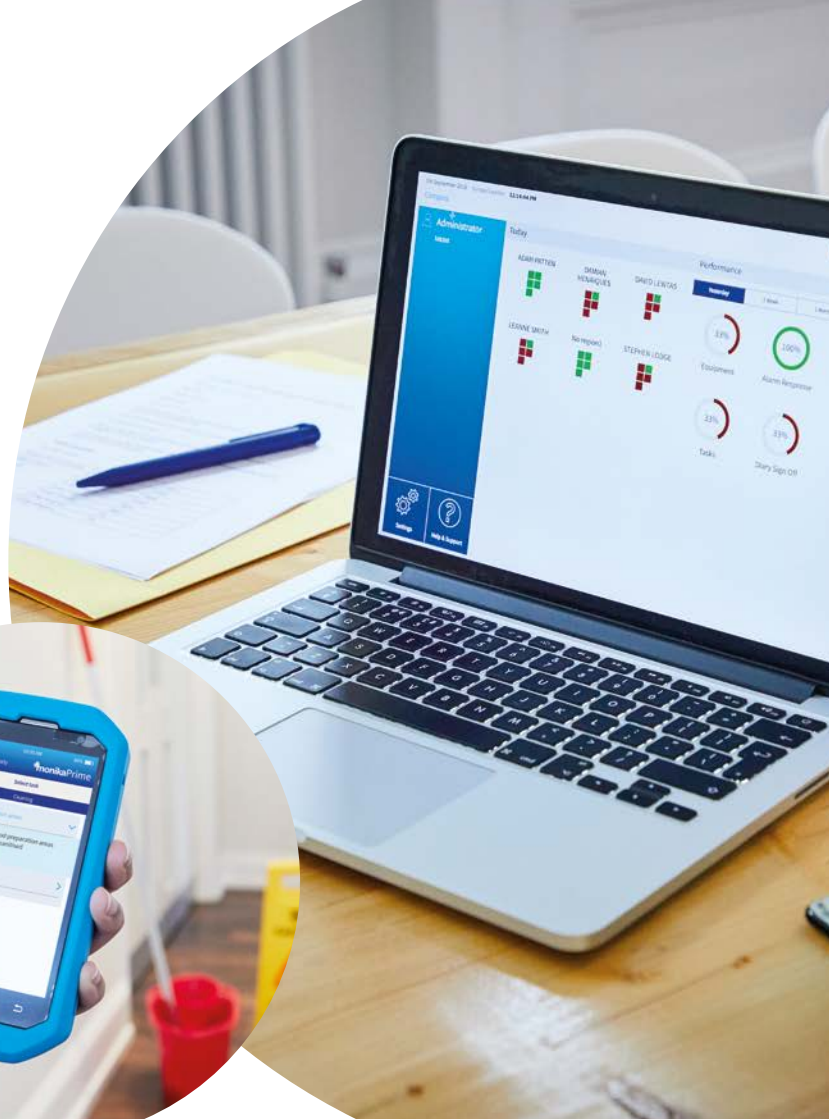
Enterprise Management

- Gain efficiencies and stay informed with performance metrics, alarm escalation and flexible reporting across your whole operation.



Corrective & Preventive actions

- With MonikaPrime you can easily include corrective actions to mitigate any immediate safety threats and log preventive actions to avoid recurrence of events through training, maintenance or procedural change.





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