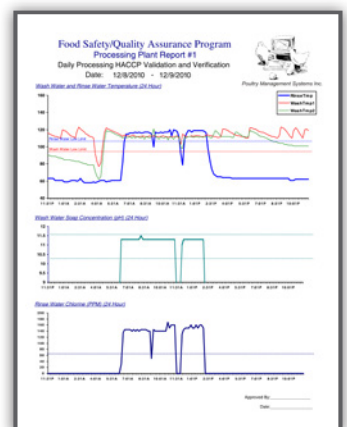
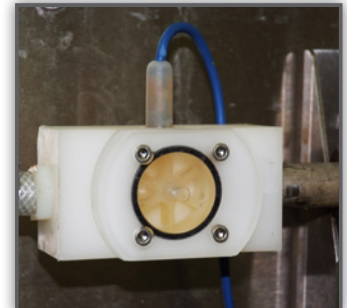


Command III^e

HACCP Monitoring and Control

HACCP Automation Ensures Food Safety: Industry leaders recognize that HACCP automation in the processing plant is a key to ensuring food safety. Automated solutions like PMSI's **Command III^e** HACCP system helps prevent food-borne illnesses by making monitoring and reporting easy.



Take control over food safety and plant profitability.

CIII[®] HACCP

If you make automation part of your comprehensive HACCP plan, you'll create a culture of safety consciousness and decrease food safety risks. Here are a few things to think about as you consider an automated HACCP system.



Verify Critical Control Points (Hazardous Analysis Critical Control Points)

Features/Benefits:

- A CIII[®] in the processing plant will monitor and control the many critical control points required in today's safety-conscious environment
- The CIII[®] touch panel display screen shows current conditions as well as alerts as they occur
- Helps you to assure customers their food has been processed to the highest possible standard

HACCP Automation Yields A Higher Level Of Monitoring

Automated systems provide real-time assurance of product safety by instantly alerting managers to critical conditions, ensuring frequent data collection and automatically documenting good manufacturing practices. The results are **higher productivity, reduced waste, better compliance and a staff that is trained to prevent food safety problems.**

A well-trained employee who consistently performs HACCP duties is a valuable asset. Yet, with the industry's high staff turnover rates, a facility can't afford not to have an automated HACCP system in place.

PMSI's HACCP automation is a powerful tool to make your staff's job easier, your records more accurate and your company more secure.

CIII[®] HACCP Egg Breaking Plant Control and Monitoring System

The latest innovation in the CIII[®] processing system automatically monitors a wide range of good manufacturing practices (GMPs), standard sanitation operating procedures (SSOPs) and critical control points (CCPs).



Up-to-the-second data is collected to ensure a secure product. **Out-of-tolerance alerts** can be sent to the CIII[®] screen, strobe lights, two-way radio, and other output devices. The PMSI system makes detailed reports available to users, database management and third party systems.

HACCP is part of PMSI Integrated Solutions



ENVIRONMENTAL CONTROL

- Control and monitor every aspect of your environment
- Maximize your feed conversions with feed scales which interface with CIII[®] hardware

EGG FLOW CONTROL

- Egg counting and flow control
- Verification of cross conveyor operations

HACCP MONITORING AND CONTROL

- Cooler, Rinse water, Wash water temperatures
- Chlorine, PH levels



6425 W. Grand River Ave. | Saranac, MI 48881

Phone: (616) 642-9050 | Fax: (616) 642-9826

www.pmsi.cc

Extend Your Reach.