

QA and traceability

Due diligence and evidence based traceability is difficult to prove whenever there is a reliance on manual checks. Data accuracy, the time and dates for checks cannot be guaranteed, and often paperwork is completed retrospectively.

When it comes to auditing, food processors not only have to demonstrate adherence to accreditations, industry certification and mandatory regulations (such as those set by the BRC), but complete traceability across supply chains and auditability across the manufacturing process.

"In terms of QA and traceability, every process will necessitate several checks to be completed. Many factories are reliant on check sheets and the QAs use these forms to record status at different times of day whenever they walk the floor," explained Rob Stephens, CEO at Systems Integration (SI).

"Inevitably, this approach results in piles of paperwork to wade through whenever the business gets audited. It can take days to prove that all the checks have been performed and that whenever there's been a non-conformance, they've done something about it. It's a very reactive way of doing things. More than that, filling in forms doesn't indicate whether their processes are going well or badly, or if they are doing the correct number of checks at the right time."

Automate QA checks and traceability

Integreater QA and traceability software from SI excels at shop floor quality assurance and control within the food production environment. It translates QA checks throughout operational areas into electronic procedures that prompt operators with a series of questions. All data is automatically captured in real- time, to inform detailed reporting and analysis of results and for non-conformances.

Procedures can be grouped into sets, set as 'timed' and assigned to specific users or user groups. Questions can be answered by selecting an item from a list, scanning a barcode, capturing a weight from a scale or by typing a number. Whenever new procedures are required, these can be readily developed in-house, tested and then released to relevant users.

Data can be captured across a range of devices from touchscreens, scales, laptops, tablets through to handheld devices, scanners and PDAs integrated with 3rd party products.

Traceability through every process

"Integreater QA is a very proactive way of managing both QA and traceability." Rob explained. "It provides a clear view of what's being done, whether there's anything that can be improved upon. In terms of real traceability and looking at what you do, everything is instant because the information is already in place and available to be viewed.

Always have confidence in your QA and traceability with Integreater

Thanks to Integreater QA, at the end of each shift our section managers know that, when they go home at night, all the checks have been done and any non-conformances have been signed off properly. Faccenda Foods.

"It also supports TQM and Right First Time methodologies, providing the rigour our customers need within quality assurance checks to track specifics such as moisture levels at different stages."

Flexible design, meaningful results

With Integreater QA, information will be collected and results delivered in the way that's best for your business. For example:

- Set QA and traceability questions as either mandatory or optional, to ensure that meaningful results are recorded
- Edit and add new questions
- View results across multiple procedures; expand each procedure to review when it was run and the results
- Filter results to focus on the most meaningful historical data
- Provide rapid access to audit information
- Eliminate need to re-key information
- Incorporate dropdown lists for ease of use
- Customise flexible and interlinked reports, to reflect your own procedures
- Immediately spot non-conformances and frequency.
- Visualise data in real-time with active dashboards.

BENEFITS

- Supports Right First Time methodology
- Procedural based data collection
- Multiple forms of input
- Runs timed procedures at set intervals
- Immediate visibility of data, on shop floor and throughout
- Real-time tracking and email/SMS alerts on non-conformances
- Promotes accuracy through barcode scanning, CCP functionality and specific line checks
- Highlights non-conformances and records actions taken
- Fast editing of procedures
- Assign different procedures to different users
- Allows photographs to be taken and associated with results
- Supports wireless transfer of data to server from multiple device types.

Flag up non-conformances and take immediate remedial action

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R&G Fresh Herbs

Supplying a wide variety of fresh herbs to leading retailers and food service businesses, food processor R&G Fresh Herbs faces numerous challenges to deliver the best quality produce to customers all over the UK.

"We import from around the world and traceability is very important to us," explained Dean Fowler, General Manager at R&G Fresh Herbs. "Some of these imported products can be in transit for 2-3 days by truck or by flight. Knowing wherever this product is and when it's going to arrive is key to our business.

"When we've got demands from our customers that vary continuously, it's crucial to know where and when product will arrive, to ensure we meet all our orders on time. "Like any food manufacturer, we have to live and breathe traceability."

Dean continued, "What SI offers us is one database to quickly and easily access any information that we need, either for our customers or ourselves. For us, through the SI implementation, we can show customers exact traceability - from farm to field to arrival time thanks to the batch code system."



How Faccenda Foods eliminated 1.8 tonnes of paper driven technical checks with SI

Faccenda Foods

At its 100,000²ft poultry processing facility in Telford, SI's software delivers real-time data to Faccenda Foods to improve and inform its QA and traceability information.

"We've worked with SI to implement paperless QA at this site. To date all our retail line checks are completed with tablets on the line and all that data is recorded within the SI database." David McCarthy, Production Systems Manager at Faccenda Foods explained. "What that will allow us to do is remove up to 1.8 tonnes of paperwork that's generated just by technical checks each year."

The power of automated traceability

"It's not just about paper reduction either, it's about the traceability and the level of efficiency that we now have to recall data. Not having to go to an archive room, pull back data or search for it on a desk, is a real step forward." David continued, "Now, we can just find information by entering parameters into a report; it's a really powerful tool.

"SI's automated traceability has resulted in our ability to carry out rapid investigations and traceability audits. Our customers are always assured that the kind of information that they want is at hand, at all times."

If you'd like to find out more about the difference our real-time automated QA and traceability could deliver to your business, contact 01543 444555 or email info@sifoodsoftware.com.



Audit ready thanks to paperless QA

"We're also working with SI to develop other types of reports for our paperless QA system to ensure that we're always audit ready. With the help of our paperless QA, driven by shop floor data capture, we have summary reports of any non-conformances that have been produced during the shift detailing the actions that have been taken, who's taken those actions and how they've been signed off.

"These reports can be sent through to section managers at the end of the shift so they are reassured that, when they go home at night, all the checks have been completed and any non-conformances have been properly signed off."

David continued, "This is a step change in the way we manage the technical process and although it's involved a lot of cultural change - moving away from writing down data entry on pieces of A3 paper to using tablets on the shop floor - it really has been embraced by the team. Everyone enjoys using it and we're seeing positive results within the data we're now interrogating."



Our paperless QA system for Faccenda Foods collects and stores information electronically, and automatically flags up any issues. It's a very proactive way of managing QA and ensuring real traceability. Rob Stephens, CEO, Systems Integration.

At SI, everything we do is geared around helping our customers to run their perishable food businesses as efficiently as possible, whilst enabling them to fulfil their customer expectations. They rely on us to provide superior levels of control throughout their businesses to provide a real-time understanding of what's going on. By working with us, and using our specialist food software, they can make informed, effective decisions and finetune their operations in real-time.

At SI, we know that a business relationship is based on mutual trust and understanding. We work alongside our customers to get under the skin of their operations and define the very best solutions to fit with the way their food businesses work. The SI difference is our

combination of a proven software solution, created directly for the food production industry, and the unrivalled knowledge provided by our specialist team.

Our values underpin everything we do - straightforward, innovative, tenacious, committed and trusted. These values are the direct result of our own customer feedback when we asked them what we were like to work with and how we were different to other suppliers.

Whatever the challenge, we are driven by a common purpose to ensure our customers are always satisfied. We never give up; we always take ownership; we make it work for you. Our drive, tenacity and commitment are the foundations of our longstanding relationships.



We wholeheartedly recommend Systems Integration.
They understand our business, they understand our model, and they understand how the meat industry works. DB Foods



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