

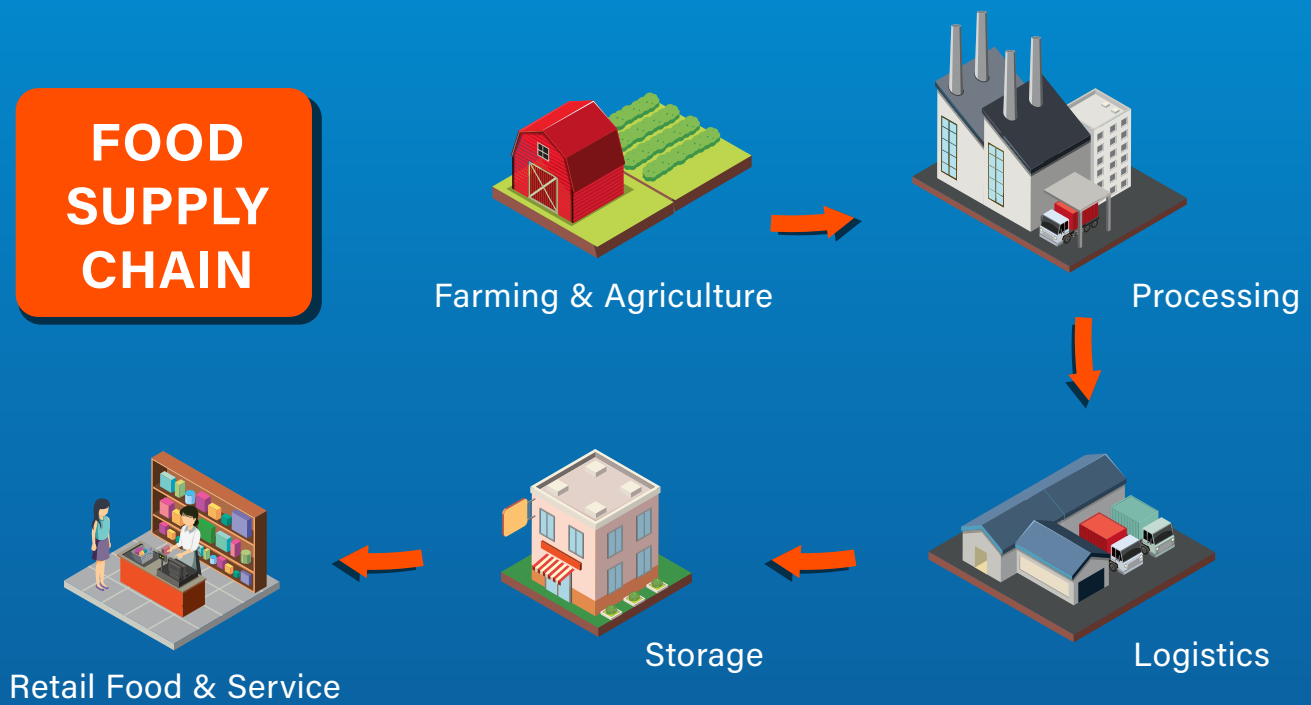


Food Safety Management System Software

Easier, Smarter & Effective

Automate your FSMS compliance like never before
ISO 22000 HACCP BRC GMP FDA FSSC 22000

FOOD SUPPLY CHAIN



A better approach for a result-oriented food safety management system

Effivity is a highly versatile and automated food safety management software suite designed to improve the performance of your overall food safety system. It helps organizations across the food chain to be fully compliant with the requirements of ISO 22000, HACCP, and the GFSI-recognized FSSC 22000 and BRC standards.

Planning, implementing, certifying and improving your food safety management system has never been so quick and easy. With Effivity, you can reduce the time and effort spent on FSMS/HACCP compliance by more than 65% compared to a manual approach that relies on physical documents and spreadsheets.

Go live in just a few hours with a fully functional, workflow-based food safety and HACCP system. With 24/7 access and customizable workflows, forms and reports, Effivity ensures your food safety management system is always audit-ready.

Companies from various domains in the food chain like farming, catering, Restaurant, Dairy, Bakery, packed food manufacturing, beverages, food delivery, food storage, transportation, food packaging, meat Processing and food retailing etc. trust Effivity for their FSMS conformance & regulatory compliance.

What can you do with Effivity FSMS?

- Develop food safety plans according to your business operation
- Capture preliminary steps to enable hazard analysis by creating information-rich raw materials, ingredients and product contact materials descriptions
- Prepare process flowcharts and manage on-site verification for accuracy
- Identify all food safety hazards and capture acceptable limits and justification
- Identify high, medium, low category hazards in your food chain Capture level of significance of food safety hazards
- Identify Critical Control Point (CCP) and Operational Critical Control Point (OPRP) using systematic assessment approach
- Validate, verify and monitor your HACCP & FSMS system
- Manage mock recall and actual recall
- Create Prerequisite Programs (PRPs) plan using our built-in PRP master
- Create information-rich end product description and intended use
- Capture process and process environment descriptions necessary for conducting hazard analysis
- Conduct hazard assessment using our in-built library of processes and related biological, chemical and physical hazards
- Use simple to use yet highly effective & automatic HACCP decision tree or risk assessment tool
- Conduct hazard assessment using our built-in HACCP Decision Tree and Control Measure Failure Risk Assessments
- Generate information-rich Hazard Control Plan (HACCP/OPRP Plan)
- Capture rea-time data for various PRPs, CCPs & OPRPs
- Manage regulatory compliances effectively

Effivity modules for your Food Safety Management System

01

Context of the Organization

02

Policy and Objectives

03

FSMS Planning

04

CCP and OPRP Management

05

Traceability Management

06

Audit Management

07

HR and Training Management

08

Change Management

09

Non-Conformance Management

10

Management Review

11

Risk and Opportunity Management

12

Compliance Management

13

Hazard Control Management

14

PRP Management

15

Emergency Preparedness and Incident Management

16

Document

17

Inspection Management

18

Supplier Management

19

Calibration Scheduling

Benefits of Effivity

Eliminate redundant, time-consuming & non-value-adding activities while reducing costs

Simplify and monitor food safety/HACCP activities and inspection processes

Send emails and on-screen notifications to ensure tasks are completed on time

Monitor PRPs and the hazard control plan

Access FSMS data and information at any time or place

Manage interactive communication, traceability and withdrawal/recalls

Automated tasks and workflows keep you organized and up to date

Create and update procedures and documentation that will be available 24X7

Secure your documents through high-security electronic signatures and an automated routing, review and approval process

Create, manage and use flexible and intuitive food safety checklists

Manage every step of hazard analysis by identifying hazards and control measures and implementing effective categorization

Create a comprehensive HACCP plan in minutes

Dynamic dashboards and real-time reports provide a holistic view of your business performance at a glance

Seamlessly integrate your operations and improve FSMS performance

Effortless communication with the relevant interested parties through a built-in chat feature

Comprehensively manage HACCP & FSMS systems on the go

Integrate your food safety management system with other management systems, such as your quality management system, occupational health and safety management system, environment management system, information security management system, etc.

Effivity FSMS module can be used to ensure compliance with different codes of practice such as GMP, GDP, GWP and GLP from various regulatory bodies like:

- FDA
- USDA
- EFSA
- FSSAI
- FSANZ
- CFIA



www.effivity.com

With over 10,000 users in more than **110 countries**, **Effivity** offers a unique and powerful suite of software for quality, food safety/HACCP, environmental, health, safety, risk, and compliance management.

Contact our food safety automation experts at info@effivity.com to arrange a quick meeting to explore how **Effivity** could simplify your complex business processes and transform the way you manage your food safety compliance forever!