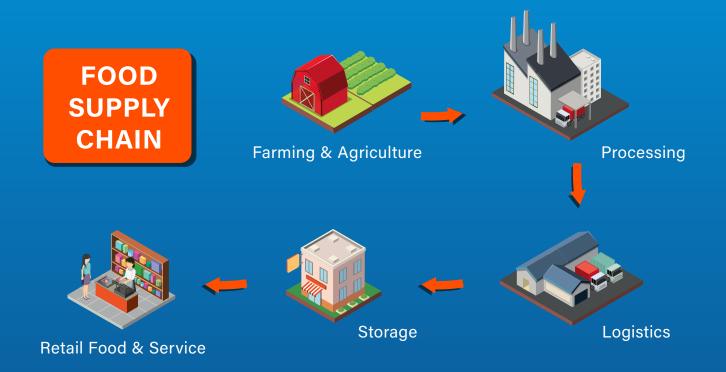


Easier, Smarter & Effective

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



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

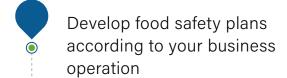
Effivity is a highly versatile and automated food safety management software suite designed to improve the performance of your overall food safety system. It helps organizations across the food chain to be fully compliant with the requirements of ISO 22000, HACCP, and the GFSI-recognized FSSC 22000 and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



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

O1 Context of the Organization

Risk and Opportunity
Management

- **02** Policy and Objectives
- 12 Compliance Management

03 FSMS Planning

Hazard Control Management

O4 CCP and OPRP Management

- 14 PRP Management
- 05 Traceability Management
- Emergency Preparedness and Incident Management

06 Audit Management

16 Document

O7 HR and Training Management

17 Inspection Management

08 Change Management

18 Supplier Management

Non-Conformanc e Management

19 Calibration Scheduling

10 Management Review

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 satety compliance forever!