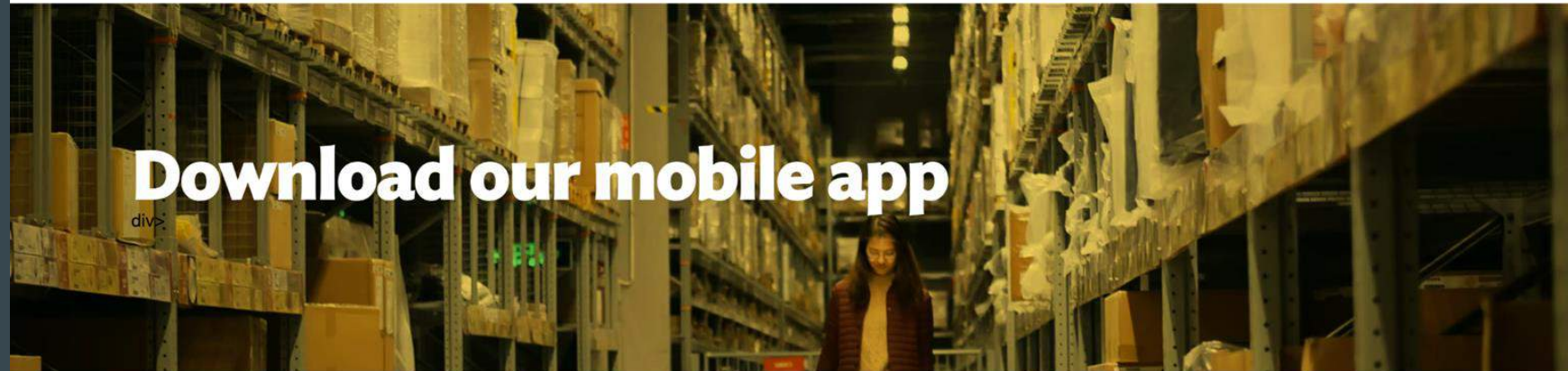# not paperwork

Freshability makes Quality Assurance and Safety Inspections more useful than ever. Save time and increase accuracy so you can learn where you're already strong and find areas for improvement.

Log In

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Agenda

- The Speed of Technology
- Template Customization
- Corrective Action Customization
- Data Automation
- Field Services
- Escalations, Notifications and Alerts
- Adding Pictures
- Scheduler
- Process Checks and Audits
- Integrations
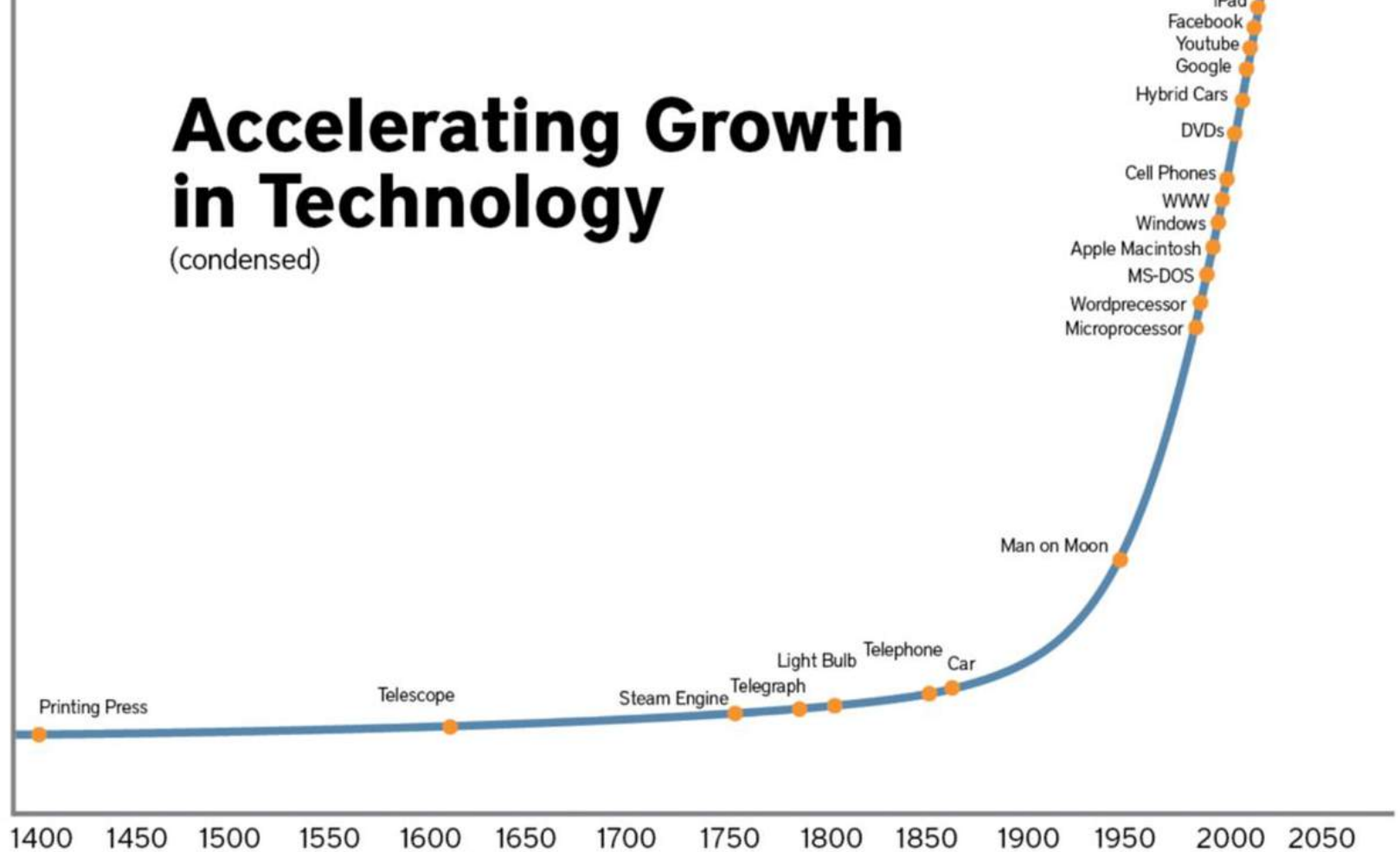- Custom Dashboards and Reports
- Q&A

Accelerating Growth in Technology

(condensed)

iPad
Facebook
Youtube
Google
Hybrid Cars
DVDs
Cell Phones
WWW
Windows
Apple Macintosh
MS-DOS
Wordprecessor
Microprocessor

Man on Moon

Light Bulb
Telephone
Car
Telegraph
Steam Engine
Telescope
Printing Press

1400 1450 1500 1550 1600 1650 1700 1750 1800 1850 1900 1950 2000 2050

Moore's Law: The number of transistors on microchips doubles every two years

Moore's law describes the empirical regularity that the number of transistors on integrated circuits doubles approximately every two years. This advancement is important for other aspects of technological progress in computing – such as processing speed or the price of computers.
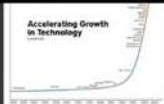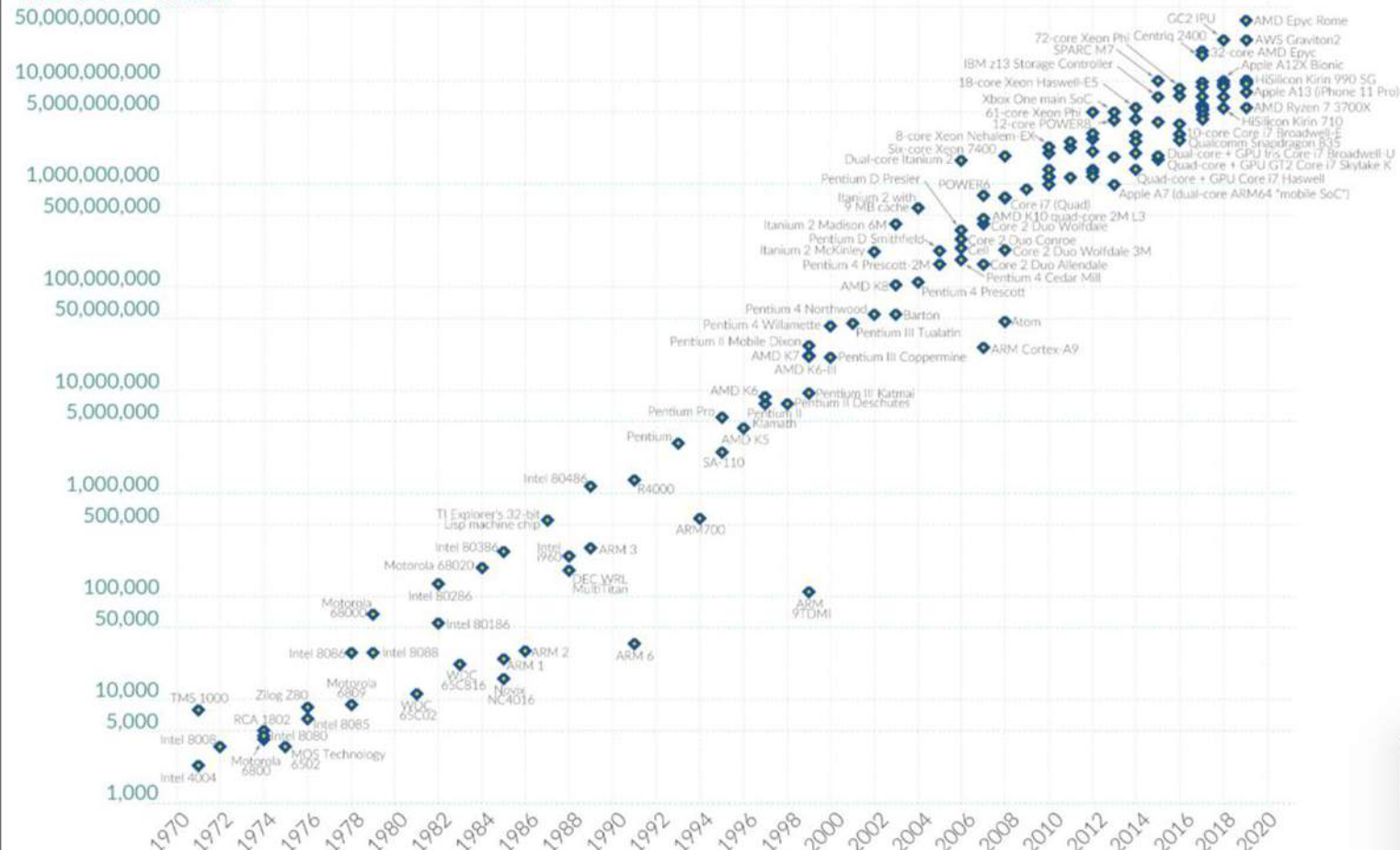
Simplified Chinese

Traditional Chinese

English   ✓

Español

Deutsche

Finnish

Français

Japanese

Italiano

한국어

Português

русский

український

Tiếng Việt

The mobile app supports 15 languages now.

CUSTOMIZATION

Dashboard Audits/Evals Logs Actions Suppliers Company Account

⚙ **Account Settings**

ben+dale@freshability.com

✔ Send me email notifications

Language

opts

✓	English
	Estonian
	Français
	German
	Italian
	Latvian
	Portuguese
	Simplified Chinese
	Spanish
	Swedish
	Traditional Chinese

Template Customization

Where a site operates under seasonal conditions (a period in which the major activity is conducted over five (5) consecutive months or less) the certification audit shall be completed within the season.

2.4 Identifying the Scope of the Audit

The site and the certification body shall agree on the audit scope before the certification audit begins. The scope of the audit shall include:

- The agreed scope of certification including any approved exemptions (refer Part A, 2.2);

- The version of the SQF Food Safety Code for Manufacturing, and the applicable module (s);

- The audit duration (refer Part A, 2.5);

- The designated registered SQF food safety auditor; and

- The certification body's fees structure including travel time, report writing, ancillary costs, and costs for close-out of non-conformities.

Once the audit scope is agreed between the site and the certification body, it cannot be changed once the audit has commenced.

2.5 Audit Duration Guide

Once the certification body and site have agreed on the scope of certification, the number of different processes and products manufactured and handled on the site, the certification body shall provide the site with an estimate of the time it will take to complete the certification audit.

The audit times will vary according to the size and complexity of the site operations. Factors that can impact on the audit duration include:

i. The scope of the audit;

ii. The size of the site and the design of product and people flows;

iii. The number and complexity of product lines and the overall process;

iv. Whether the product is high or low risk;

v. The complexity of the SQF System design and documentation;

vi. The level of mechanization and labor intensiveness;

vii. The ease of communication with company personnel (consider different languages spoken);

viii. The cooperation of the site's personnel.

Tables 2 and 3 provide a guide to the duration of an SQF certification audit. Justification is required if the certification body deviates from this guide by greater than thirty (30) percent.

This is a guide only, and the certification body must determine the duration of each certification audit based on the scope of certification, the food safety risk, and the complexity of the processes.

4.1 Understanding the organization and its context

Q1 22000 The organization shall determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its QMS. The organization shall identify, review and update information related to these external and internal issues. NOTE 1 Issues can include positive and negative factors or conditions for consideration. NOTE 2 Understanding the context can be facilitated by considering external and internal issues, including, but not limited to, legal, technological, competitive, market, cultural, social and economic environments, cybersecurity and food fraud, food defense and intentional contamination, knowledge and performance of the organization, whether international, national, regional or local.

TYPE	Text	
TAGS	9001, FSSC 22000	

Q2 4.1 Evidence Reviewed

TYPE	Text
TAGS	9001, FSSC 22000

Q3 4.1 Status

TYPE	Dropdown
OPTIONS	Conforming (In: 0.00), Non-conforming (Major: 0.00)
TAGS	9001, FSSC 22000

Q4 Food Defense

TYPE	Subtitle

Q5 4.1 Threat assessment: The organization shall have a documented procedure in place to a) Conduct a threat assessment to identify and assess

+ Section

Edit Action Type

Save

Action Type Name

Corrective Action

Steps

	Correction	
	Root Cause	
	Countermeasures	
	Verified	
	Validated	

+

Comment Topics

+

Scheduler

LIST   SCHEDULE   REPORT

TEMPLATE
1 selected

TEMPLATE: DEWY DECIMAL

1.Plant 1   ZONES Seafood NH   11 Sep 2021   11 Sep 2021 04:59 pm

Kylie Walsh   SCORE 0.0   Incomplete   ACTIONS 0

DEPARTMENT FIELD:

TEMPLATE: DEWY DECIMAL

1.Plant 1   11 Sep 2021   11 Sep 2021 04:55 pm

← Back

Assign audit

Locations

Sublocations

Audit Templates

User

▼

Description

Starts

16 Sep 2021

Repeat

Don't repeat ⌄

Create audit schedule

Locations

Sublocations

Audit Templates

User

▼

Description

Starts

✓ Don't repeat

Daily

Weekly

Bi-Weekly

Monthly

Quarterly

We will be adding hourly to repeating for those companies who want to do their process checks in our system.

Safari   File   Edit   View   History   Bookmarks   Window   Help

mail.google.com

Gmail

Search all conversations

Active

Google

Mail

Inbox   3,698

1 of 18,229

Edit 1. TEST

Back

Save

AUDIT/EVAL   ASSIGNMENTS   SCORING

How often do you expect this template to be completed?

3   times per   Hour   per   Location

Which hours of the day is this expected?

6AM - 5PM

Chat

Spaces

Meet

Got it, thanks!   Thanks!   Got it.

New Message   Re: Freshability Invite ...   New Message

Escalations, Notifications and Alerts

freshability.com/template2/edit/6433

Back

Save

AUDIT/EVAL   ASSIGNMENTS   SCORING

Corporate Escalations

There are no corporate escalations.

Notifications

There are no notifications.

Data Automation Enhances Capturing Data

Barcode

Barcode	Material	Product Name)\	Product Name (I	Product Descri	Work Center(Ve	MFG Order(Ven	Employee(Vendor Version)	Production Date	Pro
5000364187	5000364187	McCafe Classic F	Lid KCUP MCAF	DF13RK : 51mm	WDC-23	3471009	3850001742	30 June 2021	

Windsor | Knoxville | Irving

Location	Windsor (Test)
Template	KDP WINDS...
Line	
Shift	
Plant Areas	

PRE-AUDIT/EVAL

Date	03 Nov 2021
Time	09:11 AM
Barcode	
Material	
Product Name)Vendor Version)	
Product Name (KDP Version)	
Product Description(Vendor Version)	
Work Center(Vendor Version)	
MFG Order(Vendor Version)	
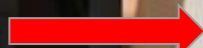
Location	Windsor (Test)
Template	KDP WINDS...
Line	
Shift	
Plant Areas	

PRE-AUDIT/EVAL

Date	03 Nov 2021
Time	09:11 AM
Barcode	5000364187
Material	5000364187
Product Name)Vendor Version)	McCafe Cla...
Product Name (KDP Version)	Lid KCUP M...
Product Description(Vendor Version)	DF13RK : 5...
Work Center(Vendor Version)	WDC-23
MFG Order(Vendor Version)	3471009

File Edit View Insert Format Data Tools Add-ons Help   Last edit was yesterday at 4:03 PM

A1 | Order #

	A	B	C	D	E	F	G	H	I	J
1	**Order #**	**Item #**	**Product Descrip**	**Julian Date**	**BUBD**	**Cup Ct**	**Fill Weight**			
2	123	456	DD Coffee	1121	12121	14	8.5			
3										
4										
5										
6										
7										
8										
9										
10										
11										
12										
13										
14										
15										
16										
17										
18										
19										
20										
21										

Windsor ▾   Knoxville ▾   Irving ▾

Completing Audits and Evaluations

Food Safety Manag...

Has the food safety and quality manual been uploaded here?

List how the manual will be used to meet the requirements of this standard.

Policy Statement

Organizational chart (attach here)

Are food safety and food quality policies included in their document?

Observations about this

Tap here to attach the first image.

Food Safety Manag...

Has the food safety and quality manual been uploaded here?

List how the manual will be used to meet the requirements of this standard.

Policy Statement

Photo

From Photos

Take Picture

Cancel

Observations about this
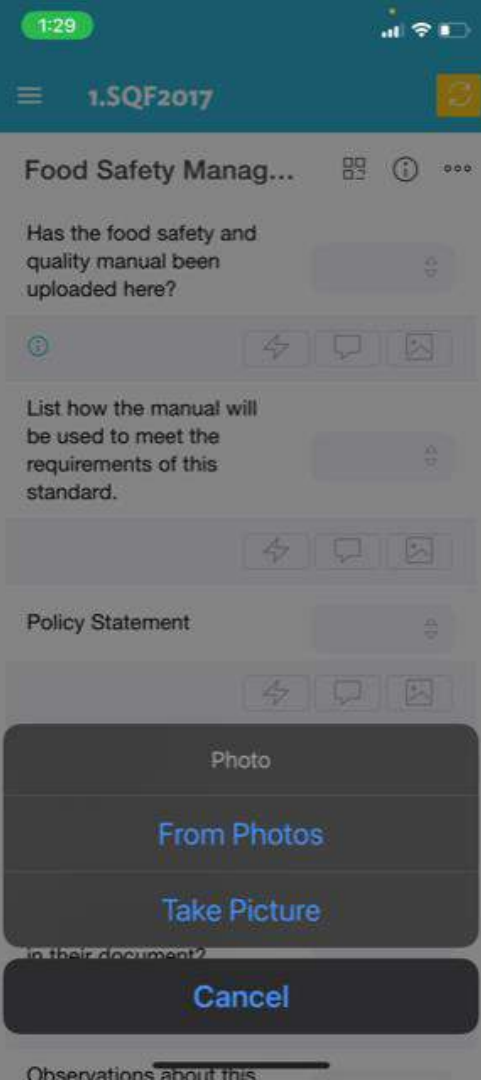
Choose an image between your camera or your photo library.

CLOSE   Image   +
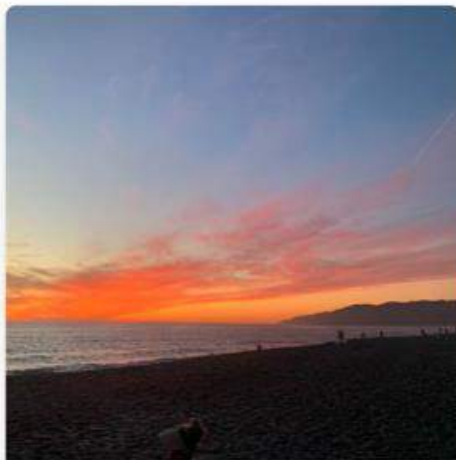
Once the photo attaches, tap the + icon to attach a second photo.

5

Sweet Aromatics

1	2	3	4	5	6	7	8	9

Aroma Defects

1	2	3	4	5	6	7	8	9

Acid

1	2	3	4	5	6	7	8	9

Body

1	2	3	4	5	6	7	8	9

Acid/Body Defects

1	2	3	4	5	6	7	8	9

Coffee Intensity

Tap here to assign an action.

DID THE BARCODE SCAN CORRECTLY BY
AUTOFILLING THE DATA?

Assign To

Due Date

Instructions

Enter Instructions

Alex Eastham

Alma Revellon

Brandon Sylvester

Chris Stanley

Douglas Bramble

Erik Manning

James Schuermann

Jay Schuman

Karl Hofman

Rhonda Koch

Shelley Reed

Report   Back   Print   Email

Audit/Eval Info	Overall Score	Answer List	Findings

AUDIT/EVAL INFO

Template	Location	Date	report.user	Score
(LOCAL ASPERS) GENERIC GMP, FS & FOOD SECURITY AUDIT	Aspers	7 Oct 2021	George Shifflett	/

NAMES	PRE-FORM	STATE
1 11:10 am ✎	DEPARTMENT -	INCOMPLETE / Not approved

NOTES   +

OVERALL SCORE

LOCATION	#	AVG	HIGH	LOW
All	1	0.00/0	0	0

ANSWER LIST

COMPLIANT	NON-COMPLIANT	NA
0	14	0

1. GMP, Food Safety or Sanitary…

ANSWER	PREVIOUS	OBSERVATIONS	IMAGES
Non-compliant	Non-compliant	Bathroom Walls need wiped down.	

⚡ Clean Walls.			#151350	ASSIGNED TO George Shifflett	BY Teri Fouchie

Correction ☐	Root Cause ☐	Countermeasures ☐	Verified ☐	Validated ☐

2. GMP, Food Safety or Sanitary…

ANSWER	PREVIOUS	OBSERVATIONS	IMAGES
Non-compliant	Non-compliant	Top of Lockers very dirty.	

⚡ Clean top of lockers.			#151351	ASSIGNED TO Teri Fouchie	BY Teri Fouchie

Correction ☑	Root Cause ☑	Countermeasures ☑	Verified ☑	Validated ☑
👤 Teri Fouchie	👤 George Shifflett	👤 George Shifflett	👤 George Shifflett	👤 Teri Fouchie
📅 20 Oct 2021	📅 20 Oct 2021	📅 20 Oct 2021	📅 20 Oct 2021	📅 20 Oct 2021

💬	Inadequate cleaning from Cleaning company (Coverall).	👤 Teri Fouchie	📅 20 Oct 2021
💬	Instructed Coverall cleaning team to ensure top of lockers are cleaned during routine cleaning.	👤 Teri Fouchie	📅 20 Oct 2021
💬	Tops of lockers have been cleaned 10/20/21	👤 Teri Fouchie	📅 20 Oct 2021
💬	Job is completed.	👤 Teri Fouchie	📅 20 Oct 2021
💬	Task completed.	👤 Teri Fouchie	📅 20 Oct 2021

3. GMP, Food Safety or Sanitary…

ANSWER	PREVIOUS	OBSERVATIONS	IMAGES

ASSIGNED DATE
01 Oct 2021 - 25 Oct 2021

×

1 > »

TEMPLATE (LOCAL ASPERS) GENERIC GMP, FS & FOOD SECURITY AUDIT
QUESTION 14. GMP, Food Safety or Sanitary Issue?
INSTRUCTIONS Floor needs missing tiles replaced

>

| #153069 | Teri Fouchie → George Shifflett | Aspers | Corrective_action | 21 Oct 2021 | 30 Nov 2021 | 💬 0 |

☐ Correction ☐ Root Cause ☐ Countermeasures ☐ Verified ☐ Validated

TEMPLATE C40 MANUFACTURE SYRUP 2019
QUESTION 5a. Has the Sensory Training Program been implemented?
INSTRUCTIONS Schedule mandatory annual sensory training for respective employees.

>

| #152457 | Gamini Pathirana → Michael Bulman | Vernon | Corrective_action | 17 Oct 2021 | 1 Nov 2021 | 💬 3 |

☐ Correction ☑ Root Cause 19 Oct 2021 ☑ Countermeasures 19 Oct 2021 ☐ Verified ☐ Validated

TEMPLATE C40 MANUFACTURE SYRUP 2019
QUESTION 18b. Is the filter pulled and inspected daily according to procedure?

Closing Actions on Mobile

Freshability

Audits/Evals

Actions

Sync

Settings

Account Info

SHOW

Actions

Filter

TEMPLATE
ITEM 5 BUK

QUESTION
1. Changing rooms clean & ti...

INSTRUCTIONS
test action-mobile

159345 · Kylie Walsh → Demo Erik

1.Plant 1 · Corrective Action

7 Dec 2021 · 7 Dec 2021 · 0

☑ Completed
18 Dec 2021

☑ Verified
18 Dec 2021

Action Steps

TEMPLATE
ITEM 4 BUK

QUESTION
1. No evidence of allergens d...

INSTRUCTIONS
test action-mobile

159343 · Kylie Walsh → Demo Erik

Distribution Center 3 · Corrective Action

7 Dec 2021 · 7 Dec 2021 · 0

No limit, infinite scroll

Corrective Action ✓

☑ Completed 18 Dec 2021	☐ Verified

test action-mobile

Context	‹

Images	‹

Comments	‹

All sections are collapseable
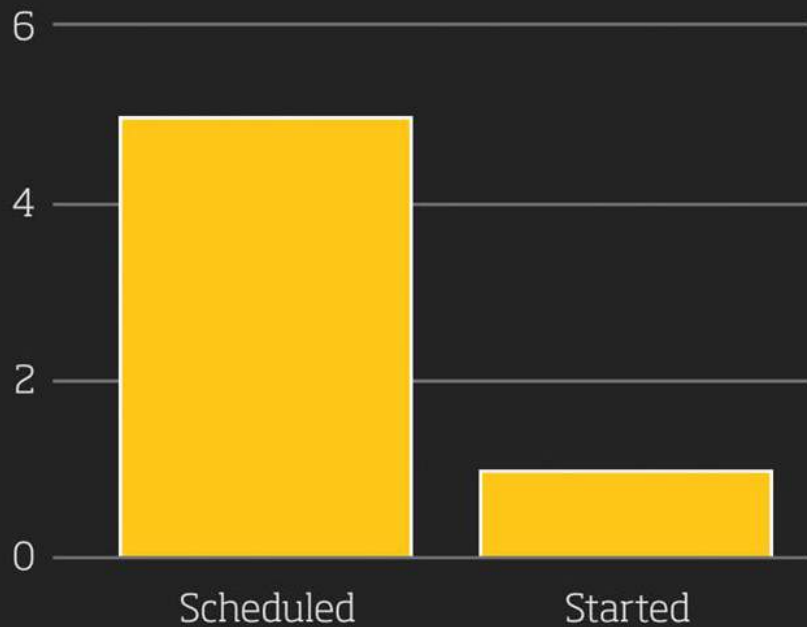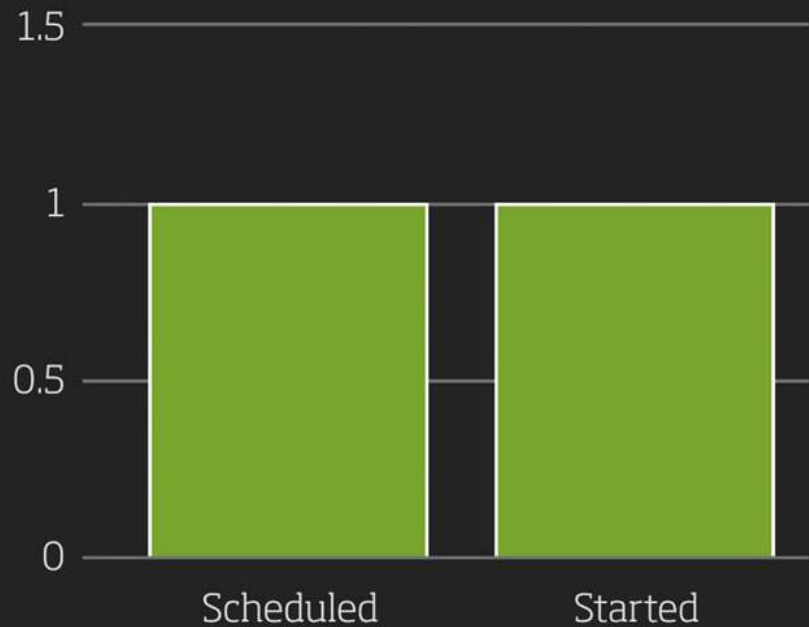
Process Checks and Audits

Start Here ▾

1   ⓘ

Did you do this check?   ⚡   💬   🖼️

Yes	No

ALL	1		2		3		4		5		6		7		8		9		11	

Line	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23
1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	-	-	-	-	-	-	-	2	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-
3	-	-	-	1	-	-	-	-	1	1	1	2	-	1	-	-	-	-	-	-	-	-	-	-
4	1	-	-	-	-	-	-	-	2	-	1	-	2	-	-	-	-	-	-	-	-	-	-	-
5	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-
6	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
8	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
9	-	-	-	-	-	-	1	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-
11	-	-	-	-	-	-	2	2	2	2	2	2	1	2	-	-	-	-	-	-	-	-	-	-
3	-	-	-	-	-	-	-	2	2	2	1	2	2	-	-	-	-	-	-	-	-	-	-	-

Missed Readings

	HOT HOLDING		COLD HOLDING	
LOCATION	9AM - 11AM	3PM - 5PM	9AM - 11AM	3PM - 5PM
	35	30	22	35
	10	1	28	4

Out of compliance

LOCATION	HOT HOLDING	COLD HOLDING	MEAT CASES	COOKED MEAT
	0	0	3	14
	13	27	0	1

Missed Corrective Actions

LOCATION	HOT HOLDING	COLD HOLDING	MEAT CASES	COOKED MEAT
	25	33	12	25
	66	34	87	62

Total Readings

	HOT HOLDING		COLD HOLDING		MEAT CASES	COOKED MEAT
	9AM - 11AM	3PM - 5PM	9AM - 11AM	3PM - 5PM		
	700	655	453	333	3,290	8763

Weekly report of scheduled logs, breakdown of in and out of range, missed scheduled readings and total.

Field Services

▮▮▮▮▮ Bakery Evaluations

91.6%	**36.7%**	**88.6%**
25	2	2

▮▮▮▮▮ Restaurant Evaluations

64.0%	**70.0%**	**64.0%**
9	1	2

▮▮▮▮▮ Restaurant Evaluations

66.0%	**77.0%**	**71.0%**
0	5	8

NOTES   +

OVERALL SCORE
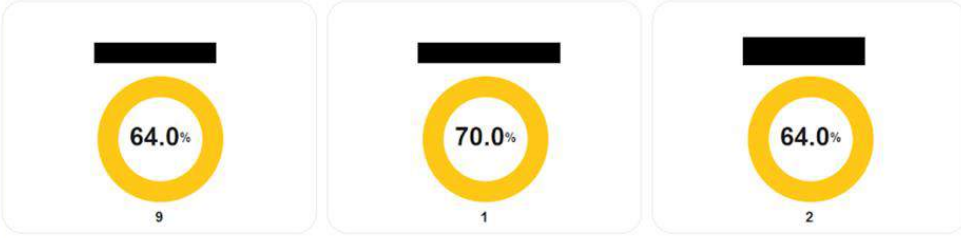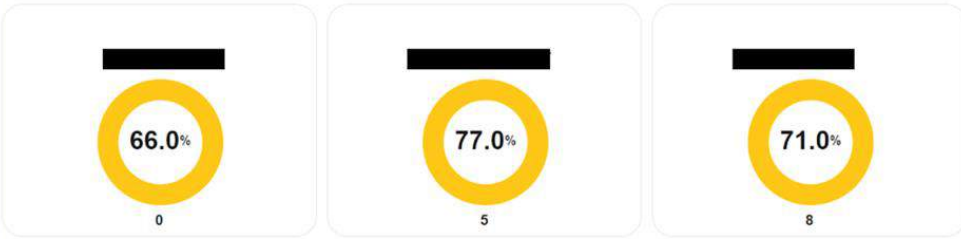
...TION	SCORE AVERAGES			
...RA SOBEYS EXTRA #0743	1	0/0	0	0

ANSWER LIST

...NG...E	ILLEGIBLE	LOOSE	TORN	HOLES IN GUSSETT	LOOSE BAG	PACKAGE GRAPHICS OR COLOR	MISSING BUNS	COLOR	TOPPING	WATER SPLIT	HARD/STALE	SYMMETRY/DIAMETER/HEIGHT	SLICING	DAMAGED PRODUCT	...V...P...
1	0	1	1	0	0	1	1	0	0	0	0	0	0	

FINDINGS

...E/PROBLEME

...Closure

ANSWER	PREVIOUS	OBSERVATIONS	IMAGES
...sing code, illegible	missing code, illegible		

...aging

Template	Location	Date	report.user	Score
Product Incident Report LOGISITCS	AURORA SOBEYS EXTRA #0743	7 Oct 2021	Erik Manning	/

STATE

1 | 05:48 pm

DONE - 7 OCT 2021 5:54PM

Not approved

Notes

Attach Image/PDF

Close   Okay

LOCATION	SCORE AVERAGES			
AURORA SOBEYS EXTRA #0743	1	0/0	0	0

ANSWER LIST

MISSING CODE	ILLEGIBLE	LOOSE	TORN	HOLES IN GUSSET	LOOSE BAG	PACKAGE GRAPHICS OR COLOR	MISSING BUNS	COLOR	TOPPING	WATER SPLIT	HARD/STALE	SYMMETRY/DIAMETER/HEIGHT	SLICING	DAMAGED PRODUCT	WR PRO IN E

STORE PURCHASED FROM:

LOCATIONS

11 Feb 2021 - 11 May 2021
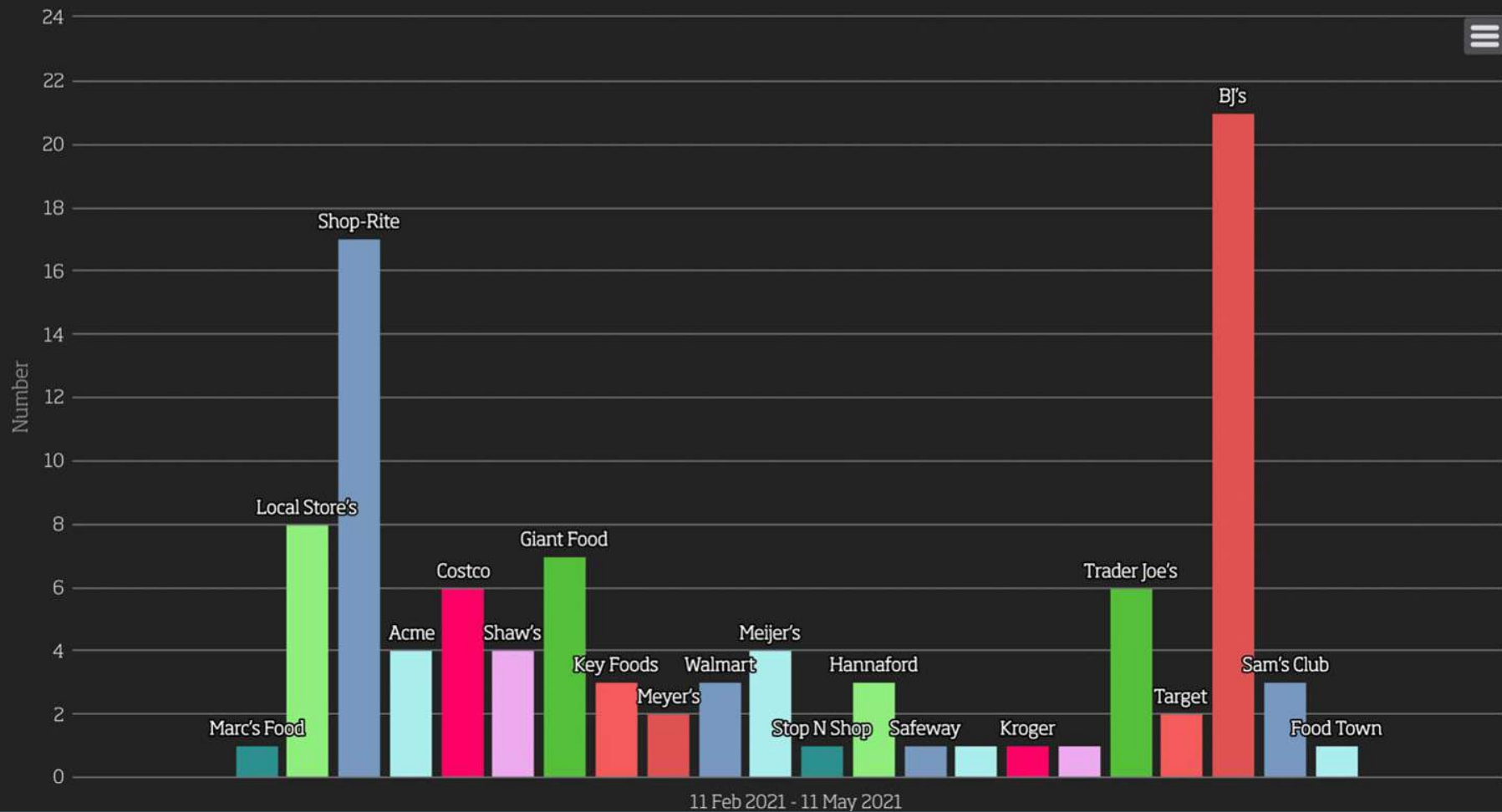
Integration via Bluetooth enabled Temperature Monitors

9:42

SELECT THERMOMETER

Scanning for devices... [ ]

18322115 ThermapenBlue

At this point, open the Thermapen and if the yellow lights flash on it the app should identify it as seen to in this screenshot. Tap on the Therampen option. This step will happen the first time you connect the app to the thermapen via bluetooth.

Close

MONITOR ▾

DATE RANGE	LOCATIONS
- Today	All

TEMP 96 AISLE ███████ 447805

TEMPERATURE 96 AISLE (EGGS) 447805
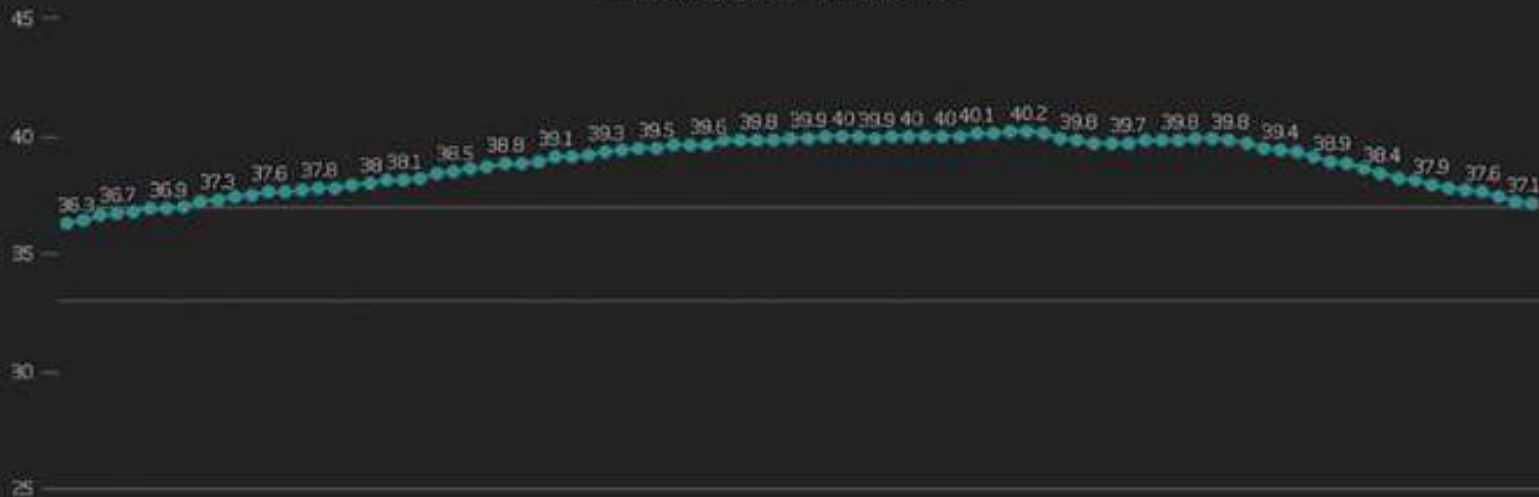
Custom Dashboards and Reports
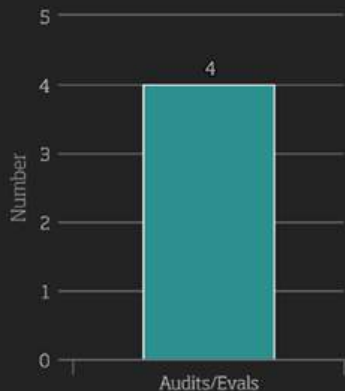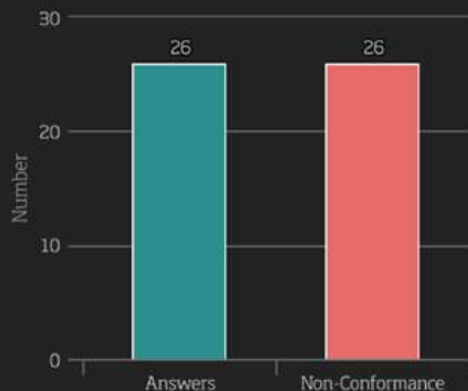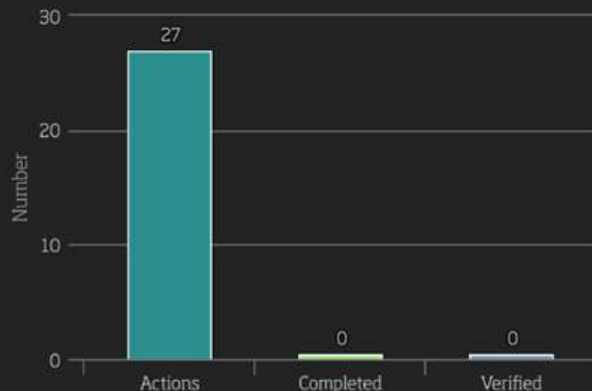
Non-conformance items and their corresponding Actions

AUDIT CA LIST

Start Date	End Date	Location	Users	Template
01 Jun 2021	None	1 Location	Any	(LOCAL ASPERS)

Group	Completed
Any	None

TEMPLATE	DATE	LOCATION	EVALUATOR	STAGE
(LOCAL ASPERS) GENERIC GMP, FS & FOOD SECURIT...	26 Oct 2021 @ 1:16PM	Aspers	Nicole Kopp	Done

Question	CA Created	Root Cause	Countermeasures	Verified	Validated
1. GMP, Food Safety Or Sanitary Issue? View CA	Yes 29 Oct 2021	No	No	No	No
2. GMP, Food Safety Or Sanitary Issue? View CA	Yes 28 Oct 2021	No	No	No	No

TEMPLATE	DATE	LOCATION	EVALUATOR	STAGE
(LOCAL ASPERS) GENERIC GMP, FS & FOOD SECURIT...	7 Oct 2021 @ 11:10AM	Aspers	George Shifflett	Incomplete

Question	CA Created	Root Cause	Countermeasures	Verified	Validated
14. GMP, Food Safety Or Sanitary Issue? View CA	Yes 21 Oct 2021	No	No	No	No
8. GMP, Food Safety Or Sanitary Issue? View CA	Yes 16 Oct 2021	No	No	No	No

1.SQF2017
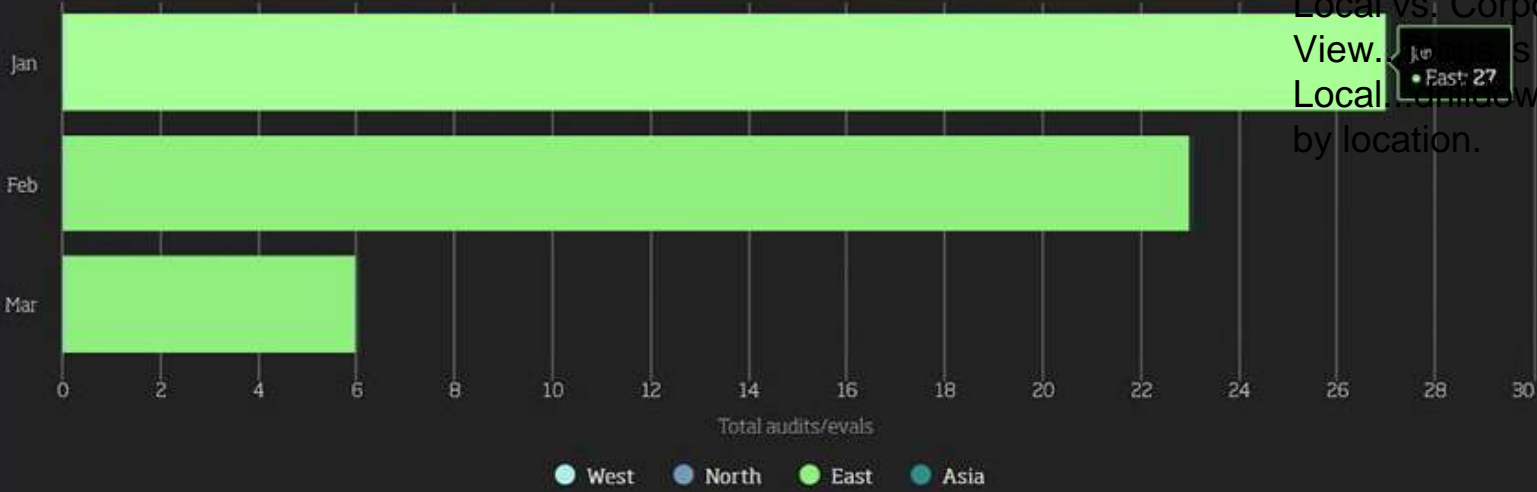
Local vs. Corporate View... allows us Local rundown to user by location.

Jan

Feb

Mar

0 2 4 6 8 10 12 14 16 18 20 22 24 26 28 30

Total audits/evals

● West ● North ● East ● Asia

East: 27

1. TEST

Jan

Feb

Food Safety Management System

HAS THE FOOD SAFETY AND QUALITY MANUAL BEEN UPLOADED HERE?

VIEW LOCATIONS

Compliant

Non-compliant

NA

1 Jan 2020 - 8 Mar 2021
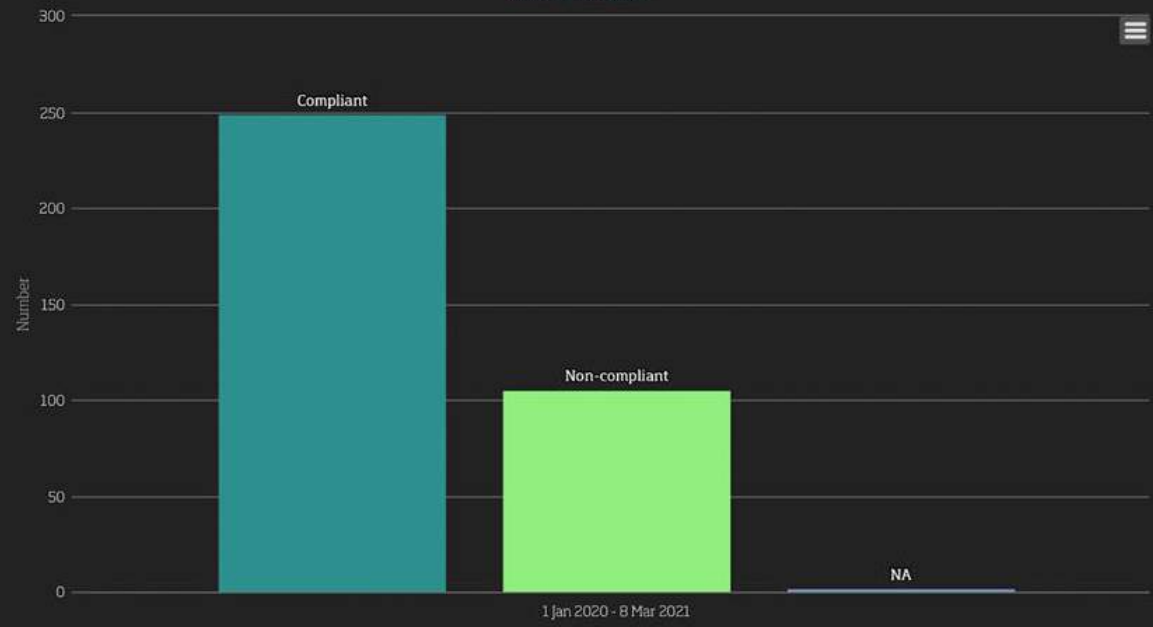
LIST HOW THE MANUAL WILL BE USED TO MEET THE REQUIREMENTS OF THIS STANDARD.

VIEW LOCATIONS

Non-compliant

Question Performance does every question and section, but is missing section summary of overa and is missing the ability to view multiple templates and multiple locations/sublocat ns in one chart.

C11 PROVIDE RESOURCES 2019
Regions / •••

NOV 2021
TOTAL	REPEATS	CONSECUTIVE
0	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED
0	0	0

DEC 2021
TOTAL	REPEATS	CONSECUTIVE
2 /45	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED
1	0	0

JAN 2022
TOTAL	REPEATS	CONSECUTIVE
0	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED
0	0	0

C39.1 PRODUCE TREATED WATER FOR BOTTLED WATER PRODUCTS 2019
Regions / •••

NOV 2021
TOTAL	REPEATS	CONSECUTIVE
0	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED
0	0	0

DEC 2021
TOTAL	REPEATS	CONSECUTIVE
9 /48	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED
2	0	0

JAN 2022
TOTAL	REPEATS	CONSECUTIVE
0	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED
0	0	0

C40 MANUFACTURE SYRUP 2019
Regions / •••

NOV 2021
TOTAL	REPEATS	CONSECUTIVE
6 /45	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED

DEC 2021
TOTAL	REPEATS	CONSECUTIVE
0	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED

JAN 2022
TOTAL	REPEATS	CONSECUTIVE
17 /43	0	0
CA TOTAL	CA COMPLETED	CA VERIFIED

/pepcaauditlist?search=&start_date=11%2F01%2F2021&groupby=Month&template_group=Any&templates%5B%5D=0HSNGG5TUT46&end_date=11%2F30%2F2021&action_complete=Yes

New KPI	New KPI	New KPI	New KPI

KPI EU test | Edit | Remove

Add another KPI

	New KPI	New KPI	New KPI

New KPI	New KPI	New KPI	New KPI

Add a row with 4 columns ⬍ Add row

Remove row number 1 ⬍ Remove

EDIT DA

	○ Regions
	○ Locations
Time series	● None
	○ Days
	○ Weeks
	○ Months
Warning thresholds	How many warning thresholds? 3

	Name	Color	Value min	Value max
1	Enter a name	🟩	Enter a value... ○ included ○ excluded	Enter a value... ○ included ○ excluded
2	Enter a name	🟨	Enter a value... ○ included ○ excluded	Enter a value... ○ included ○ excluded
3	Enter a name	🟥	Enter a value... ○ included ○ excluded	Enter a value... ○ included ○ excluded

Submit

Close
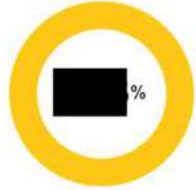
KPI
EU
test

Add
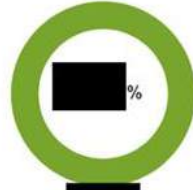
Sensory and Non-sensory monthly results. Color code by calculation. These items need to exist in a template(s).

Granting Third Party Access

Presentación de F | SproutVideo – Vid | Edit Thirdpartyac | View Report | Fres | Dashboard_Quad | Results_detail Da | IT Support Model | New Tab

freshability.com/thirdpartyaccess/edit/3

Edit Third Party Access

DASHBOARDS
- ☑ Defects
- ☑ LatAm - Mkt

LOCATIONS
SELECT ALL | SELECT NONE

- ☐ Airport
- ☐ AIX
- ☐ Beijing
- ☑ Bimbo Azcapotzalco
- ☐ Bimbo Chihuahua
- ☐ Bimbo Merida
- ☐ Bimbo Monterrey
- ☐ Bimbo Occidente
- ☐ Bimbo Tijuana
- ☐ Bomporto
- ☐ BQ Jaguariúna, Brazil
- ☐ BQ Juiz de Fora, Brazil
- ☐ BQ Mogi (Freskito), Brazil
- ☐ BQ Osasco, Brazil
- ☐ BQ Pouso Alegre, Brazil
- ☐ BQ Santo Amaro, Brazil

TEMPLATES
- ☐ CHECKLIST DE VéRIFICATION DES CRITèRES PHYSIQUES GMP(FRENCH)
- ☐ Фізична GMP перевірка перелік(UKRAINIAN)
- ☐ CHECKLIST VERIFICA GMP (ITALIAN)
- ☐ TäGLICHE GHP VERIFIZIERUNG (GERMAN)
- ☐ GMP DENETIM LISTESI (TURKISH)
- ☐ NINJA AUDIT 2015 CHECKLIST (KOREAN)
- ☐ 2017 MCD EU BUN PREMIUM SEASAME & POPPY
- ☐ 2017 MCD EU BUN PREMIUM SHINY & CLUBHOUSE
- ☐ ARBY'S 4" SEEDED BUN EVALUATION
- ☐ NINJA AUDIT 2015 (ENGLISH)
- ☐ NINJA AUDIT 2015 (TURKISH)
- ☑ 2017 MCD REGULAR
- ☑ 2017 MCD BIG MAC
- ☑ 2017 MCD QUARTER POUNDER
- ☐ BIMBO-QSR APMEA SUPPLIER AUDIT CHECKLIST 2016
- ☐ GMP KOREAN
- ☐ 2017 MCD EU ENGLISH MUFFIN
- ☐ 2017 MCD EU TORTILLAS
- ☐ 2017 MCD EU BIG MAC
- ☐ 2017 MCD EU QUARTER POUNDER

Supplier Audits: Assigned CAPAs and Actions

Items that have been flagged by Demo Supplier

Date	Question	Comments		
11 Jul 2019	Action Assignment: Template Supplier Audit	Document process and attach image of fix..		Go
11 Jul 2019	Action Assignment: Template	Have manager sign off on completed work.		Go
11 Jul 2019	Action Assignment: Template Supplier Audit	Add photos.		Go

Documents that need to be uploaded

Title	Documents

Name		Flagged	Updated	Audits Approved
→ View CanPanPizza	No	4	0	0 / 6
→ View Category 2 Supplier	No	0	0	0 / 0
→ View Category 3 Supplier	No	0	0	0 / 0
→ View Category 4 Supplier	No	1	0	0 / 1
→ View Category1 Supplier	No	0	0	0 / 0

LIST

Report 1 | Start

Location	Start Date	End Date	User	Template	Stage
All	None	None	All	TEST 1	All

Search... « ‹ 1 › »

Date	Location	Template	Score	
1 11 Jul 2019 09:24 am	Sample1 Incomplete	TEST 1 E M	0.00	...
2 11 Jul 2019 09:23 am	Sample1 Done	TEST 1 E M	0.00	...
3 11 Jul 2019 09:23 am	Sample1 Done	TEST 1 E M	0.00	...
4 11 Jul 2019 09:23 am	Sample1 Incomplete	TEST 1 E M	0.00	...
5 11 Jul 2019 09:22 am	Sample1 Incomplete	TEST 1 E M	0.00	...
6 17 Jul 2017 10:50 am	Sample1 Done	TEST 1 E M	0.00	...

1 ▼

Approved

SCORE: 0.00%

Overall: 0.00/100 0.00%

Question 1 ⚑						Packing House question ⚑				
In	Out	NA				2				NA

HACCP Document ⚑						Farm question				
1		NA				2				NA

Grower Question ⚑						FSVP question				
2		NA				2				NA

Viewing:
SUPPLIER1

AUDITS/EVALS DOCS

UPDATED ITE

Date

18 Mar 2019

View Item

Question 1

Date	18 Mar 2019
Updated Answer	1
Flag comments	test

Close   🏳 Flag   🗑 Approve

Demo Supplier Evaluation Report

APPROVED	✖
LOCATION	Sample1
TEMPLATE	TEST 1
AUDITOR NAME	E M
SCORE	0.00
DATE	17 Jul 2017
TIME	10:50 am
DEPARTMENT	

FLAGGED	QUESTION	ANSWER	OBSERVATIONS	IMAGE
Updated View	Question 1	Out		audit image
Flagged Edit flag	HACCP Document	1		audit image
Flagged Edit flag	Grower Question	2		audit image
Flagged Edit flag	Packing House question	2		audit image
	Farm question Flag item	2		

Freshability

| Dashboard | Audits/Evals | Logs | Actions | Suppliers | Company |

Viewing:
SUPPLIER1

Suppliers

FLAGGED   UPDATED   AUDITS/EVALS

REPORT: - 7/17/17 -10:50 AM

Back

Demo Supplier Evaluation Report

APPROVED	✔	Erik Manning	7/11/2019
LOCATION	Sample1		
TEMPLATE	TEST 1		
AUDITOR NAME	E M		
SCORE	0.00		
DATE	17 Jul 2017		
TIME	10:50 am		

1. Log in to the user at https://app.freshability.com/login
2. Go to this url:

https://app.freshability.com/dashboards/2

Erik Manning

erik@freshability.com