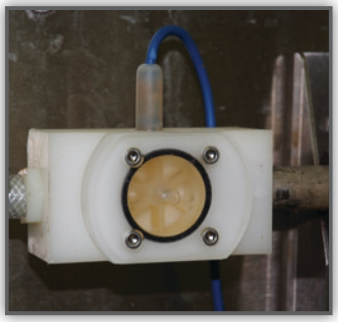
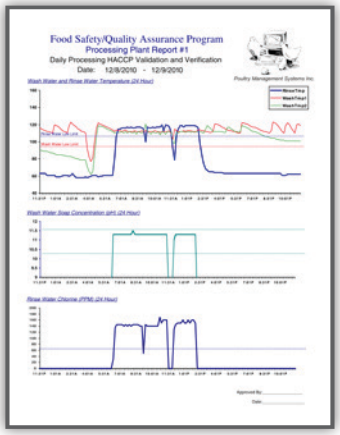
Prism Controls

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 Prism Controls' ***Command III***^e HACCP system helps prevent food-borne illnesses by making monitoring and reporting easy.





Take control over food safety and plant profitability

Command III® 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 ***Command III***® in the processing plant will monitor and control the many critical control points required in today's safety-conscious environment
- The ***Command III***® 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

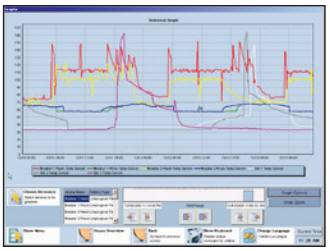
Automated systems provide real-time assurance of product safety by instantly alerting managers to critical conditions, ensuring frequent data collection and automatically documenting good manufacturing practices. The results are **higher productivity, reduced waste, better compliance and a staff that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

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

Command III® HACCP Egg Breaking Plant Control and Monitoring System

The latest innovation in the ***Command III***® 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 ***Command III***® screen, strobe lights, two-way radio, and other output devices. The Prism Controls system makes detailed reports available to users, database management and third party systems.

HACCP IS PART OF PRISM CONTROLS INTEGRATED SOLUTIONS

ENVIRONMENTAL CONTROL

- Control and monitor every aspect of your environment
- Maximize your feed conversions with feed scales which interface with ***Command III*** 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

Prism Controls

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