

Quality and Sanitation Log



S901 Mike Dillon Assoc. Ltd

Log IT

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User Manual

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Further Help

For further information on this or other available software tools please contact:

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0.1 Who is the software aimed at?

Although initially developed for the African Fishing industry, this software could be used by anyone who has an interest producing daily records of production information.

0.2 What can the software do?

This program is designed to capture different types of useful factory information on a daily basis, providing a diary of production details, such as quality and quantity.

It can be used to log the quantities of resources used by a factory for sanitation on a daily basis. The costs of resources are also entered and a cost of sanitation then calculated.

Other information relating to quality and yield can also be logged in the program, including time/temperature and assessments of the product through the chain.

Daily record sheets can be generated by the program and used for data collection, or in-house data collection systems can be used.

Reports can be printed which give a summary of information entered into the program. It is possible to keep track of each batch through the factory if a traceability system is in place, so allowing performance of quality and yields to be monitored.

0.3 How is the software used?

The rest of this manual explains how to use the software.

0.4 Example of Benefits

In the food industry, it is often important for companies to be able to keep good written records. Especially when a company is hoping to be able to export it's products.

This software can benefit a company in this type situation by providing them with the forms to collect data, and also a program to store it in.

Notes

7.0 Log of Events

From the Main menu press the Log of Events button

Log of Events

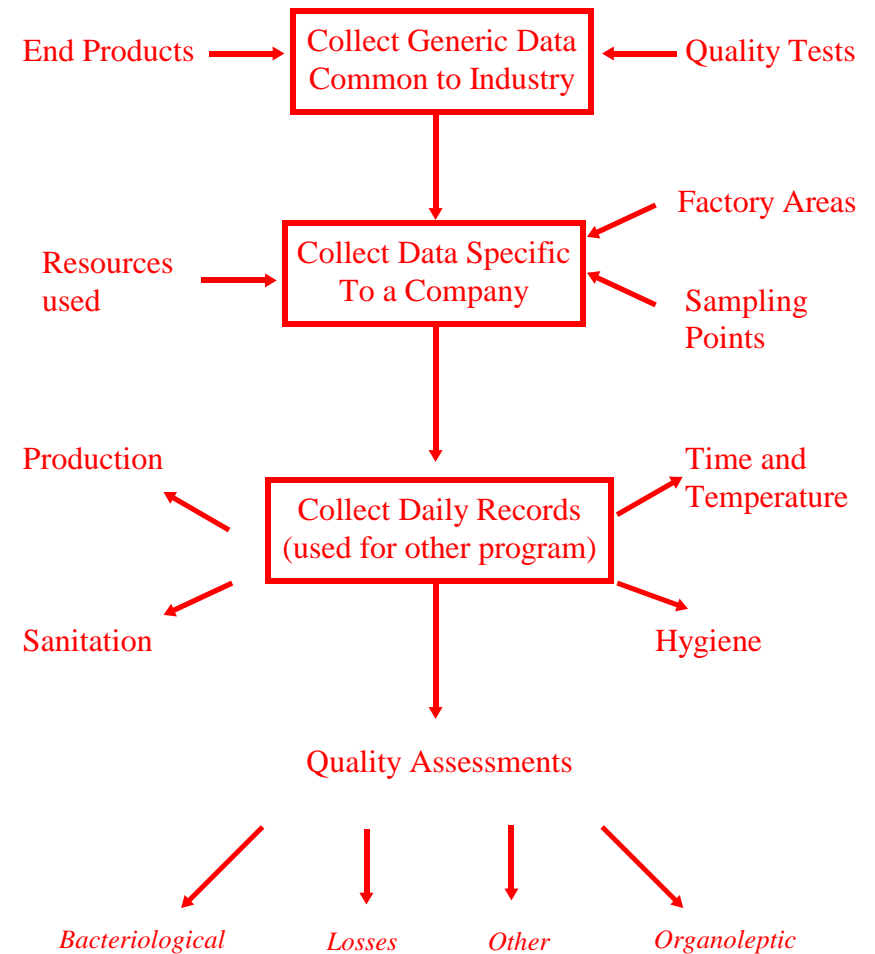
Date	Event Description
22/11/1999	1st trial of using Software
23/11/1999	Normal Production - Sanitation as per Schedule
* 17/04/2000	

Using the information collected in the Log of Events form (page 10), this is where a log can be made describing activities which may affect cost of control in the factory on a daily basis.

This can be used to document when changes are being made, such as cleaning methods, production flow, icing, handling or storing of product.

Using the graphs and reports, the impact of the change can be analysed and referenced to the event log.

0.5 Program Overview



1.1 Navigation

Whilst using the software, these are some of the buttons and features you will come across.



Back to the previous screen



Add a new record



Delete the selected record



Go to the Maintenance Menu



View and print options

6.0 Exporting to Excel

From the Main menu press the Export to Excel 5 button

Export to Excel 5

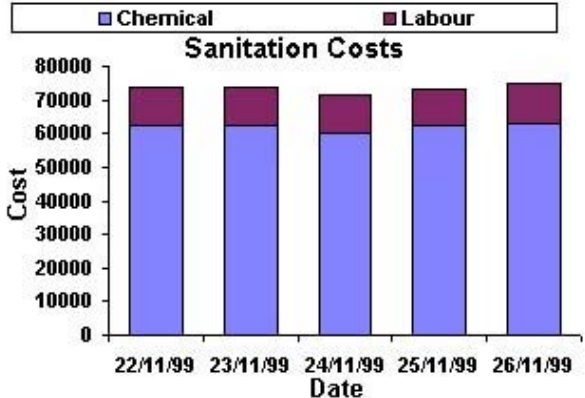
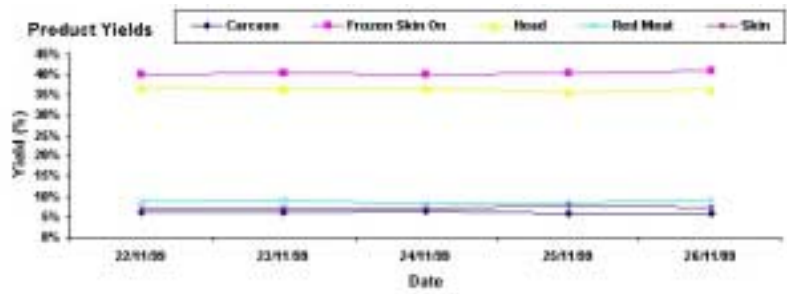


See page 28

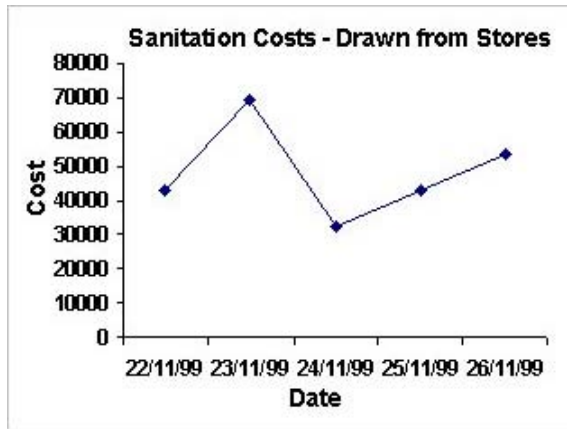
If you have Excel 5 available on your computer, the data that has been entered into the software can be sent to an Excel file. The file will be created in the directory shown. The name of the current data set being looked at is also shown. Different types of data can be exported separately as listed, or alternatively all data can be sent together.

5.1 Printing Graphs

4



5



6

1.1 Navigation



Scroll up or down text



Go to first or previous

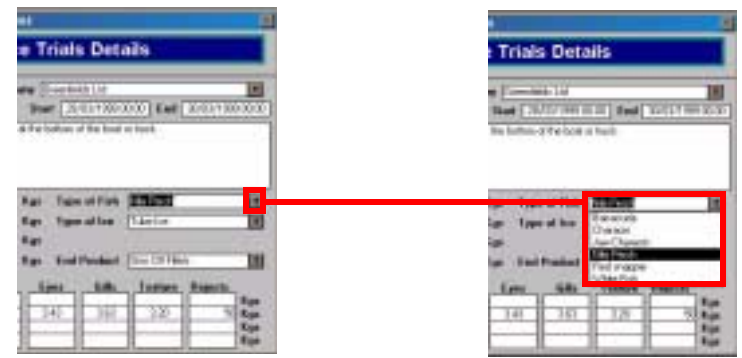
Go to next or last

Company	Description
EX1	Company One
EX2	Company Two
*	Not Defined

Selected record (arrow head)
New Record (star)

To delete a row, click on the arrow head and press delete on the keyboard.

Drop-down menu selection



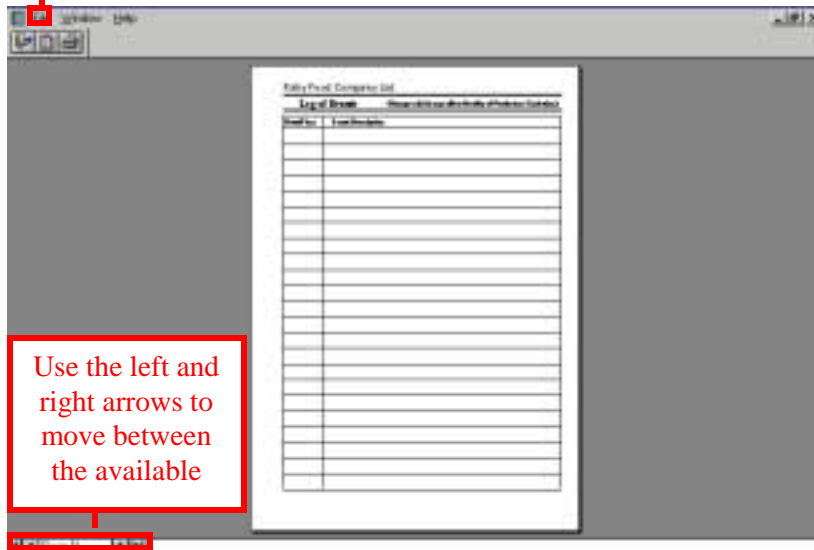
An alternative to 'point and click' with the mouse is to use the keyboard 'tab' key to move between fields.

1.2 Viewing and Printing

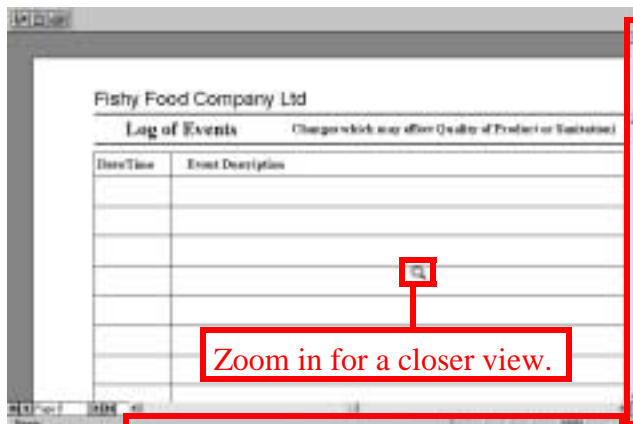


Whenever the 'print preview' button is available on a menu you can view and print report(s) .

Drop-down menu: Click file then close to return to the previous menu. Click file then print to print the report you are viewing.



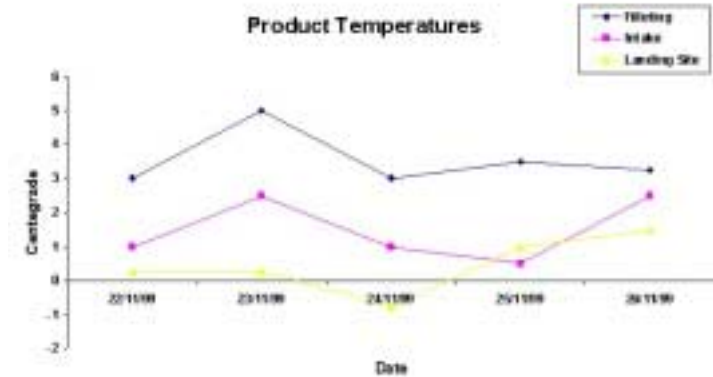
Use the left and right arrows to move between the available



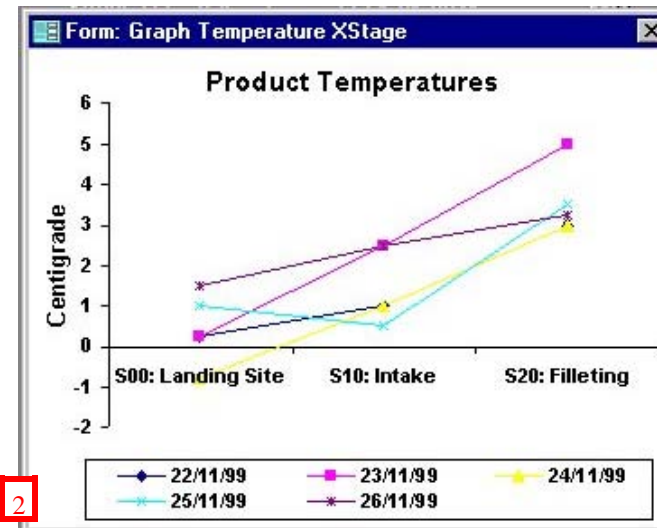
Zoom in for a closer view.

Use the side and bottom 'scroll bars' to view all of the page.

5.1 Printing Graphs

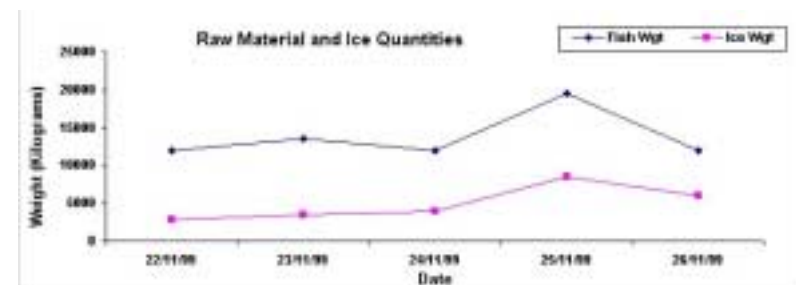


1



To close, press the X

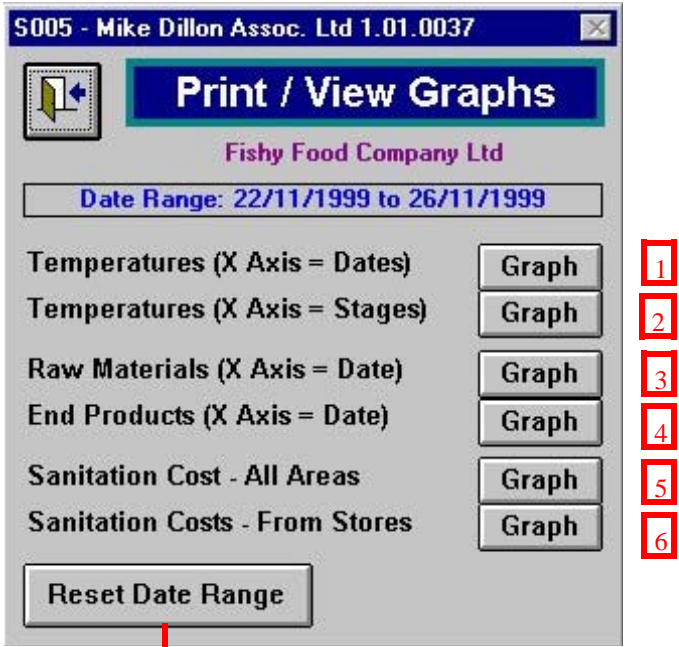
2



3

5.1 Printing Graphs

From the Main menu press the Print/View Graphs button

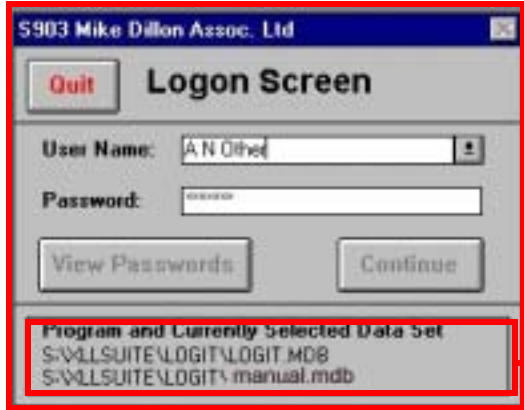


- 1
- 2
- 3
- 4
- 5
- 6

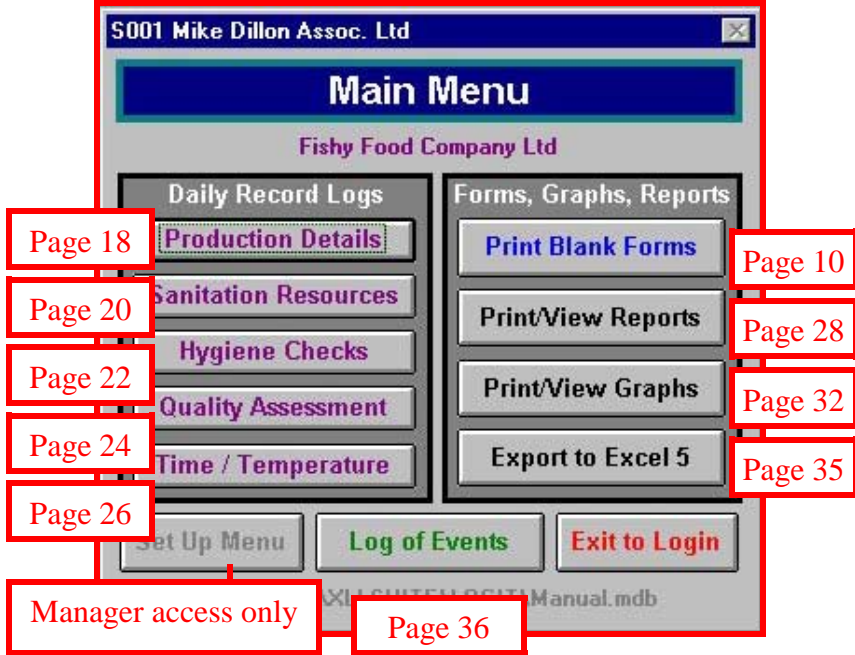
See page 28

1.3 Logging On and Main Menu

To start : Double click system icon on desk top, wait for logon screen
 Enter name 'A N Other' and password 'letmein', press enter on the keyboard and then click continue button.



This shows which data set is currently loaded and where it is saved. This can be changed at manager level.



- Page 18
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- Page 26
- Manager access only
- Page 36
- Page 10
- Page 28
- Page 32
- Page 35

2.0 Blank Forms

From the Main menu press the print Blank Forms button.

Print Blank Forms



These forms are used to collect production, sanitation and other information by hand from the factory. The information from these forms is later entered into the software.

5.1 Printing Reports

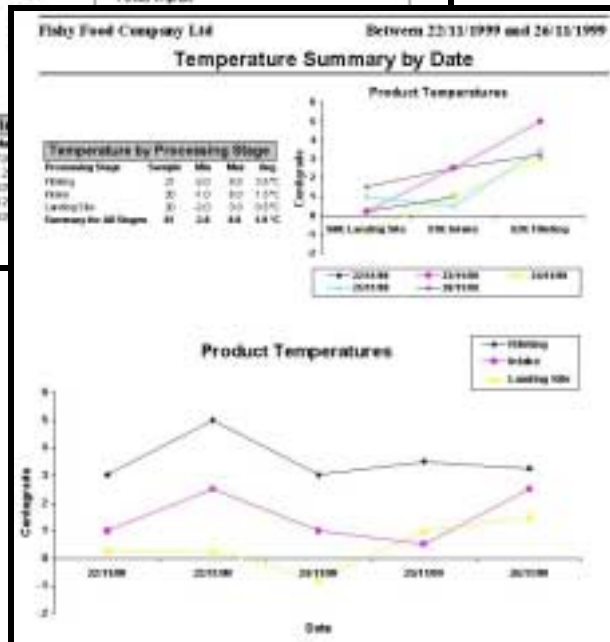
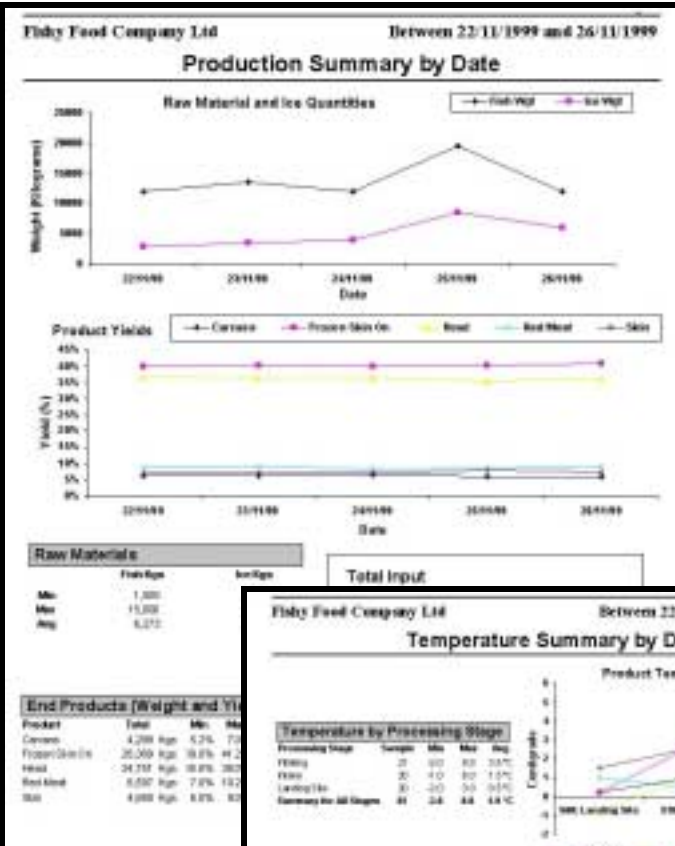
Maintenance/Sanitation and Hygiene Checklist			13/06/2000
Time	Reception	Remarks / Action Taken	ReChecked? / Comment
16:30	Floor	Pass /	No
16:32	Tables	Pass /	No
16:38	Walls	Pass /	No
Time	Preceding	Remarks / Action Taken	ReChecked? / Comment
16:40	Floor	Pass /	No
16:45	Tables	Fail <i>Soiling still visible / Expect for rewash loggel</i>	Yes pass
16:50	Walls	Pass /	No
Time	Stores	Remarks / Action Taken	ReChecked? / Comment
16:55	Floor	Pass /	No
17:00	Tables/Chairs	Pass /	No
Total Checks = 8			Pass: 87.50% Fail: 12.50%

Fishy Food Company Ltd				Between 22/11/1999 and 22/11/1999
Sanitation and Quality Summary by Batch				
Raw Materials				
Batch	Fish Kgs	Ice Kgs	Ratio	
1st Batch	4,000	360	1:0.1	
2nd Batch	8,000	2,500	1:0.3	
Total	12,000 Kgs	2,860 Kgs	1:0.2	

End Products (Weight and Yield)					
Batch	Product	Wgt (kgs)	Min	Max	Avg
1st Batch	Carcase	216	5.4%	5.4%	5.4%
	Frozen Skin On	1,580	39.7%	39.7%	39.7%
	Head	1,500	37.5%	37.5%	37.5%
	Red Meat	324	8.1%	8.1%	8.1%
	Skin	316	7.9%	7.9%	7.9%
Total Output		3,946			

Fishy Food Company Ltd						Between 22/11/1999 and 22/11/1999
Sanitation and Quality Detailed Report						
Raw Materials						
Production Date	Intake Date	Batch	Fish Weight	Ice Weight		
22/11/99	22/11/99	1st Batch	4,000 Kgs	360 Kgs		
		2nd Batch	8,000 Kgs	2,500 Kgs		
End Products						
Date	Batch	Product	Weight	Actual Yield	Expected Yield	Variance
22/11/99	1st Batch	Carcase	216 Kgs	5.40%	5.30%	-0.40%
		Frozen Skin On	1,580 Kgs	39.70%	39.20%	-0.20%
		Head	1,500 Kgs	37.50%	36.80%	-1.50%
		Red Meat	324 Kgs	8.10%	8.20%	+0.10%
		Skin	316 Kgs	7.90%	8.20%	+0.30%
2nd Batch		Carcase	644 Kgs	5.30%	5.30%	1.00%
		Frozen Skin On	3,215 Kgs	40.20%	39.80%	-0.60%
		Head	2,980 Kgs	36.00%	36.00%	-3.00%
		Red Meat	176 Kgs	2.20%	2.20%	1.50%
		Skin	520 Kgs	6.50%	6.20%	-1.10%
Production Labour						
Date	Labour Used	No of Staff				
22/11/99	Reception/Packing/Clean	14				
	Fabric/Stores/Trimm	20				

5.1 Printing Reports



2.1/2.2 Set Up and Daily Production Data

Fishy Food Company Ltd

Data Collection for Setup - Sanitation Log

Currently Documented Additional Factory Areas to be entered

Areas in Factory

- 10 Reception
- 20 Processing
- 9999 Stores

Currently Documented Additional Chemicals

Chemicals used for Sanitation	Cost of Chemical
LS005 Liquid Soap (5%) in Litre(s)	5,555 per 20 Litre(s)
LS100 Liquid Soap (100%) in Litre(s)	5,555 per 1 Litre(s)
BS Bar of Soap in Tablet(s)	2,000 per 1 Box(es)
CCL1 Ca Hypochlorite (100ppm) in Litre(s)	400 per 1 Litre(s)
CCL2 Ca Hypochlorite (Granules) in Kg(s)	5,000 per 1 Kg(s)
OMO Omo Soap in Kg(s)	1,800 per 5 Kg(s)
VM Vine In(g)	8,500 per 10 Kg(s)

Fishy Food Company Ltd

Daily Production Log

Daily Raw Material Intakes

Batch Date	Batch	Quantity of Fish (Kg)	Quantity of Ice (Kg)	Notes

Daily Production Details

Batch	End Product	Weight (Kg)	Yield (%)

End Products Available

Key	Description	Estimated Value (Kg)	Expected Yield
F001	Frozen Skin On	6,500	58.00%
F002	Frozen Skinless	7,200	58.00%
F003	Headless Gilled	3,500	64.00%
OR01	Carcass	200	5.00%
OR02	Skin	500	8.20%
OR03	Red Meat	500	8.20%
OR04	Head	100	38.00%
OR05	Fat	250	3.00%

2.3/2.4 Sanitation Data and Log of Events

Fishy Food Company Ltd

Date:

Daily Sanitation Resources

Time	Area	Resource	Quantity	Remarks

3

Areas in Factory	Chemicals used for Sanitation	Labour Resources
10 Reception	LS005 Liquid Soap (5%) in Litre(s)	FST Fillets/Skinners/Trimmers in Min(s)
20 Processing	LS100 Liquid Soap (100%) in Litre(s)	RPC Reception/Packers/Cleaners in Min(s)
8888 Stores	BS Bar of Soap in Table(s)	
	CCL1 Ca Hypochlorite (100ppm) in Litre(s)	
	CCL2 Ca Hypochlorite (Granules) in Kg(s)	

Maintenance/Sanitation and Hygiene Checklist - Date:

Time	Reception	Remarks / Action Taken	Re-Checked? / Comment
	Floor <input type="text"/> Pass / Satisf / Fail		
	Tables <input type="text"/> Pass / Satisf / Fail		
	Walls <input type="text"/> Pass / Satisf / Fail		
Time	Processing	Remarks / Action Taken	Re-Checked? / Comment
	Floor <input type="text"/> Pass / Satisf / Fail		
	Tables <input type="text"/> Pass / Satisf / Fail		
	Walls <input type="text"/> Pass / Satisf / Fail		
Time	Stores	Remarks / Action Taken	Re-Checked? / Comment
	Floor <input type="text"/> Pass / Satisf / Fail		
	Tables/Shelves <input type="text"/> Pass / Satisf / Fail		

4

Frequency of Check List:
Every Working Day

Inspected by:

Verification by:

Fishy Food Company Ltd

Log of Events Diary (Changes which may affect Quality of Product or Sanitation)

Date/Time	Event Description

5.1 Printing Reports

The three summary reports also contain graphs to make the information easier to see.

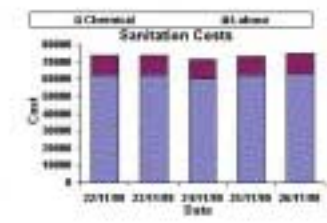
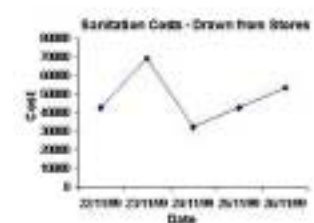
Fishy Food Company Ltd Between 22/11/1999 and 26/11/1999

Sanitation and Quality Summary

Quality Assessment by Processing Stage				Sample Size	Min.	Max.	Avg.
Fish	Quality Test	Bed Handling	Leading Str	5	100	100.0	201.4 Pp
		Car/Fish	W/line	10	650	651.8	2028 Pp
	Open/Ends	Fish	Leading Str	5	3.8	4.2	40 out of 5
		W/line	5	3.2	3.8	38 out of 5	
	Sh	Leading Str	5	3.9	4.3	41 out of 5	
		W/line	5	3.9	4.2	39 out of 5	
	Sh	Leading Str	5	4.0	4.8	44 out of 5	
		W/line	5	3.9	4.3	41 out of 5	
	Tub/In	Leading Str	5	3.8	4.3	3.9 out of 5	
		W/line	5	3.5	3.7	3.6 out of 5	

Food Surface				Sample Size	Min.	Max.	Avg.
Technological	Quality Test	ATP Rapid Test	Fishing	30	0.0	1.200.0	426.4 PPU

Sanitation Resources used by Factory Area				Total	Min.	Max.	Avg.
Factory Area	Chemical	Ca Hypochlorite (100ppm)	244	14.8	100	16.3	Litre(s)
		Liquid Soap (5%)	240	13.8	200	16.0	Litre(s)
		Fillets/Skinners/Trimmers	2736	148.2	2000	162.0	Min(s)
Stores	Chemical	Ca Hypochlorite (100ppm)	222	13.2	150	14.8	Litre(s)
		Liquid Soap (5%)	225	11.3	100	13.8	Litre(s)
		Reception/Packers/Cleaners	1897	188.8	1800	122.0	Min(s)
Totals	Chemical	Ca Hypochlorite (100ppm)	466				Litre(s)
		Ca Hypochlorite (Granules)	0				kg(s)
		Liquid Soap (5%)	0				Litre(s)
Labour	Fillets/Skinners/Trimmers	2736				Min(s)	
	Reception/Packers/Cleaners	1857				Min(s)	



5.1 Printing Reports

From the Main menu press the Print/View Reports button

Print/View Reports

There are four summary reports available from here, which are suitable for date ranges (page 29). There are also two more detailed reports that are better suited to single dates (page 31).

The reports available here can be applied to different date ranges and the current range is displayed at the top of the screen. To change the dates press the Reset Date Range button, this brings up a screen where dates can be entered into the boxes and the OK button pressed, or pressing the Reset Dates button will set the range to 01/01/1990 – 01/01/2050.

3.0 Setting Up

If you have access, from the Main menu press the Set Up Menu Button

Set Up Menu

The first thing to do, is to enter the company name here. Then use the information gathered using the Data Collection for Set Up form (page 10) into the following tables.

Note: These tables must be set up before any information can be entered into the logging sections of the software. The information entered into these tables is used in the drop down box selections for the rest of the software

3.1 Standard Settings

Key	Description	Standard	Units Used	Type of test
ATP	ATP Rapid Test	1000	CFU	Bacteriological
Col	Coliforms	3000	CFU/Cof	Bacteriological
Sam	Salmonella	0	CFU/Cof	Bacteriological
TFC	Total Plate Count	3000	CFU/Cof	Bacteriological
TVC	Total Viable Count	3000	CFU/Cof	Bacteriological
Head	Head Handling	2	Kg	Fish Losses
PoorQ	Poor Quality	0	Kg	Fish Losses
Tare	Tare Flesh	8.5	Kg	Fish Losses
Org01	Eye	1.5	out of 5	Organoleptic
Org02	Gills	1.5	out of 5	Organoleptic
Org04	Skin	1.5	out of 5	Organoleptic
Org01	Texture	1.5	out of 5	Organoleptic
Fish	Freshness	50	Units	Other
TVEN	T.V.S.N	0	TSA	Other

1) This is where details of quality tests used in the factory should be entered.

Key	Description	Value of Product/Kg	Expected Yield
Fish1	Frozen Skin On	6,500.00	50.0%
Fish2	Frozen Skinless	7,200.00	39.0%
FishW	Headless Gutted	3,500.00	64.0%
OR01	Carcass	200.00	5.0%
OR02	Skin	500.00	8.2%
OR03	Head Meat	500.00	8.2%
OR04	Head	100.00	39.0%
OR05	Fat	250.00	3.0%
OR06	Bladder	12,000.00	-2.2%
		0.00	0.0%

2) This is where details of end products produced by the factory should be recorded.

Order	Area Description
20	Reception
0	Processing

DELETION may affect your data

3) This is where details of factory areas should be recorded, with an order of cleaning. If increments of 10 are used, this allows extra areas to be added in between at a later date.

4.5 Adding/Viewing Temperature Details

By changing the date at the top of the screen, data that has been entered on earlier dates can be viewed.

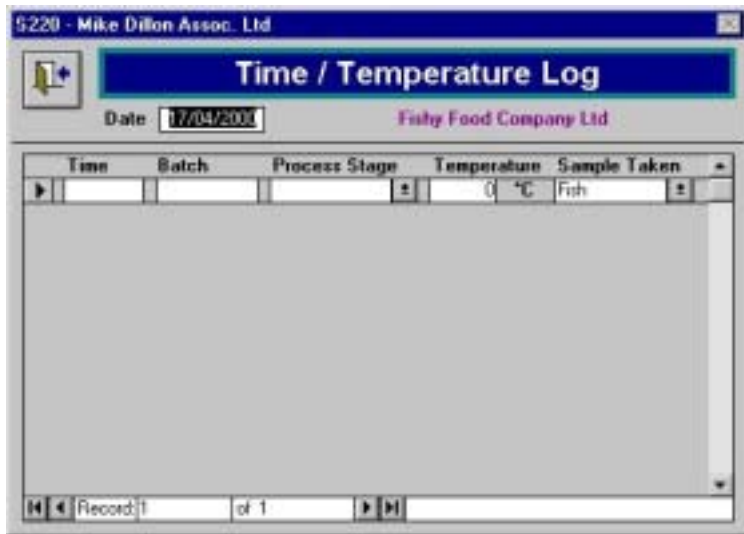
Time	Batch	Process Stage	Temperature	Sample Taken
12:40 PM	1st Batch	Fileting	1 °C	Fish
12:40 PM	1st Batch	Intake	-1 °C	Fish
12:40 PM	1st Batch	Landing Site	0 °C	Fish
01:40 PM	2nd Batch	Fileting	3 °C	Fish
01:40 PM	2nd Batch	Intake	2 °C	Fish
01:40 PM	2nd Batch	Landing Site	1 °C	Fish
02:30 PM	2nd Batch	Fileting	4 °C	Fish
02:30 PM	2nd Batch	Intake	2 °C	Fish
02:30 PM	2nd Batch	Landing Site	1 °C	Fish
03:30 PM	2nd Batch	Fileting	5 °C	Fish
03:30 PM	2nd Batch	Intake	1 °C	Fish
03:30 PM	2nd Batch	Landing Site	-1 °C	Fish
			0 °C	Fish

4.5 Adding/Viewing Temperature Details

From the Main menu press the Time/Temperature button.



The program will then display a blank Time/Temperature Log record, in which the date box is highlighted. You should begin by entering the day of recording.



The remainder of the record can be completed by typing into the blank field boxes, or where they are available making selections from the drop-down boxes. When you have finished, you should click the 'back one' button to return to the Main Menu.

3.2 Company Settings



4) This is where information about the factories hygiene checklist is recorded. It can be given a code, and also details of how often it is carried out. The list defined here is copied onto the daily entry section. If a change is made to the procedures it can be made in this section.



5) This is where details of sampling locations should be recorded.

3.2 Company Settings

Key	Resource Description	Measurement Units	Units for Costing
L5005	Liquid Soap (5%)	Litres	Litres
L5100	Liquid Soap (100%)	Litres	Litres
BS	Bar of Soap	Tablets	Box(es)
CCL1	Ca Hypochlorite (100ppm)	Litres	Litres
CCL2	Ca Hypochlorite (Granules)	Kg(s)	Kg(s)
OMO	Omo Soap	Kg(s)	Kg(s)
VIM	Vim	g(s)	Kg(s)
*	Unknown	Unknown	Unknown

6) Resources used by the company should be listed here. First select the type of resource you wish to enter details for and then complete the sections for names and also, if possible, for costs.

Resource Description	Resource Cost	Conversion Factor
Liquid Soap (5%)	5,555 per 20 Litres	1 Litres in 1 Litres
Liquid Soap (100%)	5,555 per 1 Litres	1 Litres in 1 Litres
Bar of Soap	2,000 per 1 Box(es)	200 Tablets in 1 Box(es)
Ca Hypochlorite (100ppm)	400 per 1 Litres	1 Litres in 1 Litres
Ca Hypochlorite (Granules)	5,000 per 1 Kg(s)	1 Kg(s) in 1 Kg(s)
Omo Soap	1,000 per 5 Kg(s)	1 Kg(s) in 1 Kg(s)
Vim	8,500 per 10 Kg(s)	1,000 g(s) in 1 Kg(s)

4.4 Adding/Viewing Quality Details

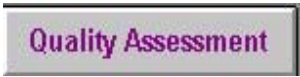
By changing the date at the top of the screen, data that has been entered on earlier dates can be viewed.

Time	Sample Taken	Batch	Process Stage	Test Type	Result
12:00 PM	Food Surface	1st Batch	Filing	ATP Rapid Test	135 R
12:40 PM	Food Surface	1st Batch	Filing	ATP Rapid Test	722 R
12:40 PM	Food Surface	1st Batch	Filing	ATP Rapid Test	356 R
02:00 PM	Food Surface	2nd Batch	Filing	ATP Rapid Test	897 R
02:00 PM	Food Surface	2nd Batch	Filing	ATP Rapid Test	472 R
02:00 PM	Food Surface	2nd Batch	Filing	ATP Rapid Test	611 R

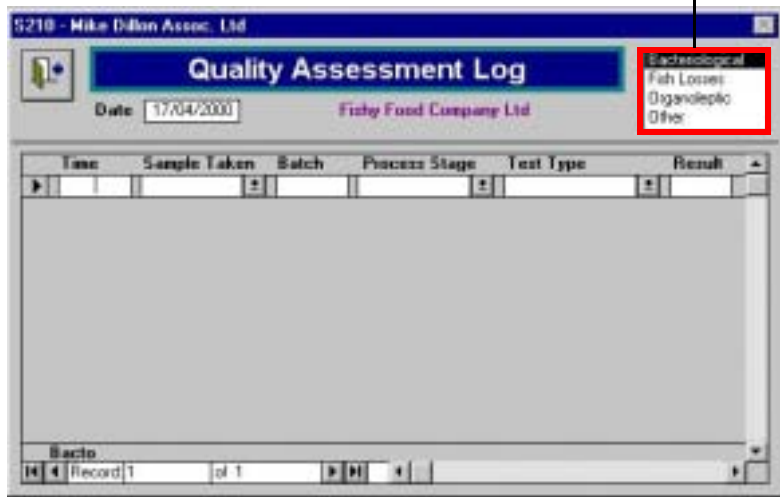
If the batch ID is unknown, the sample time could be entered. Fish losses are best measured as a percentage, as this will show the relative trend when grouping quality data.

4.4 Adding/Viewing Quality Details

From the Main menu press the Quality Assessment button.



The program will then display a blank Quality Assessment Log record, a type of test needs to be selected from the list.



The remainder of the record can be completed by typing into the blank field boxes, or where they are available making selections from the drop-down boxes. When you have finished, you should click the 'back one' button to return to the Main Menu.

3.2 Company Settings

All Standard Settings (Common to All Factories)

Quality Tests (Used in Quality Log)				
Bacteriological Tests				
Key	Test Description	Standard (Optional)	Units used for Measurement	
ATP	ATP Rapid Test	1000	RLU	
Coli	Coliforms	1000	CFU/cm ²	
San	Salmonella	0	CFU/cm ²	
TPC	Total Plate Count	1000	CFU/cm ²	
TVC	Total Viable Count	1000	CFU/cm ²	
Fish Losses Tests				
Key	Test Description	Standard (Optional)	Units used for Measurement	
Hand	Bad Handling	2	%	
PoorQ	Poor Quality	1	%	
Torn	Torn Flesh	2	%	
Organoleptic Tests				
Key	Test Description	Standard (Optional)	Units used for Measurement	
Org01	Texture	3.5	out of 5	
Org02	Odor	3.5	out of 5	
Org03	Eyes	3.5	out of 5	
Org04	Skin	3.5	out of 5	

7) A report is also available which lists all of the quality tests used in factories and also end products.

4.1 Adding/Viewing Production Details

From the Main menu press the Production Details button.

Production Details

The program will then display a blank Daily production Log record, in which the date box is highlighted. You should begin by entering the day of production.

Using the information collected in the Production Details form (page 10), the remainder of the record can be completed by typing into the blank field boxes, or where they are available making selections from the drop-down boxes. The totals are calculated by the program. When you have finished, you should click the 'back one' button to return to the Main Menu.

4.3 Adding/Viewing Hygiene Checks

By changing the date at the top of the screen, data that has been entered on earlier dates can be viewed.

More information is available by pressing the arrow to move across the screen

4.3 Adding/Viewing Hygiene Checks

From the Main menu press the Hygiene Checks button.

Hygiene Checks

The program will then display a blank Hygiene checks record, in which the date box is highlighted. You should begin by entering the day of cleaning.

Time	Area	How to Checking	Assessment	Remarks
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Using the information collected in the Hygiene Checklist form (page 10), the remainder of the record can be completed by typing into the blank field boxes, or where they are available making selections from the drop-down boxes. To enter details as per the check list in the set up section, press the “Build Checklist for Data Entry button”. When you have finished, you should click the ‘back one’ button to return to the Main Menu.

4.1 Adding/Viewing Production Details

By changing the date at the top of the screen, data that has been entered on earlier dates can be viewed.

Intake Date	Batch	Fish (Kgs)	Ice(Kgs)
22/11/1999	9am	4,000	350
22/11/1999	1pm	8,000	2,500
21/11/1999		0	0

Batch	End Product	Wgt (Kgs)	Yield
All	Frozen Skin On	2,423	0.0%
All	Headless Guted	3,116	0.0%
		0	0.0%

Production Labour	No. of Staff
Filters/Skinners/Trimmers	20
Reception/Packers/Cleaners	14
	0

Total Production Wgt 12,000 2,850

Total Production Staff 34

Yield 46.2% Total Wgt 5,539 Kgs

Raw material intakes and production details can be related by unique batch ID if a traceability system is in place. This allows performance of each batch to be assessed. In practical terms only the main product may be documented.

4.2 Adding/Viewing Sanitation Details

From the Main menu press the Sanitation Resources button.

Sanitation Resources

The program will then display a blank Sanitation Resources Log record, in which the date box is highlighted. You should begin by entering the day of cleaning.

The screenshot shows a software window titled "Sanitation Resources Log" for "Fishy Food Company Ltd". The date field is highlighted and contains "17/04/2000". Below the date is a table with columns: Time, Area, Resource, Quantity, and Notes (Shift F2). The table is currently empty.

Using the information collected in the Sanitation Details form (page 10), the remainder of the record can be completed by typing into the blank field boxes, or where they are available making selections from the drop-down boxes. When you have finished, you should click the 'back one' button to return to the Main Menu.

4.2 Adding/Viewing Sanitation Details

By changing the date at the top of the screen, data that has been entered on earlier dates can be viewed.

The screenshot shows the same software window, but the date is now "02/11/2000". The table is populated with records. A red line points from the text above to the date field.

Time	Area	Resource	Quantity	Notes (Shift F2)
09:00 AM	Stores	Liquid Soap (100%)	5 Litre(s)	
09:00 AM	Stores	Ca Hypochlorite (Granules)	3 Kg(s)	
10:30 AM	Reception	Reception/Packers/Cleaners	130 Min(s)	
10:30 AM	Reception	Liquid Soap (5%)	11 Litre(s)	
10:30 AM	Reception	Ca Hypochlorite (100ppm)	15 Litre(s)	
10:40 AM	Processing	Fileters/Skinners/Trawlers	210 Min(s)	
10:40 AM	Processing	Liquid Soap (5%)	14.5 Litre(s)	
10:40 AM	Processing	Ca Hypochlorite (100ppm)	16.5 Litre(s)	
01:45 PM	Reception	Reception/Packers/Cleaners	120 Min(s)	
01:45 PM	Reception	Liquid Soap (5%)	14 Litre(s)	
01:45 PM	Reception	Ca Hypochlorite (100ppm)	15.5 Litre(s)	
01:50 PM	Processing	Fileters/Skinners/Trawlers	180 Min(s)	
01:50 PM	Processing	Liquid Soap (5%)	18 Litre(s)	

Ideally, the resources used per area should be documented. Stores indicates the quantity withdrawn for the whole factory.