

Arrowsight®

Targets Food Defense

"Hot Zones" Adds Biosecurity Safeguards

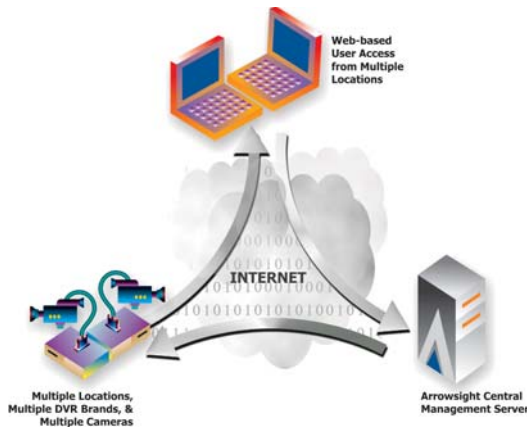
As processors respond to the call for proactive measures that increase biosecurity safeguards in plants, a growing number are turning to Remote Video Auditing (RVA) with Hot Zones, available from Arrowsight, Inc.

Remote Video Auditing increases food defense at areas in processing plants and transportation facilities that are the most vulnerable to a bio-terrorist attack, where a single act of contamination could infiltrate a large amount of food inventory.

"A significant amount of meat could be contaminated with strategically placed pathogens that cause food borne illness," according to Dr. Russell Cross, a well-known leader in the beef cattle and food safety industries, and deputy vice chancellor of agriculture for the Texas A&M University System.

RVA with Hot Zones delivers new safeguards – including security access restrictions, biometric readers, and Web-based video monitoring – at the most critical points in plant operation (i.e. the pickle making, mixing and storage areas) — 24 hours a day, every day. These are combined with background checks of employees with access to Hot Zones.

In transportation systems, auditors also monitor truck trailers leaving plants, to confirm that all trailer openings are sealed from point of departure to point of arrival.



HOW IT WORKS: Remote Video Auditing video cameras monitor the production process. Video images are stored on a digital video recorder at the plant and viewed through the Internet, allowing third-party auditors as well as plant managers to watch critical control points in real time. The system can be accessed from anywhere in the world with secure Internet service.

Auditors review video associated with a procedure, process or alarm event. Each of these procedures is monitored for food defense, food safety and best practices. Daily, weekly or monthly audit reports are generated, containing Web hyper-links to video and still images that provide visual documentation of events captured by auditors.

Weekly email scorecards, reviewed by auditors with plant management, summarize a location's performance.



"Remote Video Auditing of Hot Zones should be a necessary element of every plant's food safety and security program," adds Dr. James Marsden, Regents Professor at Kansas State University. "It allows for real time monitoring and auditing of biological, chemical and physical hazards whether they are naturally occurring or intentional."

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Plumrose USA, a prominent manufacturer of processed meats, uses Remote Video Auditing in their Council Bluffs, Iowa plant.

"Remote Video Auditing has enabled us to make improvements to specific areas in the processing chain," according to Mike Rozzano, Plumrose USA's general manager. "Their certified audit reports improve staff morale and give us more ammunition for the marketing department. RVA gives us the data to prove that our plants exceed government food safety standards."

Plumrose USA also credits RVA technology with greater returns on investment, because the monitoring of production has yielded measurable improvements undetectable by other, more conventional means.

Remote Video Auditing with Hot Zones is available through Arrowsight, Inc.

For more information contact Mark Moshier at 1-877-772-9526. Or visit www.arrowsight.com.