

Arrowsight®

RVA Ushers In Food Defense While Improving Plant Performance

The need to protect our food supply against bioterror attacks is giving rise to new prevention technologies that are helping processors address potential biosecurity risks.

Remote Video Auditing (RVA) with Hot Zones increases food defense in highest risk areas within the food system infrastructure which are the most vulnerable to a bioterrorist attack—in farms, food processing plants and slaughterhouses, and in their transportation systems—where a single act of contamination could infiltrate a large amount of food inventory.

Plant audits, currently executed once or twice a year, can now be an ongoing and routine process. And, since RVA is "always on," the 24/7 auditing methodology ensures safety, compliance and quality guidelines are monitored and met—each and every time.

What RVA is: A Portal to View Plant Processes, Productivity and Personnel.

A web-based monitoring service, Remote Video Auditing leverages video data to assess and audit performance across an entire plant. The service makes use of existing or new video hardware—cameras and Digital Video Recorders (DVRs) linked through a central server architecture and viewed through the Web—to monitor and audit operations while the technology affords managers a real-time, multi-dimensional view of plant processes.

A bevy of benefits are produced for processing plants, most notably, food defense, food safety, security, compliance, productivity, customer service and cost containment.

How RVA works: A Tool to Monitor a Plant's Critical Control Points.

Third-party certified RVA auditors pinpoint "critical control points" in the processing continuum so report data ranges from top-level statistics on the humane handling of livestock and plant cleanliness to more detailed data like pickle-juice preparation and meat-packing processes. Auditors review video associated with a procedure, process or alarm event. Each of these procedures is monitored for best practices and better operations.

Daily, weekly and monthly audit reports are generated, containing Web hyper-links to video and still images providing visual documentation of events captured by the auditors. Weekly email scorecards, reviewed by auditors with plant management, summarize a location's performance.

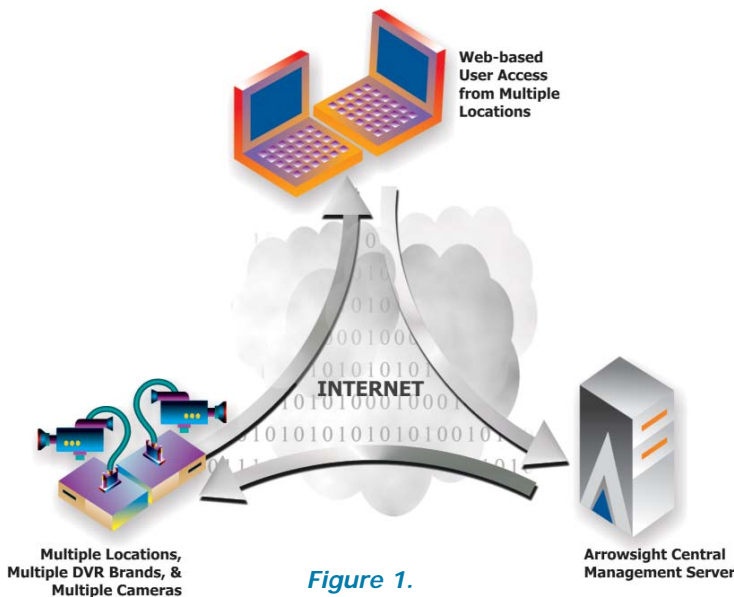


Figure 1.

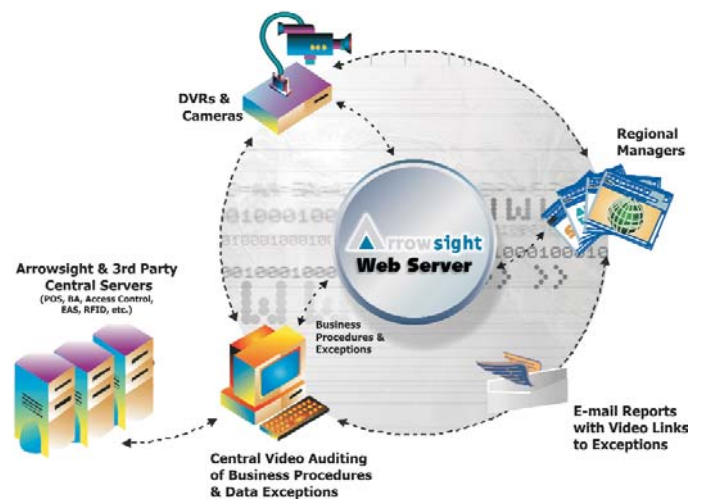


Figure 2.

Continued...

RVA Benefits:

Increased productivity, profit and promotional opportunities.

Quickly becoming a best practice, RVA and Hot Zones are rich in benefits and applications; the many points of performance span:

- > **Food Safety:** RVA auditors monitor a plant's safety and productivity daily, alerting management to needed improvements and operational achievements.
- > **Food Defense:** RVA with Hot Zones is a complete solution for bio-security and high-risk safety compliance.
- > **Food Quality:** RVA validates food quality compliance every day of the year, at every point the production cycle.
- > **Productivity:** RVA tools and transparency enable managers to track operations more effectively, resulting in improved efficiency, yield, and profit.
- > **Employee Retention & Training:** RVA reports help improve employee retention as part of a performance-based training and coaching program that pinpoints areas for employee improvement and reward.
- > **Animal Welfare:** RVA systems verify best practices in animal welfare and animal handling.
- > **Marketing and Sales Improvements:** The third-party certifications and RVA metrics equip managers with new data for customers on plant safety, security, compliance, personnel and animal welfare practices, among others.

How Hot Zones works with RVA:

Adding Food Defense at Highest Risk Areas.

Hot Zones are the critical areas in a plant—such as the pickle making, blending, mixing, tumbling, and raw/dry receiving & storage areas—where a single act of contamination could infiltrate a large amount of food inventory. Hot Zones surrounds a plant's highest-risk areas and employees with biosecurity protections through:

- > **Vulnerable Areas:** Pinpointing highest-risk production, storage and receiving areas.
- > **Biometric Readers:** Controlling access to highest-risk areas.
- > **Employee Background Checks:** Conducting comprehensive background checks.
- > **Increased Oversight:** Conducting more frequent video audits.

No question, this is the wave of the future...a big step forward in animal welfare and animal handling practices, empowering us to manage the areas we measure. The benefits for suppliers and consumers will be enormous.

— Dr. Temple Grandin

Grandin Livestock Handling Systems, Inc.

Sales Contact

For more information please contact:

Mark Moshier, President

Arrowsight, Inc., Food and Beverage Division

Telephone: 877.772.9526

e-Mail: mark.moshier@arrowsight.com