



**Intravici.com**<sup>TM</sup>

Connecting  
Business with  
**Technology**



**e-Green**<sup>TM</sup>

through Software Solutions

***Intravici.com***<sup>TM</sup>

Audit Management System

Our audit management software will work successfully in any environment. You can use your current templates or we can help you design new audit templates that will deliver operational information to help you make the right business decisions.

- Company Established in May 2007
- 25 Years of Management Experience
- Consulting for Hospitality Industry
- Intravici software developers
- Connecting Technology with Business
- E-Green

## Audit Management

- Auditor Management
- Audit Type
- Off / On Line Audit
- Action Plan
- Photo and document Evidence
- Best Practice
- Messaging
- SMS / Email Notification
- Instant Reports / Results

**Your Audits and processes can now be measured and managed digitally through**

- Live data capturing
- Mobile / PDA phone
- Touch screen PC
- Laptop or desktop PC

**The intravici system provides**

- Due diligence
- Results and Reports in a Instant
- Evidence and document management
- Action plan management
- SMS and email reminder notifications
- Manages any audit process in any format
- Best Practice sharing
- Balance Score card approach

- Auditor Management
- Role Management
- Planner
- Messaging
- Expense Management
- Time Management
- Results instant – Saving Time
- Paperless – Saving Printing Costs

- Any Audit Type
- Excel Upload
- Scoring for Yes and No
- Balance Score Card Approach
- Critical Questions (audit failure )
- N/A – If required


- Print and Complete – Key in
- Excel Download – Complete Upload
- Online Live Completion
- Evidence Upload
- Document Management

- Action Plan – Automatically Created
- Manager – Complete Actions Required
- 7 days Notification
- Ability to send Critical Notifications
- Missed Action Points Notifications
- Ability to Track Compliance on each audit
- Overview of Status



## *Best Practices*

- Ability for Managers to Share information
- Add images and Document
- Head Office Meal Specifications
- Promotes Culture of Learning
- User comments on Articles

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- Improve Internal Communication
  - Missed Action Points
  - Ability to send messages via system
  - Safe – emails going stray

- Results on line Instantly
- Email and SMS Notifications for Results, Critical Questions, Missed Deadlines

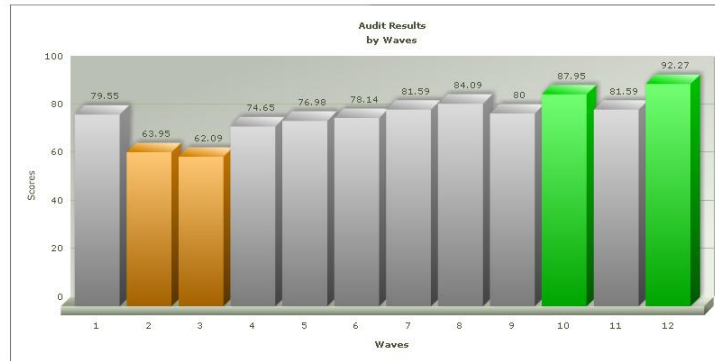
- Result with Comments and Evidence
- Grid View
- Pie , Bar , Line Charts
- Printable Action Plan
- Location , Area and Group
- Rankings
- Audit non Compliance Trends

**food safety demo**

Audit Results



Unit Name : **javajava**  
 Manager Name : **mr unit lon01**  
 Location : **london**



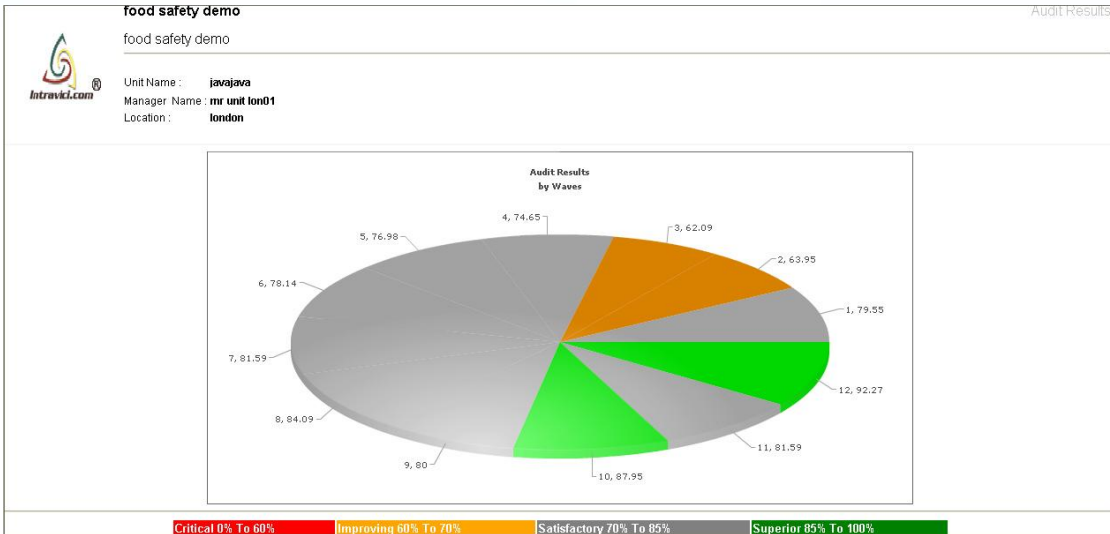
Critical 0% To 60%
Improving 60% To 70%
Satisfactory 70% To 85%
Superior 85% To 100%



Financial Period : **12/08/2008-01/09/2009**  
 Type Of Audit : **Weighted MCA aug18**

Trends by Audit Type Report

Control Points	Wave 1			Wave 2		
<b>CASH HANDLING</b>						
Ensure the main safe is used correctly and locked. (20)	0/1	1/1	0/1	0/1	0/1	1/1
Is the branch float consistent and accurate? (30)	0/1	1/1	0/1	0/1	0/1	1/1
Are the safe drop sheets being checked and signed? (20)	0/1	1/1	0/1	0/1	0/1	1/1
Is the correct procedure being adhered to as regards G4S collections and deliveries? (10)	1/1	0/1	0/1	0/1	0/1	1/1
Is the level of G4S change to be banked acceptable? (20)	0/1	1/1	0/1	0/1	0/1	1/1
Is the correct procedure being adhered to as regards cash collections from satellite drop safes? (20)	0/1	1/1	0/1	0/1	0/1	1/1
Are petty cash purchases reasonable and as per policy? (40)	0/1	1/1	0/1	0/1	0/1	1/1
Have petty cash purchases over £50 been authorised by regional directors? (30)	0/1	1/1	0/1	0/1	0/1	1/1
Are banking variances acceptable? (20)	0/1	1/1	0/1	0/1	0/1	1/1
Are bankings up to date? (30)	0/1	1/1	0/1	0/1	0/1	1/1



**food safety demo** Audit Results

Unit Name : **javajava**  
 Manager Name : **mr unit lon01**  
 Location : **london**

Section	Control Points	Wave 1	Wave 2	Wave 3	Wave 4	Wave 5	Wave 6	Wave 7	Wave 8	Wave 9	Wave 10	Wave 11	Wave 12
HUMAN RESOURCES AND TRAINING	HEALTH AND FOOD SAFETY TRAINING: All staff passed Basic Food Safety and Basic Health and Safety, where failed remedial actions noted.	✓	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓
	FIRE TRAINING: Fire Training completed by all members of staff. Staff aware of evacuation procedures for site.	✗	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓
	ON JOB TRAINING: Completed and recorded for specific job training, COSHH, Tasks, Risk Assessments, Manual Handling, Monthly Toolbox Talk, Dangerous Equipment Register and Safety Training Log completed.	✓	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓
	INDUCTION: All staff completed First Gear induction training within specific period. Started Essential Hygiene Checklist completed.	✓	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓
FOOD SAFETY	FOOD SAFETY MANUAL: Manual available and at current level. Food Safety Policy Statement signed and displayed.	✗	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓
	FOOD DELIVERIES: Deliveries to site from external suppliers, chilled and frozen food temperatures record (taken using a temperature probe). Actions recorded where issues of non-compliance arise.	✓	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓
	Critical FRIDGES: Labelling, stock rotation, cleanliness and segregation of	✗	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	Critical	✓

Thank You for giving Intravici the opportunity to discuss our Audit Metrics Software.

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