



manage risk

Simplifies Risk Management

Overview

Software to simplify Risk Management for Business.

iManageRisk™ is based on an international Risk Management standard. It provides tools to identify and analyze risks, develop and implement risk management controls, and maintain records for incidents, documentation, training, hazardous materials, assets, and other essential risk management resources.

iManage-Risk™ is a PC/LAN based software solution for businesses needing to implement Risk Management systems.

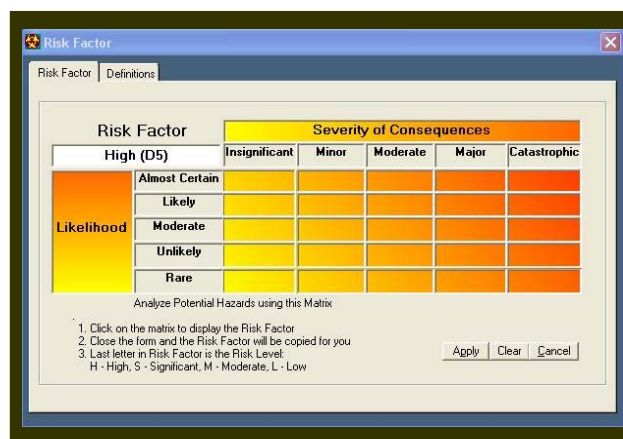
iManageRisk™ adopts a “holistic” approach to Risk Management. Businesses must identify and analyze the risks they face, and implement a plan to reduce, control or eliminate the identified risks -

iManageRisk™ provides an easy to use affordable means to implement risk management.

Features

- Multi project environment
- Process mapping
- Risk Registers
- Action Plans to control implementation
- International Standards framework

Our interactive 5 x 5 matrix, based on an international Risk Management Standard, gives you instant feedback





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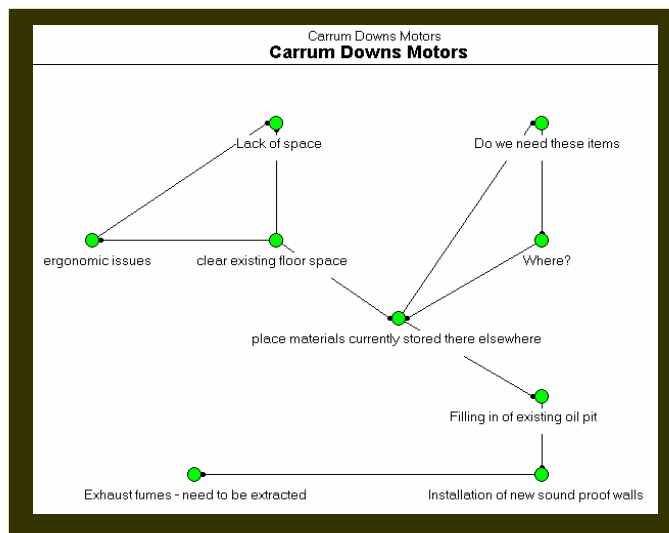
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iManageRisk™ enables our clients to:-

- Reduce avoidable accidents
- Reduce Stakeholder's liability
- Reduce insurance costs
- Improve management and control

Seq	Activity	Risks Identified	Risk Priority	Risk Cause	Risk Treatment
02	Storage	Growth of pathogens	Moderate (C2)	Poor temperature control	auto temperature monitoring
		Contamination of cooked or ready to eat product with pathogens from raw food, people or utensils			Separate storage areas for raw and cooked/ready to eat food, or adequate segregation within a storage area.
		Pest Infestation	High (C4)		
02a	Pick Up from grocer or retailer	Pathogens and toxins in ready to eat foods			Buy from a reputable supplier
		Contamination of ready to eat foods with pathogens from raw food, utensils or people			Do not allow raw & ready to eat food to be packed together
03	Preparation	Contamination of cooked or ready to eat products with pathogens	Low (D1)	Insufficient Trained Staff organised and present on the day	Control cheque signing
		Contamination of cooked or ready to eat products with pathogens	Low (D1)		Wash hands before work & between handling raw & cooked/ready to eat food

Color-coded Risk Register responds to mouse-clicks to instantly take you anywhere in your Risk Management plan!



The built-in process mapper lets you quickly create visual flow diagrams to map all your processes for each Risk Management project

So if you want to join the ranks of our satisfied and profitable clients call iComply™ today on +61 3 9545 1452 or visit our web site www.icomply.com.au

