

Start capturing data to improve  
your manual cleaning efforts

# Smart. Clear. Connected.

Manual Cleaning Insights



# Take control of your cleaning process

Manual Cleaning Insights (MCI) is secure, flexible and easy to install in new or existing, centralized or local wall-mounted systems. Multiple sensors installed in the cleaning systems connect to a controller that securely transmits encrypted data via cellular network to the MCI online platform for analysis.

MCI's real-time dashboard gives you an overview of current activities and the most recent exceptions. Daily reports summarize trends, key metrics and issues from the past 24 hours. Data is saved, allowing you to go back and view the information at any time.

## Better visibility. Actionable insights.

Access cleaning process data 24/7 to help improve on-time starts and prevent problems.

## Monitor the process. Control the results.

View easy-to-read reports to drive standardizations and ensure procedures are being followed.

## Manage issues. Improve performance.

Get real-time alerts to manage issues as they arise and prevent problems from escalating.

## Optimize resources. Save time and money.

Operate at optimal levels when you monitor your resource usage and activity duration.

## Improve food safety. Ensure quality.

Get assurance that your manual cleaning activities are monitored and documented and that records are retained to comply with your food safety and quality management system.

## Secure delivery of valuable data



### MCI Online Dashboard

Data on critical cleaning and disinfection activities is readily available to help you monitor and optimize resource use and activity duration in your cleaning process.



### Daily Insight Reports

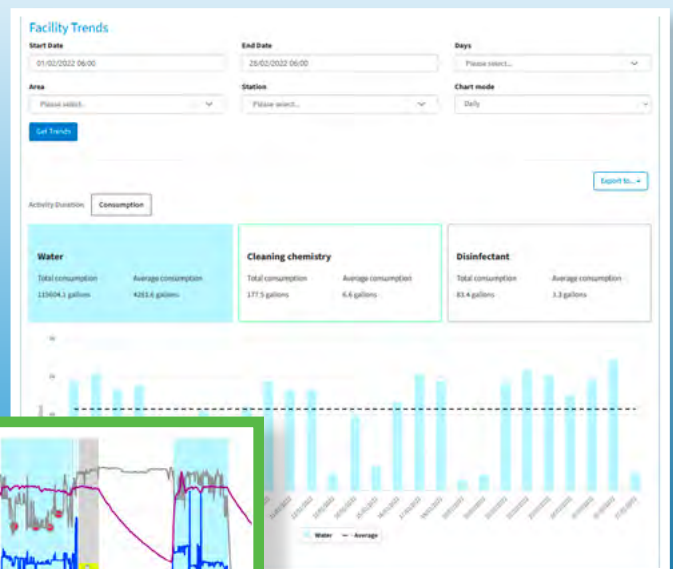
Easy-to-read reports show where exceptions occur, helping you focus your time and effort on the most critical areas.



### Real-Time Exceptions and Notifications

Real-time alerts help you manage issues as they arise to prevent problems from escalating.

## Online Dashboard (sample screens)



Enlarged section showing a cleaning and disinfection process report





## Capture what you've been missing

It's smart. Manual cleaning is vital to your plant's food safety and quality, but not knowing which parameters to measure or verify can expose your plant to production delays, recalls or worse.

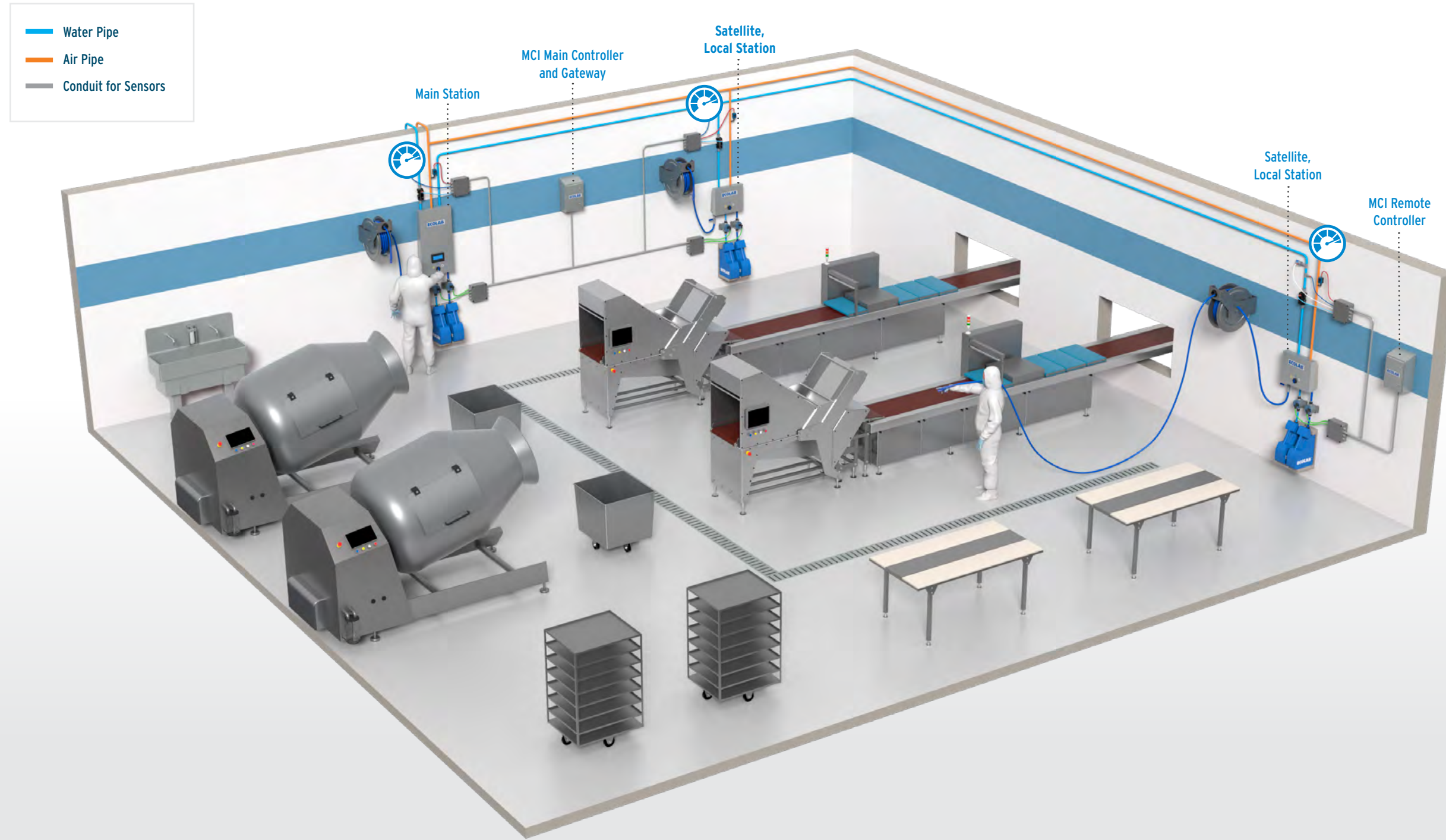
It's clear. Ecolab [Manual Cleaning Insights \(MCI\)](#) digitally tracks and measures manual cleaning activities to provide straightforward insights that ensure controlled, dependable results.

You're connected. You have simple access to data and insights that prove compliance of critical parameters, improve efficiency and verify results. Smart. Clear. Connected.

Make sure it's clean from start to finish. Ecolab [MCI](#) gives you 24/7 visibility into the cleaning and sanitizing process, helping you:

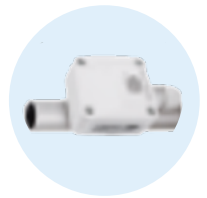
- ✓ Verify cleaning and disinfection activities
- ✓ Save money by reducing re-cleaning to promote on-time production starts
- ✓ Improve efficiency by identifying suboptimal resource usage
- ✓ Save time by standardizing and verifying procedures

# Monitor the process. Control the results.



## Critical parameters

Water Temperature



Water Flow



Water Pressure



Air Pressure



Chemistry Flow & Concentration



### How MCI works to verify your cleaning process

Ensure your hygiene controls and prerequisite program are compliant with regulatory requirements and GFSI audit schemes.



**Sensors**

Sensors on cleaning stations capture critical data, including water temperature, air and water pressure and chemistry flow.



**MCI Controller**

Main and remote controllers gather and transmit the sensors' data.  
*Ecolab Proprietary*



**Cellular Network**

Encrypted data is securely transmitted, stored and analyzed to enable MCI to provide you with actionable insights. MCI does not require access to your internal network.



**Microsoft Azure Cloud**



**MCI Online Dashboard**

Data on critical cleaning and sanitation activities is readily available to help you monitor and optimize resource use and activity duration in your cleaning process.  
*Ecolab Proprietary*

# Better cleaning insights mean better cleaning outcomes

## Food safety and brand reputation



- Maintain food quality and integrity with verifiable cleaning processes that help prevent microbiological and chemical contamination
- Enable correlation of cleaning and disinfection data to food safety and quality issues to improve product shelf life and reduce recalled or scrapped product

## Productivity



- Monitors and verifies phases in the cleaning process to reduce recleans and increase on-time production starts
- Improves efficiency by providing data that lets you identify training opportunities and ensure your team's timely completion of tasks

## Resource optimization and data capture



- Monitors resource usage and compares it to benchmarks to help avoid under- or over-usage and optimize total cost of operations
- Automatically captures, stores and analyzes data to improve insights, identify root causes and reduce time needed to prepare data for audits

## Sustainability



- Sets limits and exceptions to help reduce water consumption, energy costs, optimize the cleaning process and preserve equipment asset life
- Helps reduce food scrapping and waste
- Helps minimize burden on effluent by optimizing chemistry usage



Start capturing your data to improve your manual cleaning efforts today. Visit [ecolab.com/MCI](https://ecolab.com/MCI)

Partner with Ecolab to solve your toughest manual cleaning challenges. Our complete program delivers peace of mind by combining powerful chemistry with smart technology and world-class service. Visit [ecolab.com/MCI](https://ecolab.com/MCI).