# MICHIGAN STATE UNIVERSITY Alpha Presentation Food Safety Audits and Reports

#### **The Capstone Experience**

#### Team Meijer

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-rom Students... ...to Professionals

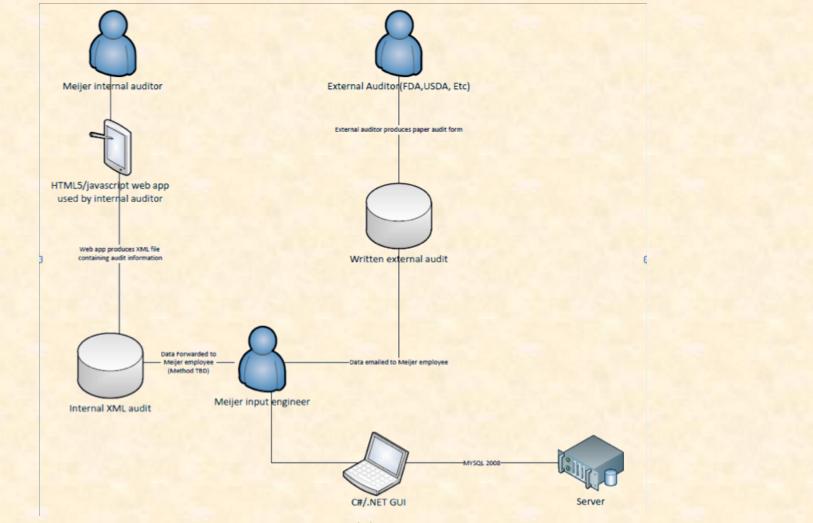
### **Project Overview**

Internal Audit Tablet Interface

Audit Web Application
Internal XML Load/Review
External Manual Entry

Visualized reports SQL SSRS

## System Architecture



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# Splash Screen

#### **Meijer Internal Audit Form**

Audit In	fo					
	Store #	106				
	Assessment Type	Routine	÷	•		
	Date	11/11/11				
Audit In	fo Produce Del	i Meat	Seafood	Score		



### **Temperature Controls**

#### **Meijer Internal Audit Form**

Produce	9
	Cut Fruit 41
	Fresh Room 41
	Salid Wall 37
	Other 43
Audit Inf	fo Produce Deli Meat Seafood Score

QL		2005-AllUnits     (All Column     UNIT     UNITDESC     REGION     REGIONTITLE	s)							
	<									•
		Column	Alias	Table	Output	Sort Type	Sort Order	Filter	Or	
		UNITDESC		[2005-AIIU						=
	Þ	UNIT		[2005-AIIU				= N'52'		ľ
	•									•
	SELECT FROM WHERE	UNITDESC [2005-AllUnit (UNIT = N'52')	tsWOCStop] )							
		UNITDESC								
	► *	UNITDESC E. Lansing (MI) NULL								

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## Web Dashboard

# meijer

#### **REGULATORY INSPECTION**

#### 2/19/2012 8:52:17 PM

Region Title	Inspection Agency	State Departmen 👻	Total Violations	
Market Title	Inspection Agency Other Desc.		Critical Violations	0
Unit #	Area of Inspection		Non-Critical Violations	
Inspection Date	Inspeciton Type	30-Day 💌	Complaints	

#### **Critical Voilations/Complaints**

Туре			Deli	Food Service	Meat	Produce	Bakery	Seafood	<u>Grocery</u>	<u>Gas</u> Station	Vendor	Descriptions
Temperature Control	Hot holding	-	8	8	8	8	8	8	8	8	8	
Cleaning/Sanitizing	Cleaning of food surface		8	8	8	8	8	8	8	8	8	
Pest Control	Birds	•	8	8	8	8	8	8	8	8	8	
Ingredient Labeling			8	8	8	8	8	8	8	8	8	
Food Safety Date/Rotation			8	8	8	8	8	8	8	8	8	
Hygiene	Hand washing	-	8	8	8	8	8	8	8	8	8	
Cross Contamination	Food handling	-	8	8	8	8	8	8	8	8	8	
Plumbing			8	8	8	8	8	8	8	8	8	



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#### **Cool Inspection**

Туре	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16		Descriptions	
Fruits		1		
Vegetables		1		
Nuts	•	1		
Fish and Shelfish		1		
Beef and Veal		1		
Hygiene		1		
Pork	•	1		
Chicken		1		
Lamb and Goat		1		
NonCritical Descriptions	<i>h</i>			
Seizure Descriptions	A			
Sample Descriptions				
Other Descriptions	A			
Submit				

### What's left to do?

- Visualize Reports
- Finalize Tablet Interface
- Full XML Loading Support
- Client Feedback