

DANGER

Your customers could be inadvertently contaminated by your refrigeration system and sue you for damages.

Did you know?

- Food stored at incorrect temperatures may contain bacteria such salmonella and listeria which can multiply to harmful levels.
- If you monitor the temperature of your refrigeration as prescribed by health authorities you will certainly minimise your exposure to potential damages claims.

Act now! - Call TIM Technologies today on ***08 9380 9551*** for more information.

Please ensure your manager receives this notice.

This is a public service food safety notification from
TIM Technologies Pty Limited - <http://tim4biz.com>

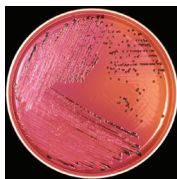


Act NOW! To protect your business against potential exposure to thousands of dollars of liability.

As low as
\$39*
per month

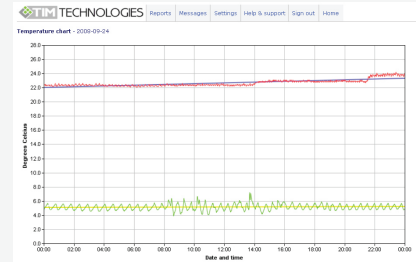


Listeria is an illness usually caused by eating foods contaminated with the bacteria known as Listeria monocytogenes. Listeriosis is a serious disease in pregnant women and people with weakened immune systems.



Salmonellosis is caused by infection with bacteria called Salmonella. In Australia, most Salmonella infections occur after eating contaminated food.

Sample temperature sensor chart



As low as \$39* per month offer includes:

- Automatic refrigeration failure monitoring
- Professional installation
- Hands-on introductory training
- Web-based historical reporting
- Temperature monitoring device

We will tell you when your food is in the Danger Zone



Yes, I wish to go ahead with the Temperature Monitoring System

Contact me for more information

Name: _____

Company: _____

Telephone: _____

Signed: _____

Date: _____

 FAX to TIM Technologies on (08) 9380 9552