Maintain Food Safety and Quality for Your Students

Keep your students safe with automated HACCP compliance through a digital food safety and operations platform. Prevent safety hazards and ensure that students are receiving safe and high-quality foods.

A Complete Food Operations Platform

Safety and quality of prepared foods is maintained with automated HACCP compliance logging using digital checklists and wireless temperature probes.

Real-time alerts detect and prioritize temperature excursions for perishable foods before they become unsafe.

Digital checklists replace paper based and repeatable tasks with an intuitive management system that provides visibility into your cafeteria.

Minimize food safety risk and automate temperature logging with complete visibility for proactive management of temperature excursions.

Prevent safety hazards and ensure that students are receiving safe food through remote monitoring.

Reduce product loss and unnecessary food waste as a result of missed tasks by cafeteria members.

Safety and Quality for Every Student

- Digitally log temperatures throughout the flow-of-food process, from receiving to preparation, cooking, holding, serving, and cooling.
- Reduce risk of foodborne illness through a centralized task management and operations platform.
- Install in whole cafeterias within minutes with self-provisioning wire-free sensors.
**Digital HACCP Management**

Improve HACCP efficiency with a wireless food probe and digital checklists. SmartSense’s Smart Shield is a Type-K thermocouple designed for recording temperatures throughout the flow-of-food with automatic menu syncing.

Menu items are automatically sent from the SmartSense dashboard to Smart Shield for ease of use with your operation’s HACCP program.

**A Walk-ins**
Monitor chilled or frozen foods and keep them out of the danger zone to ensure safety, quality, and consistency at every location.

**B Line Equipment**
Highly-adaptable, small foot-print sensors can be placed in many different environments, including grill drawers, reach-ins, lowboys, and refrigerated prep tables.

**C Hot/Cold Holding**
Monitor diverse environmental conditions, whether hot or cold product to identify temperature excursions.

**D Easy Install**
Sensors automatically connect to your SmartSense gateway to provide a self-provisioning installation process.

For more information about SmartSense visit [www.smartsense.co](http://www.smartsense.co) or call 1-866-806-2653

© 1996-2020 Digi International Inc. All rights reserved. All other trademarks are the property of their respective owners.