

SMART SENSE

BY DIGI[®]

Digital Food Safety

A photograph of four children sitting at a table, eating and talking. The children are diverse in age and ethnicity. The scene is brightly lit, and the table is set with various food items, including a water bottle, a cup, and some produce. The overall atmosphere is positive and social.

A young girl with dark hair tied back, wearing a light blue t-shirt and a grey backpack, is shown in profile from the chest up. She is holding a red tray with a burrito, a cookie, and a green salad. The background is a blurred school cafeteria with other students at tables. The text "Visibility enables informed decisions." is overlaid in white on the left side of the image.

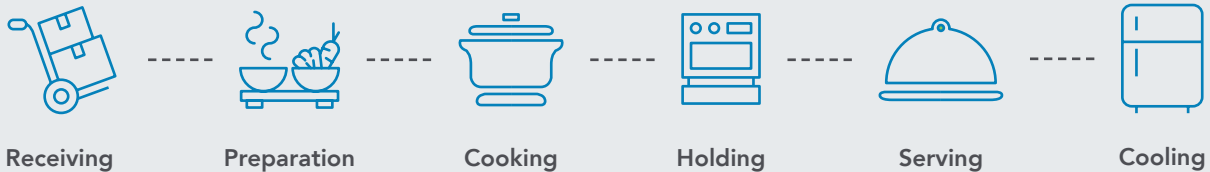
Visibility enables
informed decisions.

Proactive Food Safety

Food safety and quality control programs are critical to protecting your students and meeting federal regulations. These programs are aimed at improving quality standards and control, reducing losses from spoilage, and avoiding food safety incidents. But most food safety programs rely on manually measuring critical temperatures and capturing food safety checks with a pen and paper. These methods only provide point-in-time snapshots, leaving you in the dark and unable to properly manage food safety risk.

SmartSense's digital food safety solution enables you to gain real-time insights into all your locations. With our remote monitoring system, you gain actionable insight and automate checklists to ensure compliance, quality control, and risk management.

Gain Visibility & Actionable Insights



Sensor data is sent to our cloud-based dashboard. Here, you gain operational transparency and prioritize your response in real-time.

Make Smarter Decisions

SmartSense puts you in control of your operations and lets you make faster, more knowledgeable decisions about your kitchen. This means better experiences for your students and improved regulatory compliance for your business.





Digital food
safety is here.

The SmartSense System

The SmartSense system is designed to solve your most important food safety and operational challenges. The system combines wireless sensors and food probes with remote monitoring software and a digital checklist. The results are actionable insights that drive quality control, employee productivity, and food safety compliance.



Wireless Sensors

Connect any fridge or freezer in minutes with SmartSense's wire-free sensors.



Monitoring Platform

Gain proactive insights and remotely monitor equipment to automate paper temperature logging.



Food Probe & Digital Menus

Improve HACCP efficiency with digitized menus and a wireless food probe.

The SmartSense Difference



Proactive Insights

Gain visibility with predictive models and simulated product temperature that enable proactive decision making.



Collaborative Monitoring

Drive efficiency with SmartSense's collaborative system for incident management and cross-team workflows.



Deploys in Minutes

Install in minutes with self-provisioning wire-free sensors. Quickly monitor temperature, humidity, tank, energy, and other sensors.



Enterprise Grade

Store & forward technology for lossless monitoring, up to 5-year battery life, IP-67 rated sensors, and AES encryption and certificates.



Compliance Visibility & Efficiency

Meet HACCP and Health Department requirements. Gain visibility into site performance for improved accountability and risk management.

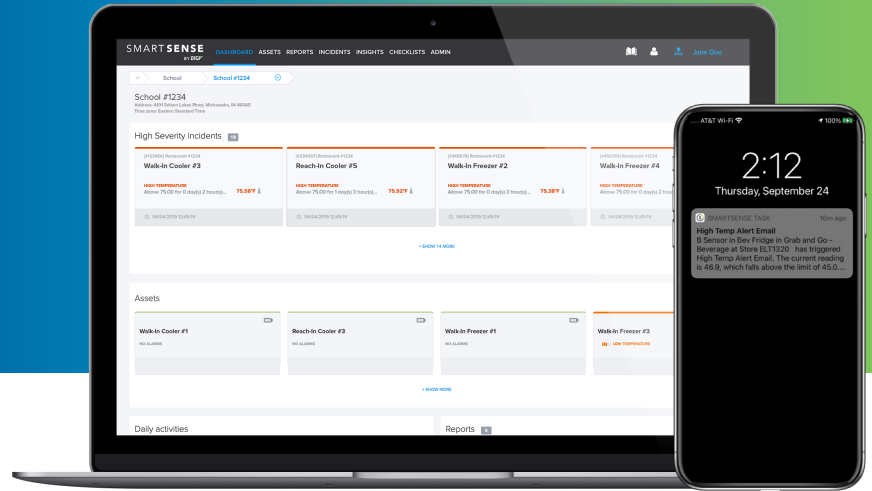


Deployment Experience

We partner with our customers to create world leading systems. We have experience deploying 250 sites per day.

SmartSense Dashboard

SmartSense's cloud-based dashboard provides real-time oversight of your food safety initiatives and visibility into compliance, site performance and risks.



Team-Based Monitoring

Assign incidents to teammates and track corrective actions from anywhere with SmartSense's collaborative approach to incident and workflow management.

Automate Reports

Receive automated reports by email to replace paper temperature logs and to identify chronically failing fridges and identify sites that have the greatest safety risk.

Visibility & Accountability

Gain visibility into your compliance checks and easily measure and compare site performance. Increase accountability with timestamps and signatures.

Proactive Insights

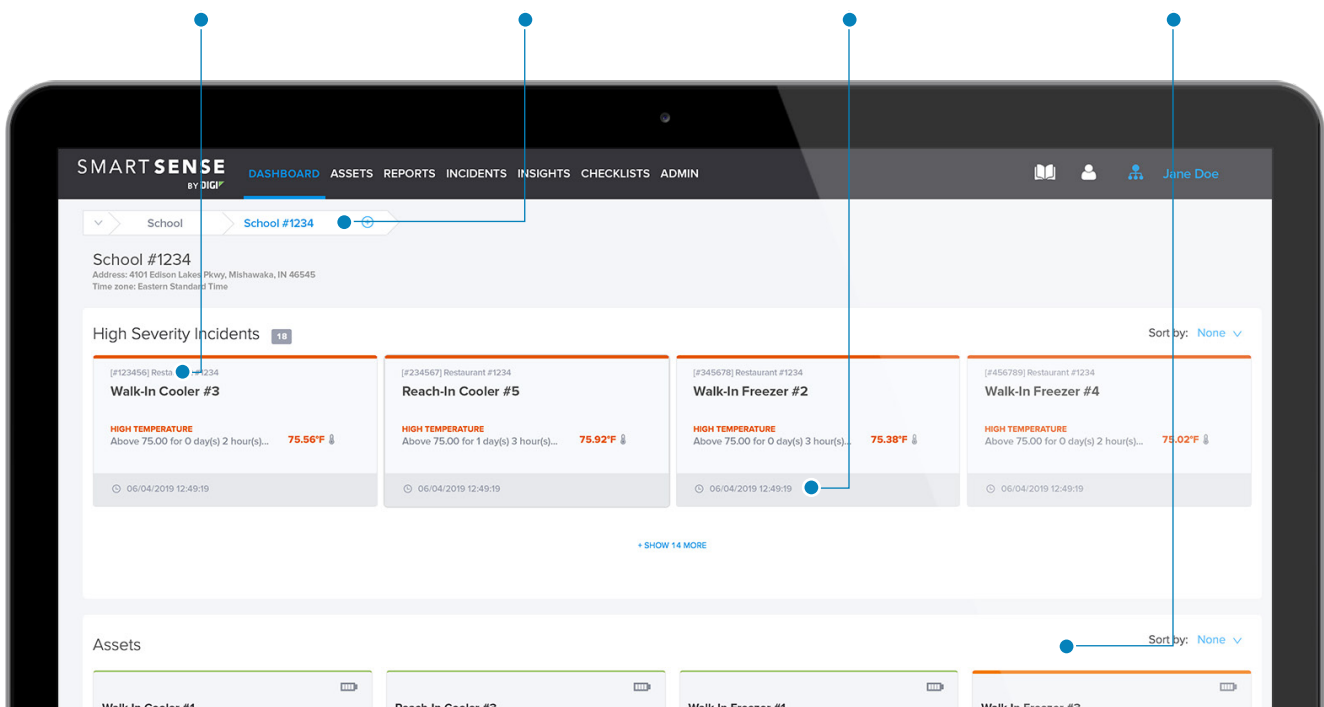
Make proactive decisions using SmartSense's patented product simulation that provides insight into actual product temperature as well as ambient temperature.

Prioritize by Severity

Multi-Location Support

Actionable Context

Manage by Asset



Food Probe & Digital Menus

SmartSense's Smart Shield is a Type-K thermocouple designed for recording temperatures throughout the flow-of-food with automatic menu syncing.



Automate Reports

Schedule automatic or on-demand reports to replace paper logs and checklists. 7-year historical data log eliminates the need for extensive paper records.

Menu Management

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

Corrective Actions

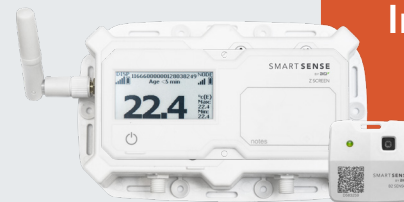
Corrective actions are prompted and required to be completed at the time temperatures are recorded outside of the set temperature range.

Flow-of-Food

Digitally log temperatures throughout the flow-of-food process: receiving, preparation, cooking, holding, serving, and cooling.

Wireless Sensors

SmartSense sensors are a wireless thermometer for automatic temperature monitoring of hot and cold equipment.



100% Wire-Free Installation



Actionable Alerts

Receive alerts via text, email, or phone whenever sensors are in alarm.



Connected Kitchen

Monitors refrigerators, freezers, hot boxes, milk-coolers, walk-ins, and more.



Peace of Mind

Data is stored on SmartSense sensors for up to 30 days in case your facility is without power, or you cannot connect to the network.



100% Wireless

Completely wireless sensors provide drill-free install and long battery life.

About SmartSense

SmartSense transforms how organizations sense, monitor, and make decisions. Using the Internet of Things (IoT), SmartSense changes the way organizations approach compliance, quality, and efficiency.

SmartSense automates monitoring for food safety, pharmacy safety, product quality, and preventative equipment maintenance. Today, SmartSense has earned the trust of the most critical government, commercial, and non-profit institutions in the world. Our systems enable real-time sensor-driven decisions at over 80,000 customer sites.



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SMART SENSE

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For more information about SmartSense
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