SMART SENSE
BY DIGI

Grocery Stores

A Platform for Automated Food Safety and Loss Prevention

Take the guesswork out of team execution, food safety, loss prevention, and moving asset monitoring with a Sensing-as-a-Service platform that unlocks your data and optimizes your labor. SmartSense automates your food safety compliance, prevents food-borne illnesses, and maximizes ROI with optimized waste reduction. Grocers rely on SmartSense to leverage critical temperature and humidity data for digital decisioning that guides employees with intuitive digital workflows and corrective actions, empowering them to preserve food quality and reduce loss easily.

Sensing-as-a-Service for Optimizing Grocery Operations

Protect assets and reduce waste with continuous fixed and mobile sensing capabilities that guard critical environmental conditions in cases, bunkers, and walk-ins, eliminating the need for manual recording.

Ensure SOPs are followed with digital sensing capabilities, real-time guidance for employees, and descriptive insights for corrective action and confirmation of task execution.

Implement automated HACCP compliance logging using digital checklists and wireless temperature probes.

Digitize and manage the flow of food from delivery by supply chain, through preparation, and at the point of sale.

Reduce shrink and loss with ultra-compact, real-time tracking of perishable products in the store, supply chain, and beyond.

Design real-time alerts to detect and prioritize temperature excursions for perishable foods before they become unsafe.
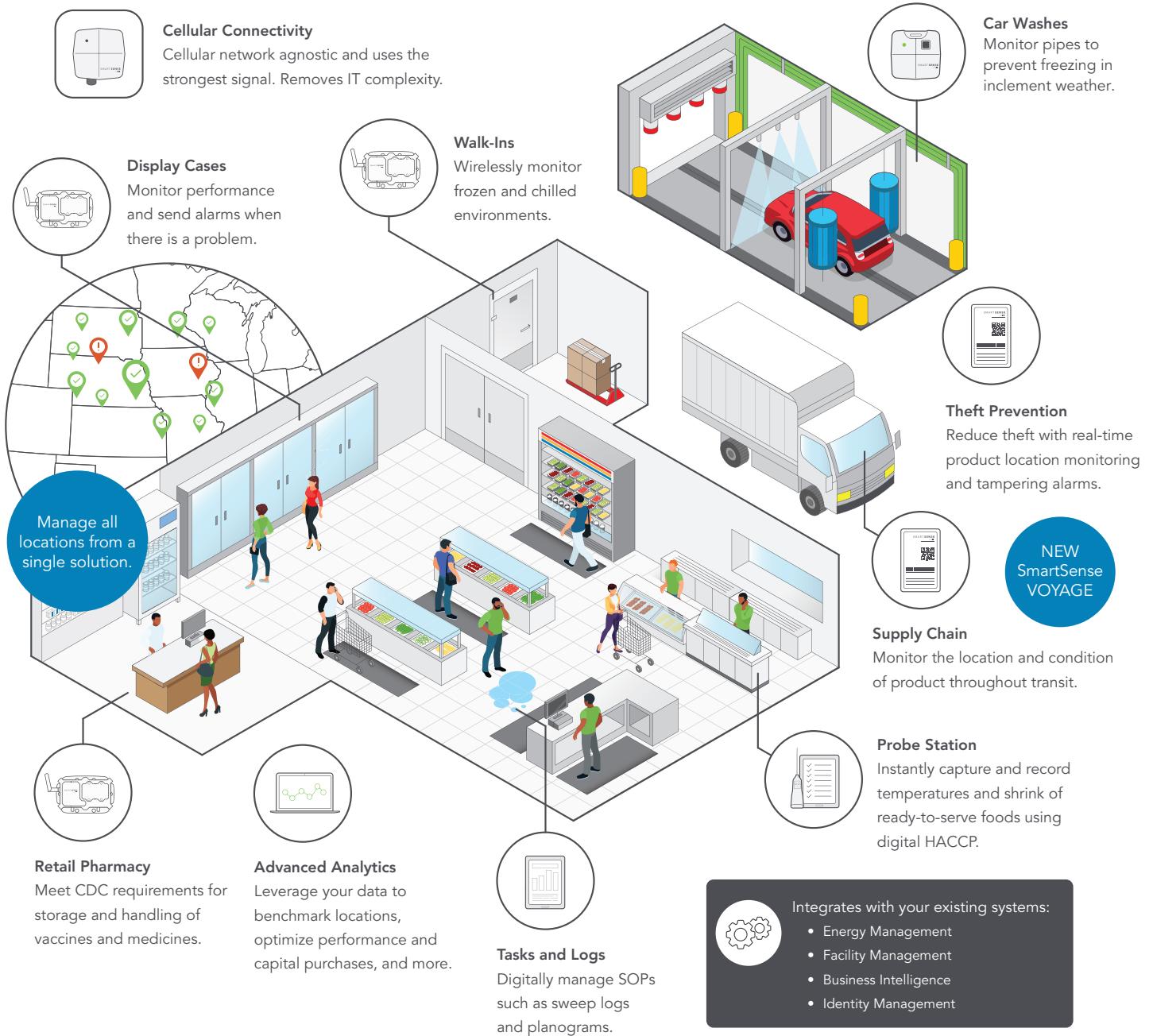
An Immediate Win

"For us, SmartSense was an immediate win. We saw a decrease in labor costs and the added value and quality of our products was immediately noticeable and contributed to our overall profitability."

Joe Laufenberg
Asset Protection Senior Director

festival foods

Elevating Store Performance Visibility at Scale

Grocery customers expect a clean store and the safest, highest quality food. Innovative grocers are leaving behind paper-based processes and manual food safety SOPs for seamless systems that empower them to monitor store locations and moving assets across their enterprise from anywhere, at any time. SmartSense helps food safety managers automate critical data capture, advanced analysis, and prescriptive workflows — elevating their food safety practice from basic temperature checking to a streamlined operations approach that increases accuracy and improves visibility as their program scales with company growth.

Cellular Connectivity
Cellular network agnostic and uses the strongest signal. Removes IT complexity.

Car Washes
Monitor pipes to prevent freezing in inclement weather.

Display Cases
Monitor performance and send alarms when there is a problem.

Walk-Ins
Wirelessly monitor frozen and chilled environments.

Manage all locations from a single solution.

Theft Prevention
Reduce theft with real-time product location monitoring and tampering alarms.

NEW SmartSense VOYAGE

Supply Chain
Monitor the location and condition of product throughout transit.

Retail Pharmacy
Meet CDC requirements for storage and handling of vaccines and medicines.

Advanced Analytics
Leverage your data to benchmark locations, optimize performance and capital purchases, and more.

Tasks and Logs
Digitally manage SOPs such as sweep logs and planograms.

Probe Station
Instantly capture and record temperatures and shrink of ready-to-serve foods using digital HACCP.

Integrates with your existing systems:
- Energy Management
- Facility Management
- Business Intelligence
- Identity Management

For more information about SmartSense
visit **www.smartsense.co** or call **+1 (866) 806-2653**

SMART**SENSE**
BY DIGI.

A15/1224